

Alias Abd Karim

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

163 papers	9,279 citations	49 h-index	93 g-index
165 ext. papers	10,417 ext. citations	6 avg, IF	6.43 L-index

#	Paper	IF	Citations
163	Fish gelatin: properties, challenges, and prospects as an alternative to mammalian gelatins. <i>Food Hydrocolloids</i> , 2009 , 23, 563-576	10.6	748
162	Methods for the study of starch retrogradation. <i>Food Chemistry</i> , 2000 , 71, 9-36	8.5	604
161	Antioxidant capacity and phenolic content of selected tropical fruits from Malaysia, extracted with different solvents. <i>Food Chemistry</i> , 2009 , 115, 785-788	8.5	453
160	Application of supercritical CO ₂ in lipid extraction: A review. <i>Journal of Food Engineering</i> , 2009 , 95, 240-253	8.3	417
159	Mycotoxins in Food and Feed: Present Status and Future Concerns. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010 , 9, 57-81	16.4	352
158	Progress in starch modification in the last decade. <i>Food Hydrocolloids</i> , 2012 , 26, 398-404	10.6	316
157	Sonication improves kasturi lime (<i>Citrus microcarpa</i>) juice quality. <i>Ultrasonics Sonochemistry</i> , 2011 , 18, 1295-300	8.9	223
156	Thermoplastic starches: Properties, challenges, and prospects. <i>Starch/Staerke</i> , 2013 , 65, 61-72	2.3	217
155	Gelatin alternatives for the food industry: recent developments, challenges and prospects. <i>Trends in Food Science and Technology</i> , 2008 , 19, 644-656	15.3	217
154	Nonmeat Protein Alternatives as Meat Extenders and Meat Analogs. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010 , 9, 513-529	16.4	193
153	Antibacterial activity and mechanical properties of partially hydrolyzed sago starch-alginate edible film containing lemongrass oil. <i>Journal of Food Science</i> , 2007 , 72, C324-30	3.4	160
152	Effects of radiation processing on phytochemicals and antioxidants in plant produce. <i>Trends in Food Science and Technology</i> , 2009 , 20, 201-212	15.3	156
151	Effects of plasticizers on thermal properties and heat sealability of sago starch films. <i>Food Hydrocolloids</i> , 2011 , 25, 56-60	10.6	145
150	Hydrolysis of granular starch at sub-gelatinization temperature using a mixture of amylolytic enzymes. <i>Food and Bioproducts Processing</i> , 2010 , 88, 47-54	4.9	134
149	UV radiation-induced changes of antioxidant capacity of fresh-cut tropical fruits. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 512-516	6.8	132
148	Tongkat Ali (<i>Eurycoma longifolia</i> Jack): a review on its ethnobotany and pharmacological importance. <i>Phytotherapy Research</i> , 2010 , 81, 669-79	3.2	131
147	Interactive plasticizing/antiplasticizing effects of water and glycerol on the tensile properties of tapioca starch films. <i>Food Hydrocolloids</i> , 2006 , 20, 1-8	10.6	127

146	Starch from the Sago (Metroxylon sagu) Palm Tree-Properties, Prospects, and Challenges as a New Industrial Source for Food and Other Uses. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2008 , 7, 215-228	16.4	119
145	Pasting and retrogradation properties of alkali-treated sago (Metroxylon sagu) starch. <i>Food Hydrocolloids</i> , 2008 , 22, 1044-1053	10.6	119
144	Ozone-induced changes of antioxidant capacity of fresh-cut tropical fruits. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 666-671	6.8	113
143	Comparative susceptibilities of sago, potato and corn starches to alkali treatment. <i>Food Chemistry</i> , 2010 , 121, 1053-1059	8.5	105
142	Preparation and characterization of bionanocomposite films filled with nanorod-rich zinc oxide. <i>Carbohydrate Polymers</i> , 2013 , 96, 233-9	10.3	103
141	On the roles of protein and starch in the aging of non-waxy rice flour. <i>Food Chemistry</i> , 2000 , 69, 229-236	8.5	98
140	Effect of Addition of Halloysite Nanoclay and SiO ₂ Nanoparticles on Barrier and Mechanical Properties of Bovine Gelatin Films. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1766-1774	5.1	97
139	Impact of Radiation Processing on Starch. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009 , 8, 44-58	16.4	95
138	Physicochemical and functional properties of ozone-oxidized starch. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5965-70	5.7	95
137	The applications of computer vision system and tomographic radar imaging for assessing physical properties of food. <i>Journal of Food Engineering</i> , 2004 , 61, 125-135	6	94
136	Ultraviolet irradiation improves gel strength of fish gelatin. <i>Food Chemistry</i> , 2009 , 113, 1160-1164	8.5	91
135	Molecular structure, rheological and thermal characteristics of ozone-oxidized starch. <i>Food Chemistry</i> , 2011 , 126, 1019-1024	8.5	90
134	Enzymatic hydrolysis of granular native and mildly heat-treated tapioca and sweet potato starches at sub-gelatinization temperature. <i>Food Hydrocolloids</i> , 2009 , 23, 434-440	10.6	88
133	Effect of extraction solvents on the phenolic compounds and antioxidant activities of bunga kantan (<i>Etlingera elatior</i> Jack.) inflorescence. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 615-619	4.1	87
132	Exploring the Nutritional Potential of Wild and Underutilized Legumes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009 , 8, 305-331	16.4	85
131	Effects of sodium dodecyl sulphate and sonication treatment on physicochemical properties of starch. <i>Food Chemistry</i> , 2010 , 120, 703-709	8.5	84
130	Characterisation of composite films made of konjac glucomannan (KGM), carboxymethyl cellulose (CMC) and lipid. <i>Food Chemistry</i> , 2008 , 107, 411-418	8.5	83
129	Quality attributes of starfruit (<i>Averrhoa carambola</i> L.) juice treated with ultraviolet radiation. <i>Food Chemistry</i> , 2011 , 127, 641-4	8.5	80

128	Foam-mat drying of starfruit (<i>Averrhoa carambola</i> L.) purB. Stability and air drying characteristics. <i>Food Chemistry</i> , 1999 , 64, 337-343	8.5	80
127	Effects of phosphorus contents on the gelatinization and retrogradation of potato starch. <i>Journal of Food Science</i> , 2007 , 72, C132-8	3.4	78
126	Radiation processing of food proteins [A review on the recent developments. <i>Trends in Food Science and Technology</i> , 2013 , 30, 105-120	15.3	76
125	Influence of sonication treatments and extraction solvents on the phenolics and antioxidants in star fruits. <i>Journal of Food Science and Technology</i> , 2012 , 49, 510-4	3.3	74
124	Modification of the microstructural and physical properties of konjac glucomannan-based films by alkali and sodium carboxymethylcellulose. <i>Food Research International</i> , 2002 , 35, 829-836	7	72
123	Effects of Water-Glycerol and Water-Sorbitol Interactions on the Physical Properties of Konjac Glucomannan Films. <i>Journal of Food Science</i> , 2006 , 71, E62-E67	3.4	66
122	Rheological studies on mixtures of agar (<i>Gracilaria changii</i>) and Earrageenan. <i>Food Hydrocolloids</i> , 2006 , 20, 204-217	10.6	63
121	Physicochemical, thermal, and rheological properties of acid-hydrolyzed sago (<i>Metroxylon sago</i>) starch. <i>LWT - Food Science and Technology</i> , 2012 , 46, 135-141	5.4	54
120	Antioxidant capacity and phenolic composition of fermented <i>Centella asiatica</i> herbal teas. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2731-9	4.3	51
119	Emulsifying and foaming properties of ultraviolet-irradiated egg white protein and sodium caseinate. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4111-8	5.7	51
118	Dual modification of starch via partial enzymatic hydrolysis in the granular state and subsequent hydroxypropylation. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10901-7	5.7	51
117	Alcoholic-alkaline treatment of sago starch and its effect on physicochemical properties. <i>Food and Bioproducts Processing</i> , 2011 , 89, 463-471	4.9	50
116	DSC study of mixtures of wheat flour and potato, sweet potato, cassava, and yam starches. <i>Journal of Food Engineering</i> , 2008 , 86, 68-73	6	50
115	Functional, thermal and molecular behaviours of ozone-oxidised cocoyam and yam starches. <i>Food Chemistry</i> , 2013 , 141, 1416-23	8.5	49
114	Effects of sugars on the gelation kinetics and texture of duck feet gelatin. <i>Food Hydrocolloids</i> , 2016 , 58, 267-275	10.6	48
113	Biodegradable Films for Fruits and Vegetables Packaging Application: Preparation and Properties. <i>Food Engineering Reviews</i> , 2018 , 10, 139-153	6.5	47
112	Isolation and characterisation of collagen from the ribbon jellyfish (<i>Chrysaora</i> sp.). <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1490-1499	3.8	47
111	Effects of ascorbic acid and sugars on solubility, thermal, and mechanical properties of egg white protein gels. <i>International Journal of Biological Macromolecules</i> , 2013 , 62, 397-404	7.9	47

110	Effect of Pullulanase Debranching of Sago (Metroxylon sagu) Starch at Subgelatinization Temperature on the Yield of Resistant Starch. <i>Starch/Staerke</i> , 2007 , 59, 21-32	2.3	47
109	Functional properties of dually modified sago starch/κ-carrageenan films: An alternative to gelatin in pharmaceutical capsules. <i>Carbohydrate Polymers</i> , 2017 , 160, 43-51	10.3	45
108	Determination of Mineral Composition and Heavy Metal Content of Some Nutraceutically Valued Plant Products. <i>Food Analytical Methods</i> , 2010 , 3, 181-187	3.4	45
107	Preparation and characterization of a novel edible film based on seed gum. <i>Journal of Food Science and Technology</i> , 2017 , 54, 1703-1710	3.3	44
106	Effects of κ-carrageenan on rheological properties of dually modified sago starch: Towards finding gelatin alternative for hard capsules. <i>Carbohydrate Polymers</i> , 2015 , 132, 156-63	10.3	43
105	Enhanced growth of lactobacilli and bioconversion of isoflavones in biotin-supplemented soymilk upon ultrasound-treatment. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 160-73	8.9	43
104	Effects of Na ₂ CO ₃ and NaOH on Pasting Properties of Selected Native Cereal Starches. <i>Journal of Food Science</i> , 2004 , 69, FCT249-FCT256	3.4	43
103	The use of carbon dioxide in the processing and packaging of milk and dairy products: A review. <i>International Journal of Dairy Technology</i> , 2012 , 65, 161-177	3.7	41
102	Effects of Na ₂ CO ₃ and NaOH on DSC thermal profiles of selected native cereal starches. <i>Food Chemistry</i> , 2002 , 78, 355-362	8.5	41
101	Hydrolysis of native and heat-treated starches at sub-gelatinization temperature using granular starch hydrolyzing enzyme. <i>Applied Biochemistry and Biotechnology</i> , 2012 , 166, 1167-82	3.2	40
100	Effect of carrageenan on yield and properties of tofu. <i>Food Chemistry</i> , 1999 , 66, 159-165	8.5	39
99	Preparation and characterization of bionanocomposite films reinforced with nano kaolin. <i>Journal of Food Science and Technology</i> , 2016 , 53, 1111-9	3.3	37
98	Pectin-glucose-Ca ²⁺ interactions: effects on rheological properties. <i>Food Hydrocolloids</i> , 2001 , 15, 491-498	10.6	37
97	Characteristics of foam prepared from starfruit (Averrhoa carambola L.) puree by using methyl cellulose. <i>Food Hydrocolloids</i> , 1999 , 13, 203-210	10.6	36
96	Preparation and characterization of high degree substituted sago (Metroxylon sagu) starch with propylene oxide. <i>Starch/Staerke</i> , 2013 , 65, 686-693	2.3	35
95	The influence of ultrasound on the degree of oxidation of hypochlorite-oxidized corn starch. <i>LWT - Food Science and Technology</i> , 2013 , 50, 439-443	5.4	35
94	Effects of acid modification on physical properties of konjac glucomannan (KGM) films. <i>Food Chemistry</i> , 2007 , 103, 994-1002	8.5	34
93	Phytochemical, antioxidant, antibacterial, and α-amylase inhibitory properties of different extracts from betel leaves. <i>Industrial Crops and Products</i> , 2014 , 62, 47-52	5.9	33

92	Microbial quality evaluation and effective decontamination of nutraceutically valued lotus seeds by electron beams and gamma irradiation. <i>Radiation Physics and Chemistry</i> , 2010 , 79, 976-981	2.5	32
91	Isolation and characterization of pepsin-solubilized collagen from the integument of sea cucumber (<i>Stichopus vastus</i>). <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1083-8	4.3	31
90	Towards producing novel fish gelatin films by combination treatments of ultraviolet radiation and sugars (ribose and lactose) as cross-linking agents. <i>Journal of Food Science and Technology</i> , 2014 , 51, 1326-33	3.3	30
89	Application of antimicrobial active packaging film made of semolina flour, nano zinc oxide and nano-kaolin to maintain the quality of low-moisture mozzarella cheese during low-temperature storage. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2716-2725	4.3	30
88	ACE Inhibitory and Antioxidant Activities of Collagen Hydrolysates from the Ribbon Jellyfish (sp.). <i>Food Technology and Biotechnology</i> , 2014 , 52, 495-504	2.1	29
87	Physicochemical properties of hydrothermally treated hemicellulose from oil palm frond. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1527-31	5.7	29
86	Effects of cationization on DSC thermal profiles, pasting and emulsifying properties of sago starch. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1722-1730	4.3	29
85	Defatting improves the hydrolysis of granular starch using a mixture of fungal amylolytic enzymes. <i>Industrial Crops and Products</i> , 2013 , 43, 441-449	5.9	28
84	A farinograph study on the viscoelastic properties of sago/wheat flour dough systems. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 616-622	4.3	27
83	Pithecellobium jiringa legume flour for potential food applications: Studies on their physico-chemical and functional properties. <i>Food Chemistry</i> , 2012 , 130, 528-535	8.5	26
82	Exploring the antioxidant potential of lignin isolated from black liquor of oil palm waste. <i>Comptes Rendus - Biologies</i> , 2009 , 332, 827-31	1.4	26
81	Comparison of physicochemical and functional properties of duck feet and bovine gelatins. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1663-1671	4.3	25
80	Sago starch and composition of associated components in palms of different growth stages. <i>Carbohydrate Polymers</i> , 2006 , 63, 283-286	10.3	25
79	Physico-mechanical and microstructural properties of semolina flour films as influenced by different sorbitol/glycerol concentrations. <i>International Journal of Food Properties</i> , 2018 , 21, 983-995	3	24
78	Hydrolysis of native and cross-linked corn, tapioca, and sweet potato starches at sub-gelatinization temperature using a mixture of amylolytic enzymes. <i>Starch/Staerke</i> , 2013 , 65, 285-295	2.3	24
77	Influence of Drying Treatments on Polyphenolic Contents and Antioxidant Properties of Raw and Ripe Papaya (<i>Carica papaya</i> L.). <i>International Journal of Food Properties</i> , 2014 , 17, 283-292	3	23
76	Effect of deproteinization on degree of oxidation of ozonated starch. <i>Food Hydrocolloids</i> , 2012 , 26, 339-346	3.6	23
75	Physicochemical Properties of Carboxy-methylated Sago (Metroxylon sago) Starch. <i>Journal of Food Science</i> , 2006 , 70, C560-C567	3.4	23

74	Biochemical and radical-scavenging properties of sea cucumber (<i>Stichopus vastus</i>) collagen hydrolysates. <i>Natural Product Research</i> , 2014 , 28, 1302-5	2.3	22
73	DEVELOPMENT OF A SOY-BASED CREAM CHEESE. <i>Journal of Texture Studies</i> , 2008 , 39, 635-654	3.6	21
72	Effect extraction temperature on the emulsifying properties of gelatin from black tilapia (<i>Oreochromis mossambicus</i>) skin. <i>Food Hydrocolloids</i> , 2020 , 108, 106024	10.6	21
71	The free radical scavenging and antioxidant activities of pod and seed extract of <i>Clitoria fairchildiana</i> (Howard)- an underutilized legume. <i>Journal of Food Science and Technology</i> , 2013 , 50, 535-43	3.3	19
70	Evaluation of Free Radical Scavenging Activity and Antioxidant Potential of a Few Popular Green Leafy Vegetables of Malaysia. <i>International Journal of Food Properties</i> , 2013 , 16, 1371-1379	3	19
69	Development of soy-based cream cheese via the addition of microbial transglutaminase, soy protein isolate and maltodextrin. <i>British Food Journal</i> , 2011 , 113, 1147-1172	2.8	19
68	Chemical composition, antioxidant activity and antimicrobial properties of three selected varieties of Iranian fennel seeds. <i>Journal of Essential Oil Research</i> , 2016 , 28, 357-363	2.3	18
67	Fermentation of Metroxylon sagu resistant starch type III by <i>Lactobacillus</i> sp. and <i>Bifidobacterium bifidum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2274-8	5.7	18
66	Influence of gamma-radiation on the nutritional and functional qualities of lotus seed flour. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9524-31	5.7	18
65	Mixed biopolymer systems based on starch. <i>Molecules</i> , 2012 , 17, 584-97	4.8	17
64	Traditional uses and pharmacological potential of <i>Ficus exasperata</i> vahl. <i>Systematic Reviews in Pharmacy (discontinued)</i> , 2012 , 3, 15	1.9	17
63	Fabrication and characterization of novel semolina-based antimicrobial films derived from the combination of ZnO nanorods and nanokaolin. <i>Journal of Food Science and Technology</i> , 2017 , 54, 105-113	3.3	16
62	Nutritional and therapeutic potentials of rambutan fruit (<i>Nephelium lappaceum</i> L.) and the by-products: a review. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1556-1571	2.8	16
61	Effects of NaOH treatment of cereal starch granules on the extent of granular starch hydrolysis. <i>Colloid and Polymer Science</i> , 2012 , 290, 1481-1491	2.4	16
60	Hydroxypropyl derivatives of legume starches: Functional, rheological and thermal properties. <i>Starch/Staerke</i> , 2013 , 65, 762-772	2.3	15
59	Effects of ultraviolet irradiation on the physicochemical and functional properties of gum arabic. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9154-9	5.7	15
58	Physicochemical Properties of Starch in Sago Palms (<i>Metroxylon sagu</i>) at Different Growth Stages. <i>Starch/Staerke</i> , 2008 , 60, 408-416	2.3	13
57	Effect of Fermentation on the Composition of <i>Centella asiatica</i> Teas. <i>American Journal of Food Technology</i> , 2011 , 6, 581-593	0.1	13

56	Chemical Composition and Antimicrobial Activity of Essential Oil and Solvent Extracts of Torch Ginger Inflorescence (<i>Etlingera elatior</i> Jack.). <i>International Journal of Food Properties</i> , 2013 , 16, 1200-1210	3.0	12
55	Protective effects of <i>Ficus racemosa</i> stem bark against doxorubicin-induced renal and testicular toxicity. <i>Pharmacognosy Magazine</i> , 2013 , 9, 130-4	0.8	12
54	Probing the sol-gel transition of egg white proteins by pulsed-NMR method. <i>European Food Research and Technology</i> , 2009 , 228, 367-371	3.4	12
53	Effects of acid type extraction on characterization and sensory profile of duck feet gelatin: towards finding bovine gelatin alternative. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 480-486	2.8	11
52	Factors Affecting the Growth of Microorganisms in Food 2012 , 405-427		11
51	Reduction of gelatinization temperatures of starch blend suspensions with supercritical CO ₂ treatment. <i>Journal of Supercritical Fluids</i> , 2014 , 95, 499-505	4.2	10
50	Mechanical and Sensory Evaluation of Noodles Incorporated with Betel Leaf Extract. <i>International Journal of Food Engineering</i> , 2015 , 11, 221-227	1.9	10
49	Bacteriocins: Recent Advances and Opportunities 2012 , 485-511		10
48	Active and Intelligent Packaging of Food 2012 , 23-48		10
47	Electroporation enhances the ability of lactobacilli to remove cholesterol. <i>Journal of Dairy Science</i> , 2011 , 94, 4820-30	4	10
46	Study of electrospun fish gelatin nanofilms from benign organic acids as solvents. <i>Food Packaging and Shelf Life</i> , 2019 , 19, 66-75	8.2	10
45	Gaseous Ozonation of Pigeon Pea, Lima Bean, and Jack Bean Starches: Functional, Thermal, and Molecular Properties. <i>Starch/Staerke</i> , 2018 , 70, 1700367	2.3	9
44	Physicochemical and Biochemical Properties of Pepsin-Solubilized Collagen Isolated from the Integument of Sea Cucumber (<i>Stichopus vastus</i>). <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 2027-2036	2.1	8
43	Essential Oils and Other Plant Extracts as Food Preservatives 2012 , 539-579		8
42	Stress Relaxation Test for Sago-Wheat Mixtures Gel. <i>International Journal of Food Properties</i> , 2003 , 6, 431-442	3	8
41	Exothermic events on heating of semi-dilute konjac glucomannan-water systems. <i>Carbohydrate Polymers</i> , 2005 , 61, 368-373	10.3	8
40	STUDY OF RHEOLOGICAL PROFILE ANALYSIS RELATED TO TEXTURE FOR MIXTURES OF SAGO-WHEAT GEL. <i>International Journal of Food Properties</i> , 2002 , 5, 585-598	3	8
39	Food Bioprotection: Lactic Acid Bacteria as Natural Preservatives 2012 , 451-483		7

38	Use of Electron Beams in Food Preservation 2012 , 343-372		7
37	Pulsed NMR measurements of freeze/thaw-induced retrogradation of corn and wheat starch gels: Correlation with rheological measurements. <i>Food Hydrocolloids</i> , 2007 , 21, 1041-1045	10.6	7
36	Growth properties and cholesterol removal ability of electroporated <i>Lactobacillus acidophilus</i> BT 1088. <i>Journal of Microbiology and Biotechnology</i> , 2012 , 22, 981-9	3.3	7
35	Characteristics of Metroxylon sagu resistant starch type III as prebiotic substance. <i>Journal of Food Science</i> , 2015 , 80, H875-82	3.4	6
34	Determination of Phenolics and Antioxidant Properties in Tea and the Effects of Polyphenols on Alpha-Amylase Activity. <i>Pakistan Journal of Nutrition</i> , 2015 , 14, 808-817	0.3	6
33	Ultrasound enhanced growth and cholesterol removal of <i>Lactobacillus fermentum</i> FTDC 1311 in the parent cells but not the subsequent passages. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 901-8	8.9	5
32	Application of High Hydrostatic Pressure Technology for Processing and Preservation of Foods 2012 , 247-276		5
31	Atmospheric Freeze Drying 2012 , 143-160		4
30	Modification methods toward the production of porous starch: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2841-2862	11.5	4
29	Application of Botanicals as Natural Preservatives in Food 2012 , 513-530		3
28	Pulsed Electric Fields for Food Preservation: An Update on Technological Progress 2012 , 277-295		3
27	Salting Technology in Fish Processing 2012 , 297-313		3
26	Effects of Na ₂ CO ₃ and NaOH on Retrogradation of Selected Native Cereal Starches Studied by Differential Scanning Calorimetry and Nuclear Magnetic Resonance. <i>Journal of Food Science</i> , 2004 , 69, FCT287-FCT296	3.4	3
25	Lactose content of modified enzyme-treated <i>Madia</i> <i>Food Chemistry</i> , 1999 , 65, 439-443	8.5	3
24	Developments in the Thermal Processing of Food 2011 , 211-230		3
23	Effect of Thermal Treatment on the Physicochemical Properties of Emulsion Stabilized by Gelatin from Black Tilapia (<i>Oreochromis mossambicus</i>) Skin. <i>Food Biophysics</i> , 2020 , 15, 423-432	3.2	2
22	Effects of heat-moisture and alkali treatment on the enzymatic hydrolysis of porous sago (Metroxylon sagu) starch. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14419	2.1	2
21	Modified-Atmosphere Storage of Foods 2012 , 49-66		2

20	Preservation of Cassava (<i>Manihot esculenta</i> Crantz): A Major Crop to Nourish People Worldwide 2012 , 331-342		2
19	Effect of ionizing radiation on some quality attributes of nutraceutically valued lotus seeds. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60 Suppl 4, 9-20	3.7	2
18	Physicochemical characterisation of oil palm (<i>Elaeis guineensis</i>) trunk syrup from the sap of different storage period as potential sweetener. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 1011-1019	2.8	1
17	Osmotic Dehydration: Theory, Methodologies, and Applications in Fish, Seafood, and Meat Products 2012 , 161-189		1
16	Ozone in Food Preservation 2012 , 231-245		1
15	A Whole-Chain Approach to Food Safety Management and Quality Assurance of Fresh Produce 2012 , 429-449		1
14	Treatment of Foods Using High Hydrostatic Pressure 2012 , 373-388		1
13	Dehydration of Fruit and Vegetables in Tropical Regions 2012 , 191-209		1
12	Coating Technology for Food Preservation 2012 , 111-127		0
11	Plant-Based Products as Control Agents of Stored-Product Insect Pests in the Tropics 2012 , 581-601		0
10	Extraction and Characterization of Non-Starch Polysaccharides from Different Growth Stages of Sago Starch. <i>Pakistan Journal of Nutrition</i> , 2014 , 13, 287-295	0.3	0
9	Sub-lethal effect of ultraviolet radiation on the growth, intestinal adherence ability and cholesterol removal potentials of parent cells and subsequent sub-culturing of <i>Lactobacillus acidophilus</i> BT 1088 under conditions that mimic the human gastrointestinal tract. <i>Annals of Microbiology</i> , 2013 , 63, 615-622	3.2	
8	Tropical Medicinal Plants in Food Processing and Preservation: Potentials and Challenges 2012 , 531-538		
7	Effects of Combined Treatments with Modified-Atmosphere Packaging on Shelf-Life Improvement of Food Products 2012 , 67-109		
6	Biological Materials and Food-Drying Innovations 2012 , 129-142		
5	Hypoxanthine Levels, Chemical Studies and Bacterial Flora of Alternate Frozen/Thawed Market-Simulated Marine Fish Species 2012 , 315-329		
4	Role of Predictive Microbiology in Food Preservation 2012 , 389-404		
3	Selected Techniques to Decontaminate Minimally Processed Vegetables 2012 , 1-21		

2 Preservation of Plant and Animal Foods: An Overview **2012**, 603-611

1 Textural Characteristics of Malaysian Foods **2020**, 167-179