

Sami Saadi

List of Publications by Year in descending order

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96
papers

3,758
citations

147566

31
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143772

57
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97
all docs

97
docs citations

97
times ranked

5263
citing authors

#	ARTICLE	IF	CITATIONS
1	High-Value Components and Bioactives from Sea Cucumbers for Functional Foods—A Review. <i>Marine Drugs</i> , 2011, 9, 1761-1805.	2.2	567
2	Microalgae for High-Value Products Towards Human Health and Nutrition. <i>Marine Drugs</i> , 2019, 17, 304.	2.2	355
3	An Investigation into the Antiobesity Effects of <i>Morinda citrifolia</i> L. Leaf Extract in High Fat Diet Induced Obese Rats Using a ¹ H NMR Metabolomics Approach. <i>Journal of Diabetes Research</i> , 2016, 2016, 1-14.	1.0	285
4	Recent advances in food biopeptides: Production, biological functionalities and therapeutic applications. <i>Biotechnology Advances</i> , 2015, 33, 80-116.	6.0	145
5	Occurrence of veterinary antibiotics and progesterone in broiler manure and agricultural soil in Malaysia. <i>Science of the Total Environment</i> , 2014, 488-489, 261-267.	3.9	127
6	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Oxidant Activities of Sea Cucumber (<i>Actinopyga lecanora</i>) Hydrolysates. <i>International Journal of Molecular Sciences</i> , 2015, 16, 28870-28885.	1.8	75
7	Effects of drying techniques on the physicochemical, functional, thermal, structural and rheological properties of mung bean (<i>Vigna radiata</i>) protein isolate powder. <i>Food Research International</i> , 2020, 138, 109783.	2.9	75
8	Review on the Biological Detoxification of Mycotoxins Using Lactic Acid Bacteria to Enhance the Sustainability of Foods Supply. <i>Molecules</i> , 2020, 25, 2655.	1.7	75
9	MPD3: a useful medicinal plants database for drug designing. <i>Natural Product Research</i> , 2017, 31, 1228-1236.	1.0	72
10	Optimization of ¹³ C-Aminobutyric Acid Production by <i>Lactobacillus plantarum</i> Taj-Apis362 from Honeybees. <i>Molecules</i> , 2015, 20, 6654-6669.	1.7	61
11	Purification, characterization and thermal inactivation kinetics of a non-regioselective thermostable lipase from a genotypically identified extremophilic <i>Bacillus subtilis</i> NS 8. <i>New Biotechnology</i> , 2011, 28, 738-745.	2.4	59
12	Protective effect of <i>Centella asiatica</i> extract and powder on oxidative stress in rats. <i>Food Chemistry</i> , 2007, 100, 535-541.	4.2	55
13	Multiepitope-Based Subunit Vaccine Design and Evaluation against Respiratory Syncytial Virus Using Reverse Vaccinology Approach. <i>Vaccines</i> , 2020, 8, 288.	2.1	55
14	High angiotensin-I converting enzyme (ACE) inhibitory activity of Alcalase-digested green soybean (<i>Glycine max</i>) hydrolysates. <i>Food Research International</i> , 2018, 106, 589-597.	2.9	53
15	Purification and characterization of membrane-bound polyphenoloxidase (mPPO) from Snake fruit [<i>Salacca zalacca</i> (Gaertn.) Voss]. <i>Food Chemistry</i> , 2013, 136, 407-414.	4.2	51
16	Identification, structure-activity relationship and in silico molecular docking analyses of five novel angiotensin I-converting enzyme (ACE)-inhibitory peptides from stone fish (<i>Actinopyga lecanora</i>) hydrolysates. <i>PLoS ONE</i> , 2019, 14, e0197644.	1.1	49
17	Functional food and nutraceutical perspectives of date (<i>Phoenix dactylifera</i> L.) fruit. <i>Journal of Food Biochemistry</i> , 2020, 44, e13332.	1.2	49
18	Structural and rheological changes of texturized mung bean protein induced by feed moisture during extrusion. <i>Food Chemistry</i> , 2021, 344, 128643.	4.2	49

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19	Multivariate statistical analysis treatment of DSC thermal properties for animal fat adulteration. Food Chemistry, 2014, 158, 132-138.	4.2	47
20	Effect of Pre-Germination Time on Amino Acid Profile and Gamma Amino Butyric Acid (GABA) Contents in Different Varieties of Malaysian Brown Rice. International Journal of Food Properties, 2011, 14, 1386-1399.	1.3	46
21	Occurrence of commonly used pesticides in personal air samples and their associated health risk among paddy farmers. Science of the Total Environment, 2017, 603-604, 381-389.	3.9	46
22	Preparation of bioactive peptides with high angiotensin converting enzyme inhibitory activity from winged bean [<i>Psophocarpus tetragonolobus</i> (L.) DC.] seed. Journal of Food Science and Technology, 2014, 51, 3658-3668.	1.4	40
23	Effects of Storage Time and Temperature on Lipid Oxidation and Protein Co-Oxidation of Low-Moisture Shredded Meat Products. Antioxidants, 2019, 8, 486.	2.2	40
24	Anti-obesity effect of ethanolic extract from <i>Cosmos caudatus</i> Kunth leaf in lean rats fed a high fat diet. BMC Complementary and Alternative Medicine, 2017, 17, 122.	3.7	39
25	Anti-obesity and antioxidant activities of selected medicinal plants and phytochemical profiling of bioactive compounds. International Journal of Food Properties, 2017, 20, 2616-2629.	1.3	39
26	Purification and characterization of sago starch-degrading glucoamylase from <i>Acremonium</i> sp. endophytic fungus. Food Chemistry, 2000, 71, 221-227.	4.2	37
27	Effects of roasting on phenolics composition and antioxidant activity of peanut (<i>Arachis hypogaea</i> L.) kernel flour. European Food Research and Technology, 2011, 233, 599-608.	1.6	37
28	<i>Actinopyga lecanora</i> Hydrolysates as Natural Antibacterial Agents. International Journal of Molecular Sciences, 2012, 13, 16796-16811.	1.8	36
29	Indigenous marine diatoms as novel sources of bioactive peptides with antihypertensive and antioxidant properties. International Journal of Food Science and Technology, 2019, 54, 1514-1522.	1.3	36
30	Overexpression and optimization of glutamate decarboxylase in <i>Lactobacillus plantarum</i> Tj-362 for high gamma-aminobutyric acid production. Microbial Biotechnology, 2015, 8, 623-632.	2.0	35
31	Effect of chitosan and carrageenan-based edible coatings on post-harvested longan (<i>Dimocarpus</i>) Tj ETQq1 1 0.784314 r _{gBT} / Over	0.9	34
32	Application of differential scanning calorimetry (DSC), HPLC and pNMR for interpretation primary crystallisation caused by combined low and high melting TAGs. Food Chemistry, 2012, 132, 603-612.	4.2	33
33	Evaluation of commercial soy sauce <i>Koji</i> strains of <i>Aspergillus oryzae</i> for $\hat{1}^3$ -aminobutyric acid (GABA) production. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 1387-1395.	1.4	33
34	Optimization of Bromelain-Aided Production of Angiotensin I-Converting Enzyme Inhibitory Hydrolysates from Stone Fish Using Response Surface Methodology. Marine Drugs, 2017, 15, 104.	2.2	31
35	Enhanced physicochemical stability and efficacy of angiotensin I-converting enzyme (ACE) - inhibitory biopeptides by chitosan nanoparticles optimized using Box-Behnken design. Scientific Reports, 2018, 8, 10411.	1.6	31
36	Improved In Vivo Efficacy of Anti-Hypertensive Biopeptides Encapsulated in Chitosan Nanoparticles Fabricated by Ionotropic Gelation on Spontaneously Hypertensive Rats. Nanomaterials, 2017, 7, 421.	1.9	30

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37	Anti-Obesity Attributes; UHPLC-QTOF-MS/MS-Based Metabolite Profiling and Molecular Docking Insights of <i>Taraxacum officinale</i> . <i>Molecules</i> , 2020, 25, 4935.	1.7	30
38	GABA enhancement by simple carbohydrates in yoghurt fermented using novel, self-cloned <i>Lactobacillus plantarum</i> Taj-Apis362 and metabolomics profiling. <i>Scientific Reports</i> , 2021, 11, 9417.	1.6	30
39	The morphology of <i>Ganoderma lucidum</i> mycelium in a repeated-batch fermentation for exopolysaccharide production. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2016, 11, 2-11.	2.1	29
40	Response Surface Optimisation for the Production of Antioxidant Hydrolysates from Stone Fish Protein Using Bromelain. <i>Evidence-based Complementary and Alternative Medicine</i> , 2017, 2017, 1-10.	0.5	28
41	Kenaf (<i>Hibiscus cannabinus</i> L.) Seed and its Potential Food Applications: A Review. <i>Journal of Food Science</i> , 2019, 84, 2015-2023.	1.5	28
42	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
43	Novel Antifungal Peptides Produced by <i>Leuconostoc mesenteroides</i> DU15 Effectively Inhibit Growth of <i>Aspergillus niger</i> . <i>Journal of Food Science</i> , 2015, 80, M1026-30.	1.5	27
44	Crystallisation regime of w/o emulsion [e.g. multipurpose margarine] models during storage. <i>Food Chemistry</i> , 2012, 133, 1485-1493.	4.2	25
45	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Hypertensive Effect of Protein Hydrolysate from <i>Actinopyga lecanora</i> (Sea Cucumber) in Rats. <i>Marine Drugs</i> , 2016, 14, 176.	2.2	25
46	Vital parameters for high gamma-aminobutyric acid (GABA) production by an industrial soy sauce koji <i>Aspergillus oryzae</i> NSK in submerged-liquid fermentation. <i>Food Science and Biotechnology</i> , 2019, 28, 1747-1757.	1.2	25
47	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
48	The Effect of the Application of Edible Coatings on or before Ultraviolet Treatment on Postharvested Longan Fruits. <i>Journal of Food Quality</i> , 2017, 2017, 1-11.	1.4	24
49	The impact of single and double hydrogen bonds on crystallization and melting regimes of Ajwa and Barni lipids. <i>Food Research International</i> , 2012, 48, 657-666.	2.9	23
50	Blood-pressure lowering efficacy of winged bean seed hydrolysate in spontaneously hypertensive rats, peptide characterization and a toxicity study in Sprague-Dawley rats. <i>Food and Function</i> , 2018, 9, 1657-1671.	2.1	20
51	Alcalase-generated proteolysates of stone fish (<i>Actinopyga lecanora</i>) flesh as a new source of antioxidant peptides. <i>International Journal of Food Properties</i> , 2018, 21, 1541-1559.	1.3	20
52	Response Factorial Design Analysis on Papain-Generated Hydrolysates from <i>Actinopyga lecanora</i> for Determination of Antioxidant and Antityrosinase Activities. <i>Molecules</i> , 2020, 25, 2663.	1.7	20
53	Enzymatically synthesised fructooligosaccharides from sugarcane syrup modulate the composition and short-chain fatty acid production of the human intestinal microbiota. <i>Food Research International</i> , 2021, 149, 110677.	2.9	20
54	THE EFFECTS OF MORINDA CITRIFOLIA, MOMORDICA CHARANTIA AND CENTELLA ASIATICA EXTRACTS ON LIPOPROTEIN LIPASE AND 3T3-L1 PREADIPOCYTES. <i>Journal of Food Biochemistry</i> , 2011, 35, 1186-1205.	1.2	19

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55	Anti-Pancreatic Lipase and Antioxidant Activity of Selected Tropical Herbs. International Journal of Food Properties, 2012, 15, 569-578.	1.3	19
56	UHPLC-QTOF-MS/MS metabolites profiling and antioxidant/antidiabetic attributes of <i>Cuscuta reflexa</i> grown on <i>Casearia tomentosa</i> : exploring phytochemicals role via molecular docking. International Journal of Food Properties, 2020, 23, 918-940.	1.3	18
57	Improvement in raw sago starch degrading enzyme production from <i>Acremonium</i> sp. endophytic fungus using carbon and nitrogen sources. Enzyme and Microbial Technology, 2000, 27, 511-515.	1.6	17
58	Raw starch-degrading enzyme from newly isolated strains of endophytic fungi. World Journal of Microbiology and Biotechnology, 2000, 16, 573-578.	1.7	17
59	Generation, Fractionation, and Characterization of Iron-Chelating Protein Hydrolysate from Palm Kernel Cake Proteins. Journal of Food Science, 2016, 81, C341-7.	1.5	17
60	Toxicity study and blood pressure-lowering efficacy of whey protein concentrate hydrolysate in rat models, plus peptide characterization. Journal of Dairy Science, 2020, 103, 2053-2064.	1.4	17
61	RSM Based Optimization of Chemical and Enzymatic Transesterification of Palm Oil: Biodiesel Production and Assessment of Exhaust Emission Levels. Scientific World Journal, The, 2014, 2014, 1-11.	0.8	16
62	<i>Morinda citrifolia</i> L. leaf extract prevent weight gain in Sprague-Dawley rats fed a high fat diet. Food and Nutrition Research, 2017, 61, 1338919.	1.2	16
63	Ergogenic Attributes of Young and Mature Coconut (<i>Cocos nucifera</i> L.) Water Based on Physical Properties, Sugars and Electrolytes Contents. International Journal of Food Properties, 2018, 21, 2378-2389.	1.3	16
64	Angiotensin Converting Enzyme (ACE)-Peptide Interactions: Inhibition Kinetics, In Silico Molecular Docking and Stability Study of Three Novel Peptides Generated from Palm Kernel Cake Proteins. Biomolecules, 2019, 9, 569.	1.8	15
65	A comparative study of extraction techniques for maximum recovery of glutamate decarboxylase (GAD) from <i>Aspergillus oryzae</i> NSK. BMC Research Notes, 2013, 6, 526.	0.6	14
66	Whey Protein Concentrate as a Novel Source of Bifunctional Peptides with Angiotensin-I Converting Enzyme Inhibitory and Antioxidant Properties: RSM Study. Foods, 2020, 9, 64.	1.9	14
67	Extraction, anti-tyrosinase, and antioxidant activities of the collagen hydrolysate derived from <i>Rhopilema hispidum</i> . Preparative Biochemistry and Biotechnology, 2021, 51, 44-53.	1.0	14
68	Phenolic compounds, tocochromanols profile and antioxidant properties of winter melon [<i>Benincasa hispida</i> (Thunb.) Cogn.] seed oils. Journal of Food Measurement and Characterization, 2019, 13, 940-948.	1.6	13
69	Multifunctional hydrolysates from kenaf (<i>Hibiscus cannabinus</i> L.) seed protein with high antihypertensive activity in vitro and in vivo. Journal of Food Measurement and Characterization, 2021, 15, 652-663.	1.6	12
70	Production of cationic antifungal peptides from kenaf seed protein as natural bio preservatives to prolong the shelf-life of tomato puree. International Journal of Food Microbiology, 2021, 359, 109418.	2.1	12
71	Evaluation of a Malaysian soy sauce koji strain <i>Aspergillus oryzae</i> NSK for $\hat{\Gamma}^3$ -aminobutyric acid (GABA) production using different native sugars. Food Science and Biotechnology, 2018, 27, 479-488.	1.2	11
72	Smart electrical bi-layers lipopeptides: Novel peptidic chains like zigzag map esterified with phospho-glyceride as mono-layer moieties capable in forming a meso-sphere- envelop with scaffold-ability to cellular impurities. Journal of Controlled Release, 2018, 274, 93-101.	4.8	11

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73	Potentiality of Self-Cloned <i>Lactobacillus plantarum</i> Taj-Apis362 for Enhancing GABA Production in Yogurt under Glucose Induction: Optimization and Its Cardiovascular Effect on Spontaneous Hypertensive Rats. <i>Foods</i> , 2020, 9, 1826.	1.9	10
74	Simultaneous extraction and determination of pharmaceuticals and personal care products (PPCPs) in river water and sewage by solid-phase extraction and liquid chromatography-tandem mass spectrometry. <i>International Journal of Environmental Analytical Chemistry</i> , 0, , 1-17.	1.8	9
75	Purification and Characterization of Nitric Oxide Inhibitory Peptides from <i>Actinopyga lecanora</i> Through Enzymatic Hydrolysis. <i>Food Biotechnology</i> , 2016, 30, 263-277.	0.6	8
76	Isolation and identification of indigenous marine diatoms (Bacillariophyta) for biomass production in open raceway ponds. <i>Aquaculture Research</i> , 2018, 49, 928-938.	0.9	8
77	Metabolomics approach to investigate the ergogenic effect of <i>Morinda citrifolia</i> L. leaf extract on obese Sprague Dawley rats. <i>Phytochemical Analysis</i> , 2020, 31, 191-203.	1.2	8
78	Mitigation of antinutritional factors and protease inhibitors of defatted winged bean-seed proteins using thermal and hydrothermal treatments: Denaturation/unfolding coupled hydrolysis mechanism. <i>Current Research in Food Science</i> , 2022, 5, 207-221.	2.7	8
79	Novel emulsifiers and stabilizers from apricot (<i>Prunus armeniaca</i> L.): Their potential therapeutic targets and functional properties. <i>Applied Food Research</i> , 2022, 2, 100085.	1.4	8
80	Acute oral toxicity study on Wistar rats fed microalgal protein hydrolysates from <i>Bellerochea malleus</i> . <i>Environmental Science and Pollution Research</i> , 2020, 27, 19087-19094.	2.7	7
81	Gluten proteins: Enzymatic modification, functional and therapeutic properties. <i>Journal of Proteomics</i> , 2022, 251, 104395.	1.2	7
82	Cassia fistula Leaves; UHPLC-QTOF-MS/MS Based Metabolite Profiling and Molecular Docking Insights to Explore Bioactives Role towards Inhibition of Pancreatic Lipase. <i>Plants</i> , 2021, 10, 1334.	1.6	6
83	The structural reformation of peptides in enhancing functional and therapeutic properties: Insights into their solid state crystallizations. <i>Biophysical Chemistry</i> , 2021, 273, 106565.	1.5	5
84	Optimization of Leavening Agents in Extruded Gluten-Free Brewer's Rice Hard Pretzel Using Response Surface Methodology. <i>Journal of Food Process Engineering</i> , 2016, 39, 610-624.	1.5	4
85	Comparative physicochemical stability and efficacy study of lipoid S75-biopeptides nanoliposome composite produced by conventional and direct heating methods. <i>International Journal of Food Properties</i> , 2018, 21, 1646-1660.	1.3	4
86	Water soaking temperature of kenaf (<i>Hibiscus cannabinus</i> L.) seed, coagulant types, and their concentrations affected the production of kenaf-based tofu. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14549.	0.9	4
87	Ergogenic property of <i>Morinda citrifolia</i> L. leaf extract affects energy metabolism in obese Sprague Dawley rats. <i>Journal of Food Biochemistry</i> , 2022, 46, e14027.	1.2	4
88	Effects of Extraction System on antioxidant attributes of mungbean [<i>Vigna radiata</i> (L.) Wilczek]. <i>International Journal of Food Properties</i> , 2013, 16, 527-535.	1.3	3
89	Bacterial attachment and biofilm formation on stainless steel surface and their <i>in vitro</i> inhibition by marine fungal extracts. <i>Journal of Food Safety</i> , 2018, 38, e12456.	1.1	3
90	Texturized mung bean protein as a sustainable food source: techno-functionality, anti-nutrient properties, <i>in vivo</i> protein quality and toxicity. <i>Food and Function</i> , 2020, 11, 8918-8930.	2.1	3

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91	Discovery and Development of Novel Anti-fungal Peptides Against Foodspoiling Fungi. <i>Current Drug Discovery Technologies</i> , 2020, 17, 553-561.	0.6	3
92	Rheological and molecular properties of chicken head gelatin as affected by combined temperature and time using warm water rendering. <i>International Journal of Food Properties</i> , 2021, 24, 1495-1509.	1.3	2
93	Valorization of green biomass <i>Azolla pinnata</i> fern: multi-parameter evaluation of processing conditions on protein extractability and their influence on the physicochemical, structural, techno-functional properties and protein quality. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6974-6983.	1.7	2
94	Isolation, characterization and identification of lactic acid bacteria from fermented soy sauce. <i>AIP Conference Proceedings</i> , 2019, , .	0.3	1
95	Quality improvement of kenaf-based tofu: effects of kenaf seed substitution, and coagulant types and concentrations on the physicochemical quality, texture profile and microstructure of the tofu. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4096-4106.	1.3	1
96	Lipopeptides in promoting signals at surface/interface of micelles: Their roles in repairing cellular and nuclear damages. <i>Food Bioscience</i> , 2022, 46, 101522.	2.0	0