

Eng-Tong Phuah

List of Publications by Year in descending order

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Version: 2024-02-01

49
papers

1,302
citations

331670
21
h-index

361022
35
g-index

55
all docs

55
docs citations

55
times ranked

1877
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances in fabricating spherical alginate hydrogels with controlled particle designs by ionotropic gelation as encapsulation systems. <i>Particuology</i> , 2016, 24, 44-60.	3.6	182
2	Production of ultra-high concentration calcium alginate beads with prolonged dissolution profile. <i>RSC Advances</i> , 2015, 5, 36687-36695.	3.6	110
3	A novel repeated self-healing epoxy composite with alginate multicore microcapsules. <i>Journal of Materials Chemistry A</i> , 2018, 6, 8470-8478.	10.3	85
4	Surface tension of viscous biopolymer solutions measured using the du Nouy ring method and the drop weight methods. <i>Polymer Bulletin</i> , 2012, 69, 471-489.	3.3	80
5	Transesterification of palm oil using KF and NaNO ₃ catalysts supported on γ -Al ₂ O ₃ . <i>Renewable Energy</i> , 2013, 59, 23-29.	8.9	62
6	Review on the Current State of Diacylglycerol Production Using Enzymatic Approach. <i>Food and Bioprocess Technology</i> , 2015, 8, 1169-1186.	4.7	57
7	Particle designs for the stabilization and controlled-delivery of protein drugs by biopolymers: A case study on insulin. <i>Journal of Controlled Release</i> , 2014, 186, 11-21.	9.9	54
8	New functionalities of Maillard reaction products as emulsifiers and encapsulating agents, and the processing parameters: a brief review. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1379-1385.	3.5	54
9	Production, safety, health effects and applications of diacylglycerol functional oil in food systems: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2509-2525.	10.3	47
10	Synthesis and characterization of millimetric gamma alumina spherical particles by oil drop granulation method. <i>Journal of Porous Materials</i> , 2012, 19, 807-817.	2.6	45
11	Medium chain triglyceride and medium-and long chain triglyceride: metabolism, production, health impacts and its applications – a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4169-4185.	10.3	40
12	Electrosprayed Multi-Core Alginate Microcapsules as Novel Self-Healing Containers. <i>Scientific Reports</i> , 2016, 6, 34674.	3.3	35
13	Spray-dried alginate-coated Pickering emulsion stabilized by chitosan for improved oxidative stability and in vitro release profile. <i>Carbohydrate Polymers</i> , 2021, 251, 117110.	10.2	32
14	Kinetic study on partial hydrolysis of palm oil catalyzed by <i>Rhizomucor miehei</i> lipase. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2012, 78, 91-97.	1.8	31
15	Physicochemical properties and crystallisation behaviour of bakery shortening produced from stearin fraction of palm-based diacylglycerol blended with various vegetable oils. <i>Food Chemistry</i> , 2013, 141, 3938-3946.	8.2	29
16	Palm-based medium-and-long-chain triacylglycerol (P-MLCT): production via enzymatic interesterification and optimization using response surface methodology (RSM). <i>Journal of Food Science and Technology</i> , 2015, 52, 685-696.	2.8	29
17	Physicochemical stability of calcium alginate beads immobilizing TiO ₂ nanoparticles for removal of cationic dye under UV irradiation. <i>Journal of Applied Polymer Science</i> , 2017, 134, .	2.6	28
18	Molecular distillation and characterization of diacylglycerol-enriched palm olein. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 1654-1663.	1.5	26

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19	Rapid swelling and deswelling of semi-interpenetrating network poly(acrylic acid)/poly(aspartic acid) hydrogels prepared by freezing polymerization. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	2.6	26
20	Nutritional compositions and bioactivities of <i>Dacryodes</i> species: A review. <i>Food Chemistry</i> , 2014, 165, 247-255.	8.2	23
21	Combined cross-linking treatments of bovine serum albumin gel beadlets for controlled-delivery of caffeine. <i>Food Hydrocolloids</i> , 2009, 23, 1398-1405.	10.7	22
22	Structural difference of palm based Medium- and Long-Chain Triacylglycerol (MLCT) further reduces body fat accumulation in DIO C57BL/6J mice when consumed in low fat diet for a mid-term period. <i>Food Research International</i> , 2018, 103, 200-207.	6.2	22
23	Recent development and challenges in extraction of phytonutrients from palm oil. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 4031-4061.	11.7	20
24	Environmentally Benign and Recyclable Aqueous Two-Phase System Composed of Distillable CO ₂ -Based Alkyl Carbamate Ionic Liquids. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 10344-10354.	6.7	19
25	Kinetic study of lipase-catalyzed glycerolysis of palm olein using Lipozyme TLIM in solvent-free system. <i>PLoS ONE</i> , 2018, 13, e0192375.	2.5	15
26	Enzymatic and Mechanical Extraction of Virgin Coconut Oil. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900220.	1.5	15
27	Palm-based diacylglycerol fat dry fractionation: effect of crystallisation temperature, cooling rate and agitation speed on physical and chemical properties of fractions. <i>PeerJ</i> , 2013, 1, e72.	2.0	12
28	Rheological properties, textural properties, and storage stability of palm kernel-based diacylglycerol-enriched mayonnaise. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 185-194.	1.5	11
29	Entrapment of Palm-Based Medium- and Long-Chain Triacylglycerol via Maillard Reaction Products. <i>Food and Bioprocess Technology</i> , 2015, 8, 1571-1582.	4.7	10
30	Prospects of Palm Fruit Extraction Technology: Palm Oil Recovery Processes and Quality Enhancement. <i>Food Reviews International</i> , 2022, 38, 893-920.	8.4	10
31	Modeling and Optimization of Lipase-Catalyzed Partial Hydrolysis for Diacylglycerol Production in Packed Bed Reactor. <i>International Journal of Food Engineering</i> , 2016, 12, 681-689.	1.5	8
32	Valorization of <i>Dacryodes rostrata</i> fruit through the characterization of its oil. <i>Food Chemistry</i> , 2017, 235, 257-264.	8.2	7
33	Towards an alcohol-free process for the production of palm phytonutrients via enzymatic hydrolysis of crude palm oil using liquid lipases. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6921-6929.	3.5	7
34	Lipase/Esterase: Properties and Industrial Applications. , 2019, , 158-167.		6
35	Dry Fractionation Approach in Concentrating Tocopherols and Tocotrienols from Palm Fatty Acid Distillate: A Green Pretreatment Process for Vitamin E Extraction. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 609-620.	1.9	6
36	A Sustainable In situ Treatment Method to Improve the Quality of Crude Palm Oil by Repurposing Treated Aerobic Liquor. <i>Food and Bioprocess Technology</i> , 2021, 14, 679-691.	4.7	6

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37	Preparation of palm (<sc><i>Elaeis oleifera</i></sc>) pressed fibre cellulose nanocrystals via cation exchange resin: characterisation and evaluation as Pickering emulsifier. Journal of the Science of Food and Agriculture, 2021, 101, 4161-4172.	3.5	5
38	Fatty acid profile, minor bioactive constituents and physicochemical properties of insect-based oils: A comprehensive review. Critical Reviews in Food Science and Nutrition, 2023, 63, 5231-5246.	10.3	4
39	Evaluation of biofilm-forming abilities of <i>Listeria monocytogenes</i> (ATCC 19115) and efficacy of different washing methods for removal of biofilm on apple. Food Research, 2021, 5, 259-265.	0.8	3
40	Diameter prediction mathematical models for xanthan gum-alginate capsules produced by extrusion-dripping method. AIP Conference Proceedings, 2015, , .	0.4	2
41	A comparative study on liquid core formulation on the diameter on the alginate capsules. AIP Conference Proceedings, 2015, , .	0.4	2
42	Aerobic Liquor Washing Improves the Quality of Crude Palm Oil by Reducing Free Fatty Acids and Chloride Contents. European Journal of Lipid Science and Technology, 2021, 123, 2000347.	1.5	2
43	Evaluation of milk deterioration using simple biosensor. Journal of Food Measurement and Characterization, 2022, 16, 258-268.	3.2	2
44	MORPHOLOGICAL AND MOLECULAR CHARACTERIZATIONS OF RICE BLAST FUNGUS, <i>Magnaporthe oryzae</i> . Pakistan Journal of Agricultural Sciences, 2017, 54, 765-772.	0.2	2
45	Enzymatic coupled mechanical defibrillation process for the production of corn (<i>Zea mays</i>) cob nanofibrillated cellulose: preparation, characterization and evaluation as Pickering emulsifier for oil-in-water emulsion. Cellulose, 2022, 29, 6339-6360.	4.9	2
46	Quantitative <i>Salmonella enterica</i> serovar Enteritidis risk assessment from consumption of hard-boiled eggs, half-boiled eggs and raw eggs among Malaysians. Food Research, 2021, 5, 385-392.	0.8	1
47	Efficacy of household washing pre-treatments and cooking methods for reduction of <i>Listeria monocytogenes</i> in artificially contaminated chicken offal. Food Research, 2019, 4, 166-174.	0.8	1
48	Medium-and Long-Chain Triacylglycerol: Production, Health Effects and Applications. , 2022, , 265-284.		1
49	Effects of sonication on fatty acid chain length and emulsion stability in curry gravy: A potential approach for satiation perception enhancement. International Journal of Gastronomy and Food Science, 2022, 27, 100459.	3.0	0