

# Sappasith Klomklao

## List of Publications by Year in descending order

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82  
papers

2,030  
citations

201674

27  
h-index

276875

41  
g-index

88  
all docs

88  
docs citations

88  
times ranked

1321  
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	4.6	5
2	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.	4.6	5
3	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.	5.0	4
4	Enzymological characteristics of pepsinogens and pepsins purified from lizardfish ( <i>Saurida</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td	8.2	13
5	Post-prandial changes in digestive enzymes and chyme characteristics of bigfin reef squid ( <i>Sepioteuthis lessoniana</i> ). <i>Aquaculture</i> , 2022, 548, 737706.	3.5	0
6	<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.	2.7	4
7	Thai traditional fermented fish paste <i>Kaâ€piâ€plaa</i> : Chemical compositions and physical properties. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	6
8	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.	3.4	2
9	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.	4.6	15
10	Optimal feeding frequency for bigfin reef squid (<i>Sepioteuthis lessoniana</i>). <i>Aquaculture Research</i> , 2021, 52, 2740-2750.	1.8	3
11	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.	4.9	4
12	Autolysis and the endogenous proteinases characterised in beardless barb (<i>Anematichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	2.7	1
13	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.	7.5	14
14	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.	8.9	61
15	<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.	2.2	21
16	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.	3.7	53
17	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.	8.9	46
18	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.	7.5	17

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19	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.	3.1	7
20	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.	2.3	3
21	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.	3.1	29
22	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.	3.1	5
23	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.	2.9	16
24	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.	7.5	20
25	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2018, 18, .	0.9	19
26	Enhanced Synthesis of Fatty Acid Methyl Ester using Oil from Palm Oil Mill Effluents and Immobilized Palm Lipase. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2018, 95, 1373-1384.	1.9	6
27	Utilization of Tuna Processing Byproducts: Protein Hydrolysate from Skipjack Tuna ( <i>Katsuwonus</i> ) Tj ETQq1 1 0.784314 rgBT /Over	2.0	32
28	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.	3.0	13
29	Optimized synthesis of biodiesel using lipase from Pacific white shrimp ( <i>Litopenaeus vannamei</i> ) hepatopancreas. <i>Renewable Energy</i> , 2017, 104, 139-147.	8.9	39
30	Use of TPP and ATPS for partitioning and recovery of lipase from Pacific white shrimp ( <i>Litopenaeus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.8	23
31	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.	3.0	2
32	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.	6.4	27
33	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.	3.0	15
34	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.	2.9	5
35	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
36	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.	1.4	7

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37	Purification and Characterization of Trypsin Inhibitor from Yellowfin Tuna ( <i>Thunnus albacares</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 302 Td (ma	2.9	5
38	Proteinases from the Liver of Albacore Tuna ( <i>Thunnus alalunga</i> ): Optimum Extractant and Biochemical Characteristics. Journal of Food Biochemistry, 2016, 40, 10-19.	2.9	5
39	Enzymatic hydrolysis of starry triggerfish ( <i>Abalistes stellaris</i> ) muscle using liver proteinase from albacore tuna ( <i>Thunnus alalunga</i> ). Journal of Food Science and Technology, 2016, 53, 1047-1054.	2.8	7
40	Trypsin inhibitor from yellowfin tuna ( <i>Thunnus albacares</i> ) roe: Effects on gel properties of surimi from bigeye snapper ( <i>Priacanthus macracanthus</i> ). LWT - Food Science and Technology, 2016, 65, 122-127.	5.2	25
41	Inhibition of Bigeye Snapper ( <i>Priacanthus Macracanthus</i> ) Proteinases by Trypsin Inhibitor from Yellowfin Tuna ( <i>Thunnus Albacores</i> ) Roe. Journal of Food Biochemistry, 2015, 39, 501-507.	2.9	4
42	Effect of trypsin inhibitor in adzuki bean ( <i>Vigna angularis</i> ) on proteolysis and gel properties of threadfin bream ( <i>Nemipterus bleekeri</i> ). LWT - Food Science and Technology, 2015, 63, 906-911.	5.2	11
43	Interrelationship between myoglobin and lipid oxidations in oxeye scad ( <i>Selar boops</i> ) muscle during iced storage. Food Chemistry, 2015, 174, 279-285.	8.2	68
44	Optimum extraction and recovery of trypsin inhibitor from yellowfin tuna ( <i>Thunnus albacores</i> ) roe and its biochemical properties. International Journal of Food Science and Technology, 2014, 49, 168-173.	2.7	16
45	Antioxidant activity of Maillard reaction products derived from stingray ( <i>Himantura signifier</i> ) non-protein nitrogenous fraction and sugar model systems. LWT - Food Science and Technology, 2014, 57, 718-724.	5.2	40
46	Anionic Trypsin from the Pyloric Ceca of Pacific Saury ( <i>Cololabis saira</i> ): Purification and Biochemical Characteristics. Journal of Aquatic Food Product Technology, 2014, 23, 186-200.	1.4	9
47	Influence of endogenous protease on heat-induced gelation properties of pink shrimp <i>Pandalus eous</i> meat. Nippon Suisan Gakkaishi, 2014, 80, 979-988.	0.1	11
48	Characterisation of muscles from Frigate mackerel ( <i>Auxis thazard</i> ) and catfish ( <i>Clarias</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Td (ma	8.2	18
49	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. Food Chemistry, 2013, 136, 1006-1012.	8.2	25
50	Functional properties and antioxidative activity of protein hydrolysates from toothed ponyfish muscle treated with viscera extract from hybrid catfish. International Journal of Food Science and Technology, 2013, 48, 1483-1489.	2.7	15
51	Mackerel Trypsin Purified from Defatted Viscera by Supercritical Carbon Dioxide. Journal of Amino Acids, 2011, 2011, 1-7.	5.8	4
52	Simple Preparation of Pacific Cod Trypsin for Enzymatic Peptide Synthesis. Journal of Amino Acids, 2011, 2011, 1-8.	5.8	7
53	Structural properties of trypsin from cold-adapted fish, arabesque greenling ( <i>Pleurogrammus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 302 Td (ma	3.3	11
54	Cold-adapted structural properties of trypsins from walleye pollock ( <i>Theragra chalcogramma</i> ) and Arctic cod ( <i>Boreogadus saida</i> ). European Food Research and Technology, 2011, 233, 963-972.	3.3	6

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55	Extraction, purification and properties of trypsin inhibitor from Thai mung bean ( <i>Vigna radiata</i> (L.) R.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 702 Td	8.2	32
56	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	8.2	35
57	A heat-stable trypsin inhibitor in adzuki bean ( <i>Vigna angularis</i> ): effect of extraction media, purification and biochemical characteristics. International Journal of Food Science and Technology, 2010, 45, 163-169.	2.7	31
58	Application of supercritical carbon dioxide for preparation of starfish phospholipase A2. Process Biochemistry, 2010, 45, 689-693.	3.7	8
59	COMPARATIVE STUDY ON THERMAL STABILITY OF TRYPSIN FROM THE PYLORIC CECA OF THREADFIN HAKELING ( <i>LAEMONEMA LONGIPES</i> ). Journal of Food Biochemistry, 2010, 34, 50-65.	2.9	11
60	PROTEINASES IN HYBRID CATFISH VISCERA: CHARACTERIZATION AND EFFECT OF EXTRACTION MEDIA. Journal of Food Biochemistry, 2010, 34, 711.	2.9	16
61	EFFECT OF SALTS AND POLYETHYLENE GLYCOLS ON THE PARTITIONING AND RECOVERY OF TRYPSIN FROM HYBRID CATFISH VISCERA IN AQUEOUS TWO-PHASE SYSTEMS. Journal of Food Biochemistry, 2010, 34, 730.	2.9	9
62	ACID- AND HEAT-STABLE TRYPSIN INHIBITORY PEPTIDE FROM THE VISCERA OF JAPANESE COMMON SQUID ( <i>TODARODES PACIFICUS</i> ). Journal of Food Biochemistry, 2010, 34, 748.	2.9	4
63	CATIONIC TRYPSIN: A PREDOMINANT PROTEINASE IN PACIFIC SAURY ( <i>COLOLABIS SAIRA</i> ) PYLORIC CECA. Journal of Food Biochemistry, 2010, 34, 1105-1123.	2.9	23
64	Autolysis and biochemical properties of endogenous proteinases in Japanese sandfish ( <i>Arctoscopus</i> ) Tj ETQq0 0.0 rgBT /Overlock 10 Tf 50 702 Td	2.7	10
65	EXTRACTION OF CAROTENOPROTEIN FROM BLACK TIGER SHRIMP SHELLS WITH THE AID OF BLUEFISH TRYPSIN. Journal of Food Biochemistry, 2009, 33, 201-217.	2.9	48
66	Purification and characteristics of trypsins from cold-zone fish, Pacific cod ( <i>Gadus macrocephalus</i> ) and saffron cod ( <i>Eleginus gracilis</i> ). Food Chemistry, 2009, 116, 611-616.	8.2	39
67	Biochemical properties of two isoforms of trypsin purified from the Intestine of skipjack tuna ( <i>Katsuwonus pelamis</i> ). Food Chemistry, 2009, 115, 155-162.	8.2	62
68	Trypsin from the Pyloric Ceca of Pectoral Rattail ( <i>Coryphaenoides pectoralis</i> ): Purification and Characterization. Journal of Agricultural and Food Chemistry, 2009, 57, 7097-7103.	5.2	12
69	Characteristics of trypsin from the pyloric ceca of walleye pollock ( <i>Theragra chalcogramma</i> ). Food Chemistry, 2008, 106, 194-199.	8.2	86
70	Endogenous proteinases in true sardine ( <i>Sardinops melanostictus</i> ). Food Chemistry, 2008, 107, 213-220.	8.2	37
71	Purification and characterization of two pepsins from the stomach of pectoral rattail ( <i>Coryphaenoides pectoralis</i> ). Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2007, 147, 682-689.	1.6	55
72	Trypsin from the pyloric caeca of bluefish ( <i>Pomatomus saltatrix</i> ). Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2007, 148, 382-389.	1.6	56

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73	29 kDa Trypsin from the Pyloric Ceca of Atlantic Bonito ( <i>Sarda sarda</i> ): Recovery and Characterization. Journal of Agricultural and Food Chemistry, 2007, 55, 4548-4553.	5.2	29
74	Trypsins from the pyloric ceca of jacobever ( <i>Sebastes schlegelii</i> ) and elkhorn sculpin ( <i>Alcichthys</i> ). Journal of Agricultural and Food Chemistry, 2006, 54, 5617-5622.	8.2	65
75	Purification and characterisation of trypsins from the spleen of skipjack tuna ( <i>Katsuwonus pelamis</i> ). Food Chemistry, 2007, 100, 1580-1589.	8.2	99
76	Purification and Characterization of Trypsin from the Spleen of Tongol Tuna ( <i>Thunnus tonggol</i> ). Journal of Agricultural and Food Chemistry, 2006, 54, 5617-5622.	5.2	78
77	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> ). Food Chemistry, 2006, 98, 440-452.	8.2	75
78	Trypsins from yellowfin tuna ( <i>Thunnus albacores</i> ) spleen: Purification and characterization. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2006, 144, 47-56.	1.6	102
79	ENZYMATIC CHARACTERISTICS OF TRYPSIN FROM PYLORIC CECA OF SPOTTED MACKEREL ( <i>SCOMBER</i> ). Journal of Food Biochemistry, 2006, 30, 521-534.	2.9	33
80	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> ). Journal of Food Biochemistry, 2006, 30, 521-534.	2.9	27
81	Proteolytic degradation of sardine ( <i>Sardinella gibbosa</i> ) proteins by trypsin from skipjack tuna ( <i>Katsuwonus pelamis</i> ) spleen. Food Chemistry, 2006, 98, 14-22.	8.2	33
82	Ultrasonic enhancement of lipase-catalyzed transesterification for biodiesel production from used cooking oil. Biomass Conversion and Biorefinery, 2010, 10, 1.	4.6	3