Ruzaidi Azli Mohd Mokhtar

List of Publications by Year
in descending order

19 papers	591 citations	840776 11 h-index	794594 19 g-index
19 all docs	19 docs citations	19 times ranked	707 citing authors

#	Article	IF	Citations
1	Antioxidant capacity and total phenolic content of Malaysian underutilized fruits. Journal of Food Composition and Analysis, 2009, 22, 388-393.	3.9	190
2	The effect of Malaysian cocoa extract on glucose levels and lipid profiles in diabetic rats. Journal of Ethnopharmacology, 2005, 98, 55-60.	4.1	97
3	PLIN5 deletion remodels intracellular lipid composition and causes insulin resistance in muscle. Molecular Metabolism, 2014, 3, 652-663.	6.5	97
4	Antioxidant potential of Cymbopogon citratus extract: alleviation of carbon tetrachloride-induced hepatic oxidative stress and toxicity. Human and Experimental Toxicology, 2012, 31, 81-91.	2.2	32
5	Haematococcus pluvialis as a Potential Source of Astaxanthin with Diverse Applications in Industrial Sectors: Current Research and Future Directions. Molecules, 2021, 26, 6470.	3.8	30
6	Protective effect of polyphenolâ€rich extract prepared from Malaysian cocoa (Theobroma cacao) on glucose levels and lipid profiles in streptozotocinâ€induced diabetic rats. Journal of the Science of Food and Agriculture, 2008, 88, 1442-1447.	3.5	22
7	Effect of cocoa powder extract on plasma glucose levels in hyperglycaemic rats. Nutrition and Food Science, 2004, 34, 116-121.	0.9	16
8	Bioprocess Strategy of Haematococcus lacustris for Biomass and Astaxanthin Production Keys to Commercialization: Perspective and Future Direction. Fermentation, 2022, 8, 179.	3.0	14
9	Tropical Marine Fish Surimi By-products: Utilisation and Potential as Functional Food Application. Food Reviews International, 2023, 39, 3455-3480.	8.4	13
10	Extraction and Characterization of Bioactive Fish By-Product Collagen as Promising for Potential Wound Healing Agent in Pharmaceutical Applications: Current Trend and Future Perspective. International Journal of Food Science, 2022, 2022, 1-10.	2.0	13
11	Chemical Composition of Lizardfish Surimi By-Product: Focus on Macro and Micro-Minerals Contents. Current Research in Nutrition and Food Science, 2021, 9, 52-61.	0.8	12
12	Biochemical analysis of collagens from the bone of lizardfish (Saurida tumbil Bloch, 1795) extracted with different acids. PeerJ, 2022, 10, e13103.	2.0	11
13	The Effect of Maturity and Extraction Solvents on Bioactive Compounds and Antioxidant Activity of Mulberry (Morus alba) Fruits and Leaves. Molecules, 2022, 27, 2406.	3.8	9
14	Microstructural and Physicochemical Analysis of Collagens from the Skin of Lizardfish (Saurida) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22	3.8	9
15	Andrographis paniculataameliorates carbon tetrachloride (CCl4)-dependent hepatic damage and toxicity: Diminution of oxidative stress. Redox Report, 2011, 16, 134-143.	4.5	8
16	Biochemical and Microstructural Properties of Lizardfish (Saurida tumbil) Scale Collagen Extracted with Various Organic Acids. Gels, 2022, 8, 266.	4.5	7
17	Establishment of In Vitro Regeneration Protocol for Sabahâ€™s Jewel Orchid, Macodes limii J.J. Wood & A.L. Lamb. Horticulturae, 2022, 8, 155.	2.8	5
18	Technical data on the inhibition properties of some medicinal plant extracts towards caseinolytic protease proteolytic subunit of Plasmodium knowlesi. Data in Brief, 2021, 39, 107588.	1.0	3

#	Article	IF	Citations
19	Catalytic Properties of Caseinolytic Protease Subunit of Plasmodium knowlesi and Its Inhibition by a Member of Î´-Lactone, Hyptolide. Molecules, 2022, 27, 3787.	3.8	3