

# Tsz Him Kwan

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11653785/publications.pdf>

Version: 2024-02-01

16  
papers

1,525  
citations

623699

14  
h-index

996954

15  
g-index

18  
all docs

18  
docs citations

18  
times ranked

2085  
citing authors

#	ARTICLE	IF	CITATIONS
1	Valorization of industrial waste and by-product streams via fermentation for the production of chemicals and biopolymers. <i>Chemical Society Reviews</i> , 2014, 43, 2587.	38.1	437
2	Advances on waste valorization: new horizons for a more sustainable society. <i>Energy Science and Engineering</i> , 2013, 1, 53-71.	4.0	200
3	Current and future trends in food waste valorization for the production of chemicals, materials and fuels: a global perspective. <i>Biofuels, Bioproducts and Biorefining</i> , 2014, 8, 686-715.	3.7	148
4	Techno-economic analysis of a food waste valorisation process for lactic acid, lactide and poly(lactic acid) Tj ETQq0 0 0 rrgBT /Overlock 10 Tf	9.3	126
5	Fungal hydrolysis in submerged fermentation for food waste treatment and fermentation feedstock preparation. <i>Bioresource Technology</i> , 2014, 158, 48-54.	9.6	124
6	Techno-economic analysis of a food waste valorization process via microalgae cultivation and co-production of plasticizer, lactic acid and animal feed from algal biomass and food waste. <i>Bioresource Technology</i> , 2015, 198, 292-299.	9.6	117
7	Valorisation of food waste via fungal hydrolysis and lactic acid fermentation with <i>Lactobacillus casei</i> Shirota. <i>Bioresource Technology</i> , 2016, 217, 129-136.	9.6	101
8	Chemical transformation of food and beverage waste-derived fructose to hydroxymethylfurfural as a value-added product. <i>Catalysis Today</i> , 2018, 314, 70-77.	4.4	47
9	Valorisation of food and beverage waste via saccharification for sugars recovery. <i>Bioresource Technology</i> , 2018, 255, 67-75.	9.6	46
10	Continuous ultrasonic-mediated solvent extraction of lactic acid from fermentation broths. <i>Journal of Cleaner Production</i> , 2017, 145, 142-150.	9.3	44
11	Efficient ZnO aqueous nanoparticle catalysed lactide synthesis for poly(lactic acid) fibre production from food waste. <i>Journal of Cleaner Production</i> , 2017, 165, 157-167.	9.3	40
12	Bioconversion of beverage waste to high fructose syrup as a value-added product. <i>Food and Bioproducts Processing</i> , 2017, 105, 179-187.	3.6	27
13	Lactic acid fermentation modelling of <i>Streptococcus thermophilus</i> YI-B1 and <i>Lactobacillus casei</i> Shirota using food waste derived media. <i>Biochemical Engineering Journal</i> , 2017, 127, 97-109.	3.6	26
14	Biorefinery of food and beverage waste valorisation for sugar syrups production: Techno-economic assessment. <i>Chemical Engineering Research and Design</i> , 2019, 121, 194-208.	5.6	23
15	High fructose syrup production from mixed food and beverage waste hydrolysate at laboratory and pilot scales. <i>Food and Bioproducts Processing</i> , 2018, 111, 141-152.	3.6	11
16	Techno-Economic Study and Environmental Assessment of Food Waste Based Biorefinery. , 2017, , 121-146.		5