

Nazimah Hamid

List of Publications by Year in descending order

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113
papers

5,408
citations

57719

44
h-index

91828

69
g-index

113
all docs

113
docs citations

113
times ranked

5687
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical Properties of Virgin Coconut Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 301-307.	0.8	237
2	Optimizing conditions for enzymatic clarification of banana juice using response surface methodology (RSM). <i>Journal of Food Engineering</i> , 2006, 73, 55-63.	2.7	228
3	Effect of Arabic gum, xanthan gum and orange oil contents on ζ -potential, conductivity, stability, size index and pH of orange beverage emulsion. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2008, 315, 47-56.	2.3	226
4	Optimization of enzymatic clarification of sapodilla juice using response surface methodology. <i>Journal of Food Engineering</i> , 2006, 73, 313-319.	2.7	220
5	Fucoxanthin content and antioxidant properties of <i>Undaria pinnatifida</i> . <i>Food Chemistry</i> , 2013, 136, 1055-1062.	4.2	184
6	Antioxidant capacity and phenolic acids of virgin coconut oil. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 114-123.	1.3	181
7	Fucoidan from New Zealand <i>Undaria pinnatifida</i> : Monthly variations and determination of antioxidant activities. <i>Carbohydrate Polymers</i> , 2013, 95, 606-614.	5.1	175
8	Optimization of the contents of Arabic gum, xanthan gum and orange oil affecting turbidity, average particle size, polydispersity index and density in orange beverage emulsion. <i>Food Hydrocolloids</i> , 2008, 22, 1212-1223.	5.6	129
9	The sensory quality of fresh bread: Descriptive attributes and consumer perceptions. <i>Food Research International</i> , 2008, 41, 989-997.	2.9	104
10	Characterisation of vegetable oils by surface acoustic wave sensing electronic nose. <i>Food Chemistry</i> , 2005, 89, 507-518.	4.2	99
11	Optimizing conditions for hot water extraction of banana juice using response surface methodology (RSM). <i>Journal of Food Engineering</i> , 2006, 75, 473-479.	2.7	94
12	Detection of lard adulteration in RBD palm olein using an electronic nose. <i>Food Chemistry</i> , 2005, 90, 829-835.	4.2	91
13	Effect of freezing as pre-treatment prior to pulsed electric field processing on quality traits of beef muscles. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 29, 31-40.	2.7	91
14	Optimization of headspace solid phase microextraction (HS-SPME) for gas chromatography mass spectrometry (GC-MS) analysis of aroma compounds in cooked beef using response surface methodology. <i>Microchemical Journal</i> , 2013, 111, 16-24.	2.3	89
15	Determination of organochlorine and pyrethroid pesticides in fruit and vegetables using SAX/PSA clean-up column. <i>Food Chemistry</i> , 2007, 102, 98-103.	4.2	87
16	Influence of pectin and CMC on physical stability, turbidity loss rate, cloudiness and flavor release of orange beverage emulsion during storage. <i>Carbohydrate Polymers</i> , 2008, 73, 83-91.	5.1	87
17	Characterization of the influence of main emulsion components on the physicochemical properties of orange beverage emulsion using response surface methodology. <i>Food Hydrocolloids</i> , 2009, 23, 271-280.	5.6	87
18	Determination of organochlorine and pyrethroid pesticides in fruit and vegetables using solid phase extraction clean-up cartridges. <i>Journal of Chromatography A</i> , 2006, 1127, 254-261.	1.8	81

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19	Application of a written scenario to evoke a consumption context in a laboratory setting: Effects on hedonic ratings. <i>Food Quality and Preference</i> , 2010, 21, 410-416.	2.3	81
20	Effects of evoked consumption contexts on hedonic ratings: A case study with two fruit beverages. <i>Food Quality and Preference</i> , 2012, 26, 35-44.	2.3	81
21	Characterisation of Malaysian durian (<i>Durio zibethinus</i> Murr.) cultivars: Relationship of physicochemical and flavour properties with sensory properties. <i>Food Chemistry</i> , 2007, 103, 1217-1227.	4.2	72
22	Optimization of hot water extraction for sapodilla juice using response surface methodology. <i>Journal of Food Engineering</i> , 2006, 74, 352-358.	2.7	69
23	The effects of particle size, fermentation and roasting of cocoa nibs on supercritical fluid extraction of cocoa butter. <i>Journal of Food Engineering</i> , 2008, 85, 450-458.	2.7	68
24	Emotional and electrophysiological measures correlate to flavour perception in the presence of music. <i>Physiology and Behavior</i> , 2019, 199, 154-164.	1.0	68
25	Effect of Antifreeze Peptide Pretreatment on Ice Crystal Size, Drip Loss, Texture, and Volatile Compounds of Frozen Carrots. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4327-4335.	2.4	66
26	Listening to music can influence hedonic and sensory perceptions of gelati. <i>Appetite</i> , 2016, 100, 244-255.	1.8	66
27	Characterisation of fresh bread flavour: Relationships between sensory characteristics and volatile composition. <i>Food Chemistry</i> , 2009, 116, 249-257.	4.2	65
28	Analysis of volatile compounds from Malaysian durians (<i>Durio zibethinus</i>) using headspace SPME coupled to fast GC-MS. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 31-44.	1.9	64
29	Effect of gender, diet and storage time on the physical properties and sensory quality of sea urchin (<i>Evechinus chloroticus</i>) gonads. <i>Aquaculture</i> , 2009, 288, 205-215.	1.7	63
30	ANALYSIS OF ADULTERATION OF VIRGIN COCONUT OIL BY PALM KERNEL OLEIN USING FOURIER TRANSFORM INFRARED SPECTROSCOPY. <i>Journal of Food Lipids</i> , 2007, 14, 111-121.	0.9	61
31	Seasonal changes in lipid, fatty acid, $\hat{\pm}$ -tocopherol and phytosterol contents of seaweed, <i>Undaria pinnatifida</i> , in the Marlborough Sounds, New Zealand. <i>Food Chemistry</i> , 2014, 161, 261-269.	4.2	61
32	Chemical and flavour changes in jackfruit (<i>Artocarpus heterophyllus</i> Lam.) cultivar J3 during ripening. <i>Postharvest Biology and Technology</i> , 2006, 40, 279-286.	2.9	58
33	Solid-phase microextraction for headspace analysis of key volatile compounds in orange beverage emulsion. <i>Food Chemistry</i> , 2007, 105, 1659-1670.	4.2	54
34	Optimization of drum drying processing parameters for production of jackfruit (<i>Artocarpus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 T 2010, 43, 343-349.	2.5	54
35	Equilibrium headspace analysis of volatile flavor compounds extracted from soursop (<i>Annona</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 2010, 43, 343-349.	2.9	52
36	Consumer freshness perceptions of breads, biscuits and cakes. <i>Food Quality and Preference</i> , 2009, 20, 380-390.	2.3	50

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37	Antifreeze peptide pretreatment minimizes freeze-thaw damage to cherries: An in-depth investigation. <i>LWT - Food Science and Technology</i> , 2017, 84, 441-448.	2.5	48
38	Volatile flavour compounds and sensory properties of minimally processed durian (<i>Durio zibethinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.9	47
39	Analysis of volatile compounds in five jackfruit (<i>Artocarpus heterophyllus</i> L.) cultivars using solid-phase microextraction (SPME) and gas chromatography-time-of-flight mass spectrometry (GC-TOFMS). <i>Journal of Food Composition and Analysis</i> , 2008, 21, 416-422.	1.9	47
40	Effect of polyphenol and pH on cocoa Maillardâ€related flavour precursors in a lipidic model system. <i>International Journal of Food Science and Technology</i> , 2009, 44, 168-180.	1.3	47
41	Effects of meat addition on pasta structure, nutrition and in vitro digestibility. <i>Food Chemistry</i> , 2016, 213, 108-114.	4.2	47
42	The effect of background music on food pleasantness ratings. <i>Psychology of Music</i> , 2016, 44, 1111-1125.	0.9	47
43	Changes of volatiles' attribute in durian pulp during freeze- and spray-drying process. <i>LWT - Food Science and Technology</i> , 2008, 41, 1899-1905.	2.5	46
44	Effect of chilled and freezing pre-treatments prior to pulsed electric field processing on volatile profile and sensory attributes of cooked lamb meats. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 359-374.	2.7	46
45	Physicochemical and sensory properties of beef muscles after Pulsed Electric Field processing. <i>Food Research International</i> , 2019, 121, 1-11.	2.9	46
46	Effect of manufactured diets on the yield, biochemical composition and sensory quality of <i>Evechinus chloroticus</i> sea urchin gonads. <i>Aquaculture</i> , 2010, 308, 49-59.	1.7	45
47	Anti-Proliferation Potential and Content of Fucoïdan Extracted from Sporophyll of New Zealand <i>Undaria pinnatifida</i> . <i>Frontiers in Nutrition</i> , 2014, 1, 9.	1.6	43
48	Optimization of equilibrium headspace analysis of volatile flavor compounds of malaysian soursop (<i>Annona muricata</i>): Comprehensive two-dimensional gas chromatography time-of-flight mass spectrometry (GC-TOFMS). <i>Food Chemistry</i> , 2011, 125, 1481-1489.	4.2	41
49	MONITORING THE ADULTERATION OF VIRGIN COCONUT OIL BY SELECTED VEGETABLE OILS USING DIFFERENTIAL SCANNING CALORIMETRY. <i>Journal of Food Lipids</i> , 2009, 16, 50-61.	0.9	40
50	Physicochemical, microbial and sensory changes of minimally processed durian (<i>Durio zibethinus</i> cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.9	39
51	Evaluation of pre-rigor injection of beef with proteases on cooked meat volatile profile after 1day and 21days post-mortem storage. <i>Meat Science</i> , 2012, 92, 430-439.	2.7	39
52	Monitoring the storage stability of RBD palm olein using the electronic nose. <i>Food Chemistry</i> , 2005, 89, 271-282.	4.2	38
53	Production of drum-dried jackfruit (<i>Artocarpus heterophyllus</i>) powder with different concentration of soy lecithin and gum arabic. <i>Journal of Food Engineering</i> , 2007, 78, 630-636.	2.7	36
54	Effect of thermal processing and storage condition on the flavour stability of spray-dried durian powder. <i>LWT - Food Science and Technology</i> , 2010, 43, 856-861.	2.5	36

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55	Changes in flavour, emotion, and electrophysiological measurements when consuming chocolate ice cream in different eating environments. <i>Food Quality and Preference</i> , 2019, 77, 191-205.	2.3	36
56	Effects of an evoked refreshing consumption context on hedonic responses to apple juice measured using bestâ€“worst scaling and the 9-pt hedonic category scale. <i>Food Quality and Preference</i> , 2015, 43, 21-25.	2.3	35
57	Process optimisation of encapsulated pandan (<i>Pandanus amaryllifolius</i>) powder using spray-drying method. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1999-2004.	1.7	33
58	Comparison of physicochemical characteristics, sensory properties and volatile composition between commercial and New Zealand made wakame from <i>Undaria pinnatifida</i> . <i>Food Chemistry</i> , 2015, 186, 168-175.	4.2	32
59	Red cherries (<i>Prunus avium</i> var. Stella) processed by pulsed electric field â€“ Physical, chemical and microbiological analyses. <i>Food Chemistry</i> , 2018, 240, 926-934.	4.2	32
60	The effect of music on gelato perception in different eating contexts. <i>Food Research International</i> , 2018, 113, 43-56.	2.9	31
61	Effects of fining treatment and storage temperature on the quality of clarified banana juice. <i>LWT - Food Science and Technology</i> , 2007, 40, 1755-1764.	2.5	30
62	Converting industrial organic waste from the cold-pressed avocado oil production line into a potential food preservative. <i>Food Chemistry</i> , 2020, 306, 125635.	4.2	30
63	Storage stability of jackfruit (<i>Artocarpus heterophyllus</i>) powder packaged in aluminium laminated polyethylene and metallized co-extruded biaxially oriented polypropylene during storage. <i>Journal of Food Engineering</i> , 2008, 89, 419-428.	2.7	29
64	Effect of Season on the Sensory Quality of Sea Urchin (<i>Evechinus chloroticus</i>) Roe. <i>Journal of Food Science</i> , 2010, 75, S20-30.	1.5	29
65	Modeling the Relationship between the Main Emulsion Components and Stability, Viscosity, Fluid Behavior, ζ -Potential, and Electrophoretic Mobility of Orange Beverage Emulsion Using Response Surface Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7659-7666.	2.4	28
66	Screening and identification of extracellular lipase-producing thermophilic bacteria from a Malaysian hot spring. <i>World Journal of Microbiology and Biotechnology</i> , 2003, 19, 961-968.	1.7	27
67	Changes in total nitrogen and amino acid composition of New Zealand <i>Undaria pinnatifida</i> with growth, location and plant parts. <i>Food Chemistry</i> , 2015, 186, 319-325.	4.2	27
68	Background soundscapes influence the perception of ice-cream as indexed by electrophysiological measures. <i>Food Research International</i> , 2019, 125, 108564.	2.9	27
69	Consumers' perception and purchase behaviour of meat in China. <i>Meat Science</i> , 2021, 179, 108548.	2.7	27
70	The Impact of Grape Skin Bioactive Functionality Information on the Acceptability of Tea Infusions Made from Wine Byâ€“Products. <i>Journal of Food Science</i> , 2010, 75, S167-72.	1.5	26
71	Novel meat-enriched foods for older consumers. <i>Food Research International</i> , 2018, 104, 134-142.	2.9	26
72	Development of a Probiotic Beverage Using Breadfruit Flour as a Substrate. <i>Foods</i> , 2019, 8, 214.	1.9	26

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73	Environmental Sounds Influence the Multisensory Perception of Chocolate Gelati. <i>Foods</i> , 2019, 8, 124.	1.9	26
74	Phenotypic and molecular identification of a novel thermophilic <i>Anoxybacillus</i> species: a lipase-producing bacterium isolated from a Malaysian hot spring. <i>World Journal of Microbiology and Biotechnology</i> , 2009, 25, 1981-1988.	1.7	24
75	Sensory and volatile analysis of sea urchin roe from different geographical regions in New Zealand. <i>LWT - Food Science and Technology</i> , 2010, 43, 202-213.	2.5	24
76	The influence of auditory and visual stimuli on the pleasantness of chocolate gelati. <i>Food Quality and Preference</i> , 2016, 53, 9-18.	2.3	23
77	Seaweed minor constituents. , 2015, , 193-242.		21
78	Physicochemical changes in New Zealand abalone (<i>Haliotis iris</i>) with pulsed electric field (PEF) processing and heat treatments. <i>LWT - Food Science and Technology</i> , 2019, 115, 108438.	2.5	20
79	A Chemometrics Approach Comparing Volatile Changes during the Shelf Life of Apple Juice Processed by Pulsed Electric Fields, High Pressure and Thermal Pasteurization. <i>Foods</i> , 2018, 7, 169.	1.9	19
80	Evolution of antioxidant enzymes activity and volatile release during storage of processed broccoli (<i>Brassica oleracea L. italica</i>). <i>LWT - Food Science and Technology</i> , 2013, 54, 216-223.	2.5	18
81	Effects of temperature on viscosity of dodol (concoction). <i>Journal of Food Engineering</i> , 2007, 80, 423-430.	2.7	17
82	Effects of Propylene Glycol Alginate and Sucrose Esters on the Physicochemical Properties of Modified Starch-Stabilized Beverage Emulsions. <i>Molecules</i> , 2014, 19, 8691-8706.	1.7	16
83	The influence of ingredients and time from baking on sensory quality and consumer freshness perceptions in a baked model cake system. <i>LWT - Food Science and Technology</i> , 2010, 43, 1032-1041.	2.5	15
84	Changes in the physicochemical properties of chilled and frozen-thawed lamb cuts subjected to pulsed electric field processing. <i>Food Research International</i> , 2021, 141, 110092.	2.9	15
85	Changes in temporal sensory profile, liking, satiety, and postconsumption attributes of yogurt with natural sweeteners. <i>Journal of Food Science</i> , 2022, 87, 3190-3206.	1.5	15
86	Characterisation of odour active volatile compounds of New Zealand sea urchin (<i>Evechinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 T method. <i>Food Chemistry</i> , 2010, 121, 601-607.	4.2	14
87	Effect of Pulsed Electric Fields on the Flavour Profile of Red-Fleshed Sweet Cherries (<i>Prunus avium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 14	1.7	14
88	Effect of High Hydrostatic Pressure Processing on the Chemical Characteristics of Different Lamb Cuts. <i>Foods</i> , 2020, 9, 1444.	1.9	14
89	Sensory and Physicochemical Characterization of Sourdough Bread Prepared with a Coconut Water Kefir Starter. <i>Foods</i> , 2020, 9, 1165.	1.9	14
90	Pulsed Electric Field (PEF) Processing of Chilled and Frozen-Thawed Lamb Meat Cuts: Relationships between Sensory Characteristics and Chemical Composition of Meat. <i>Foods</i> , 2021, 10, 1148.	1.9	13

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91	Effect of Arabic gum, xanthan gum and orange oil on flavor release from diluted orange beverage emulsion. <i>Food Chemistry</i> , 2007, , .	4.2	11
92	A new strategy to assess the quality of broccoli (<i>Brassica oleracea L. italica</i>) based on enzymatic changes and volatile mass ion profile using Proton Transfer Reaction Mass Spectrometry (PTR-MS). <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 197-205.	2.7	11
93	Rheological Properties of Modified Starch-Whey Protein Isolate Stabilized Soursop Beverage Emulsion Systems. <i>Food and Bioprocess Technology</i> , 2015, 8, 1281-1294.	2.6	10
94	EXTRACTION OF COCOA BUTTER BY SUPERCRITICAL CARBON DIOXIDE: OPTIMIZATION OF OPERATING CONDITIONS AND EFFECT OF PARTICLE SIZE. <i>Journal of Food Lipids</i> , 2008, 15, 263-276.	0.9	9
95	Optimising the Spray Drying of Avocado Wastewater and Use of the Powder as a Food Preservative for Preventing Lipid Peroxidation. <i>Foods</i> , 2020, 9, 1187.	1.9	9
96	Consumers' Perception of In-Vitro Meat in New Zealand Using the Theory of Planned Behaviour Model. <i>Sustainability</i> , 2021, 13, 7430.	1.6	9
97	Solid-phase microextraction for determining twelve orange flavour compounds in a model beverage emulsion. <i>Phytochemical Analysis</i> , 2008, 19, 429-437.	1.2	8
98	The effect of prime emulsion components as a function of equilibrium headspace concentration of soursop flavor compounds. <i>Chemistry Central Journal</i> , 2014, 8, 23.	2.6	8
99	The Impact of High-Pressure Processing on Physicochemical Properties and Sensory Characteristics of Three Different Lamb Meat Cuts. <i>Molecules</i> , 2020, 25, 2665.	1.7	7
100	Monitoring colour, volatiles in the headspace and enzyme activity to assess the quality of broccoli florets (<i>Brassica oleracea L. italica</i> cv.) <i>Journal of Food Science and Technology</i> , 2014, 49, 280-287.	1.3	6
101	High-pressure processing treatment for ready-to-drink Sabah Snake Grass juice. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14508.	0.9	6
102	A comprehensive chemical analysis of New Zealand honeydew honey. <i>Food Research International</i> , 2022, 157, 111436.	2.9	6
103	Physicochemical and sensory characterization of gnocchi and the effects of novel formulation on in vitro digestibility. <i>Journal of Food Science and Technology</i> , 2016, 53, 4033-4042.	1.4	5
104	Consumer Acceptance and Production of In Vitro Meat: A Review. <i>Sustainability</i> , 2022, 14, 4910.	1.6	5
105	Musical and Non-Musical Sounds Influence the Flavour Perception of Chocolate Ice Cream and Emotional Responses. <i>Foods</i> , 2022, 11, 1784.	1.9	5
106	How is Satiety Affected When Consuming Food While Working on A Computer?. <i>Nutrients</i> , 2019, 11, 1545.	1.7	4
107	The use of freeze-dried retronasal stimuli to assess olfactory function. <i>Clinical Otolaryngology</i> , 2019, 44, 770-777.	0.6	4
108	Bioactive Components and Anticancer Activities of Spray-Dried New Zealand Tamarillo Powder. <i>Molecules</i> , 2022, 27, 2687.	1.7	4

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109	The influence of main emulsion components on the physicochemical properties of soursop beverage emulsions: A mixture design approach. <i>Journal of Dispersion Science and Technology</i> , 2018, 39, 934-942.	1.3	3
110	The Effects of Spray Drying Conditions on the Physical and Bioactive Properties of New Zealand Tamarillo (<i>Solanum betaceum</i>) Powder. <i>Acta Scientifci Nutritional Health</i> , 2019, 3, 121-131.	0.1	3
111	A graphical equivalent to mandated nutrition information tables. <i>British Food Journal</i> , 2018, 120, 777-787.	1.6	1
112	Effect of Soaking Techniques and Pasteurization with and Without Acids on Some Quality Attributes of Chili Puree Prepared from <i>Capsicum annum</i> Variety Kulai. <i>IOP Conference Series: Earth and Environmental Science</i> , 2018, 175, 012102.	0.2	0
113	The potential for retronasally delivered olfactory stimuli to assess psychiatric conditions. <i>Current Psychology</i> , 2021, 40, 2970-2979.	1.7	0