

Danar Praseptiangga

List of Publications by Year in descending order

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88
papers

578
citations

623734

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all docs

89
docs citations

89
times ranked

497
citing authors

#	ARTICLE	IF	CITATIONS
1	Interaction between natural antioxidants derived from cinnamon and cocoa in binary and complex mixtures. <i>Food Chemistry</i> , 2017, 231, 356-364.	8.2	64
2	Extraction and Characterization of Refined K-carrageenan of Red Algae [<i>Kappaphycus Alvarezii</i> (Doty) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.9	52
3	Antioxidant activity and quality attributes of white chocolate incorporated with <i>Cinnamomum burmannii</i> Blume essential oil. <i>Journal of Food Science and Technology</i> , 2020, 57, 1731-1739.	2.8	31
4	UV-screening, transparency and water barrier properties of semi refined iota carrageenan packaging film incorporated with ZnO nanoparticles. <i>AIP Conference Proceedings</i> , 2018, , .	0.4	28
5	Enhanced multi functionality of semi-refined iota carrageenan as food packaging material by incorporating SiO ₂ and ZnO nanoparticles. <i>Heliyon</i> , 2021, 7, e06963.	3.2	28
6	Sensory Attributes and Preliminary Characterization of Milk Chocolate Bar Enriched with Cinnamon Essential Oil. <i>IOP Conference Series: Materials Science and Engineering</i> , 2017, 193, 012031.	0.6	22
7	Optical transparency and mechanical properties of semi-refined iota carrageenan film reinforced with SiO ₂ as food packaging material. <i>AIP Conference Proceedings</i> , 2018, , .	0.4	22
8	Algal Lectins and their Potential Uses. <i>Squalen Bulletin of Marine and Fisheries Postharvest and Biotechnology</i> , 2016, 10, 89.	0.5	21
9	Development of Seaweed-based Biopolymers for Edible Films and Lectins. <i>IOP Conference Series: Materials Science and Engineering</i> , 2017, 193, 012003.	0.6	19
10	Sensory and physicochemical characteristics of dark chocolate bar with addition of cinnamon (<i>Cinnamomum burmannii</i>) bark oleoresin microcapsule. <i>Journal of Food Science and Technology</i> , 2019, 56, 4323-4332.	2.8	19
11	Preparation and characterization of semi-refined kappa carrageenan-based edible film for nano coating application on minimally processed food. <i>AIP Conference Proceedings</i> , 2016, , .	0.4	16
12	Effect of cinnamon essential oils addition in the sensory attributes of dark chocolate. <i>Nusantara Bioscience</i> , 2016, 8, 301-305.	0.6	16
13	Mechanical and solubility properties of bio-nanocomposite film of semi refined kappa carrageenan/ZnO nanoparticles. <i>AIP Conference Proceedings</i> , 2018, , .	0.4	15
14	Characterization of cassava starch-based edible film enriched with lemongrass oil (<i>Cymbopogon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2	0.6	15
15	Preparation and preliminary characterization of semi refined kappa carrageenan-based edible film incorporated with cinnamon essential oil. <i>AIP Conference Proceedings</i> , 2016, , .	0.4	14
16	Purification, Characterization, and cDNA Cloning of a Novel Lectin from the Green Alga, <i>Codium barbatum</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2012, 76, 805-811.	1.3	12
17	Chemical and Phytochemical Characteristics of Local Corn Silk Powder of Three Different Varieties. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2017, 7, 1957.	0.4	12
18	Formulation and characterization of novel composite semi-refined iota carrageenan-based edible film incorporating palmitic acid. <i>AIP Conference Proceedings</i> , 2017, , .	0.4	11

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19	Preparation and FTIR spectroscopic studies of SiO ₂ -ZnO nanoparticles suspension for the development of carrageenan-based bio-nanocomposite film. AIP Conference Proceedings, 2020, , .	0.4	11
20	Prevalence of Antibiotic-resistance <i>Enterobacteriaceae</i> strains Isolated from Chicken Meat at Traditional Markets in Surabaya, Indonesia. IOP Conference Series: Materials Science and Engineering, 2017, 193, 012007.	0.6	10
21	Development and Characterization of Semi-Refined Iota Carrageenan/SiO ₂ -ZnO Bionanocomposite Film with the Addition of Cassava Starch for Application on Minced Chicken Meat Packaging. Foods, 2021, 10, 2776.	4.3	10
22	Occurrences of <i>Salmonella</i> spp. and <i>Escherichia coli</i> in chicken meat, intestinal contents and rinse water at slaughtering place from traditional market in Surabaya, Indonesia. IOP Conference Series: Materials Science and Engineering, 0, 633, 012007.	0.6	9
23	Resistant Starch Content and Glycaemic Index of Sago (<i>Metroxylon</i> spp.) Starch and Red Bean (<i>Phaseolus vulgaris</i>) Based Analogue Ric. Pakistan Journal of Nutrition, 2016, 15, 667-672.	0.2	9
24	Challenges in the development of the cocoa and chocolate industry in Indonesia: A case study in Madiun, East Java. AIMS Agriculture and Food, 2020, 5, 920-937.	1.6	9
25	Effect of cassava starch-based edible coating incorporated with lemongrass essential oil on the quality of papaya MJ9. IOP Conference Series: Materials Science and Engineering, 2017, 176, 012054.	0.6	8
26	Sensorial and physical properties of chocolate beverage prepared using low fat cocoa powder. AIP Conference Proceedings, 2020, , .	0.4	8
27	Ginger-flavoured ready-to-drink cocoa beverage formulated with high and lowfat content powder: consumer preference, properties and stability. Food Research, 2021, 5, 7-17.	0.8	8
28	PENGARUH PENAMBAHAN GUM ARAB TERHADAP KARAKTERISTIK FISIKOKIMIA DAN SENSORIS FRUIT LEATHER NANGKA (<i>Artocarpus heterophyllus</i>). Jurnal Teknologi Hasil Pertanian, 2016, 9, .	0.3	6
29	Mechanical and Barrier Properties of Semi Refined Kappa Carrageenan-based Composite Edible Film and Its Application on Minimally Processed Chicken Breast Fillet. IOP Conference Series: Materials Science and Engineering, 2018, 333, 012086.	0.6	5
30	Panelist acceptance level on milk chocolate bar with cinnamon (<i>Cinnamomum burmannii</i>) powder addition. Nusantara Bioscience, 2016, 8, 297-300.	0.6	5
31	Physicochemical and Sensory Properties of Pumpkin (<i>Cucurbita moschata</i> D) and Arrowroot (<i>Marantha arundinaceae</i> L) Starch-based Instant Porridge. International Journal on Advanced Science, Engineering and Information Technology, 2019, 9, 412-421.	0.4	4
32	Efek hipoglikemik tepung komposit (ubi jalar ungu, jagung kuning, dan kacang tunggak) pada tikus diabetes induksi streptozotocin. Jurnal Gizi Klinik Indonesia, 2014, 10, 119.	0.3	4
33	Effects of Ripening Level and Processing Delay on the Characteristics of Oil Palm Fruit Bunches. International Journal on Advanced Science, Engineering and Information Technology, 2020, 10, 389-394.	0.4	4
34	Dispersion of SiO ₂ and ZnO nanoparticles by bead milling in the preparation of carrageenan bio-nanocomposite film. AIP Conference Proceedings, 2020, , .	0.4	3
35	Effects of Plasticizer and Cinnamon Essential Oil Incorporation on Mechanical and Water Barrier Properties of Semirefined Iota-Carrageenan-based Edible Film. IOP Conference Series: Earth and Environmental Science, 2021, 828, 012034.	0.3	3
36	Effect of drying and milling modes on the quality of white rice of an Indonesian long grain rice cultivar. Acta Scientiarum Polonorum, Technologia Alimentaria, 2019, 18, 195-203.	0.3	3

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37	Preparation and Characterization of Biopolymer Chitosan Nanofiber from Coconut Crab Shell. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2019, 9, 866-873.	0.4	3
38	Preliminary Characterization of Crude Lectin Fraction of the Red Alga, <i>Acrocystis nana</i> from Wediombo Beach of the Southern Coast of Java Island, Gunung Kidul, Yogyakarta, Indonesia. <i>IOP Conference Series: Materials Science and Engineering</i> , 2017, 193, 012016.	0.6	2
39	Physical and Chemical Characterization Of Greater Yam (<i>Dioscorea Alata</i>) And Jack Bean (<i>Canavalia</i>) Tj ETQq1 1 0.784314 rgBT /Overl 193, 012041.	0.6	2
40	The addition of nanochitosan suspension as filler in carrageenan-tapioca biocomposite film. <i>AIP Conference Proceedings</i> , 2018, , .	0.4	2
41	Physical and chemical characterization of composite flour from canna flour (<i>Canna edulis</i>) and lima bean flour (<i>Phaseolus lunatus</i>). <i>AIP Conference Proceedings</i> , 2018, , .	0.4	2
42	Chemical characteristics of composite flour based on white corn and okara. <i>IOP Conference Series: Materials Science and Engineering</i> , 2019, 633, 012043.	0.6	2
43	Preparation and preliminary characterization of sago flour and semi refined kappa carrageenan-based biocomposite film incorporated with coconut crabs chitosan nanoparticles. <i>IOP Conference Series: Materials Science and Engineering</i> , 2019, 633, 012044.	0.6	2
44	The study of carotene content and iodine value of oil from different ripening levels and storage duration of palm fresh fruit bunches. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 709, 012022.	0.3	2
45	Short Communication: Preservation effect of Javanese turmeric and red ginger essential oils on coated frozen patin fillets. <i>Nusantara Bioscience</i> , 2016, 8, 264-267.	0.6	2
46	Effect of drying and milling modes on the quality of white rice of an Indonesian long grain rice cultivar [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2019, 18, 195-203.	0.3	2
47	Kajian Tingkat Penerimaan Panelis pada Dark Chocolate Bar dengan Penambahan Bubuk Kayu Manis (<i>Cinnamomum burmannii</i>). <i>Caraka Tani: Journal of Sustainable Agriculture</i> , 2018, 33, .	0.6	2
48	Preliminary Characterization of Crude Lectins Fractions of Red Macroalgae Species Collected from the Southern Coast of Gunungkidul Indonesia. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2019, 9, 1309-1316.	0.4	2
49	Chemical and physical properties of canna (<i>Canna edulis</i>) and jack bean (<i>Canavalia ensiformis</i>)-based composite flours. <i>Food Research</i> , 2022, 6, 354-367.	0.8	2
50	CASSAVA STARCH-BASED EDIBLE COATINGS ENRICHED WITH <i>Alpina purpurata</i> AND <i>Kaempferia rotunda</i> ESSENTIAL OILS FOR PATIN FILLETS PRESERVATION. <i>Jurnal Teknologi (Sciences and Engineering)</i> , 2016, 78, .	0.4	1
51	Understanding valence-shell electron-pair repulsion (VSEPR) theory using origami molecular models. <i>Journal of Physics: Conference Series</i> , 2017, 795, 012066.	0.4	1
52	Physical Characteristics of White Sweet Potato (<i>Ipomoea batatas</i> L.), Rice (<i>Oryza sativa</i> L.), and Tapioca (<i>Manihot esculenta</i>)Flours - Based Seasoning Composite Flour. <i>IOP Conference Series: Materials Science and Engineering</i> , 2017, 193, 012036.	0.6	1
53	Cytotoxicity of Crude Lectins from Red Macroalgae from the Southern Coast of Java Island, Gunung Kidul Regency, Yogyakarta, Indonesia. <i>IOP Conference Series: Materials Science and Engineering</i> , 2017, 193, 012017.	0.6	1
54	Characterization of the chemical composition of <i>Adenostemma lavenia</i> (L.) Kuntze and <i>Adenostemma platyphyllum</i> Cass. <i>IOP Conference Series: Earth and Environmental Science</i> , 2018, 102, 012029.	0.3	1

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55	The dispersion of fine chitosan particles by beads-milling. AIP Conference Proceedings, 2018, , .	0.4	1
56	Effect of Bed Thickness on the Drying Rate of Paddy Rice in an Up-flow Fixed Bed Dryer. Journal of Physics: Conference Series, 2019, 1376, 012045.	0.4	1
57	Effects of Kaempferia galanga L. essential oil incorporation on sensory and physical properties of dark chocolate bar. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012036.	0.6	1
58	Moisture sorption isotherm and shelf life of pumpkin and arrowroot starch-based instant porridge. AIP Conference Proceedings, 2020, , .	0.4	1
59	Palm oil yield potency on different level of ripening and storage time based on fruits percentage and fresh fruit bunches. IOP Conference Series: Earth and Environmental Science, 2020, 443, 012005.	0.3	1
60	The Effect of Clove Leaves Essential Oil Addition on Physicochemical and Sensory Characteristics of Milk Chocolate Bar. International Journal on Advanced Science, Engineering and Information Technology, 2021, 11, 165-171.	0.4	1
61	Extraction and Partial Characterization of Lectin from Indonesian Brown Algae Padina australis and Padina minor. Squalen Bulletin of Marine and Fisheries Postharvest and Biotechnology, 2019, 14, 103.	0.5	1
62	The Optimization of Temperature and Length of Extraction of Local Corn Silk Powder Using Response Surface Methodology. International Journal on Advanced Science, Engineering and Information Technology, 2019, 9, 473-479.	0.4	1
63	Karakterisasi Kemasan Kertas Aktif dengan Penambahan Oleoresin Ampas Destilasi Sereh Dapur (Cymbopogon citratus). Agritech, 2017, 37, 60.	0.1	1
64	PENGARUH APLIKASI EDIBLE COATING HIDROKSI PROPIL METIL SELULOSA DAN METIL SELULOSA TERHADAP PENURUNAN SERAPAN MINYAK DAN KARAKTERISTIK FISIKOKIMIA KERIPIK SINGKONG. Jurnal Teknologi Hasil Pertanian, 2020, 13, 79.	0.3	1
65	The effect of packaging methods (paper, active paper, and edible coating) on the characteristic of papaya MJ9 in ambient temperature storage. IOP Conference Series: Earth and Environmental Science, 2018, 102, 012087.	0.3	0
66	Formulation and physicochemical characterization of composite flour from yam (Dioscorea alata) and lima beans (Phaseolus lunatus). AIP Conference Proceedings, 2018, , .	0.4	0
67	Comparison of antibiotic resistance pattern among Enteropathogenic bacteria isolated from broiler and backyard chicken meat. Journal of the Indonesian Tropical Animal Agriculture, 2019, 44, 228.	0.4	0
68	Process optimization for producing pumpkin (Cucurbita moschata D) and arrowroot (Marantha Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2 Engineering, 2019, 633, 012016.	0.6	0
69	Effect of different solvents and extraction conditions on fiber contents of local corns silk powders. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012035.	0.6	0
70	Chemical and sensory characteristics of white sweet potato (Ipomoea batatas L.), rice (Oryza sativa L.), and tapioca (Manihot esculenta) flours - based seasoning composite flour. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012047.	0.6	0
71	Panelist acceptance level and characterization of physical and chemical properties on dark chocolate bar with addition of kaffir lime (Citrus hystrix DC.) leaf essential oil. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012031.	0.6	0
72	Fruit identification and effect of starch isolation methods on color attributes of Cilacap bread fruit's starch. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012037.	0.6	0

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73	Preface: 2nd International Conference and Exhibition on Powder Technology (ICePTi) â€“ 2019. AIP Conference Proceedings, 2020, , .	0.4	0
74	Yield and color changes of starch from Cilacap breadfruit for producing breadfruitâ€™s resistant starch type 3. AIP Conference Proceedings, 2020, , .	0.4	0
75	Physical, Chemical, Physicochemical, and Sensory Properties of Analog Rice Based on Purple Sweet Potato Flour (<i>Ipomoea batatas</i> L.) and Bambara Groundnut Flour (<i>Vigna subterranea</i> L.). IOP Conference Series: Earth and Environmental Science, 2021, 828, 012030.	0.3	0
76	Amylograph properties and microstructure of white corn and okara-based composite flour. IOP Conference Series: Earth and Environmental Science, 2021, 828, 012035.	0.3	0
77	Preparation and Characterization of Type 3 Resistant Starch from Cilacap Breadfruit (<i>Artocarpus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock Information Technology, 2021, 11, 1623.	0.4	0
78	Penapisan Senyawa Hemagglutinin dari Makroalga Asal Pantai Binuangeun, Banten, Indonesia. Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan, 2016, 10, 19.	0.1	0
79	INTRODUKSI PROSES PENGOLAHAN PANGAN BERBASIS TANAMAN HORTIKULTURA UNTUK PEMBERDAYAAN MASYARAKAT DESA WUNUT KABUPATEN KLATEN. SEMAR (Jurnal Ilmu Pengetahuan Teknologi Dan Seni) Tj ETQq1 1 0.784314 rgBT /Ov	0.1	0
80	PENAPISAN HEMAGGLUTININ DARI ALGA HIJAU GENUS <i>Codium</i> (Chlorophyceae, Codiaceae). Jurnal Teknologi Hasil Pertanian, 2018, 6, .	0.3	0
81	Karakterisasi Biokimia Lektin Makroalga <i>Sargassum polycystum</i> dan <i>Turbinaria ornata</i> /Biochemical Characterisation of Lectin Derived from <i>Sargassum polycystum</i> and <i>Turbinaria ornata</i> Macroalgae. Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan, 2018, 13, 91.	0.1	0
82	Organoleptic, Chemical, and Physical Characteristics of Sago (<i>Metroxylon</i> spp.) Analog Rice Supplemented with Red Bean (<i>Phaseolus vulgaris</i>) Flour as a Functional Food. International Journal on Advanced Science, Engineering and Information Technology, 2020, 10, 1289-1296.	0.4	0
83	Introduction Test Edible Coating Fresh Fish Fillet of Tuna and Smoked Fish Using Biopolymer Nanoparticle Chitosan Coconut Crab. , 0, , .		0
84	Determination of Fruit Ripeness Formulations and Sterilisation Processes to Improve the Quality of Crude Palm Oil. International Journal of Pharmaceutical Research (discontinued), 2020, 13, .	0.1	0
85	Characterization of Physicochemical Properties of Powder Coconut Crab Shells (<i>Birgus latro</i> L.) from North Maluku. , 0, , .		0
86	Characterization of Physicochemical Properties of Chitosan Coconut Crabs Shells (<i>Birgus latro</i>). International Journal on Advanced Science, Engineering and Information Technology, 2022, 12, 385.	0.4	0
87	Peningkatan Kapasitas Petani Cokelat Desa Randualas Kecamatan Kare Kabupaten Madiun Melalui Edukasi Kualitas Kemasan Produk Cokelat. PRIMA Journal of Community Empowering and Services, 2021, 5, 174.	0.1	0
88	Aplikasi Mesin Pemasak Minuman Rempah Jahe (<i>Zingiber officinale</i>) Dengan Pengaduk Otomatis di UKM Polanmadu. PRIMA Journal of Community Empowering and Services, 2021, 5, 199.	0.1	0