

# Farah Saleena Taip

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10573278/publications.pdf>

Version: 2024-02-01

10  
papers

538  
citations

1040056

9  
h-index

1372567

10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

721  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Physicochemical and nutritional properties of spray-dried pitaya fruit powder as natural colorant. <i>Food Science and Biotechnology</i> , 2012, 21, 675-682.   | 2.6 | 125       |
| 2  | Optimization of Ultrasound-Assisted Extraction of Crude Oil from Winter Melon ( <i>Benincasa hispida</i> ) Seed Using Response Surface Methodology and Evaluation of Its Antioxidant Activity, Total Phenolic Content and Fatty Acid Composition. <i>Molecules</i> , 2012, 17, 11748-11762. | 3.8 | 81        |
| 3  | Optimization of Supercritical Carbon Dioxide Extraction of Bioactive Flavonoid Compounds from Spearmint ( <i>Mentha spicata</i> L.) Leaves by Using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2012, 5, 912-920.   | 4.7 | 77        |
| 4  | Optimization of spray drying parameters for pink guava powder using RSM. <i>Food Science and Biotechnology</i> , 2016, 25, 461-468.   | 2.6 | 65        |
| 5  | Effect of pre-treatment and different drying methods on the physicochemical properties of <i>Carica papaya</i> L. leaf powder. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2019, 18, 150-156.  | 1.9 | 43        |
| 6  | Supercritical Carbon Dioxide Extraction of Seed Oil from Winter Melon ( <i>Benincasa hispida</i> ) and Its Antioxidant Activity and Fatty Acid Composition. <i>Molecules</i> , 2013, 18, 997-1014.  | 3.8 | 42        |
| 7  | Empirical modeling for spray drying process of sticky and non-sticky products. <i>Procedia Food Science</i> , 2011, 1, 690-697.   | 0.6 | 41        |
| 8  | Effect of packaging materials and storage temperature on the retention of physicochemical properties of vacuum packed pink guava powder. <i>Food Packaging and Shelf Life</i> , 2017, 12, 83-90.  | 7.5 | 36        |
| 9  | Characterization of Valuable Compounds from Winter Melon ( <i>Benincasa hispida</i> (Thunb.) Cogn.) Seeds Using Supercritical Carbon Dioxide Extraction Combined with Pressure Swing Technique. <i>Food and Bioprocess Technology</i> , 2016, 9, 396-406.                                   | 4.7 | 26        |
| 10 | Effect of Pre-treatment in Producing Pumpkin Powder Using Air Fryer and Its Application in 'Bingka' Baking. <i>Current Research in Nutrition and Food Science</i> , 2020, 8, 48-64.   | 0.8 | 2         |