

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	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.	10.3	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.	10.3	40
3	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
4	Evaluation of milk deterioration using simple biosensor. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 258-268.	3.2	2
5	Effects of sonication on fatty acid chain length and emulsion stability in curry gravy: A potential approach for satiation perception enhancement. <i>International Journal of Gastronomy and Food Science</i> , 2022, 27, 100459.	3.0	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.	3.5	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.	4.9	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.	10.2	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.	3.5	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.	1.9	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.	0.8	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.	1.5	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.	0.8	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.	4.7	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.	10.3	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.	11.7	20
18	Enzymatic and Mechanical Extraction of Virgin Coconut Oil. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900220.	1.5	15

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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. Food Research, 2019, 4, 166-174.	0.8	1
21	A novel repeated self-healing epoxy composite with alginate multicore microcapsules. Journal of Materials Chemistry A, 2018, 6, 8470-8478.	10.3	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. Food Research International, 2018, 103, 200-207.	6.2	22
23	Environmentally Benign and Recyclable Aqueous Two-Phase System Composed of Distillable CO ₂ -Based Alkyl Carbamate Ionic Liquids. ACS Sustainable Chemistry and Engineering, 2018, 6, 10344-10354.	6.7	19
24	Kinetic study of lipase-catalyzed glycerolysis of palm olein using Lipozyme TLIM in solvent-free system. PLoS ONE, 2018, 13, e0192375.	2.5	15
25	Physicochemical stability of calcium alginate beads immobilizing TiO ₂ nanoparticles for removal of cationic dye under UV irradiation. Journal of Applied Polymer Science, 2017, 134, .	2.6	28
26	Valorization of <i>Dacryodes rostrata</i> fruit through the characterization of its oil. Food Chemistry, 2017, 235, 257-264.	8.2	7
27	New functionalities of Maillard reaction products as emulsifiers and encapsulating agents, and the processing parameters: a brief review. Journal of the Science of Food and Agriculture, 2017, 97, 1379-1385.	3.5	54
28	MORPHOLOGICAL AND MOLECULAR CHARACTERIZATIONS OF RICE BLAST FUNGUS, <i>Magnaporthe oryzae</i> . Pakistan Journal of Agricultural Sciences, 2017, 54, 765-772.	0.2	2
29	Rapid swelling and deswelling of semi-interpenetrating network poly(acrylic acid)/poly(aspartic acid) hydrogels prepared by freezing polymerization. Journal of Applied Polymer Science, 2016, 133, .	2.6	26
30	Modeling and Optimization of Lipase-Catalyzed Partial Hydrolysis for Diacylglycerol Production in Packed Bed Reactor. International Journal of Food Engineering, 2016, 12, 681-689.	1.5	8
31	Electrosprayed Multi-Core Alginate Microcapsules as Novel Self-Healing Containers. Scientific Reports, 2016, 6, 34674.	3.3	35
32	Rheological properties, textural properties, and storage stability of palm kernel-based diacylglycerol-enriched mayonnaise. European Journal of Lipid Science and Technology, 2016, 118, 185-194.	1.5	11
33	Advances in fabricating spherical alginate hydrogels with controlled particle designs by ionotropic gelation as encapsulation systems. Particuology, 2016, 24, 44-60.	3.6	182
34	Diameter prediction mathematical models for xanthan gum-alginate capsules produced by extrusion-dripping method. AIP Conference Proceedings, 2015, , .	0.4	2
35	A comparative study on liquid core formulation on the diameter on the alginate capsules. AIP Conference Proceedings, 2015, , .	0.4	2
36	Entrapment of Palm-Based Medium- and Long-Chain Triacylglycerol via Maillard Reaction Products. Food and Bioprocess Technology, 2015, 8, 1571-1582.	4.7	10

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37	Production of ultra-high concentration calcium alginate beads with prolonged dissolution profile. RSC Advances, 2015, 5, 36687-36695.	3.6	110
38	Review on the Current State of Diacylglycerol Production Using Enzymatic Approach. Food and Bioprocess Technology, 2015, 8, 1169-1186.	4.7	57
39	Palm-based medium-and-long-chain triacylglycerol (P-MLCT): production via enzymatic interesterification and optimization using response surface methodology (RSM). Journal of Food Science and Technology, 2015, 52, 685-696.	2.8	29
40	Molecular distillation and characterization of diacylglycerol-enriched palm olein. European Journal of Lipid Science and Technology, 2014, 116, 1654-1663.	1.5	26
41	Particle designs for the stabilization and controlled-delivery of protein drugs by biopolymers: A case study on insulin. Journal of Controlled Release, 2014, 186, 11-21.	9.9	54
42	Nutritional compositions and bioactivities of Dacryodes species: A review. Food Chemistry, 2014, 165, 247-255.	8.2	23
43	Transesterification of palm oil using KF and NaNO ₃ catalysts supported on spherical millimetric γ -Al ₂ O ₃ . Renewable Energy, 2013, 59, 23-29.	8.9	62
44	Physicochemical properties and crystallisation behaviour of bakery shortening produced from stearin fraction of palm-based diacylglycerol blended with various vegetable oils. Food Chemistry, 2013, 141, 3938-3946.	8.2	29
45	Palm-based diacylglycerol fat dry fractionation: effect of crystallisation temperature, cooling rate and agitation speed on physical and chemical properties of fractions. PeerJ, 2013, 1, e72.	2.0	12
46	Synthesis and characterization of millimetric gamma alumina spherical particles by oil drop granulation method. Journal of Porous Materials, 2012, 19, 807-817.	2.6	45
47	Surface tension of viscous biopolymer solutions measured using the du Nouy ring method and the drop weight methods. Polymer Bulletin, 2012, 69, 471-489.	3.3	80
48	Kinetic study on partial hydrolysis of palm oil catalyzed by Rhizomucor miehei lipase. Journal of Molecular Catalysis B: Enzymatic, 2012, 78, 91-97.	1.8	31
49	Combined cross-linking treatments of bovine serum albumin gel beadlets for controlled-delivery of caffeine. Food Hydrocolloids, 2009, 23, 1398-1405.	10.7	22