Soottawat Benjakul

List of Publications by Year
in descending order

889	41,043	2311	8599
papers	citations	98 h-index	146 g-index

904	904	904	17205
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Chitosan, Chitooligosaccharides and Their Polyphenol Conjugates: Preparation, Bioactivities, Functionalities and Applications in Food Systems. Food Reviews International, 2023, 39, 2297-2319.	4.3	27
2	Chitooligosaccharides from shrimp shell chitosan prepared using H₂O₂ or ascorbic acid/H₂O₂ redox pair hydrolysis: characteristics, antioxidant and antimicrobial activities. International Journal of Food Science and Technology, 2023, 58, 2645-2660.	1.3	12
3	Full Utilization of Squid Meat and Its Processing By-products: Revisit. Food Reviews International, 2022, 38, 455-479.	4.3	23
4	Antioxidants from Crustaceans: A Panacea for Lipid Oxidation in Marine-Based Foods. Food Reviews International, 2022, 38, 1-31.	4.3	24
5	Rapid quality deterioration of harpiosquillid mantis shrimp (Harpiosquilla raphidea) during iced storage. Journal of Food Science and Technology, 2022, 59, 1812-1822.	1.4	9
6	Improved cholesterol depletion with enhanced astaxanthin and polyunsaturated fatty acids of lipid from Pacific white shrimp cephalothorax using prior ethanolic separation of polar lipid and Î²-Cyclodextrin. Journal of Food Science and Technology, 2022, 59, 2255-2262.	1.4	4
7	Fish protein hydrolysates as a health-promoting ingredientâ€"recent update. Nutrition Reviews, 2022, 80, 1013-1026.	2.6	12
8	Enzymological characteristics of pepsinogens and pepsins purified from lizardfish (Saurida) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 Td	4.2	13
9	Investigation of the changes in lipid profiles induced by hydroxyl radicals in whiteleg shrimp (Litopenaeus vannamei) muscle using LC/MS-based lipidomics analysis. Food Chemistry, 2022, 369, 130925.	4.2	24
10	Chitosanâ€Tripolyphosphate Nanoparticles Improves Oxidative Stability of Encapsulated Shrimp Oil throughout the Extended Storage. European Journal of Lipid Science and Technology, 2022, 124, .	1.0	8
11	Role of lipid deterioration on the quality of aquatic products during lowâ€temperature storage: a lipidomicsâ€based study using large yellow croaker (Larimichthys crocea). International Journal of Food Science and Technology, 2022, 57, 1026-1039.	1.3	7
12	Mild Heating Process and Antioxidant Incorporation Increase Quality and Oxidation Stability of Oil from Skipjack Tuna (Katsuwonus pelamis) Eyeball. European Journal of Lipid Science and Technology, 2022, 124, 2000391.	1.0	4
13	Undesirable discoloration in edible fish muscle: Impact of indigenous pigments, chemical reactions, processing, and its prevention. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 580-603.	5.9	28
14	Characterization of the Flavor Profile of Bigeye Tuna Slices Treated by Cold Plasma Using E-Nose and GC-IMS. Fishes, 2022, 7, 13.	0.7	14
15	Whole Wheat Crackers Fortified with Mixed Shrimp Oil and Tea Seed Oil Microcapsules Prepared from Mung Bean Protein Isolate and Sodium Alginate. Foods, 2022, 11, 202.	1.9	9
16	Sustainability challenges in edible birdâ€™s nest: Full exploitation and health benefit. , 2022, , 315-330.		0
17	Protein Hydrolysate from Splendid Squid (Loligo formosana) Fins: Antioxidant, Functional Properties, and Flavoring Profile. Turkish Journal of Fisheries and Aquatic Sciences, 2022, 22, .	0.4	5
18	Valorization of fish byproducts: Sources to endâ€product applications of bioactive protein hydrolysate. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1803-1842.	5.9	27

#	Article	IF	Citations
19	House and cave edible birdâ€™s nest: Characteristics and quality of sterilised beverages containing the selected birdâ€™s nest. International Journal of Food Science and Technology, 2022, 57, 2447-2458.	1.3	0
20	Changes in Volatile Compounds and Quality Characteristics of Salted Shrimp Paste Stored in Different Packaging Containers. Fermentation, 2022, 8, 69.	1.4	6
21	Process development of cholesterol removed Pacific white shrimp lipid enriched with astaxanthin using silica column. Process Biochemistry, 2022, 115, 1-9.	1.8	2
22	Chitooligosaccharides: Preparation and Applications in Food and Nutraceuticals. , 2022, , 203-221.		4
23	Effect of Asian sea bass bioâ€calcium on textural, rheological, sensorial properties and nutritive value of Indian mackerel fish spread at different levels of potato starch. International Journal of Food Science and Technology, 2022, 57, 3181-3195.	1.3	6
24	Properties and Characteristics of Acid-Soluble Collagen from Salmon Skin Defatted with the Aid of Ultrasonication. Fishes, 2022, 7, 51.	0.7	11
25	Chitooligosaccharide Conjugates Prepared Using Several Phenolic Compounds via Ascorbic Acid/H2O2 Free Radical Grafting: Characteristics, Antioxidant, Antidiabetic, and Antimicrobial Activities. Foods, 2022, 11, 920.	1.9	25
26	Investigation of the activity of cathepsin B in red shrimp (Solenocera crassicornis) and its relation to the quality of muscle proteins during chilled and frozen storage. Journal of Food Science, 2022, 87, 1610-1623.	1.5	10
27	Label-free based proteomics revealed the specific changes of muscle proteins in pike eel (Muraenesox) Tj ETQq1 1 0.784314 rgBT /Ov	1.8	6
28	Impact of theaflavin soaking pretreatment on oxidative stabilities and physicochemical properties of semi-dried large yellow croaker (Pseudosciaena crocea) fillets during storage. Food Packaging and Shelf Life, 2022, 32, 100852.	3.3	13
29	Effect of chitooligosaccharide and Î±-tocopherol on physical properties and oxidative stability of shrimp oil-in-water emulsion stabilized by bovine serum albumin-chitosan complex. Food Control, 2022, 137, 108899.	2.8	20
30	Insight into the mechanism of optimal low-level pressure coupled with heat treatment to improve the gel properties of Nemipterus virgatus surimi combined with water migration. Food Research International, 2022, 157, 111230.	2.9	8
31	Liposomes loaded with betel leaf (Piper betle L.) extract: Antibacterial activity and preservative effect in combination with hurdle technologies on tilapia slices. Food Control, 2022, 138, 108999.	2.8	9
32	Cholesterolâ€lowered shrimp lipidâ€loaded liposome stabilised by pectin/glycerol and its fortification in peach tea drink. International Journal of Food Science and Technology, 2022, 57, 1563-1572.	1.3	4
33	Effect of sodium bicarbonate on textural properties and acceptability of gel from unwashed Asian sea bass mince. Journal of Food Science and Technology, 2022, 59, 3109-3119.	1.4	9
34	Impact of extraction condition on the yield and molecular characteristics of collagen from Asian bullfrog (Rana tigerina) skin. LWT - Food Science and Technology, 2022, 162, 113439.	2.5	10
35	Asian Carp, an Alternative Material for Surimi Production: Progress and Future. Foods, 2022, 11, 1318.	1.9	26
36	In Silico Prediction of Cross-Reactive Epitopes of Tropomyosin from Shrimp and Other Arthropods Involved in Allergy. Molecules, 2022, 27, 2667.	1.7	3

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37	Sensory Characteristics and Microbiological Quality Changes of Nile Tilapia Fillet Processed by Various Sous-vide Conditions During Chilled Storage. Turkish Journal of Fisheries and Aquatic Sciences, 2022, 22, .	0.4	2
38	Effect of ultrasound-assisted pretreatment in combination with heating on characteristics and antioxidant activities of protein hydrolysate from edible birdâ€™s nest co-product. Journal of Food Science and Technology, 2022, 59, 3908-3917.	1.4	2
39	Characteristics and qualities of edible bird's nest beverage as affected by thermal pasteurization and sterilization. Journal of Food Science and Technology, 2022, 59, 4056-4066.	1.4	3
40	Investigation of the changes in the lipid profiles in hairtail (Trichiurus haumela) muscle during frozen storage using chemical and LC/MS-based lipidomics analysis. Food Chemistry, 2022, 390, 133140.	4.2	19
41	Effect of vacuum packaging on shelfâ€life extension of cooked and peeled harpiosquillid mantis shrimp (Harpiosquilla raphidea) during refrigerated storage. International Journal of Food Science and Technology, 2022, 57, 4451-4462.	1.3	5
42	Ammonium Sulfate and Repeated Freezeâ€Thawing Recover Oil from Emulsion Separated from Salmon Skin Hydrolysate. European Journal of Lipid Science and Technology, 2022, 124, .	1.0	1
43	Gas-phase ion migration spectrum analysis of the volatile flavors of large yellow croaker oil after different storage periods. Current Research in Food Science, 2022, 5, 813-822.	2.7	10
44	Microcapsules of Shrimp Oil Using Kidney Bean Protein Isolate and Î²-Carrageenan as Wall Materials with the Aid of Ultrasonication or High-Pressure Microfluidization: Characteristics and Oxidative Stability. Foods, 2022, 11, 1431.	1.9	12
45	Threadfin bream surimi gel containing squid fin protein hydrolysate: Textural properties, acceptability, and volatile profile. Journal of Food Science, 2022, 87, 2337-2349.	1.5	8
46	Tender coconut water fortified with edible bird's nest protein hydrolysate subjected to sterilization and high hydrolytic pressure processes: Qualities, acceptability and changes during refrigerated storage. Food Control, 2022, 140, 109116.	2.8	1
47	Soluble Asian sea bass bone bioâ€calcium: characteristics, bioavailability across Caco‐2 cells and fortification into apple juice. International Journal of Food Science and Technology, 2022, 57, 5859-5868.	1.3	2
48	Combined effect of chitosan and bovine serum albumin/whey protein isolate on the characteristics and stability of shrimp oilâ€inâ€water emulsion. Journal of Food Science, 2022, 87, 2879-2893.	1.5	7
49	Assessment of gelatin hydrolysates from threadfin bream (Nemipterus hexodon) skin as a cryoprotectant for denaturation prevention of threadfin bream natural actomyosin subjected to different freeze-thaw cycles. International Journal of Refrigeration, 2022, 143, 19-27.	1.8	2
50	Properties and characteristics of salmon frame protein isolate films influenced by glycerol and squalene. , 2022, 29, 676-685.		0
51	Effect of <scp>ultravioletâ€C</scp> radiation and pasteurization on quality and shelf life of refrigerated tender coconut water fortified with edible birdâ€™s nest protein hydrolysate. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
52	Chemical and LCâ€“MS-based lipidomics analyses revealed changes in lipid profiles in hairtail (Trichiurus) Tj ETQq0 0 0 rgBT /Overlock 10	2.9	9
53	Development of antioxidative red dragon fruit bar by using response surface methodology for formulation optimization. Applied Food Research, 2022, 2, 100173.	1.4	3
54	Electrospinning of gelatin/chitosan nanofibers incorporated with tannic acid and chitooligosaccharides on polylactic acid film: Characteristics and bioactivities. Food Hydrocolloids, 2022, 133, 107916.	5.6	25

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55	Effect of high pressure heating on physical and chemical characteristics of Asian sea bass (Lates) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.4	9
56	Bioactivity Potentials and General Applications of Fish Protein Hydrolysates. International Journal of Peptide Research and Therapeutics, 2021, 27, 109-118.	0.9	24
57	Effect of hydrolyzed collagen from defatted Asian sea bass (Lates calcarifer) skin on fibroblast proliferation, migration and antioxidant activities. Journal of Food Science and Technology, 2021, 58, 541-551.	1.4	18
58	Ultrasoundâ€assisted extraction of collagen from clown featherback (<scp>Chitala) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 Td (or Agriculture, 2021, 101, 648-658.	1.7	47
59	Fish gelatin films laminated with emulsified gelatin film or poly(lactic) acid film: Properties and their use as bags for storage of fried salmon skin. Food Hydrocolloids, 2021, 111, 106199.	5.6	24
60	Ethanolic guava leaf extract with different chlorophyll removal processes: Antioxidant properties and its preventive effect on lipid oxidation in Pacific white shrimp. International Journal of Food Science and Technology, 2021, 56, 1671-1681.	1.3	8
61	Composite films based on chitosan and epigallocatechin gallate grafted chitosan: Characterization, antioxidant and antimicrobial activities. Food Hydrocolloids, 2021, 111, 106384.	5.6	64
62	Ethanolic guava leaf extracts with different chlorophyll removal processes: Anti-melanosis, antibacterial properties and the impact on qualities of Pacific white shrimp during refrigerated storage. Food Chemistry, 2021, 341, 128251.	4.2	41
63	Pacific white shrimp (Litopenaeus vannamei) shell chitosan and the conjugate with epigallocatechin gallate: Antioxidative and antimicrobial activities. Journal of Food Biochemistry, 2021, 45, e13569.	1.2	27
64	Storage stability of fish gelatin films by molecular modification or direct incorporation of oxidized linoleic acid: Comparative studies. Food Hydrocolloids, 2021, 113, 106481.	5.6	15
65	Elemental and structural changes associated with white spot formation in sunâ€dried Pacific white shrimp shells. International Journal of Food Science and Technology, 2021, 56, 2760-2767.	1.3	4
66	Ethanolic Noni (Morinda citrifolia L.) leaf extract dechlorophyllised using sedimentation process: Antioxidant, antibacterial properties and efficacy in extending the shelfâ€life of striped catfish slices. International Journal of Food Science and Technology, 2021, 56, 2804-2819.	1.3	16
67	Optimization of wall material for phage encapsulation via freeze-drying and antimicrobial efficacy of microencapsulated phage against Salmonella. Journal of Food Science and Technology, 2021, 58, 1937-1946.	1.4	22
68	Preheat-Treatment and Bleaching Agents Affect Characteristics of Bio-calcium from Asian Sea Bass (Lates calcarifer) Backbone. Waste and Biomass Valorization, 2021, 12, 3371-3382.	1.8	9
69	Label-free proteomic analysis revealed the mechanisms of protein oxidation induced by hydroxyl radicals in whiteleg shrimp (Litopenaeus vannamei) muscle. Food and Function, 2021, 12, 4337-4348.	2.1	12
70	Protein-polyphenol conjugates: Preparation, functional properties, bioactivities and applications in foods and nutraceuticals. Advances in Food and Nutrition Research, 2021, 98, 281-320.	1.5	15
71	In vitro antioxidant and wound-healing activities of hydrolyzed collagen from defatted Asian sea bass skin as influenced by different enzyme types and hydrolysis processes. RSC Advances, 2021, 11, 18144-18151.	1.7	11
72	Conjugate between hydrolyzed collagen from defatted seabass skin and epigallocatechin gallate (EGCG): characteristics, antioxidant activity and in vitro cellular bioactivity. RSC Advances, 2021, 11, 2175-2184.	1.7	21

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73	Influence of nonâ€phosphate and lowâ€sodium salt marination in combination with tumbling process on properties of chicken breast meat affected by white striping abnormality. Journal of Food Science, 2021, 86, 319-326.	1.5	6
74	Chemical, Nutritional, Microbial, and Sensory Characteristic of Fish Sauce Suragh from Hormozgan, Iran. Journal of Aquatic Food Product Technology, 2021, 30, 140-150.	0.6	6
75	Effect of High Voltage Cold Plasma on Oxidation, Physiochemical, and Gelling Properties of Myofibrillar Protein Isolate from Asian Sea Bass (Lates calcarifer). Foods, 2021, 10, 326.	1.9	23
76	Physical and chemical characteristics of Asian sea bass bioâ€calcium powders as affected by ultrasonication treatment and drying method. Journal of Food Biochemistry, 2021, 45, e13652.	1.2	8
77	Advancements in liposome technology: Preparation techniques and applications in food, functional foods, and bioactive delivery: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1280-1306.	5.9	130
78	Use of nanoliposome loaded with chitosanâ€epigallocatechin gallate conjugate for shelfâ€life extension of refrigerated Asian sea bass (Lates calcarifer) slices. International Journal of Food Science and Technology, 2021, 56, 3795-3806.	1.3	8
79	Textural, Sensory, and Chemical Characteristic of Threadfin Bream (Nemipterus sp.) Surimi Gel Fortified with Bio-Calcium from Bone of Asian Sea Bass (Lates calcarifer). Foods, 2021, 10, 976.	1.9	20
80	Effect of Psyllium (Plantago ovata Forks) Husk on Characteristics, Rheological and Textural Properties of Threadfin Bream Surimi Gel. Foods, 2021, 10, 1181.	1.9	23
81	Isolation and Characterization of Potential Salmonella Phages Targeting Multidrug-Resistant and Major Serovars of Salmonella Derived From Broiler Production Chain in Thailand. Frontiers in Microbiology, 2021, 12, 662461.	1.5	20
82	Sous-vide cooking as a systematic approach for quality maintenance and shelf-life extension of crab lump meat. LWT - Food Science and Technology, 2021, 142, 111004.	2.5	18
83	Synthesis of gold nanoparticles/polyaniline boronic acid/sodium alginate aqueous nanocomposite based on chemical oxidative polymerization for biological applications. International Journal of Biological Macromolecules, 2021, 179, 196-205.	3.6	23
84	Pros and cons of cold plasma technology as an alternative non-thermal processing technology in seafood industry. Trends in Food Science and Technology, 2021, 111, 617-627.	7.8	45
85	Synthesis of silver and silver@zero valent iron nanoparticles using Chromolaena odorata phenolic extract for antibacterial activity and hydrogen peroxide detection. Journal of Environmental Chemical Engineering, 2021, 9, 105224.	3.3	21
86	Genomic Analysis of Prophages Recovered from Listeria monocytogenes Lysogens Found in Seafood and Seafood-Related Environment. Microorganisms, 2021, 9, 1354.	1.6	5
87	Combined hurdle effects of pulsed electric field and vacuum impregnation of Chamuang leaf extract on quality and shelf-life of Pacific white shrimp subjected to high voltage cold atmospheric plasma. Food Packaging and Shelf Life, 2021, 28, 100660.	3.3	17
88	Insights into the similarities and differences of whiteleg shrimp pre-soaked with sodium tripolyphosphate and sodium trimetaphosphate during frozen storage. Food Chemistry, 2021, 348, 129134.	4.2	15
89	Effect of Partial Replacement of NaCl with KCl on Quality of Marinated Anchovies. Journal of Aquatic Food Product Technology, 2021, 30, 733-745.	0.6	1
90	Impact of Hydrolyzed Collagen from Defatted Sea Bass Skin on Proliferation and Differentiation of Preosteoblast MC3T3-E1 Cells. Foods, 2021, 10, 1476.	1.9	12

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91	Combined effects of pulsed electric field, Chamuang leaf extract and cold plasma on quality and shelf-life of Litopenaeus vannamei. Food Bioscience, 2021, 41, 100975.	2.0	16
92	Development of modified atmosphere packaging (MAP) on shelf-life extension of pla-duk-ra (dried) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.8	18
93	Effects of sonication and ultrasound on properties and bioactivities of liposomes loaded with hydrolyzed collagen from defatted sea bass skin conjugated with epigallocatechin gallate. Journal of Food Biochemistry, 2021, 45, e13809.	1.2	4
94	Recent developments of natural antimicrobials and antioxidants on fish and fishery food products. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4182-4210.	5.9	60
95	Effects of Ethanolic Extract of Kiam Wood/Cashew Bark and Commercial Phenolic Compounds Oxidized Under Alkaline Condition on Gel Property of Gelatin from Cuttlefish Skin. Northwestern Medical Journal, 2021, 01, .	0.0	0
96	Characterization of fortified pasteurized cow milk with nanoliposome loaded with skipjack tuna eyeball oil. International Journal of Food Science and Technology, 2021, 56, 5893-5903.	1.3	4
97	Effect of squid pen chitooligosaccharide in conjugation with different modified atmospheric packaging conditions on color and storage stability of tuna slices. Food Control, 2021, 125, 108013.	2.8	13
98	Effect of squid pen chitooligosaccharide and epigallocatechin gallate on discoloration and shelf-life of yellowfin tuna slices during refrigerated storage. Food Chemistry, 2021, 351, 129296.	4.2	26
99	The impact of chitosan film or chitosan/chitosanâ€“epigallocatechin gallate conjugate composite film on the quality changes of Asian sea bass (Lates calcarifer) slices stored in air or under vacuum packaging. International Journal of Food Science and Technology, 2021, 56, 6025-6038.	1.3	2
100	Insight into the Effect of Ice Addition on the Gel Properties of Nemipterus virgatus Surimi Gel Combined with Water Migration. Foods, 2021, 10, 1815.	1.9	13
101	Shelf-Life of Half-Shell Mussel (Mytilus edulis) as Affected by Pullulan, Acidic Electrolyzed Water, and Stable Chlorine Dioxide Combined Ice-Glazing during Frozen Storage. Foods, 2021, 10, 1896.	1.9	8
102	The Use of Sodium Benzoate on Shelf-Life and Quality Attributes of Dried Chili Fish Paste Stored in Different Packaging Containers. Foods, 2021, 10, 1802.	1.9	1
103	Cold plasma for the preservation of aquatic food products: An overview. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4407-4425.	5.9	43
104	Impact of pulsed electric field and vacuum impregnation with Chamuang leaf extract on quality changes in Pacific white shrimp packaged under modified atmosphere. LWT - Food Science and Technology, 2021, 149, 111899.	2.5	14
105	Hydrolyzed Collagen from Salmon Skin Increases the Migration and Filopodia Formation of Skin Keratinocytes by Activation of FAK/Src Pathway. Polish Journal of Food and Nutrition Sciences, 2021, , 323-332.	0.6	8
106	Development of Hydrolysis and Defatting Processes for Production of Lowered Fishy Odor Hydrolyzed Collagen from Fatty Skin of Sockeye Salmon (Oncorhynchus nerka). Foods, 2021, 10, 2257.	1.9	14
107	Physicochemical, Antioxidant and Sensory Properties of Ready-to-drink Chrysanthemum Tea Fortified with Hydrolyzed Collagen from Salmon Scale Ossein. Journal of Aquatic Food Product Technology, 2021, 30, 1159-1172.	0.6	5
108	Effect of Asian Sea Bass (Lates calcarifer) Bio-calcium in Combination with Different Calcium Salts on Gel Properties of Threadfin Bream Surimi. Journal of Aquatic Food Product Technology, 2021, 30, 1173-1188.	0.6	4

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109	Effect of the extract from custard apple (Annona squamosa) leaves prepared with pulsed electric fieldâ€assisted process on the diversity of microorganisms and shelfâ€life of refrigerated squid rings. International Journal of Food Science and Technology, 2021, 56, 6527-6538.	1.3	4
110	Microbial, chemical qualities and shelf-life of blue swimming crab (Portunus armatus) lump meat as influenced by in-package high voltage cold plasma treatment. Food Bioscience, 2021, 43, 101274.	2.0	13
111	The mechanism of low-level pressure coupled with heat treatment on water migration and gel properties of Nemipterus virgatus surimi. LWT - Food Science and Technology, 2021, 150, 112086.	2.5	11
112	Hydrolyzed collagen from defatted sea bass skin and its conjugate with epigallocatechin gallate: In vitro antioxidant, anti-inflammatory, wound-healing and anti-obesity activities. Food Bioscience, 2021, 43, 101303.	2.0	10
113	Pulsed electric field assisted process for extraction of bioactive compounds from custard apple (Annona squamosa) leaves. Food Chemistry, 2021, 359, 129976.	4.2	26
114	The differences of muscle proteins between neon flying squid (Ommastrephes bartramii) and jumbo squid (Dosidicus gigas) mantles via physicochemical and proteomic analyses. Food Chemistry, 2021, 364, 130374.	4.2	10
115	Chitosan nanoparticles: preparation, food applications and health benefits. ScienceAsia, 2021, 47, 1.	0.2	29
116	Influence of chitosan-gelatin edible coating incorporated with longkong pericarp extract on refrigerated black tiger Shrimp (Penaeus monodon). Current Research in Food Science, 2021, 4, 345-353.	2.7	34
117	Betel (Piper betle L.) leaf ethanolic extracts dechlorophyllized using different methods: antioxidant and antibacterial activities, and application for shelf-life extension of Nile tilapia (Oreochromis niloticus) fillets. RSC Advances, 2021, 11, 17630-17641.	1.7	26
118	Recovery, reusability and stability studies of beta cyclodextrin used for cholesterol removal from shrimp lipid. RSC Advances, 2021, 11, 23113-23121.	1.7	4
119	The Combined Effect of Squid Pen Chitooligosaccharide and High Voltage Cold Atmospheric Plasma on the Quality of Asian Sea Bass Slices Inoculated with Pseudomonas aeruginosa. Turkish Journal of Fisheries and Aquatic Sciences, 2021, 21, 41-50.	0.4	14
120	Preparation and characterisation of liposome loaded with chitosan-epigallocatechin gallate conjugate. Journal of Microencapsulation, 2021, 38, 533-545.	1.2	7
121	Properties of Ozone-Oxidized Tapioca Starch and Its Use in Coating of Fried Peanuts. Molecules, 2021, 26, 6281.	1.7	1
122	Properties of chicken protein isolate/fish gelatin blend film incorporated with phenolic compounds and its application as pouch for packing chicken skin oil. Food Packaging and Shelf Life, 2021, 30, 100761.	3.3	11
123	Liposomes loaded with betel leaf (Piper betle L.) ethanolic extract prepared by thin film hydration and ethanol injection methods: Characteristics and antioxidant activities. Journal of Food Biochemistry, 2021, 45, e14012.	1.2	13
124	Changes of Volatile Flavor Compounds in Large Yellow Croaker (Larimichthys crocea) during Storage, as Evaluated by Headspace Gas Chromatographyâ€“Ion Mobility Spectrometry and Principal Component Analysis. Foods, 2021, 10, 2917.	1.9	13
125	Use of betel leaf (Piper betle L.) ethanolic extract in combination with modified atmospheric packaging and nonthermal plasma for shelfâ€life extension of Nile tilapia (Oreochromis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T		
126	Comparative Study of Astaxanthin, Cholesterol, Fatty Acid Profiles, and Quality Indices Between Shrimp Oil Extracted From Hepatopancreas and Cephalothorax. Frontiers in Nutrition, 2021, 8, 803664.	1.6	4

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127	Protein Hydrolysates from Pacific White Shrimp Cephalothorax Manufactured with Different Processes: Compositions, Characteristics and Antioxidative Activity. Waste and Biomass Valorization, 2020, 11, 1657-1670.	1.8	13
128	Impact of pretreatment and atmosphere on quality of lipids extracted from cephalothorax of Pacific white shrimp by ultrasonic assisted process. Food Chemistry, 2020, 309, 125732.	4.2	28
129	Melanosis and quality changes during refrigerated storage of Pacific white shrimp treated with Chamuang (Garcinia cowa Roxb.) leaf extract with the aid of pulsed electric field. Food Chemistry, 2020, 309, 125516.	4.2	27
130	Quality characteristics of fried fish crackers packaged in gelatin bags: Effect of squalene and storage time. Food Hydrocolloids, 2020, 99, 105378.	5.6	13
131	Influence of stabilising agents on the properties of liposomal encapsulated ethanolic coconut husk extract. International Journal of Food Science and Technology, 2020, 55, 702-711.	1.3	19
132	Impact of pulsed electric field pretreatment on yield and quality of lipid extracted from cephalothorax of Pacific white shrimp (Litopenaeus vannamei) by ultrasoundâ€assisted process. International Journal of Food Science and Technology, 2020, 55, 619-630.	1.3	48
133	Effect of proteases and alcohols used for debittering on characteristics and antioxidative activity of protein hydrolysate from salmon frames. Journal of Food Science and Technology, 2020, 57, 473-483.	1.4	34
134	Effect of pulsed electric field treatments on melanosis and quality changes of Pacific white shrimp during refrigerated storage. Journal of Food Processing and Preservation, 2020, 44, e14292.	0.9	36
135	Use of Beta Cyclodextrin to Remove Cholesterol and Increase Astaxanthin Content in Shrimp Oil. European Journal of Lipid Science and Technology, 2020, 122, 1900242.	1.0	32
136	Quality and storage stability of fish tofu as affected by duck albumen hydrolysate-epigalocatechin gallate conjugate. LWT - Food Science and Technology, 2020, 120, 108927.	2.5	14
137	Characteristics and storage stability of nanoliposomes loaded with shrimp oil as affected by ultrasonication and microfluidization. Food Chemistry, 2020, 310, 125916.	4.2	86
138	Impact of Î²â€glucan on debittering, bioaccessibility and storage stability of skim milk fortified with shrimp oil nanoliposomes. International Journal of Food Science and Technology, 2020, 55, 2092-2103.	1.3	14
139	Effect of antioxidants in combination of VCO nanoemulsion on gel properties and storage stability of refrigerated sardine surimi gel. International Journal of Food Science and Technology, 2020, 55, 2451-2461.	1.3	8
140	Microbial diversity, shelf-life and sensory properties of Asian sea bass slices with combined treatment of liposomal encapsulated ethanolic coconut husk extract and high voltage cold plasma. LWT - Food Science and Technology, 2020, 134, 110232.	2.5	19
141	Effect of pretreatments and retort process on characteristics and sensory quality of edible birdâ€™s nest beverage. International Journal of Food Science and Technology, 2020, 55, 2863-2871.	1.3	12
142	Trends in shrimp processing waste utilization: An industrial prospective. Trends in Food Science and Technology, 2020, 103, 20-35.	7.8	95
143	Effect of pulsed electric field and modified atmospheric packaging on melanosis and quality of refrigerated Pacific white shrimp treated with leaf extract of Chamuang (Garcinia cowa Roxb.). Food Packaging and Shelf Life, 2020, 25, 100544.	3.3	13
144	Ethanolic extract of Betel (Piper betle L.) and Chaphlu (Piper sarmentosum Roxb.) dechlorophyllized using sedimentation process: Production, characteristics, and antioxidant activities. Journal of Food Biochemistry, 2020, 44, e13508.	1.2	21

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145	Stability of tuna trypsinâ€loaded alginateâ€chitosan beads in acidic stomach fluid and the release of active enzyme in a simulated intestinal tract environment. Journal of Food Biochemistry, 2020, 44, e13455.	1.2	12
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620	Inhibition of melanosis formation in Pacific white shrimp by the extract of lead (Leucaena) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 Td	4.2	39
621	Effects of hydrogen peroxide and Fentonâ€™s reagent on the properties of film from cuttlefish (Sepia) Tj ETQq1 1 0.784314 rgBT /Ov	4.2	16
622	Extraction, purification and properties of trypsin inhibitor from Thai mung bean (Vigna radiata (L.) R.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	52
623	Effect of legume seed extracts on the inhibition of proteolytic activity and muscle degradation of fresh water prawn (Macrobrachium rosenbergii). Food Chemistry, 2011, 129, 1093-1099.	4.2	18
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