Md Jahurul Haque Akanda

List of Publications by Year
in descending order

74 papers	4,138 citations	270111 25 h-index	129628 63 g-index
74 all docs	74 docs citations	74 times ranked	5953 citing authors

#	Article	IF	Citations
1	Effects of Honey-Spices Marination on Polycyclic Aromatic Hydrocarbons and Heterocyclic Amines Formation in Gas-Grilled Beef Satay. Polycyclic Aromatic Compounds, 2022, 42, 1620-1648.	1.4	8
2	Physicochemical properties of bambangan kernel fat and its stearin mixtures with cocoa butter. LWT - Food Science and Technology, 2022, 153, 112556.	2.5	3
3	Antioxidant Properties and Characterization of Heterotrigona itama Honey from Various Botanical Origins according to Their Polyphenol Compounds. Journal of Food Quality, 2022, 2022, 1-14.	1.4	11
4	Characterization and nutritional content of Terminalia catappa kernel and its oil from Sabah, Malaysia. Applied Food Research, 2022, 2, 100088.	1.4	4
5	Effects of drying methods on oxidative stability of roselle seed oil (Hibiscus Sabdariffa): an optimization approach. Journal of Food Science and Technology, 2021, 58, 902-910.	1.4	4
6	Improvement of melting and crystallisation properties of rambutan seed fat as cocoa butter improver by twoâ€stage fractionation technique. International Journal of Food Science and Technology, 2021, 56, 1574-1581.	1.3	1
7	A review on functional and nutritional properties of noni fruit seed (Morinda citrifolia L.) and its oil. Food Bioscience, 2021, 41, 101000.	2.0	17
8	Effect of solvent pre-treatment on the physicochemical, thermal profiles and morphological behavior of Mangifera pajang seed fat. Heliyon, 2021, 7, e08073.	1.4	4
9	Trends in blending vegetable fats and oils for cocoa butter alternative application: A review. Trends in Food Science and Technology, 2021, 116, 102-114.	7.8	19
10	Effect of a different mobile phase on LCâ€“ESIâ€“MS/MS performance for the identification and quantitation of polar and nonpolar heterocyclic amines in cooked chicken. Journal of Food Measurement and Characterization, 2020, 14, 262-271.	1.6	4
11	Hard Fats Improve the Physicochemical and Thermal Properties of Seed Fats for Applications in Confectionery Products. Food Reviews International, 2020, 36, 601-625.	4.3	13
12	Physicochemical properties of mango kernel fats extracted from different mango varieties cultivated in Sabah, Malaysia. Journal of Food Processing and Preservation, 2020, 44, e14772.	0.9	6
13	Effects of fractionation technique on triacylglycerols, melting and crystallisation and the polymorphic behavior of bambangan kernel fat as cocoa butter improver. LWT - Food Science and Technology, 2020, 129, 109558.	2.5	11
14	Characteristics of bambangan kernel fat fractions produced by solvent fractionation and their potential industrial applications. Journal of Food Processing and Preservation, 2020, 44, e14446.	0.9	6
15	Functional and nutritional properties of rambutan (Nephelium lappaceum L.) seed and its industrial application: A review. Trends in Food Science and Technology, 2020, 99, 367-374.	7.8	21
16	Changes in microstructures of rambutan seed and the quality of its fat during drying. SN Applied Sciences, 2020, 2, 1.	1.5	3
17	Characteristics of rambutan (Nephelium lappaceum L.) seed fat fractions and their potential application as cocoa butter improver. Food Research, 2020, 4, 852-859.	0.3	4
18	Physicochemical and functional properties of cassava flour grown in different locations in Sabah, Malaysia. Food Research, 2020, 4, 991-999.	0.3	16

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19	Functional properties of composite flour: a review. Food Research, 2020, 4, 1820-1831.	0.3	32
20	Valuable components of bambangan fruit (Mangifera pajang) and its co-products: A review. Food Research International, 2019, 115, 105-115.	2.9	14
21	Effects of drying methods on the characteristics of rambutan (Nephelium lappaceum L.) seed fat: An optimisation approach. Engineering Reports, 2019, 1, e12050.	0.9	3
22	Thermal properties, triglycerides and crystal morphology of bambangan (Mangifera pajang) kernel fat and palm stearin blends as cocoa butter alternatives. LWT - Food Science and Technology, 2019, 107, 64-71.	2.5	23
23	Effects of chitosan and ascorbic acid coating on the chilled tilapia fish (Oreochromis niloticus) fillet. Journal of Physics: Conference Series, 2019, 1358, 012009.	0.3	4
24	Proximate compositions of Ipomea aquatic Forsk. (leaf, petiole and stem) from Lubok Bungor, Jeli, Kelantan. AIP Conference Proceedings, 2019, , .	0.3	0
25	Î±-glucosidase inhibitors isolated from Mimosa pudica L.. Natural Product Research, 2019, 33, 1495-1499.	1.0	23
26	Physicochemical properties of tarap (Artocarpus adoratisimus) starch. Food Research, 2019, 4, 602-611.	0.3	0
27	Effects of different types of soy sauce on the formation of heterocyclic amines in roasted chicken. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 870-881.	1.1	9
28	Bambangan (Mangifera pajang) kernel fat: a potential new source of cocoa butter alternative. International Journal of Food Science and Technology, 2018, 53, 1689-1697.	1.3	16
29	Optimization of fat yield of bambangan (Mangifera pajang) kernel using response surface methodology and its antioxidant activities. Journal of Food Measurement and Characterization, 2018, 12, 1427-1438.	1.6	8
30	The Influence of Seaweed Composite Flour on the Physicochemical Properties of Muffin. Journal of Aquatic Food Product Technology, 2018, 27, 635-642.	0.6	30
31	Techniques for the extraction of phytosterols and their benefits in human health: a review. Separation Science and Technology, 2018, 53, 2206-2223.	1.3	71
32	Enrichment, in vitro, and quantification study of antidiabetic compounds from neglected weed Mimosa pudica using supercritical CO2 and CO2-Soxhlet. Separation Science and Technology, 2018, 53, 243-260.	1.3	8
33	Effect of organic acid ingredients in marinades containing different types of sugar on the formation of heterocyclic amines in grilled chicken. Food Control, 2018, 84, 478-484.	2.8	29
34	Effect of various food processing and handling methods on preservation of natural antioxidants in fruits and vegetables. Journal of Food Science and Technology, 2018, 55, 3872-3880.	1.4	75
35	Tetraplex PCR assay involving double gene-sites discriminates beef and buffalo in Malaysian meat curry and burger products. Food Chemistry, 2017, 224, 97-104.	4.2	16
36	Effect of accelerated storage on chemical compositions of mango seed fat and palm oil mid-fraction blends as cocoa butter replacers. LWT - Food Science and Technology, 2017, 84, 551-554.	2.5	10

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37	Identification of bioactive compounds with GCâ€“Q-TOFâ€“MS in the extracts from Clinacanthus nutans using subcritical carbon dioxide extraction. Separation Science and Technology, 2017, 52, 852-863.	1.3	7
38	Effect of superheated-steam roasting on physicochemical properties of peanut (Arachis hypogea) oil. Food Science and Biotechnology, 2017, 26, 911-920.	1.2	17
39	Extraction of Î±-glucosidase inhibitory compounds fromPhaleria macrocarpafruit flesh using solvent, sonication, and subcritical carbon dioxide soxhlet methods. Journal of Food Biochemistry, 2017, 41, e12399.	1.2	8
40	Multiplex PCR assay discriminates rabbit, rat and squirrel meat in food chain. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 2043-2057.	1.1	19
41	Beneficial roles of honey polyphenols against some human degenerative diseases: A review. Pharmacological Reports, 2017, 69, 1194-1205.	1.5	122
42	Extraction and Analytical Methods for Determination of Sunset Yellow (E110)â€”a Review. Food Analytical Methods, 2017, 10, 773-787.	1.3	42
43	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2017, 17, .	0.4	9
44	The effect of flow rate at different pressures and temperatures on cocoa butter extracted from cocoa nib using supercritical carbon dioxide. Journal of Food Science and Technology, 2016, 53, 2287-2297.	1.4	11
45	Kenaf seed oil: A potential new source of edible oil. Trends in Food Science and Technology, 2016, 52, 57-65.	7.8	47
46	Simultaneous Extraction and Fractionation of Fish Oil from Tuna By-Product Using Supercritical Carbon Dioxide (SC-CO₂). Journal of Aquatic Food Product Technology, 2016, 25, 230-239.	0.6	35
47	Mango (Mangifera indica L.) by-products and their valuable components: A review. Food Chemistry, 2015, 183, 173-180.	4.2	295
48	Quality of Tuna Fish Oils Extracted from Processing the By-Products of Three Species of Neritic Tuna Using Supercritical Carbon Dioxide. Journal of Food Processing and Preservation, 2015, 39, 432-441.	0.9	43
49	Bioactive compounds and advanced processing technology: Phaleria macrocarpa (sheff.) Boerl, a review. Journal of Chemical Technology and Biotechnology, 2015, 90, 981-991.	1.6	53
50	Phytosterols and their extraction from various plant matrices using supercritical carbon dioxide: a review. Journal of the Science of Food and Agriculture, 2015, 95, 1385-1394.	1.7	82
51	Optimization of supercritical carbon dioxide extraction parameters of cocoa butter analogy fat from mango seed kernel oil using response surface methodology. Journal of Food Science and Technology, 2015, 52, 319-326.	1.4	25
52	Some nutritional characteristics and mineral contents in barley (Hordeum vulgare L.) seeds cultivated under salt stress. Quality Assurance and Safety of Crops and Foods, 2015, 7, 363-368.	1.8	5
53	Characterization of crystallization and melting profiles of blends of mango seed fat and palm oil mid-fraction as cocoa butter replacers using differential scanning calorimetry and pulse nuclear magnetic resonance. Food Research International, 2014, 55, 103-109.	2.9	67
54	Hard cocoa butter replacers from mango seed fat and palm stearin. Food Chemistry, 2014, 154, 323-329.	4.2	62

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55	Optimization of oil yield of Phaleria macrocarpa seed using response surface methodology and its fatty acids constituents. Industrial Crops and Products, 2014, 52, 405-412.	2.5	34
56	Supercritical carbon dioxide extraction and studies of mango seed kernel for cocoa butter analogy fats. CYTA - Journal of Food, 2014, 12, 97-103.	0.9	44
57	Experimental design of supercritical fluid extraction â€“ A review. Journal of Food Engineering, 2014, 124, 105-116.	2.7	255
58	Supercritical carbon dioxide extraction of highly unsaturated oil from Phaleria macrocarpa seed. Food Research International, 2014, 65, 394-400.	2.9	23
59	Biochemical and radical-scavenging properties of sea cucumber (Stichopus vastus) collagen hydrolysates. Natural Product Research, 2014, 28, 1302-1305.	1.0	27
60	Cocoa butter replacers from blends of mango seed fat extracted by supercritical carbon dioxide and palm stearin. Food Research International, 2014, 65, 401-406.	2.9	35
61	Storage stability and quality of polyunsaturated fatty acid rich oil fraction from Longtail tuna (Thunnus tonggol) head using supercritical extraction. CYTA - Journal of Food, 2014, 12, 183-188.	0.9	10
62	Effects of Moisture and pH on Supercritical Fluid Extraction of Cocoa Butter. Food and Bioprocess Technology, 2013, 6, 2455-2465.	2.6	6
63	Supercritical carbon dioxide extraction of oil from Thunnus tonggol head by optimization of process parameters using response surface methodology. Korean Journal of Chemical Engineering, 2013, 30, 1466-1472.	1.2	22
64	Determination of fluoranthene, benzo[b]fluoranthene and benzo[a]pyrene in meat and fish products and their intake by Malaysian. Food Bioscience, 2013, 1, 73-80.	2.0	20
65	Effects of polar cosolvents on cocoa butter extraction using supercritical carbon dioxide. Innovative Food Science and Emerging Technologies, 2013, 20, 152-160.	2.7	27
66	Cocoa butter fats and possibilities of substitution in food products concerning cocoa varieties, alternative sources, extraction methods, composition, and characteristics. Journal of Food Engineering, 2013, 117, 467-476.	2.7	142
67	Techniques for extraction of bioactive compounds from plant materials: A review. Journal of Food Engineering, 2013, 117, 426-436.	2.7	1,757
68	Rheological behavior of starchâ€based biopolymer mixtures in selected processed foods. Starch/Staerke, 2013, 65, 73-81.	1.1	25
69	Applications of Supercritical Fluid Extraction (SFE) of Palm Oil and Oil from Natural Sources. Molecules, 2012, 17, 1764-1794.	1.7	76
70	Optimization of Supercritical CO2 Extraction of Fish Oil from Viscera of African Catfish (Clarias) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14	1.8	38
71	Effect of Some Biopolymers on the Rheological Behavior of Surimi Gel. Molecules, 2012, 17, 5733-5744.	1.7	8
72	Mixed Biopolymer Systems Based on Starch. Molecules, 2012, 17, 584-597.	1.7	20

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73	Extraction of fish oil from the skin of Indian mackerel using supercritical fluids. Journal of Food Engineering, 2010, 99, 63-69.	2.7	68
74	Dietary exposure to heterocyclic amines in high-temperature cooked meat and fish in Malaysia. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2010, 27, 1060-1071.	1.1	26