

Farah Saleena Taip

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

538
citations

1040056

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1372567

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all docs

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docs citations

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times ranked

721
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Effect of pre-treatment and different drying methods on the physicochemical properties of Carica papaya L. leaf powder. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2019, 18, 150-156.	1.9	43
3	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
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	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
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	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
8	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
9	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
10	Empirical modeling for spray drying process of sticky and non-sticky products. <i>Procedia Food Science</i> , 2011, 1, 690-697.	0.6	41