

# Mohd Zuhair Mohd Nor

## List of Publications by Year in descending order

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24  
papers

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citations

840776

11  
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794594

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docs citations

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times ranked

334  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
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	Quality Attributes of Malaysia Purple-Fleshed Sweet Potato at Different Peel Condition. <i>Agronomy</i> , 2021, 11, 872.	3.0	6
4	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
5	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
6	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
7	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
8	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
9	Latest Advances in Protein-Recovery Technologies from Agricultural Waste. <i>Foods</i> , 2021, 10, 2748.	4.3	8
10	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
11	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
12	Physical and Microstructure Properties of Oyster Mushroom-Soy Protein Meat Analog via Single-Screw Extrusion. <i>Foods</i> , 2020, 9, 1023.	4.3	34
13	Optimizing the Processing Factor and Formulation of Oat-Based Cookie Dough for Enhancement in Stickiness and Moisture Content Using Response Surface Methodology and Superimposition. <i>Processes</i> , 2020, 8, 797.	2.8	6
14	Changes in the physical properties and specific mechanical energy of corn-mango peel extrudates. <i>CYTA - Journal of Food</i> , 2020, 18, 417-426.	1.9	3
15	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
16	Phenolic, flavonoid and anthocyanin contents of local sweet potato ( <i>Ipomoea batatas</i> ). <i>Food Research</i> , 2020, 4, 74-77.	0.8	4
17	Physicochemical composition of different parts of cassava ( <i>Manihot esculenta Crantz</i> ) plant. <i>Food Research</i> , 2020, 4, 78-84.	0.8	6
18	Mass transfer with reaction kinetics of the biocatalytic membrane reactor using a fouled covalently immobilised enzyme layer (1- $\alpha$ -CGTase-CNF layer). <i>Biochemical Engineering Journal</i> , 2019, 152, 107374.	3.6	6

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19	Effects of extrusion variables on corn-mango peel extrudates properties, torque and moisture loss. International Journal of Food Properties, 2019, 22, 54-70.	3.0	30
20	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
21	Performance of a Two-Stage Membrane System for Bromelain Separation from Pineapple Waste Mixture as Impacted by Enzymatic Pre-Treatment and Diafiltration. Food Technology and Biotechnology, 2018, 56, 218-227.	2.1	6
22	Integrated ultrafiltration process for the recovery of bromelain from pineapple waste mixture. Journal of Food Process Engineering, 2017, 40, e12492.	2.9	14
23	Separation of bromelain from crude pineapple waste mixture by a two-stage ceramic ultrafiltration process. Food and Bioproducts Processing, 2016, 98, 142-150.	3.6	27
24	Increasing Resistant Starch Content in Fish Crackers Through Repetitive Cooking-Chilling Cycles. International Journal of Food Properties, 2014, 17, 966-977.	3.0	6