

Sappasith Klomklao

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7082275/publications.pdf>

Version: 2024-02-01

82
papers

2,030
citations

201385

27
h-index

276539

41
g-index

88
all docs

88
docs citations

88
times ranked

1321
citing authors

#	ARTICLE	IF	CITATIONS
1	Trypsins from yellowfin tuna (<i>Thunnus albacores</i>) spleen: Purification and characterization. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2006, 144, 47-56.	0.7	102
2	Purification and characterisation of trypsins from the spleen of skipjack tuna (<i>Katsuwonus pelamis</i>). <i>Food Chemistry</i> , 2007, 100, 1580-1589.	4.2	99
3	Characteristics of trypsin from the pyloric ceca of walleye pollock (<i>Theragra chalcogramma</i>). <i>Food Chemistry</i> , 2008, 106, 194-199.	4.2	86
4	Purification and Characterization of Trypsin from the Spleen of Tongol Tuna (<i>Thunnus tonggol</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5617-5622.	2.4	78
5	Effects of the addition of spleen of skipjack tuna (<i>Katsuwonus pelamis</i>) on the liquefaction and characteristics of fish sauce made from sardine (<i>Sardinella gibbosa</i>). <i>Food Chemistry</i> , 2006, 98, 440-452.	4.2	75
6	Interrelationship between myoglobin and lipid oxidations in oxeye scad (<i>Selar boops</i>) muscle during iced storage. <i>Food Chemistry</i> , 2015, 174, 279-285.	4.2	68
7	Trypsins from the pyloric ceca of jacobever (<i>Sebastes schlegelii</i>) and elkhorn sculpin (<i>Alcichthys</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 65	4.2	65
8	Biochemical properties of two isoforms of trypsin purified from the Intestine of skipjack tuna (<i>Katsuwonus pelamis</i>). <i>Food Chemistry</i> , 2009, 115, 155-162.	4.2	62
9	Improvement of biodiesel production using waste cooking oil and applying single and mixed immobilised lipases on polyhydroxyalkanoate. <i>Renewable Energy</i> , 2020, 162, 1819-1827.	4.3	61
10	Trypsin from the pyloric caeca of bluefish (<i>Pomatomus saltatrix</i>). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2007, 148, 382-389.	0.7	56
11	Purification and characterization of two pepsins from the stomach of pectoral rattail (<i>Coryphaenoides pectoralis</i>). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2007, 147, 682-689.	0.7	55
12	Immobilisation of <i>Candida rugosa</i> lipase on polyhydroxybutyrate via a combination of adsorption and cross-linking agents to enhance acylglycerol production. <i>Process Biochemistry</i> , 2020, 95, 174-185.	1.8	53
13	Extraction, purification and properties of trypsin inhibitor from Thai mung bean (<i>Vigna radiata</i> (L.) R.) Tj ETQq1 1 0.784314 rgBT /Overlock 52	4.2	52
14	EXTRACTION OF CAROTENOPROTEIN FROM BLACK TIGER SHRIMP SHELLS WITH THE AID OF BLUEFISH TRYPSIN. <i>Journal of Food Biochemistry</i> , 2009, 33, 201-217.	1.2	48
15	Optimization of process variables for the production of biodiesel by transesterification of used cooking oil using lipase from Nile tilapia viscera. <i>Renewable Energy</i> , 2020, 153, 861-869.	4.3	46
16	Antioxidant activity of Maillard reaction products derived from stingray (<i>Himantura signifier</i>) non-protein nitrogenous fraction and sugar model systems. <i>LWT - Food Science and Technology</i> , 2014, 57, 718-724.	2.5	40
17	Purification and characteristics of trypsins from cold-zone fish, Pacific cod (<i>Gadus macrocephalus</i>) and saffron cod (<i>Eleginus gracilis</i>). <i>Food Chemistry</i> , 2009, 116, 611-616.	4.2	39
18	Optimized synthesis of biodiesel using lipase from Pacific white shrimp (<i>Litopenaeus vannamei</i>) hepatopancreas. <i>Renewable Energy</i> , 2017, 104, 139-147.	4.3	39

#	ARTICLE	IF	CITATIONS
19	Endogenous proteinases in true sardine (<i>Sardinops melanostictus</i>). <i>Food Chemistry</i> , 2008, 107, 213-220.	4.2	37
20	24kDa Trypsin: A predominant protease purified from the viscera of hybrid catfish (<i>Clarias</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 Td	4.2	35
21	ENZYMATIC CHARACTERISTICS OF TRYPSIN FROM PYLORIC CECA OF SPOTTED MACKEREL (<i>SCOMBER</i>) Tj ETQq1 1 0.784314 rgBT /Over	1.2	33
22	Proteolytic degradation of sardine (<i>Sardinella gibbosa</i>) proteins by trypsin from skipjack tuna (<i>Katsuwonus pelamis</i>) spleen. <i>Food Chemistry</i> , 2006, 98, 14-22.	4.2	33
23	Utilization of Tuna Processing Byproducts: Protein Hydrolysate from Skipjack Tuna (<i>Katsuwonus</i>) Tj ETQq1 1 0.784314 rgBT /Over	0.9	32
24	A heat-stable trypsin inhibitor in adzuki bean (<i>Vigna angularis</i>): effect of extraction media, purification and biochemical characteristics. <i>International Journal of Food Science and Technology</i> , 2010, 45, 163-169.	1.3	31
25	29 kDa Trypsin from the Pyloric Ceca of Atlantic Bonito (<i>Sarda sarda</i>): Recovery and Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4548-4553.	2.4	29
26	Antioxidant and functional properties of protein hydrolysates obtained from starry triggerfish muscle using trypsin from albacore tuna liver. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 17, 447-454.	1.5	29
27	Utilization of Waste Glycerol from Biodiesel Process as a Substrate for Mono-, Di-, and Triacylglycerol Production. <i>Energy Procedia</i> , 2017, 138, 895-900.	1.8	28
28	COMPARATIVE STUDY OF ENZYMATIc CHARACTERISTICS OF TRYPSINS FROM THE PYLORIC CECA OF YELLOW TAIL (<i>SERIOLA QUINQUERADIATA</i>) AND BROWN HAKELING (<i>PHYSICULUS JAPONICUS</i>). <i>Journal of Food Biochemistry</i> , 2006, 30, 521-534.	1.2	27
29	Optimized synthesis method for transesterification of residual oil from palm oil mill effluent and lipase from Pacific white shrimp (<i>Litopenaeus vannamei</i>) hepatopancreas to environmentally friendly biodiesel. <i>Fuel</i> , 2017, 209, 309-314.	3.4	27
30	Use of viscera extract from hybrid catfish (<i>Clarias macrocephalus</i> — <i>Clarias gariepinus</i>) for the production of protein hydrolysate from toothed ponyfish (<i>Gazza minuta</i>) muscle. <i>Food Chemistry</i> , 2013, 136, 1006-1012.	4.2	25
31	Trypsin inhibitor from yellowfin tuna (<i>Thunnus albacores</i>) roe: Effects on gel properties of surimi from bigeye snapper (<i>Priacanthus macracanthus</i>). <i>LWT - Food Science and Technology</i> , 2016, 65, 122-127.	2.5	25
32	CATIONIC TRYPSIN: A PREDOMINANT PROTEINASE IN PACIFIC SAURY (<i>COLOLABIS SAIRA</i>) PYLORIC CECA. <i>Journal of Food Biochemistry</i> , 2010, 34, 1105-1123.	1.2	23
33	Use of TPP and ATPS for partitioning and recovery of lipase from Pacific white shrimp (<i>Litopenaeus</i>) Tj ETQq1 1 0.784314 rgBT /Over	1.4	23
34	<i>Bacillus thermoamylovorans</i> -Related Strain Isolated from High Temperature Sites as Potential Producers of Medium-Chain-Length Polyhydroxyalkanoate (mcl-PHA). <i>Current Microbiology</i> , 2020, 77, 3044-3056.	1.0	21
35	Two trypsin isoforms from albacore tuna (<i>Thunnus alalunga</i>) liver: Purification and physicochemical and biochemical characterization. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1864-1870.	3.6	20
36	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2018, 18, .	0.4	19

#	ARTICLE	IF	CITATIONS
37	Characterisation of muscles from Frigate mackerel (<i>Auxis thazard</i>) and catfish (<i>Clarias</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 74	4.2	18
38	Anionic trypsin from the spleen of albacore tuna (<i>Thunnus alalunga</i>): Purification, biochemical properties and its application for proteolytic degradation of fish muscle. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 971-979.	3.6	17
39	PROTEINASES IN HYBRID CATFISH VISCERA: CHARACTERIZATION AND EFFECT OF EXTRACTION MEDIA. <i>Journal of Food Biochemistry</i> , 2010, 34, 711.	1.2	16
40	Optimum extraction and recovery of trypsin inhibitor from yellowfin tuna (<i>Thunnus albacores</i>) roe and its biochemical properties. <i>International Journal of Food Science and Technology</i> , 2014, 49, 168-173.	1.3	16
41	Carotenoprotein from Pacific white shrimp (<i>Litopenaeus vannamei</i>) shells extracted using trypsin from albacore tuna (<i>Thunnus alalunga</i>) spleen: Antioxidant activity and its potential in model systems. <i>Journal of Food Biochemistry</i> , 2018, 42, e12462.	1.2	16
42	Functional properties and antioxidative activity of protein hydrolysates from toothed ponyfish muscle treated with viscera extract from hybrid catfish. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1483-1489.	1.3	15
43	Albacore tuna (<i>Thunnus alalunga</i>) spleen trypsin partitioning in an aqueous two-phase system and its hydrolytic pattern on Pacific white shrimp (<i>Litopenaeus vannamei</i>) shells. <i>International Journal of Food Properties</i> , 2017, 20, 2409-2422.	1.3	15
44	Utilisation of tuna condensate waste from the canning industry as a novel substrate for polyhydroxyalkanoate production. <i>Biomass Conversion and Biorefinery</i> , 2021, 11, 2053-2064.	2.9	15
45	Optimal immobilization of trypsin from the spleen of albacore tuna (<i>Thunnus alalunga</i>) and its characterization. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 462-471.	3.6	14
46	Laundry detergent-stable lipase from Pacific white shrimp (<i>Litopenaeus vannamei</i>) hepatopancreas: Effect of extraction media and biochemical characterization. <i>International Journal of Food Properties</i> , 2017, 20, 769-781.	1.3	13
47	Enzymological characteristics of pepsinogens and pepsins purified from lizardfish (<i>Saurida</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 74	4.2	18
48	Trypsin from the Pyloric Ceca of Pectoral Rattail (<i>Coryphaenoides pectoralis</i>): Purification and Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7097-7103.	2.4	12
49	COMPARATIVE STUDY ON THERMAL STABILITY OF TRYPSIN FROM THE PYLORIC CECA OF THREADFIN HAKELING (<i>LAEMONEMA LONGIPES</i>). <i>Journal of Food Biochemistry</i> , 2010, 34, 50-65.	1.2	11
50	Structural properties of trypsin from cold-adapted fish, arabesque greenling (<i>Pleurogrammus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222	1.6	11
51	Influence of endogenous protease on heat-induced gelation properties of pink shrimp <i>Pandalus eous</i> meat. <i>Nippon Suisan Gakkaishi</i> , 2014, 80, 979-988.	0.0	11
52	Effect of trypsin inhibitor in adzuki bean (<i>Vigna angularis</i>) on proteolysis and gel properties of threadfin bream (<i>Nemipterus bleekeri</i>). <i>LWT - Food Science and Technology</i> , 2015, 63, 906-911.	2.5	11
53	Autolysis and biochemical properties of endogenous proteinases in Japanese sandfish (<i>Arctoscopus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 74	1.3	10
54	EFFECT OF SALTS AND POLYETHYLENE GLYCOLS ON THE PARTITIONING AND RECOVERY OF TRYPSIN FROM HYBRID CATFISH VISCERA IN AQUEOUS TWO-PHASE SYSTEMS. <i>Journal of Food Biochemistry</i> , 2010, 34, 730.	1.2	9

#	ARTICLE	IF	CITATIONS
55	Anionic Trypsin from the Pyloric Ceca of Pacific Saury (<i>Cololabis saira</i>): Purification and Biochemical Characteristics. <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 186-200.	0.6	9
56	Application of supercritical carbon dioxide for preparation of starfish phospholipase A2. <i>Process Biochemistry</i> , 2010, 45, 689-693.	1.8	8
57	Purification and Characterization of Trypsin Inhibitor from Yellowfin Tuna (<i>Thunnus albacellus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.2	8
58	Simple Preparation of Pacific Cod Trypsin for Enzymatic Peptide Synthesis. <i>Journal of Amino Acids</i> , 2011, 2011, 1-8.	5.8	7
59	Autolysis and Characterization of Sarcoplasmic and Myofibril Associated Proteinases of Oxeye Scad (<i>Selar boops</i>) Muscle. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 1132-1143.	0.6	7
60	Enzymatic hydrolysis of starry triggerfish (<i>Abalistes stellaris</i>) muscle using liver proteinase from albacore tuna (<i>Thunnus alalunga</i>). <i>Journal of Food Science and Technology</i> , 2016, 53, 1047-1054.	1.4	7
61	Lipolytic activity of viscera extract from three freshwater fish species in Phatthalung, Thailand: Comparative studies and potential use as dishwashing detergent additive. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 19, 101143.	1.5	7
62	Cold-adapted structural properties of trypsins from walleye pollock (<i>Theragra chalcogramma</i>) and Arctic cod (<i>Boreogadus saida</i>). <i>European Food Research and Technology</i> , 2011, 233, 963-972.	1.6	6
63	Enhanced Synthesis of Fatty Acid Methyl Ester using Oil from Palm Oil Mill Effluents and Immobilized Palm Lipase. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 1373-1384.	0.8	6
64	Thai traditional fermented fish paste (<i>Kaepiaplao</i>): Chemical compositions and physical properties. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	6
65	Proteinases from the Liver of Albacore Tuna (<i>Thunnus Alalunga</i>): Optimum Extractant and Biochemical Characteristics. <i>Journal of Food Biochemistry</i> , 2016, 40, 10-19.	1.2	5
66	Major trypsin like-serine proteinases from albacore tuna (<i>Thunnus alalunga</i>) spleen: Biochemical characterization and the effect of extraction media. <i>Journal of Food Biochemistry</i> , 2017, 41, e12323.	1.2	5
67	Albacore tuna spleen trypsin: Potential application as laundry detergent additive and in carotenoprotein extraction from Pacific white shrimp shells. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 17, 638-646.	1.5	5
68	Improvement of extraction and concentration method for polyunsaturated fatty acid production from Nile tilapia processing waste. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 3995-4007.	2.9	5
69	Statistical optimization for fatty acid reduction in waste cooking oil using a biological method and the continuous process for polyhydroxyalkanoate and biodiesel production. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 9841-9854.	2.9	5
70	ACID- AND HEAT-STABLE TRYPSIN INHIBITORY PEPTIDE FROM THE VISCERA OF JAPANESE COMMON SQUID (<i>Todarodes pacificus</i>). <i>Journal of Food Biochemistry</i> , 2010, 34, 748.	1.2	4
71	Mackerel Trypsin Purified from Defatted Viscera by Supercritical Carbon Dioxide. <i>Journal of Amino Acids</i> , 2011, 2011, 1-7.	5.8	4
72	Inhibition of Bigeye Snapper (<i>Acanthopagrus latus</i>) Proteinases by Trypsin Inhibitor from Yellowfin Tuna (<i>Thunnus albacellus</i>) Roe. <i>Journal of Food Biochemistry</i> , 2015, 39, 501-507.	1.2	4

#	ARTICLE	IF	CITATIONS
73	Thermoseparating aqueous two-phase system for lipase recovery and partitioning from Nile tilapia viscera: Biochemical properties and effect of ultrasound. <i>Journal of Molecular Liquids</i> , 2021, 331, 115721.	2.3	4
74	A Novel Green Process for Synthesis of 3-Hydroxyalkanoate Methyl Ester Using Lipase and Novel mcl-co-lcl PHA as Catalyst and Substrate. <i>Journal of Polymers and the Environment</i> , 2022, 30, 1423-1434.	2.4	4
75	<i>Kaâ€piâ€plaa</i> fermented using beardless barb fish: physicochemical, microbiological and antioxidant properties as influenced by production processes. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1161-1172.	1.3	4
76	A thermostable trypsin from freshwater fish Japanese dace (<i>Tribolodon hakonensis</i>): a comparison of the primary structures among fish trypsins. <i>Fish Physiology and Biochemistry</i> , 2019, 45, 561-571.	0.9	3
77	Optimal feeding frequency for bigfin reef squid (<i>Sepioteuthis lessoniana</i>). <i>Aquaculture Research</i> , 2021, 52, 2740-2750.	0.9	3
78	Ultrasonic enhancement of lipase-catalyzed transesterification for biodiesel production from used cooking oil. <i>Biomass Conversion and Biorefinery</i> , 0, , 1.	2.9	3
79	Aqueous two-phase partitioning of liver proteinase from albacore tuna (<i>Thunnus alalunga</i>): Application to starry triggerfish (<i>Abalistes stellaris</i>) muscle hydrolysis. <i>International Journal of Food Properties</i> , 2017, , 1-13.	1.3	2
80	Assessment of gelatin hydrolysates from threadfin bream (<i>Nemipterus hexodon</i>) skin as a cryoprotectant for denaturation prevention of threadfin bream natural actomyosin subjected to different freeze-thaw cycles. <i>International Journal of Refrigeration</i> , 2022, 143, 19-27.	1.8	2
81	Autolysis and the endogenous proteinases characterised in beardless barb (<i>Anematchthys</i> Tj ETQq1 1 0.784314.rgBT /Overlock 1	1.3	1
82	Post-prandial changes in digestive enzymes and chyme characteristics of bigfin reef squid (<i>Sepioteuthis lessoniana</i>). <i>Aquaculture</i> , 2022, 548, 737706.	1.7	0