## Eko Susanto

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6859496/publications.pdf

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1478505 1474206 9 229 6 9 citations h-index g-index papers 9 9 9 350 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Development of Edible Coating from Gelatin Composites with the Addition of Black Tea Extract (Camellia sinensis) on Minimally Processed Watermelon (Citrullus lanatus). Polymers, 2022, 14, 2628.	4.5	7
2	Variation in Lipid Components from 15 Species of Tropical and Temperate Seaweeds. Marine Drugs, 2019, 17, 630.	4.6	30
3	Effects of Different Heat Processing on Fucoxanthin, Antioxidant Activity and Colour of Indonesian Brown Seaweeds. IOP Conference Series: Earth and Environmental Science, 2017, 55, 012063.	0.3	15
4	Effect Different Packaging on Proximate and Lysine Content of Milkfish [Chanos Chanos (ForsskåI,) Tj ETQq0 0	0 rgBT /O	verlock 10 Tf
5	Lipids, Fatty Acids, and Fucoxanthin Content from Temperate and Tropical Brown Seaweeds. Aquatic Procedia, 2016, 7, 66-75.	0.9	70
6	Changes of Amino Acids and Quality in Smoked Milkfish [Chanos chanos (Forskal 1775)] Processed by Different Redestilation Methods of Corncob Liquid Smoke. Aquatic Procedia, 2016, 7, 100-105.	0.9	2
7	Antimicrobial Activity of Microencapsulation Liquid Smoke on Tilapia [Oreochromis Niloticus (Linnaeus, 1758)] Meat for Preservatives in Cold Storage (± 5 C°). Aquatic Procedia, 2016, 7, 19-27.	0.9	15
8	Seasonal variations of total lipids, fatty acid composition, and fucoxanthin contents of Sargassum horneri (Turner) and Cystoseira hakodatensis (Yendo) from the northern seashore of Japan. Journal of Applied Phycology, 2013, 25, 1159-1169.	2.8	83
9	Quality Characteristic and Lysine Available of Smoked Fish. APCBEE Procedia, 2012, 2, 1-6.	0.5	3