

การใช้งานฐานข้อมูล Web of Science

โดย จิรวัฒน์ พรหมพร jirawat@book.co.th แผนกสนับสนุนฝ่ายทรัพยากร อิเล็กทรอนิกส์ทางการศึกษา บริษัท บุ๊ค โปรโมชั่น แอนด์ เชอร์วิส จำกัด

โครงการพัฒนาเครือข่ายระบบห้องสมุดในประเทศไทย (ThaiLIS)

<mark>ปรับปรุงครั้งล่าสุด 25/12/57</mark>

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Web of Science Core Collection คือ แพลตฟอร์มการสืบค้นข้อมูล จากวารสารวิชาการ ็นานาชาติชั้นนำ (Journals) การประชุมวิชาการ (conference proceeding) และหนังสือ (Books) รวมกันมากกว่า 5ล้านรายการ ซึ่งช่วยนักวิจัยใน การค้นหางานวิจัยคุณภาพที่เกี่ยวข้องกับขอบเขต ึการศึกษาที่สนใจของตนเองได้อย่างรวดเร็วและมี ประสิทธิภาพ ทั้งนี้สิทธิการเข้าถึงข้อมูลการสืบคัน ขึ้นอยู่กับประเภทสิ่งพิมพ์ที่สถาบันแต่ละแห่งบอก รับสมาชิกไว้กับ THOMSON REUTERS

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2. Author Search เป็นการค้นหาผลงานทั้งหมดของผู้เขียนที่สังกัดในหน่วยงานต่างๆ

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1. แสดงจำนวนผลลัพธ์ที่พบ

2. สืบค้นเฉพาะภายในรายการผลลัพธ์ปัจจุบัน จากส่วน Search within results for เพื่อจำกัด ผลลัพธ์ให้แคบลง โดยพิมพ์คำหรือวลี และคลิกที่ปุ่มสัญลักษญ์แว่นขยาย

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3. ผลลัพธ์ที่ได้จากการสืบค้นเดิม สามารถทำการปรับปรุง หรือกรองรายการผลลัพธ์ให้แคบลงได้จากส่วน Refine Results โดยเลือกกรองผลลัพธ์จาก Web of Science Categories, Document Types, Subject Areas, Authors, Group Authors, Editors, Source Titles, Publication Years, Institutions, Funding Agencies, Languages, Countries/Territories โดยคลิกเครื่องหมายถูกหน้าหัวเรื่องที่ต้องการ หรือ คลิกที่ more options/values เพื่อแสดงหัวเรื่องทั้งหมด จากนั้นคลิกที่ Refine เพื่อแสดงผล

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Analyze Results เป็นการวิเคราะห์จากผลลัพธ์ที่ได้ปัจจุบัน ซึ่งจะเป็นประโยชน์ในการจำแนก ผลลัพธ์ที่มีจำนวนมากตามกลุ่มข้อมูลที่สนใจ เช่น จำแนกตามหัวเรื่อง (Subject) ชื่อสิ่งพิมพ์ หรือ ชื่อวารสาร (Source Title) เป็นต้น คลิกที่ปุ่ม Analyze Results เพื่อทำการวิเคราะห์ผลลัพธ์

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5. ผลลัพธ์การวิเคราะห์จะ <u>จำแนกการแสดงข้อมูลตาม</u> คอลัมน์ดังนี้

-Field: แสดงข้อมูลตาม เขตข้อมูลที่เลือก

-Record Count: แสดงเป็น ี่จำนวน Records ที่พบ

-% of xxx: แสดงสัดส่วน การพบจากจำนวน Records โดยคิดเป็น เปอร์เซ็นต์

-Bar Chart: แสดงผลลัพธ์ เป็นแผนภูมิแท่ง 6. คลิกที่ช่องหน้ารายการ ผลลัพธ์ที่ต้องการ โดย

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 FOOD SCIENCE TECHNOLOGY (145) ENGINEERING CHEMICAL (97) ENGINEERING MECHANICAL (46) CHEMISTRY APPLIED (29) NUTRITION DIETETICS (14) 	 Characterization of microwave vacuum drying and hot air drying of mint leaves (Mentha cordifolia Opiz ex Fresen) By: Therdthai, Nantawan; Zhou, Weibiao JOURNAL OF FOOD ENGINEERING Volume: 91 Issue: 3 Pages: 482-489 Published: APR 2009 Full Text View Abstract 	Times Cited: 58 (from Web of Science Core Collection)
more options / values Refine Document Types	 Effects of different drying methods on the antioxidant properties of leaves and tea of ginger species By: Chan, E. W. C.; Lim, Y. Y.; Wong, S. K.; et al. FOOD CHEMISTRY Volume: 113 Issue: 1 Pages: 166-172 Published: MAR 1 2009 Full Text View Abstract 	Times Cited: 56 (from Web of Science Core Collection)

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Characterization of microwave vacuum drying and hot air drying of mint leaves (Mentha cordifolia Opiz ex Fresen)

By: Therdthai, N (Therdthai, Nantawan)[1]; Zhou, WB (Zhou, Weibiao)[2]

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JOURNAL OF FOOD ENGINEERING Volume: 91 Issue: 3 Pages: 482-489 DOI: 10.1016/j.jfoodeng.2008.09.031 Published: APR 2009 View Journal Information

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Abstract

Mint (Mentha cordifolia Opiz ex Fresen) was subjected to microwave vacuum drying and hot air drying, respectively. For microwave vacuum drying, three microwave intensities i.e. 8.0 W g(-1), 9.6 W g(-1) and 11.2 W g(-1) were applied with pressure controlled at 13.33 kPa. For hot air drying, two drying temperatures of 60 degrees C and 70 degrees C were examined. Lewis's, Page's and Fick's models were used to describe drying kinetics under various drying conditions. Effective moisture diffusities were determined to be 4.6999 x 10(-11), 7.2620 x 10(-11), 9.7838 x 10(-11), 0.9648 x 10(-11) and 1.1900 X 10-11 m(2) s(-1) for microwave vacuum drying at 8.0 W g(-1), 9.6 W g(-1) and 11.2 W g(-1), hot air drying at 60 degrees C and 70 degrees C, respectively. The microwave vacuum drying Could reduce drying time of mint leaves by 85-90%, compared with the hot air drying. In addition, color change during drying was investigated. Lightness, greenness and yellowness of the microwave vacuum dried mint leaves were higher than those of the hot air dried ones. From scanning electron micrographs, the microwave vacuum dried mint leaves by the microwave vacuum driving at 9.6 W g-1 and 11.2 W g-1 microwave intensity were significantly higher than those by the hot air drying at 60 degrees C (p < 0.05). (c) 2008 Elsevier Ltd. All rights reserved.

Keywords

Author Keywords: Mint; Microwave vacuum drying; Hot air drying; Kinetics; Model KeyWords Plus: PARAMETERS; QUALITY; REHYDRATION; DEHYDRATION; TEMPERATURE; VEGETABLES; KINETICS; MODELS; FRUIT; POWER

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E-mail Addresses: faginwt@ku.ac.th

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E 19.	Modeling the mechan By: Ressing, H.; Ressing, JOURNAL OF FOOD ENG View Abstract	isms of dough putfing during vacuum microwave drying using the finite element method Mi: Duranes T. INEERING Volume: 82 Issue: 4 Pages: 498-508 Published: OCT 2007	Times Cited: 21 (from Web of Science Core Collection)
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21.	Thin-layer drying of po Dy: Sander, Aleksandra CHEMICAL ENGINEERING View Abstract	rous materials: Selection of the appropriate mathematical model and relationships between thin-layer models parameters 3 AND PROCESSING Volume: 46 Issue: 12 Pages: 1324-1331 Published: DEC 2007	Times Cited: 17 (from Web of Science Core Collection)
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2 6.	Drying characteristics By: Wang, J: Xi, Y9 JOURNAL OF FOOD ENG View Abstract	and drying quality of carrot using a two-stage microwave process INEERING Volume: 66 Issue: 4 Pages: 505-511 Published: JUN 2005	Times Cited: 63 (from Web of Science Core Collection)
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Record 1 of 4

Title: Drying kinetics and rehydration characteristics of microwave-vacuum and convective hot-air dried mushrooms

Author(s): Giri, SK (Giri, S. K.); Prasad, S (Prasad, Suresh)

Source: JOURNAL OF FOOD ENGINEERING Volume: 78 Issue: 2 Pages: 512-521 DOI: 10.1016/j.jfoodeng.2005.10.021 Published: JAN 2007

Abstract: Microwave-vacuum dehydration characteristics of button mushroom (Agaricus bisporus) were evaluated in a commercially available microwave oven (0-600 W) modified to a drying system by incorporating a vacuum chamber in the cavity. The effect of drying parameters, namely microwave power, system pressure and product thickness on the drying kinetics and rehydration characteristics were investigated. The drying system was operated in the microwave power range of 115-285 W, pressure range of 6.5-23.5 kPa having mushroom slices of 6-14 mm thickness. Convective air drying at different air temperatures (50, 60 and 70 degrees C) was performed to compare the drying rate and rehydration properties of microwave-vacuum drying with conventional method. Microwave-vacuum drying resulted in 70-90% decrease in the drying time and the dried products had better rehydration characteristics as compared to convective air drying. The rate constants of the exponential and Page's model for thin layer drying were established by regression analysis of the experimental data which were found to be affected mainly by the microwave power level followed by sample thickness while system pressure had a little effect on the drying rate. Rehydration ratio was significantly affected by the system pressure. Empirical models are also developed for estimating the drying rate constant and rehydration ratio as a function of the microwave-vacuum drying process parameters. (c) 2005 Elsevier Ltd. All rights reserved.

Accession Number: WOS:000241003800017

ISSN: 0260-8774

Record 2 of 4

Title: Antioxidant properties of Phyllanthus amarus extracts as affected by different drying methods

Author(s): Lim, YY (Lim, Y. Y.); Murtijaya, J (Murtijaya, J.)

Source: LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 40 Issue: 9 Pages: 1664-1669 DOI: 10.1016/j.lwt.2006.12.013 Published: 2007

Abstract: The total phenolic content (TPC) and antioxidant activity of fresh and dried Phyllanthus amarus plant materials were evaluated using the Folin-Ciocalteau method, 2,2-diphenyl-1-picrylhydrazyl (DPPH) free radical scavenging activity and ferric reducing antioxidant power (FRAP) assays. Different drying treatments led to significant reduction (P<0.05) in antioxidant properties of P. amarus methanolic extracts, with microwave drying causing the highest decrease in TPC and antioxidant activity exhibited by the reduction in both radical scavenging activity and FRAP. On the other hand, boiling water extracts appeared to exhibit significantly stronger antioxidant potentials (P<0.05) even in dried plant materials due to greater solubility of compounds, breakdown of cellular constituents as well as hydrolysis of tannins. Its strong free radical scavenging activity suggests that it has great potential in the food industry as functional food ingredient. (c) 2007 Swiss Society of Food Science and Technology. Published by Elsevier Ltd. All rights reserved.

Accession Number: WOS:000247903000022

ISSN: 0023-6438

Record 3 of 4

Title: Characterization of microwave vacuum drying and hot air drying of mint leaves (Mentha cordifolia Opiz ex Fresen)

Author(s): Therdthai, N (Therdthai, Nantawan); Zhou, WB (Zhou, Weibiao)

Source: JOURNAL OF FOOD ENGINEERING Volume: 91 Issue: 3 Pages: 482-489 DOI: 10.1016/j.jfoodeng.2008.09.031 Published: APR 2009

Abstract: Mint (Mentha cordifolia Opiz ex Fresen) was subjected to microwave vacuum drying and hot air drying, respectively. For microwave vacuum drying, three microwave intensities i.e. 8.0 W g(-1), 9.6 W g(-1) and 11.2 W g(-1) were applied with pressure controlled at 13.33 kPa. For hot air drying, two drying temperatures of 60 degrees C and 70 degrees C were examined. Lewis's, Page's and Fick's models were used to describe drying kinetics under various drying conditions. Effective moisture diffusivities were determined to be $4.6999 \times 10(-11)$, $7.2620 \times 10(-11)$, $9.7838 \times 10(-11)$, $0.9648 \times 10(-11)$ and $1.1900 \times 10-11 \text{ m}(2) \text{ s}(-1)$ for microwave vacuum drying at 8.0 W g(-1), 9.6 W g(-1) and 11.2 W g(-1), hot air drying at 60 degrees C and 70 degrees C, respectively. The microwave vacuum drying Could reduce drying time of mint leaves by 85-90%, compared with the hot air drying. In addition, color change during drying was investigated. Lightness, greenness and yellowness of the microwave vacuum dried mint leaves were higher than those of the hot air dried mint leaves. From scanning electron micrographs, the microwave vacuum dried mint leaves had a more porous and uniform structure than the hot air drying at 60 degrees C and 70 degrees C c and 70 degrees C c respectively. The microwave intensity were significantly higher than those by the hot air drying at 60 degrees C and 70 degrees C in 70 degrees C. (p < 0.05). (c) 2008 Elsevier Ltd. All rights reserved.

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