

Mei Ching Tan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1698204/publications.pdf>

Version: 2024-02-01

13
papers

202
citations

1307594

7
h-index

1199594

12
g-index

13
all docs

13
docs citations

13
times ranked

247
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Effect of ultrasound pre-treatment on adsorbent in dye adsorption compared with ultrasound simultaneous adsorption. <i>Ultrasonics Sonochemistry</i> , 2018, 48, 64-70. | 8.2 | 47 |
| 2 | Dye adsorption characteristic of ultrasound pre-treated pomelo peel. <i>Journal of Environmental Chemical Engineering</i> , 2018, 6, 3502-3509. | 6.7 | 43 |
| 3 | A Review on Extraction Techniques and Its Future Applications in Industry. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000302. | 1.5 | 40 |
| 4 | Application of Box-Behnken design in optimization of ultrasound effect on apple pectin as sugar replacer. <i>LWT - Food Science and Technology</i> , 2019, 115, 108449. | 5.2 | 14 |
| 5 | Optimization of ultrasound-assisted ethanol extraction of hazelnut oil. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14138. | 2.0 | 12 |
| 6 | Oil adsorption onto different types of microplastic in synthetic seawater. <i>Environmental Technology and Innovation</i> , 2021, 24, 101994. | 6.1 | 12 |
| 7 | A Box-Behnken design for optimization of ultrasound-assisted solvent extraction of hazelnut oil. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13743. | 2.0 | 10 |
| 8 | Effect of partial sugar replacement with ultrasonically treated citrus pectin on aeration and rheological properties of batter. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13827. | 2.0 | 7 |
| 9 | ULTRASOUND-ASSISTED EXTRACTION IN DELIGNIFICATION PROCESS TO OBTAIN HIGH PURITY CELLULOSE. <i>Cellulose Chemistry and Technology</i> , 2020, 54, 725-734. | 1.2 | 6 |
| 10 | Kinetic Mechanism of Hazelnut Oil Extraction with Ultrasound-Assisted Osmotic Dehydration Pretreatment. <i>Food and Bioprocess Technology</i> , 2021, 14, 187-194. | 4.7 | 5 |
| 11 | Gel Strength and Stability Characterization of Ultrasound Treated Whey Protein Foams. <i>Agriculture and Agricultural Science Procedia</i> , 2014, 2, 144-149. | 0.6 | 3 |
| 12 | Application of Osmotic Dehydration and Ultrasound to Enhance Hazelnut Oil Extraction. <i>Food Analytical Methods</i> , 2021, 14, 411-421. | 2.6 | 2 |
| 13 | Pretreatment effect of osmotic dehydration on ultrasound-assisted solvent extraction: Functional properties of defatted hazelnut meal. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16007. | 2.0 | 1 |