

Eng-Tong Phuah

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2554583/publications.pdf>

Version: 2024-02-01

49
papers

1,302
citations

331259

21
h-index

360668

35
g-index

55
all docs

55
docs citations

55
times ranked

1877
citing authors

#	ARTICLE	IF	CITATIONS
1	Fatty acid profile, minor bioactive constituents and physicochemical properties of insect-based oils: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5231-5246.	5.4	4
2	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.	5.4	40
3	Prospects of Palm Fruit Extraction Technology: Palm Oil Recovery Processes and Quality Enhancement. <i>Food Reviews International</i> , 2022, 38, 893-920.	4.3	10
4	Evaluation of milk deterioration using simple biosensor. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 258-268.	1.6	2
5	Effects of sonication on fatty acid chain length and emulsion stability in curry gravy: A potential approach for satiety perception enhancement. <i>International Journal of Gastronomy and Food Science</i> , 2022, 27, 100459.	1.3	0
6	Medium-and Long-Chain Triacylglycerol: Production, Health Effects and Applications. , 2022, , 265-284.		1
7	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.	1.7	7
8	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. <i>Cellulose</i> , 2022, 29, 6339-6360.	2.4	2
9	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.	5.1	32
10	Preparation of palm (<i>Elaeis oleifera</i>) pressed fibre cellulose nanocrystals via cation exchange resin: characterisation and evaluation as Pickering emulsifier. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4161-4172.	1.7	5
11	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.	0.8	6
12	Quantitative <i>Salmonella enterica</i> serovar Enteritidis risk assessment from consumption of hard-boiled eggs, half-boiled eggs and raw eggs among Malaysians. <i>Food Research</i> , 2021, 5, 385-392.	0.3	1
13	Aerobic Liquor Washing Improves the Quality of Crude Palm Oil by Reducing Free Fatty Acids and Chloride Contents. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000347.	1.0	2
14	Evaluation of biofilm-forming abilities of <i>Listeria monocytogenes</i> (ATCC 19115) and efficacy of different washing methods for removal of biofilm on apple. <i>Food Research</i> , 2021, 5, 259-265.	0.3	3
15	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.	2.6	6
16	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.	5.4	47
17	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.	5.9	20
18	Enzymatic and Mechanical Extraction of Virgin Coconut Oil. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900220.	1.0	15

#	ARTICLE	IF	CITATIONS
19	Lipase/Esterase: Properties and Industrial Applications. , 2019, , 158-167.		6
20	Efficacy of household washing pre-treatments and cooking methods for reduction of <i>Listeria monocytogenes</i> in artificially contaminated chicken offal. <i>Food Research</i> , 2019, 4, 166-174.	0.3	1
21	A novel repeated self-healing epoxy composite with alginate multicore microcapsules. <i>Journal of Materials Chemistry A</i> , 2018, 6, 8470-8478.	5.2	85
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.	2.9	22
23	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.	3.2	19
24	Kinetic study of lipase-catalyzed glycerolysis of palm olein using Lipozyme TLIM in solvent-free system. <i>PLoS ONE</i> , 2018, 13, e0192375.	1.1	15
25	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, .	1.3	28
26	Valorization of <i>Dacryodes rostrata</i> fruit through the characterization of its oil. <i>Food Chemistry</i> , 2017, 235, 257-264.	4.2	7
27	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.	1.7	54
28	MORPHOLOGICAL AND MOLECULAR CHARACTERIZATIONS OF RICE BLAST FUNGUS, <i>Magnaporthe oryzae</i> . <i>Pakistan Journal of Agricultural Sciences</i> , 2017, 54, 765-772.	0.1	2
29	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, .	1.3	26
30	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.	0.7	8
31	Electrosprayed Multi-Core Alginate Microcapsules as Novel Self-Healing Containers. <i>Scientific Reports</i> , 2016, 6, 34674.	1.6	35
32	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.	1.0	11
33	Advances in fabricating spherical alginate hydrogels with controlled particle designs by ionotropic gelation as encapsulation systems. <i>Particuology</i> , 2016, 24, 44-60.	2.0	182
34	Diameter prediction mathematical models for xanthan gum-alginate capsules produced by extrusion-dripping method. <i>AIP Conference Proceedings</i> , 2015, , .	0.3	2
35	A comparative study on liquid core formulation on the diameter on the alginate capsules. <i>AIP Conference Proceedings</i> , 2015, , .	0.3	2
36	Entrapment of Palm-Based Medium- and Long-Chain Triacylglycerol via Maillard Reaction Products. <i>Food and Bioprocess Technology</i> , 2015, 8, 1571-1582.	2.6	10

#	ARTICLE	IF	CITATIONS
37	Production of ultra-high concentration calcium alginate beads with prolonged dissolution profile. <i>RSC Advances</i> , 2015, 5, 36687-36695.	1.7	110
38	Review on the Current State of Diacylglycerol Production Using Enzymatic Approach. <i>Food and Bioprocess Technology</i> , 2015, 8, 1169-1186.	2.6	57
39	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.	1.4	29
40	Molecular distillation and characterization of diacylglycerol-enriched palm olein. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 1654-1663.	1.0	26
41	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.	4.8	54
42	Nutritional compositions and bioactivities of <i>Dacryodes</i> species: A review. <i>Food Chemistry</i> , 2014, 165, 247-255.	4.2	23
43	Transesterification of palm oil using KF and NaNO ₃ catalysts supported on spherical millimetric γ -Al ₂ O ₃ . <i>Renewable Energy</i> , 2013, 59, 23-29.	4.3	62
44	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.	4.2	29
45	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.	0.9	12
46	Synthesis and characterization of millimetric gamma alumina spherical particles by oil drop granulation method. <i>Journal of Porous Materials</i> , 2012, 19, 807-817.	1.3	45
47	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.	1.7	80
48	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
49	Combined cross-linking treatments of bovine serum albumin gel beadlets for controlled-delivery of caffeine. <i>Food Hydrocolloids</i> , 2009, 23, 1398-1405.	5.6	22