

Nazimah Hamid

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1274637/publications.pdf>

Version: 2024-02-01

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	Consumer Acceptance and Production of In Vitro Meat: A Review. Sustainability, 2022, 14, 4910.	1.6	5
2	Bioactive Components and Anticancer Activities of Spray-Dried New Zealand Tamarillo Powder. Molecules, 2022, 27, 2687.	1.7	4
3	A comprehensive chemical analysis of New Zealand honeydew honey. Food Research International, 2022, 157, 111436.	2.9	6
4	Changes in temporal sensory profile, liking, satiety, and postconsumption attributes of yogurt with natural sweeteners. Journal of Food Science, 2022, 87, 3190-3206.	1.5	15
5	Musical and Non-Musical Sounds Influence the Flavour Perception of Chocolate Ice Cream and Emotional Responses. Foods, 2022, 11, 1784.	1.9	5
6	The potential for retronasally delivered olfactory stimuli to assess psychiatric conditions. Current Psychology, 2021, 40, 2970-2979.	1.7	0
7	Changes in the physicochemical properties of chilled and frozen-thawed lamb cuts subjected to pulsed electric field processing. Food Research International, 2021, 141, 110092.	2.9	15
8	Pulsed Electric Field (PEF) Processing of Chilled and Frozen-Thawed Lamb Meat Cuts: Relationships between Sensory Characteristics and Chemical Composition of Meat. Foods, 2021, 10, 1148.	1.9	13
9	Consumers' Perception of In-Vitro Meat in New Zealand Using the Theory of Planned Behaviour Model. Sustainability, 2021, 13, 7430.	1.6	9
10	Consumers' perception and purchase behaviour of meat in China. Meat Science, 2021, 179, 108548.	2.7	27
11	Converting industrial organic waste from the cold-pressed avocado oil production line into a potential food preservative. Food Chemistry, 2020, 306, 125635.	4.2	30
12	Effect of High Hydrostatic Pressure Processing on the Chemical Characteristics of Different Lamb Cuts. Foods, 2020, 9, 1444.	1.9	14
13	Sensory and Physicochemical Characterization of Sourdough Bread Prepared with a Coconut Water Kefir Starter. Foods, 2020, 9, 1165.	1.9	14
14	Optimising the Spray Drying of Avocado Wastewater and Use of the Powder as a Food Preservative for Preventing Lipid Peroxidation. Foods, 2020, 9, 1187.	1.9	9
15	High-pressure processing treatment for ready-to-drink Sabah Snake Grass juice. Journal of Food Processing and Preservation, 2020, 44, e14508.	0.9	6
16	The Impact of High-Pressure Processing on Physicochemical Properties and Sensory Characteristics of Three Different Lamb Meat Cuts. Molecules, 2020, 25, 2665.	1.7	7
17	How is Satiety Affected When Consuming Food While Working on A Computer?. Nutrients, 2019, 11, 1545.	1.7	4
18	Background soundscapes influence the perception of ice-cream as indexed by electrophysiological measures. Food Research International, 2019, 125, 108564.	2.9	27

#	ARTICLE	IF	CITATIONS
19	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
20	Development of a Probiotic Beverage Using Breadfruit Flour as a Substrate. <i>Foods</i> , 2019, 8, 214.	1.9	26
21	The use of freeze-dried retronasal stimuli to assess olfactory function. <i>Clinical Otolaryngology</i> , 2019, 44, 770-777.	0.6	4
22	Environmental Sounds Influence the Multisensory Perception of Chocolate Gelati. <i>Foods</i> , 2019, 8, 124.	1.9	26
23	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
24	Physicochemical and sensory properties of beef muscles after Pulsed Electric Field processing. <i>Food Research International</i> , 2019, 121, 1-11.	2.9	46
25	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
26	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
27	Novel meat-enriched foods for older consumers. <i>Food Research International</i> , 2018, 104, 134-142.	2.9	26
28	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
29	Red cherries (<i>Prunus avium</i> var. <i>Stella</i>) processed by pulsed electric field – Physical, chemical and microbiological analyses. <i>Food Chemistry</i> , 2018, 240, 926-934.	4.2	32
30	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
31	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
32	The effect of music on gelato perception in different eating contexts. <i>Food Research International</i> , 2018, 113, 43-56.	2.9	31
33	A graphical equivalent to mandated nutrition information tables. <i>British Food Journal</i> , 2018, 120, 777-787.	1.6	1
34	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
35	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
36	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

#	ARTICLE	IF	CITATIONS
37	The influence of auditory and visual stimuli on the pleasantness of chocolate gelati. Food Quality and Preference, 2016, 53, 9-18.	2.3	23
38	Effect of Antifreeze Peptide Pretreatment on Ice Crystal Size, Drip Loss, Texture, and Volatile Compounds of Frozen Carrots. Journal of Agricultural and Food Chemistry, 2016, 64, 4327-4335.	2.4	66
39	Effects of meat addition on pasta structure, nutrition and in vitro digestibility. Food Chemistry, 2016, 213, 108-114.	4.2	47
40	The effect of background music on food pleasantness ratings. Psychology of Music, 2016, 44, 1111-1125.	0.9	47
41	Listening to music can influence hedonic and sensory perceptions of gelati. Appetite, 2016, 100, 244-255.	1.8	66
42	Effect of Pulsed Electric Fields on the Flavour Profile of Red-Fleshed Sweet Cherries (<i>Prunus avium</i>)	1.7	14
43	Effects of an evoked refreshing consumption context on hedonic responses to apple juice measured using best-worst scaling and the 9-pt hedonic category scale. Food Quality and Preference, 2015, 43, 21-25.	2.3	35
44	Rheological Properties of Modified Starch-Whey Protein Isolate Stabilized Soursop Beverage Emulsion Systems. Food and Bioprocess Technology, 2015, 8, 1281-1294.	2.6	10
45	Effect of freezing as pre-treatment prior to pulsed electric field processing on quality traits of beef muscles. Innovative Food Science and Emerging Technologies, 2015, 29, 31-40.	2.7	91
46	Comparison of physicochemical characteristics, sensory properties and volatile composition between commercial and New Zealand made wakame from <i>Undaria pinnatifida</i> . Food Chemistry, 2015, 186, 168-175.	4.2	32
47	Seaweed minor constituents. , 2015, , 193-242.		21
48	Changes in total nitrogen and amino acid composition of New Zealand <i>Undaria pinnatifida</i> with growth, location and plant parts. Food Chemistry, 2015, 186, 319-325.	4.2	27
49	Anti-Proliferation Potential and Content of Fucoïdan Extracted from Sporophyll of New Zealand <i>Undaria pinnatifida</i> . Frontiers in Nutrition, 2014, 1, 9.	1.6	43
50	Monitoring colour, volatiles in the headspace and enzyme activity to assess the quality of broccoli florets (<i>Brassica oleracea</i> cv. <i>Italica</i>). Journal of Food Science and Technology, 2014, 49, 280-287.	1.3	8
51	Seasonal changes in lipid, fatty acid, α -tocopherol and phytosterol contents of seaweed, <i>Undaria pinnatifida</i> , in the Marlborough Sounds, New Zealand. Food Chemistry, 2014, 161, 261-269.	4.2	61
52	The effect of prime emulsion components as a function of equilibrium headspace concentration of soursop flavor compounds. Chemistry Central Journal, 2014, 8, 23.	2.6	8
53	Effects of Propylene Glycol Alginate and Sucrose Esters on the Physicochemical Properties of Modified Starch-Stabilized Beverage Emulsions. Molecules, 2014, 19, 8691-8706.	1.7	16
54	Fucoxanthin content and antioxidant properties of <i>Undaria pinnatifida</i> . Food Chemistry, 2013, 136, 1055-1062.	4.2	184

#	ARTICLE	IF	CITATIONS
55	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
56	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
57	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
58	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
59	Evaluation of pre-rigor injection of beef with proteases on cooked meat volatile profile after 1 day and 21 days post-mortem storage. <i>Meat Science</i> , 2012, 92, 430-439.	2.7	39
60	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
61	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
62	Characterisation of odour active volatile compounds of New Zealand sea urchin (<i>Evechinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 T method. <i>Food Chemistry</i> , 2010, 121, 601-607.	4.2	14
63	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
64	The Impact of Grape Skin Bioactive Functionality Information on the Acceptability of Tea Infusions Made from Wine By-Products. <i>Journal of Food Science</i> , 2010, 75, S167-72.	1.5	26
65	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
66	Optimization of drum drying processing parameters for production of jackfruit (<i>Artocarpus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 T 2010, 43, 343-349.	2.5	54
67	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
68	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
69	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
70	Equilibrium headspace analysis of volatile flavor compounds extracted from soursop (<i>Annona</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142	2.9	52
71	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
72	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

#	ARTICLE	IF	CITATIONS
73	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
74	Chemical Properties of Virgin Coconut Oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 301-307.	0.8	237
75	Effect of polyphenol and pH on cocoa Maillard-related flavour precursors in a lipidic model system. <i>International Journal of Food Science and Technology</i> , 2009, 44, 168-180.	1.3	47
76	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
77	Characterisation of fresh bread flavour: Relationships between sensory characteristics and volatile composition. <i>Food Chemistry</i> , 2009, 116, 249-257.	4.2	65
78	Consumer freshness perceptions of breads, biscuits and cakes. <i>Food Quality and Preference</i> , 2009, 20, 380-390.	2.3	50
79	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
80	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
81	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
82	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
83	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
84	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
85	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
86	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
87	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
88	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
89	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
90	The sensory quality of fresh bread: Descriptive attributes and consumer perceptions. <i>Food Research International</i> , 2008, 41, 989-997.	2.9	104

#	ARTICLE	IF	CITATIONS
91	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
92	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
93	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
94	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
95	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
96	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
97	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
98	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
99	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
100	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
101	Effects of temperature on viscosity of dodol (concoction). <i>Journal of Food Engineering</i> , 2007, 80, 423-430.	2.7	17
102	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
103	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
104	Optimization of enzymatic clarification of sapodilla juice using response surface methodology. <i>Journal of Food Engineering</i> , 2006, 73, 313-319.	2.7	220
105	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
106	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
107	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
108	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

#	ARTICLE	IF	CITATIONS
109	Characterisation of vegetable oils by surface acoustic wave sensing electronic nose. Food Chemistry, 2005, 89, 507-518.	4.2	99
110	Detection of lard adulteration in RBD palm olein using an electronic nose. Food Chemistry, 2005, 90, 829-835.	4.2	91
111	Monitoring the storage stability of RBD palm olein using the electronic nose. Food Chemistry, 2005, 89, 271-282.	4.2	38
112	Process optimisation of encapsulated pandan (<i>Pandanus amaryllifolius</i>) powder using spray-drying method. Journal of the Science of Food and Agriculture, 2005, 85, 1999-2004.	1.7	33
113	Screening and identification of extracellular lipase-producing thermophilic bacteria from a Malaysian hot spring. World Journal of Microbiology and Biotechnology, 2003, 19, 961-968.	1.7	27