# Alias Abd Karim

## List of Publications by Year in Descending Order



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| 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 | Modification methods toward the production of porous starch: a review. *Critical Reviews in Food Science and Nutrition*, **2021**, 61, 2841-2862 | 11.5 | 4 |
| 162 | Effect of Thermal Treatment on the Physicochemical Properties of Emulsion Stabilized by Gelatin from Black Tilapia (Oreochromis mossambicus) Skin. *Food Biophysics*, **2020**, 15, 423-432 | 3.2 | 2 |
| 161 | Effects of heat-moisture and alkali treatment on the enzymatic hydrolysis of porous sago (Metroxylon sagu) starch. *Journal of Food Processing and Preservation*, **2020**, 44, e14419 | 2.1 | 2 |
| 160 | Effect extraction temperature on the emulsifying properties of gelatin from black tilapia (Oreochromis mossambicus) skin. *Food Hydrocolloids*, **2020**, 108, 106024 | 10.6 | 21 |
| 159 | Textural Characteristics of Malaysian Foods **2020**, 167-179 | | |
| 158 | Physicochemical characterisation of oil palm (Elaeis guineensis) trunk syrup from the sap of different storage period as potential sweetener. *Journal of Food Measurement and Characterization*, **2019**, 13, 1011-1019 | 2.8 | 1 |
| 157 | Study of electrospun fish gelatin nanofilms from benign organic acids as solvents. *Food Packaging and Shelf Life*, **2019**, 19, 66-75 | 8.2 | 10 |
| 156 | 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. *Journal of the Science of Food and Agriculture*, **2019**, 99, 2716-2725 | 4.3 | 30 |
| 155 | Gaseous Ozonation of Pigeon Pea, Lima Bean, and Jack Bean Starches: Functional, Thermal, and Molecular Properties. *Starch/Staerke*, **2018**, 70, 1700367 | 2.3 | 9 |
| 154 | Nutritional and therapeutic potentials of rambutan fruit (Nephelium lappaceum L.) and the by-products: a review. *Journal of Food Measurement and Characterization*, **2018**, 12, 1556-1571 | 2.8 | 16 |
| 153 | Effects of acid type extraction on characterization and sensory profile of duck feet gelatin: towards finding bovine gelatin alternative. *Journal of Food Measurement and Characterization*, **2018**, 12, 480-486 | 2.8 | 11 |
| 152 | Biodegradable Films for Fruits and Vegetables Packaging Application: Preparation and Properties. *Food Engineering Reviews*, **2018**, 10, 139-153 | 6.5 | 47 |
| 151 | Physico-mechanical and microstructural properties of semolina flour films as influenced by different sorbitol/glycerol concentrations. *International Journal of Food Properties*, **2018**, 21, 983-995 | 3 | 24 |
| 150 | Fabrication and characterization of novel semolina-based antimicrobial films derived from the combination of ZnO nanorods and nanokaolin. *Journal of Food Science and Technology*, **2017**, 54, 105-113 | 3.3 | 16 |
| 149 | Preparation and characterization of a novel edible film based on seed gum. *Journal of Food Science and Technology*, **2017**, 54, 1703-1710 | 3.3 | 44 |
| 148 | Functional properties of dually modified sago starch/κ-carrageenan films: An alternative to gelatin in pharmaceutical capsules. *Carbohydrate Polymers*, **2017**, 160, 43-51 | 10.3 | 45 |
| 147 | Comparison of physicochemical and functional properties of duck feet and bovine gelatins. *Journal of the Science of Food and Agriculture*, **2017**, 97, 1663-1671 | 4.3 | 25 |

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|---|---|---|---|
| 146 | Preparation and characterization of bionanocomposite films reinforced with nano kaolin. *Journal of Food Science and Technology*, **2016**, 53, 1111-9 | 3.3 | 37 |
| 145 | Chemical composition, antioxidant activity and antimicrobial properties of three selected varieties of Iranian fennel seeds. *Journal of Essential Oil Research*, **2016**, 28, 357-363 | 2.3 | 18 |
| 144 | Effects of sugars on the gelation kinetics and texture of duck feet gelatin. *Food Hydrocolloids*, **2016**, 58, 267-275 | 10.6 | 48 |
| 143 | Effects of κ-carrageenan on rheological properties of dually modified sago starch: Towards finding gelatin alternative for hard capsules. *Carbohydrate Polymers*, **2015**, 132, 156-63 | 10.3 | 43 |
| 142 | Characteristics of Metroxylon sagu resistant starch type III as prebiotic substance. *Journal of Food Science*, **2015**, 80, H875-82 | 3.4 | 6 |
| 141 | Mechanical and Sensory Evaluation of Noodles Incorporated with Betel Leaf Extract. *International Journal of Food Engineering*, **2015**, 11, 221-227 | 1.9 | 10 |
| 140 | Determination of Phenolics and Antioxidant Properties in Tea and the Effects of Polyphenols on Alpha-Amylase Activity. *Pakistan Journal of Nutrition*, **2015**, 14, 808-817 | 0.3 | 6 |
| 139 | Isolation and characterisation of collagen from the ribbon jellyfish (Chrysaora sp.). *International Journal of Food Science and Technology*, **2014**, 49, 1490-1499 | 3.8 | 47 |
| 138 | Reduction of gelatinization temperatures of starch blend suspensions with supercritical CO2 treatment. *Journal of Supercritical Fluids*, **2014**, 95, 499-505 | 4.2 | 10 |
| 137 | Biochemical and radical-scavenging properties of sea cucumber (Stichopus vastus) collagen hydrolysates. *Natural Product Research*, **2014**, 28, 1302-5 | 2.3 | 22 |
| 136 | Phytochemical, antioxidant, antibacterial, and α-amylase inhibitory properties of different extracts from betel leaves. *Industrial Crops and Products*, **2014**, 62, 47-52 | 5.9 | 33 |
| 135 | Influence of Drying Treatments on Polyphenolic Contents and Antioxidant Properties of Raw and Ripe Papaya (Carica papaya L.). *International Journal of Food Properties*, **2014**, 17, 283-292 | 3 | 23 |
| 134 | ACE Inhibitory and Antioxidant Activities of Collagen Hydrolysates from the Ribbon Jellyfish ( sp.). *Food Technology and Biotechnology*, **2014**, 52, 495-504 | 2.1 | 29 |
| 133 | Physicochemical and Biochemical Properties of Pepsin-Solubilized Collagen Isolated from the Integument of Sea Cucumber (Stichopus vastus). *Journal of Food Processing and Preservation*, **2014**, 38, 2027-2036 | 2.1 | 8 |
| 132 | Towards producing novel fish gelatin films by combination treatments of ultraviolet radiation and sugars (ribose and lactose) as cross-linking agents. *Journal of Food Science and Technology*, **2014**, 51, 1326-33 | 3.3 | 30 |
| 131 | Extraction and Characterization of Non-Starch Polysaccharides from Different Growth Stages of Sago Starch. *Pakistan Journal of Nutrition*, **2014**, 13, 287-295 | 0.3 | 0 |
| 130 | The free radical scavenging and antioxidant activities of pod and seed extract of Clitoria fairchildiana (Howard)- an underutilized legume. *Journal of Food Science and Technology*, **2013**, 50, 535-41 | 3.3 | 19 |
| 129 | Sub-lethal effect of ultraviolet radiation on the growth, intestinal adherence ability and cholesterol removal potentials of parent cells and subsequent sub-culturing of Lactobacillus acidophilus BT 1088 under conditions that mimic the human gastrointestinal tract. *Annals of Microbiology*, **2013**, 63, 615-622 | 3.2 | |

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| 128 | Chemical Composition and Antimicrobial Activity of Essential Oil and Solvent Extracts of Torch Ginger Inflorescence (Etlingera elatior Jack.). *International Journal of Food Properties*, **2013**, 16, 1200-1210 | 3 | 12 |
| 127 | Hydroxypropyl derivatives of legume starches: Functional, rheological and thermal properties. *Starch/Staerke*, **2013**, 65, 762-772 | 2.3 | 15 |
| 126 | Hydrolysis of native and cross-linked corn, tapioca, and sweet potato starches at sub-gelatinization temperature using a mixture of amylolytic enzymes. *Starch/Staerke*, **2013**, 65, 285-295 | 2.3 | 24 |
| 125 | Effects of ascorbic acid and sugars on solubility, thermal, and mechanical properties of egg white protein gels. *International Journal of Biological Macromolecules*, **2013**, 62, 397-404 | 7.9 | 47 |
| 124 | Preparation and characterization of high degree substituted sago (Metroxylon sagu) starch with propylene oxide. *Starch/Staerke*, **2013**, 65, 686-693 | 2.3 | 35 |
| 123 | Functional, thermal and molecular behaviours of ozone-oxidised cocoyam and yam starches. *Food Chemistry*, **2013**, 141, 1416-23 | 8.5 | 49 |
| 122 | Evaluation of Free Radical Scavenging Activity and Antioxidant Potential of a Few Popular Green Leafy Vegetables of Malaysia. *International Journal of Food Properties*, **2013**, 16, 1371-1379 | 3 | 19 |
| 121 | Defatting improves the hydrolysis of granular starch using a mixture of fungal amylolytic enzymes. *Industrial Crops and Products*, **2013**, 43, 441-449 | 5.9 | 28 |
| 120 | Thermoplastic starches: Properties, challenges, and prospects. *Starch/Staerke*, **2013**, 65, 61-72 | 2.3 | 217 |
| 119 | Radiation processing of food proteins □A review on the recent developments. *Trends in Food Science and Technology*, **2013**, 30, 105-120 | 15.3 | 76 |
| 118 | Preparation and characterization of bionanocomposite films filled with nanorod-rich zinc oxide. *Carbohydrate Polymers*, **2013**, 96, 233-9 | 10.3 | 103 |
| 117 | The influence of ultrasound on the degree of oxidation of hypochlorite-oxidized corn starch. *LWT - Food Science and Technology*, **2013**, 50, 439-443 | 5.4 | 35 |
| 116 | Isolation and characterization of pepsin-solubilized collagen from the integument of sea cucumber (Stichopus vastus). *Journal of the Science of Food and Agriculture*, **2013**, 93, 1083-8 | 4.3 | 31 |
| 115 | Protective effects of Ficus racemosa stem bark against doxorubucin-induced renal and testicular toxicity. *Pharmacognosy Magazine*, **2013**, 9, 130-4 | 0.8 | 12 |
| 114 | Enhanced growth of lactobacilli and bioconversion of isoflavones in biotin-supplemented soymilk upon ultrasound-treatment. *Ultrasonics Sonochemistry*, **2012**, 19, 160-73 | 8.9 | 43 |
| 113 | Ultrasound enhanced growth and cholesterol removal of Lactobacillus fermentum FTDC 1311 in the parent cells but not the subsequent passages. *Ultrasonics Sonochemistry*, **2012**, 19, 901-8 | 8.9 | 5 |
| 112 | Hydrolysis of native and heat-treated starches at sub-gelatinization temperature using granular starch hydrolyzing enzyme. *Applied Biochemistry and Biotechnology*, **2012**, 166, 1167-82 | 3.2 | 40 |
| 111 | Osmotic Dehydration: Theory, Methodologies, and Applications in Fish, Seafood, and Meat Products **2012**, 161-189 | | 1 |

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| 110 | Application of High Hydrostatic Pressure Technology for Processing and Preservation of Foods **2012**, 247-276 | | 5 |
| 109 | Atmospheric Freeze Drying **2012**, 143-160 | | 4 |
| 108 | Coating Technology for Food Preservation **2012**, 111-127 | | 0 |
| 107 | Tropical Medicinal Plants in Food Processing and Preservation: Potentials and Challenges **2012**, 531-538 | | |
| 106 | Ozone in Food Preservation **2012**, 231-245 | | 1 |
| 105 | Essential Oils and Other Plant Extracts as Food Preservatives **2012**, 539-579 | | 8 |
| 104 | Application of Botanicals as Natural Preservatives in Food **2012**, 513-530 | | 3 |
| 103 | Food Bioprotection: Lactic Acid Bacteria as Natural Preservatives **2012**, 451-483 | | 7 |
| 102 | The use of carbon dioxide in the processing and packaging of milk and dairy products: A review. *International Journal of Dairy Technology*, **2012**, 65, 161-177 | 3.7 | 41 |
| 101 | Physicochemical, thermal, and rheological properties of acid-hydrolyzed sago (Metroxylon sagu) starch. *LWT - Food Science and Technology*, **2012**, 46, 135-141 | 5.4 | 54 |
| 100 | Bacteriocins: Recent Advances and Opportunities **2012**, 485-511 | | 10 |
| 99 | Active and Intelligent Packaging of Food **2012**, 23-48 | | 10 |
| 98 | Effects of Combined Treatments with Modified-Atmosphere Packaging on Shelf-Life Improvement of Food Products **2012**, 67-109 | | |
| 97 | Effects of NaOH treatment of cereal starch granules on the extent of granular starch hydrolysis. *Colloid and Polymer Science*, **2012**, 290, 1481-1491 | 2.4 | 16 |
| 96 | Biological Materials and Food-Drying Innovations **2012**, 129-142 | | |
| 95 | Hypoxanthine Levels, Chemical Studies and Bacterial Flora of Alternate Frozen/Thawed Market-Simulated Marine Fish Species **2012**, 315-329 | | |
| 94 | A Whole-Chain Approach to Food Safety Management and Quality Assurance of Fresh Produce **2012**, 429-449 | | 1 |
| 93 | Mixed biopolymer systems based on starch. *Molecules*, **2012**, 17, 584-97 | 4.8 | 17 |

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| 92 | Influence of sonication treatments and extraction solvents on the phenolics and antioxidants in star fruits. *Journal of Food Science and Technology*, **2012**, 49, 510-4 | 3.3 | 74 |
| 91 | Effect of Addition of Halloysite Nanoclay and SiO2 Nanoparticles on Barrier and Mechanical Properties of Bovine Gelatin Films. *Food and Bioprocess Technology*, **2012**, 5, 1766-1774 | 5.1 | 97 |
| 90 | Pithecellobium jiringa legume flour for potential food applications: Studies on their physico-chemical and functional properties. *Food Chemistry*, **2012**, 130, 528-535 | 8.5 | 26 |
| 89 | Progress in starch modification in the last decade. *Food Hydrocolloids*, **2012**, 26, 398-404 | 10.6 | 316 |
| 88 | Effect of deproteinization on degree of oxidation of ozonated starch. *Food Hydrocolloids*, **2012**, 26, 339-343 | 3.6 | 23 |
| 87 | Traditional uses and pharmacological potential of Ficus exasperata vahl. *Systematic Reviews in Pharmacy (discontinued)*, **2012**, 3, 15 | 1.9 | 17 |
| 86 | Factors Affecting the Growth of Microorganisms in Food **2012**, 405-427 | | 11 |
| 85 | Role of Predictive Microbiology in Food Preservation **2012**, 389-404 | | |
| 84 | Pulsed Electric Fields for Food Preservation: An Update on Technological Progress **2012**, 277-295 | | 3 |
| 83 | Modified-Atmosphere Storage of Foods **2012**, 49-66 | | 2 |
| 82 | Salting Technology in Fish Processing **2012**, 297-313 | | 3 |
| 81 | Use of Electron Beams in Food Preservation **2012**, 343-372 | | 7 |
| 80 | Selected Techniques to Decontaminate Minimally Processed Vegetables **2012**, 1-21 | | |
| 79 | Treatment of Foods Using High Hydrostatic Pressure **2012**, 373-388 | | 1 |
| 78 | Preservation of Cassava (Manihot esculenta Crantz): A Major Crop to Nourish People Worldwide **2012**, 331-342 | | 2 |
| 77 | Plant-Based Products as Control Agents of Stored-Product Insect Pests in the Tropics **2012**, 581-601 | | 0 |
| 76 | Dehydration of Fruit and Vegetables in Tropical Regions **2012**, 191-209 | | 1 |
| 75 | Preservation of Plant and Animal Foods: An Overview **2012**, 603-611 | | |

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|---|---|---|---|
| 74 | Growth properties and cholesterol removal ability of electroporated Lactobacillus acidophilus BT 1088. *Journal of Microbiology and Biotechnology*, **2012**, 22, 981-9 | 3.3 | 7 |
| 73 | Electroporation enhances the ability of lactobacilli to remove cholesterol. *Journal of Dairy Science*, **2011**, 94, 4820-30 | 4 | 10 |
| 72 | Alcoholic-alkaline treatment of sago starch and its effect on physicochemical properties. *Food and Bioproducts Processing*, **2011**, 89, 463-471 | 4.9 | 50 |
| 71 | Effects of plasticizers on thermal properties and heat sealability of sago starch films. *Food Hydrocolloids*, **2011**, 25, 56-60 | 10.6 | 145 |
| 70 | Antioxidant capacity and phenolic composition of fermented Centella asiatica herbal teas. *Journal of the Science of Food and Agriculture*, **2011**, 91, 2731-9 | 4.3 | 51 |
| 69 | Emulsifying and foaming properties of ultraviolet-irradiated egg white protein and sodium caseinate. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 4111-8 | 5.7 | 51 |
| 68 | Molecular structure, rheological and thermal characteristics of ozone-oxidized starch. *Food Chemistry*, **2011**, 126, 1019-1024 | 8.5 | 90 |
| 67 | Quality attributes of starfruit (Averrhoa carambola L.) juice treated with ultraviolet radiation. *Food Chemistry*, **2011**, 127, 641-4 | 8.5 | 80 |
| 66 | Effect of extraction solvents on the phenolic compounds and antioxidant activities of bunga kantan (Etlingera elatior Jack.) inflorescence. *Journal of Food Composition and Analysis*, **2011**, 24, 615-619 | 4.1 | 87 |
| 65 | Sonication improves kasturi lime (Citrus microcarpa) juice quality. *Ultrasonics Sonochemistry*, **2011**, 18, 1295-300 | 8.9 | 223 |
| 64 | Development of soy-based cream cheese via the addition of microbial transglutaminase, soy protein isolate and maltodextrin. *British Food Journal*, **2011**, 113, 1147-1172 | 2.8 | 19 |
| 63 | Effect of Fermentation on the Composition of Centella asiatica Teas. *American Journal of Food Technology*, **2011**, 6, 581-593 | 0.1 | 13 |
| 62 | Fermentation of Metroxylon sagu resistant starch type III by Lactobacillus sp. and Bifidobacterium bifidum. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 2274-8 | 5.7 | 18 |
| 61 | Ozone-induced changes of antioxidant capacity of fresh-cut tropical fruits. *Innovative Food Science and Emerging Technologies*, **2010**, 11, 666-671 | 6.8 | 113 |
| 60 | Microbial quality evaluation and effective decontamination of nutraceutically valued lotus seeds by electron beams and gamma irradiation. *Radiation Physics and Chemistry*, **2010**, 79, 976-981 | 2.5 | 32 |
| 59 | Determination of Mineral Composition and Heavy Metal Content of Some Nutraceutically Valued Plant Products. *Food Analytical Methods*, **2010**, 3, 181-187 | 3.4 | 45 |
| 58 | Hydrolysis of granular starch at sub-gelatinization temperature using a mixture of amylolytic enzymes. *Food and Bioproducts Processing*, **2010**, 88, 47-54 | 4.9 | 134 |
| 57 | Tongkat Ali (Eurycoma longifolia Jack): a review on its ethnobotany and pharmacological importance. *Fitoterapia* **2010**, 81, 669-79 | 3.2 | 131 |

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| 56 | Mycotoxins in Food and Feed: Present Status and Future Concerns. *Comprehensive Reviews in Food Science and Food Safety*, **2010**, 9, 57-81 | 16.4 | 352 |
| 55 | Nonmeat Protein Alternatives as Meat Extenders and Meat Analogs. *Comprehensive Reviews in Food Science and Food Safety*, **2010**, 9, 513-529 | 16.4 | 193 |
| 54 | Comparative susceptibilities of sago, potato and corn starches to alkali treatment. *Food Chemistry*, **2010**, 121, 1053-1059 | 8.5 | 105 |
| 53 | Effects of sodium dodecyl sulphate and sonication treatment on physicochemical properties of starch. *Food Chemistry*, **2010**, 120, 703-709 | 8.5 | 84 |
| 52 | Impact of Radiation Processing on Starch. *Comprehensive Reviews in Food Science and Food Safety*, **2009**, 8, 44-58 | 16.4 | 95 |
| 51 | Exploring the Nutritional Potential of Wild and Underutilized Legumes. *Comprehensive Reviews in Food Science and Food Safety*, **2009**, 8, 305-331 | 16.4 | 85 |
| 50 | Enzymatic hydrolysis of granular native and mildly heat-treated tapioca and sweet potato starches at sub-gelatinization temperature. *Food Hydrocolloids*, **2009**, 23, 434-440 | 10.6 | 88 |
| 49 | Fish gelatin: properties, challenges, and prospects as an alternative to mammalian gelatins. *Food Hydrocolloids*, **2009**, 23, 563-576 | 10.6 | 748 |
| 48 | Application of supercritical CO2 in lipid extraction □A review. *Journal of Food Engineering*, **2009**, 95, 240-26□ | 3 | 417 |
| 47 | Probing the sol□gel transition of egg white proteins by pulsed-NMR method. *European Food Research and Technology*, **2009**, 228, 367-371 | 3.4 | 12 |
| 46 | Antioxidant capacity and phenolic content of selected tropical fruits from Malaysia, extracted with different solvents. *Food Chemistry*, **2009**, 115, 785-788 | 8.5 | 453 |
| 45 | Ultraviolet irradiation improves gel strength of fish gelatin. *Food Chemistry*, **2009**, 113, 1160-1164 | 8.5 | 91 |
| 44 | Influence of gamma-radiation on the nutritional and functional qualities of lotus seed flour. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 9524-31 | 5.7 | 18 |
| 43 | Effects of ultraviolet irradiation on the physicochemical and functional properties of gum arabic. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 9154-9 | 5.7 | 15 |
| 42 | Exploring the antioxidant potential of lignin isolated from black liquor of oil palm waste. *Comptes Rendus - Biologies*, **2009**, 332, 827-31 | 1.4 | 26 |
| 41 | Effects of radiation processing on phytochemicals and antioxidants in plant produce. *Trends in Food Science and Technology*, **2009**, 20, 201-212 | 15.3 | 156 |
| 40 | UV radiation-induced changes of antioxidant capacity of fresh-cut tropical fruits. *Innovative Food Science and Emerging Technologies*, **2009**, 10, 512-516 | 6.8 | 132 |
| 39 | Physicochemical and functional properties of ozone-oxidized starch. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 5965-70 | 5.7 | 95 |

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| 38 | Physicochemical properties of hydrothermally treated hemicellulose from oil palm frond. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1527-31 | 5.7 | 29 |
| 37 | Effect of ionizing radiation on some quality attributes of nutraceutically valued lotus seeds. *International Journal of Food Sciences and Nutrition*, **2009**, 60 Suppl 4, 9-20 | 3.7 | 2 |
| 36 | Starch from the Sago (Metroxylon sagu) Palm Tree-Properties, Prospects, and Challenges as a New Industrial Source for Food and Other Uses. *Comprehensive Reviews in Food Science and Food Safety*, **2008**, 7, 215-228 | 16.4 | 119 |
| 35 | Gelatin alternatives for the food industry: recent developments, challenges and prospects. *Trends in Food Science and Technology*, **2008**, 19, 644-656 | 15.3 | 217 |
| 34 | Dual modification of starch via partial enzymatic hydrolysis in the granular state and subsequent hydroxypropylation. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 10901-7 | 5.7 | 51 |
| 33 | Physicochemical Properties of Starch in Sago Palms (Metroxylon sagu) at Different Growth Stages. *Starch/Staerke*, **2008**, 60, 408-416 | 2.3 | 13 |
| 32 | DSC study of mixtures of wheat flour and potato, sweet potato, cassava, and yam starches. *Journal of Food Engineering*, **2008**, 86, 68-73 | 6 | 50 |
| 31 | Characterisation of composite films made of konjac glucomannan (KGM), carboxymethyl cellulose (CMC) and lipid. *Food Chemistry*, **2008**, 107, 411-418 | 8.5 | 83 |
| 30 | Pasting and retrogradation properties of alkali-treated sago (Metroxylon sagu) starch. *Food Hydrocolloids*, **2008**, 22, 1044-1053 | 10.6 | 119 |
| 29 | DEVELOPMENT OF A SOY-BASED CREAM CHEESE. *Journal of Texture Studies*, **2008**, 39, 635-654 | 3.6 | 21 |
| 28 | Effects of acid modification on physical properties of konjac glucomannan (KGM) films. *Food Chemistry*, **2007**, 103, 994-1002 | 8.5 | 34 |
| 27 | Effect of Pullulanase Debranching of Sago (Metroxylon sagu) Starch at Subgelatinization Temperature on the Yield of Resistant Starch. *Starch/Staerke*, **2007**, 59, 21-32 | 2.3 | 47 |
| 26 | Effects of phosphorus contents on the gelatinization and retrogradation of potato starch. *Journal of Food Science*, **2007**, 72, C132-8 | 3.4 | 78 |
| 25 | Antibacterial activity and mechanical properties of partially hydrolyzed sago starch-alginate edible film containing lemongrass oil. *Journal of Food Science*, **2007**, 72, C324-30 | 3.4 | 160 |
| 24 | Pulsed NMR measurements of freeze/thaw-induced retrogradation of corn and wheat starch gels: Correlation with rheological measurements. *Food Hydrocolloids*, **2007**, 21, 1041-1045 | 10.6 | 7 |
| 23 | Interactive plasticizing–antiplasticizing effects of water and glycerol on the tensile properties of tapioca starch films. *Food Hydrocolloids*, **2006**, 20, 1-8 | 10.6 | 127 |
| 22 | Rheological studies on mixtures of agar (Gracilaria changii) and κ-carrageenan. *Food Hydrocolloids*, **2006**, 20, 204-217 | 10.6 | 63 |
| 21 | Physicochemical Properties of Carboxy-methylated Sago (Metroxylon sagu) Starch. *Journal of Food Science*, **2006**, 70, C560-C567 | 3.4 | 23 |

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| 20 | Effects of Water-Glycerol and Water-Sorbitol Interactions on the Physical Properties of Konjac Glucomannan Films. *Journal of Food Science*, **2006**, 71, E62-E67 | 3.4 | 66 |
| 19 | Sago starch and composition of associated components in palms of different growth stages. *Carbohydrate Polymers*, **2006**, 63, 283-286 | 10.3 | 25 |
| 18 | Exothermic events on heating of semi-dilute konjac glucomannan-water systems. *Carbohydrate Polymers*, **2005**, 61, 368-373 | 10.3 | 8 |
| 17 | Effects of Na2CO3 and NaOH on Pasting Properties of Selected Native Cereal Starches. *Journal of Food Science*, **2004**, 69, FCT249-FCT256 | 3.4 | 43 |
| 16 | Effects of Na2CO3 and NaOH on Retrogradation of Selected Native Cereal Starches Studied by Differential Scanning Calorimetry and Nuclear Magnetic Resonance. *Journal of Food Science*, **2004**, 69, FCT287-FCT296 | 3.4 | 3 |
| 15 | The applications of computer vision system and tomographic radar imaging for assessing physical properties of food. *Journal of Food Engineering*, **2004**, 61, 125-135 | 6 | 94 |
| 14 | A farinograph study on the viscoelastic properties of sago/wheat flour dough systems. *Journal of the Science of Food and Agriculture*, **2004**, 84, 616-622 | 4.3 | 27 |
| 13 | Effects of cationization on DSC thermal profiles, pasting and emulsifying properties of sago starch. *Journal of the Science of Food and Agriculture*, **2004**, 84, 1722-1730 | 4.3 | 29 |
| 12 | Stress Relaxation Test for Sago□Wheat Mixtures Gel. *International Journal of Food Properties*, **2003**, 6, 431-442 | 3 | 8 |
| 11 | Effects of Na2CO3 and NaOH on DSC thermal profiles of selected native cereal starches. *Food Chemistry*, **2002**, 78, 355-362 | 8.5 | 41 |
| 10 | STUDY OF RHEOLOGICAL PROFILE ANALYSIS RELATED TO TEXTURE FOR MIXTURES OF SAGO-WHEAT GEL. *International Journal of Food Properties*, **2002**, 5, 585-598 | 3 | 8 |
| 9 | Modification of the microstructural and physical properties of konjac glucomannan-based films by alkali and sodium carboxymethylcellulose. *Food Research International*, **2002**, 35, 829-836 | 7 | 72 |
| 8 | Pectin□sucrose□Ca2+ interactions: effects on rheological properties. *Food Hydrocolloids*, **2001**, 15, 491-498 | 10.6 | 37 |
| 7 | Methods for the study of starch retrogradation. *Food Chemistry*, **2000**, 71, 9-36 | 8.5 | 604 |
| 6 | On the roles of protein and starch in the aging of non-waxy rice flour. *Food Chemistry*, **2000**, 69, 229-236 | 8.5 | 98 |
| 5 | Foam-mat drying of starfruit (Averrhoa carambola L.) pur□. Stability and air drying characteristics. *Food Chemistry*, **1999**, 64, 337-343 | 8.5 | 80 |
| 4 | Effect of carrageenan on yield and properties of tofu. *Food Chemistry*, **1999**, 66, 159-165 | 8.5 | 39 |
| 3 | Lactose content of modified enzyme-treated □adih□ *Food Chemistry*, **1999**, 65, 439-443 | 8.5 | 3 |

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|---|---|---|---|
| 2 | Characteristics of foam prepared from starfruit (Averrhoa carambola L.) puree by using methyl cellulose. *Food Hydrocolloids*, **1999**, 13, 203-210 | 10.6 | 36 |
| 1 | Developments in the Thermal Processing of Food211-230 | | 3 |