

Mohd Zuhair Mohd Nor

List of Publications by Year in descending order

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papers

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docs citations

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citing authors

#	ARTICLE	IF	CITATIONS
1	Applications of imaging and spectroscopy techniques for non-destructive quality evaluation of potatoes and sweet potatoes: A review. <i>Trends in Food Science and Technology</i> , 2020, 96, 208-221.	15.1	69
2	Recent Advances in the Rejection of Endocrine-Disrupting Compounds from Water Using Membrane and Membrane Bioreactor Technologies: A Review. <i>Polymers</i> , 2021, 13, 392.	4.5	38
3	Progress in the Valorization of Fruit and Vegetable Wastes: Active Packaging, Biocomposites, By-Products, and Innovative Technologies Used for Bioactive Compound Extraction. <i>Polymers</i> , 2021, 13, 3503.	4.5	38
4	Physical and Microstructure Properties of Oyster Mushroom-Soy Protein Meat Analog via Single-Screw Extrusion. <i>Foods</i> , 2020, 9, 1023.	4.3	34
5	Effects of extrusion variables on corn-mango peel extrudates properties, torque and moisture loss. <i>International Journal of Food Properties</i> , 2019, 22, 54-70.	3.0	30
6	Separation of bromelain from crude pineapple waste mixture by a two-stage ceramic ultrafiltration process. <i>Food and Bioproducts Processing</i> , 2016, 98, 142-150.	3.6	27
7	Laser-light backscattering imaging approach in monitoring and classifying the quality changes of sweet potatoes under different storage conditions. <i>Postharvest Biology and Technology</i> , 2020, 164, 111163.	6.0	19
8	Contemporary Techniques for Remediating Endocrine-Disrupting Compounds in Various Water Sources: Advances in Treatment Methods and Their Limitations. <i>Polymers</i> , 2021, 13, 3229.	4.5	17
9	An Insight into a Sustainable Removal of Bisphenol A from Aqueous Solution by Novel Palm Kernel Shell Magnetically Induced Biochar: Synthesis, Characterization, Kinetic, and Thermodynamic Studies. <i>Polymers</i> , 2021, 13, 3781.	4.5	17
10	Shelf life extension of Saba banana: Effect of preparation, vacuum packaging, and storage temperature. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100667.	7.5	16
11	Integrated ultrafiltration process for the recovery of bromelain from pineapple waste mixture. <i>Journal of Food Process Engineering</i> , 2017, 40, e12492.	2.9	14
12	Effects of different storage temperatures on the quality and shelf life of Malaysian sweet potato (<i>Ipomoea Batatas L.</i>) varieties. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100642.	7.5	12
13	Quality evaluation of sweet potatoes (<i>Ipomoea batatas L.</i>) of different varieties using laser light backscattering imaging technique. <i>Scientia Horticulturae</i> , 2020, 260, 108861.	3.6	10
14	Solar energy-based extraction of essential oils from cloves, cinnamon, orange, lemon, eucalyptus, and cardamom: A clean energy technology for green extraction. <i>Journal of Food Process Engineering</i> , 2022, 45, .	2.9	9
15	Latest Advances in Protein-Recovery Technologies from Agricultural Waste. <i>Foods</i> , 2021, 10, 2748.	4.3	8
16	Increasing Resistant Starch Content in Fish Crackers Through Repetitive Cooking-Chilling Cycles. <i>International Journal of Food Properties</i> , 2014, 17, 966-977.	3.0	6
17	Performance of a Two-Stage Membrane System for Bromelain Separation from Pineapple Waste Mixture as Impacted by Enzymatic Pre-Treatment and Diafiltration. <i>Food Technology and Biotechnology</i> , 2018, 56, 218-227.	2.1	6
18	Mass transfer with reaction kinetics of the biocatalytic membrane reactor using a fouled covalently immobilised enzyme layer (1- α -CGTase-CNF layer). <i>Biochemical Engineering Journal</i> , 2019, 152, 107374.	3.6	6

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19	Optimizing the Processing Factor and Formulation of Oat-Based Cookie Dough for Enhancement in Stickiness and Moisture Content Using Response Surface Methodology and Superimposition. Processes, 2020, 8, 797.	2.8	6
20	Quality Attributes of Malaysia Purple-Fleshed Sweet Potato at Different Peel Condition. Agronomy, 2021, 11, 872.	3.0	6
21	Physicochemical composition of different parts of cassava (Manihot esculenta Crantz) plant. Food Research, 2020, 4, 78-84.	0.8	6
22	Phenolic, flavonoid and anthocyanin contents of local sweet potato (Ipomoea batatas). Food Research, 2020, 4, 74-77.	0.8	4
23	Changes in the physical properties and specific mechanical energy of corn-mango peel extrudates. CYTA - Journal of Food, 2020, 18, 417-426.	1.9	3
24	A Study on the Use of Water as a Medium for the Thermal Inactivation of Endogenous Lipase in Oil of Palm Fruit. Energies, 2019, 12, 3981.	3.1	2