

มีการอ้างอิงบทความวิจัย “Physicochemical Properties, Antioxidant and Anti-Tyrosinase Activities of *Durio zibethinus* Murray and Value Added for Cosmetic Product Formulation” ตั้งแต่ 1 ตุลาคม 2568 – 28 กุมภาพันธ์ 2569 จำนวน 2 บทความ

1. <https://www.tandfonline.com/doi/full/10.1080/10408398.2025.2589454>

The screenshot shows the article page on Taylor & Francis. The article title is "Key determinants of volatile profile and bioactive potential in durian (*Durio zibethinus*)" by Ziqi Lou, Alwateen Almarshad, Muhammad Sajid Arshad, Farhad Ahmadi & Hafiz A.R. Suleria. It was published online on 17 Nov 2025. The page includes a sidebar with "132 Views" and "0 CrossRef citations to date". The abstract states: "Durian (*Durio zibethinus* Murr.) is a tropical fruit valued for its distinctive aroma and bioactive potential. Unlike earlier reviews that broadly describe nutritional composition, this work focuses specifically on the key determinants of volatile and bioactive compounds, namely cultivar variation, ripening stage, storage conditions, and extraction methods. Sulfur-containing volatiles".

The screenshot shows a list of references. Reference 70 is highlighted in blue: "Mungmai L et al. 2023. Physicochemical properties, antioxidant and anti-tyrosinase activities of *Durio zibethinus* Murray and value added for cosmetic product formulation. *Cosmetics*. 10(3):87. <https://www.mdpi.com/2079-9284/10/3/87>. <https://doi.org/10.3390/cosmetics10030087>". Other references include Montanari A. (2017), Munawar M et al. (2023), Nayik GA, Gull A. (2020), Nguyen TCV et al. (2024), and Nieuwenhuizen NJ et al. (2021).

2. <https://academic.oup.com/ijfst/article/61/1/vvaf234/8473539>

The screenshot shows the article page for 'Exploring the polyphenolic profile and antioxidant potential of three durian (*Durio zibethinus* M.) cultivars'. The journal is the International Journal of Food Science + Technology, Volume 61, Issue 1, 2026. The article is published online on 02 February 2026. The abstract states that durian is a tropical fruit valued for its nutritional composition and aroma, and the study compares the antioxidant capacity and polyphenolic profile from four different parts (peel, endocarp, pulp, and seed) across three cultivars. The total phenolic content (TPC) ranged from 0.63 to 32.81 mg gallic acid equivalent/g on a dry weight (DW) basis, with the highest values in seed samples and the lowest in pulps. The page includes a table of contents, citation information (0 citations, 210 views, 1 altmetric), and an email alert section.

International Journal of Food Science + Technology

JOURNAL ARTICLE

Exploring the polyphenolic profile and antioxidant potential of three durian (*Durio zibethinus* M.) cultivars

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International Journal of Food Science and Technology, Volume 61, Issue 1, 2026, vvaf234, <https://doi.org/10.1093/ijfst/vvaf234>

Published: 02 February 2026

Article history

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Abstract

Durian (*Durio zibethinus* Murr.) is a tropical fruit valued for its rich nutritional composition and distinctive aroma. The increasing demand for durian pulp has resulted in a steady increase in production; however, this expansion has led to generation of large quantities of non-edible by-products. Increasing amounts of peel and seed waste have prompted interest in their possible conversion into value-added products. This study aimed to compare the antioxidant capacity and the polyphenolic profile from four different parts (peel, endocarp, pulp, and seed) across three durian cultivars. Our results demonstrated that total phenolic content (TPC) ranged from 0.63 to 32.81 mg gallic acid equivalent/g on a dry weight (DW) basis, with the greatest values in seed samples and the lowest in pulps. Total

Article Contents

- Abstract
- Introduction
- Materials and methods
- Results and discussion
- Conclusion
- Data availability
- Author contributions
- Funding
- Conflict of interest

CITATIONS 0 **VEWS** 210 **ALTMETRIC** ?

More metrics information

Email alerts

- New journal issues
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The screenshot shows the references section of the article. It lists several references related to the study, including works by Marzouk et al. (2019) on C-glycosyl flavonoids, McGee et al. (2018) on iron-polyphenol complex formation, Mungmai et al. (2023) on physicochemical properties of durian pulp, Nguyen et al. (2024) on phytochemical profile and antioxidant activity, Ničiforović et al. (2010) on antioxidant activity of plant species, and Nor et al. (2023) on the effect of postharvest quality of durian fruit. The page also includes a table of contents, citation information, and an email alert section.

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