

Albert Linton Charles

List of Publications by Year in descending order

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40
papers

1,409
citations

394421

19
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330143

37
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41
all docs

41
docs citations

41
times ranked

1780
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro antioxidant activity of Kyoho grape extracts in DPPH and ABTS assays: Estimation methods for EC50 using advanced statistical programs. <i>Food Chemistry</i> , 2019, 275, 41-49.	8.2	251
2	Proximate composition, mineral contents, hydrogen cyanide and phytic acid of 5 cassava genotypes. <i>Food Chemistry</i> , 2005, 92, 615-620.	8.2	132
3	Influence of Amylopectin Structure and Amylose Content on the Gelling Properties of Five Cultivars of Cassava Starches. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2717-2725.	5.2	117
4	Resveratrol inhibits human lung adenocarcinoma cell metastasis by suppressing heme oxygenase 1-mediated nuclear factor- κ B pathway and subsequently downregulating expression of matrix metalloproteinases. <i>Molecular Nutrition and Food Research</i> , 2010, 54, S196-204.	3.3	92
5	Extraction of nobiletin and tangeretin from <i>Citrus depressa</i> Hayata by supercritical carbon dioxide with ethanol as modifier. <i>Industrial Crops and Products</i> , 2010, 31, 59-64.	5.2	85
6	Determination of the contents of the main biochemical compounds of Adlay (<i>Coxi lachrymal-jobi</i>). <i>Food Chemistry</i> , 2007, 104, 1509-1515.	8.2	64
7	The role of polyphenol oxidase and peroxidase in the browning of water caltrop pericarp during heat treatment. <i>Food Chemistry</i> , 2011, 127, 523-527.	8.2	61
8	Some Physical and Chemical Properties of Starch Isolates of Cassava Genotypes. <i>Starch/Staerke</i> , 2004, 56, 413-418.	2.1	58
9	Functional properties of arrowroot starch in cassava and sweet potato composite starches. <i>Food Hydrocolloids</i> , 2016, 53, 187-191.	10.7	57
10	Characterization of a natural biodegradable edible film obtained from arrowroot starch and iota-carrageenan and application in food packaging. <i>International Journal of Biological Macromolecules</i> , 2021, 191, 618-626.	7.5	49
11	Characterization of freeze-dried microencapsulation tuna fish oil with arrowroot starch and maltodextrin. <i>Food Hydrocolloids</i> , 2021, 112, 106281.	10.7	42
12	Viability of 4 Probiotic Bacteria Microencapsulated with Arrowroot Starch in the Simulated Gastrointestinal Tract (GIT) and Yoghurt. <i>Foods</i> , 2019, 8, 175.	4.3	39
13	Statistical comparative study between the conventional DPPH spectrophotometric and dropping DPPH analytical method without spectrophotometer: Evaluation for the advancement of antioxidant activity analysis. <i>Food Chemistry</i> , 2019, 287, 338-345.	8.2	34
14	Isolation and characterization of potential probiotic Lactobacilli from leaves of food plants for possible additives in pellet feeding. <i>Annals of Agricultural Sciences</i> , 2019, 64, 55-62.	2.9	32
15	Physical investigations of surface membrane-water relationship of intact and gelatinized wheat-starch systems. <i>Carbohydrate Research</i> , 2003, 338, 2403-2408.	2.3	30
16	Volatile components of the leaves, fruits and seeds of wampee [<i>Clausena lansium</i> (Lour.) Skeels]. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 52-56.	3.9	26
17	Structural analysis and characterization of a mucopolysaccharide isolated from roots of cassava (<i>Manihot esculenta</i> Crantz L.). <i>Food Hydrocolloids</i> , 2008, 22, 184-191.	10.7	24
18	Sweet cassava polysaccharide extracts protects against CCl ₄ liver injury in Wistar rats. <i>Food Hydrocolloids</i> , 2009, 23, 1494-1500.	10.7	22

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19	Effect of drying techniques on color and bioactive potential of two commercial edible Indonesian seaweed cultivars. <i>Journal of Applied Phycology</i> , 2020, 32, 563-572.	2.8	21
20	Studies on the expression of liver detoxifying enzymes in rats fed seaweed (<i>Monostroma nitidum</i>). <i>Food and Chemical Toxicology</i> , 2007, 45, 2390-2396.	3.6	20
21	Antioxidant effects of 14 Chinese traditional medicinal herbs against human low-density lipoprotein oxidation. <i>Journal of Traditional and Complementary Medicine</i> , 2015, 5, 51-55.	2.7	17
22	Mathematical modeling and effect of drying temperature on physicochemical properties of new commercial grape "Kyoho" seeds. <i>Journal of Food Process Engineering</i> , 2020, 43, e13203.	2.9	15
23	Application of multivariate statistical techniques to assess the phenolic compounds and the <i>in vitro</i> antioxidant activity of commercial grape cultivars. <i>Journal of Chemometrics</i> , 2018, 32, e3073.	1.3	14
24	Application of chemometric techniques: An innovative approach to discriminate two seaweed cultivars by physico-functional properties. <i>Food Chemistry</i> , 2019, 289, 269-277.	8.2	14
25	A novel steamed bread making process using salt-stressed baker's yeast. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2637-2643.	2.7	13
26	Development of halochromic indicator film based on arrowroot starch/iota-carrageenan using Kyoho skin extract to monitor shrimp freshness. <i>International Journal of Biological Macromolecules</i> , 2022, 211, 316-327.	7.5	13
27	A Novel Bread Making Process Using Salt-Stressed Baker's Yeast. <i>Journal of Food Science</i> , 2009, 74, S399-402.	3.1	11
28	Measurement, correlation, and thermodynamic properties for solubilities of bioactive compound (âˆ’)-epicatechin in different pure solvents at 298.15âˆ’K to 338.15âˆ’K. <i>Journal of Molecular Liquids</i> , 2018, 264, 269-274.	4.9	11
29	Grape skin extracts as a sustainable source of antioxidants in an oil-in-water emulsion: an alternate natural approach to synthetic antioxidants using principal component analysis. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1937-1945.	2.7	11
30	Fortification using grape extract polyphenols âˆ’ a review on functional food regulations. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3742-3751.	2.7	7
31	Functional Activity of Four Autochthonous Strains <i>L. paraplantarum</i> AB362736.1, <i>L. plantarum</i> MF369875.1, <i>W. paramesenteroides</i> CP023501.1, and <i>E. faecalis</i> HQ802261.1 in a Probiotic Grape Marmalade during Storage. <i>Antioxidants</i> , 2019, 8, 165.	5.1	5
32	ROLE OF LIPIDS IN TAIWANESE FLAKY SNACK. <i>Journal of Food Lipids</i> , 2001, 8, 115-130.	1.0	4
33	Microbial Degradation of Poly Lactic Acid (PLA) by <i>Aneurinibacillus aneurinilyticus</i> . <i>Journal of Biobased Materials and Bioenergy</i> , 2013, 7, 509-511.	0.3	4
34	An integrated sustainable approach for the development of Kyoho skin functional tea. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3650-3657.	2.7	4
35	Discrimination of Kyoho grape (<i>Vitis labruscana</i>) skin, seed and flesh antioxidant activities by solvent extraction: application of advanced chemometrics. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4434-4443.	2.7	3
36	Twenty-six years anniversary (1992âˆ’2018) of Food Research International: An overview of research trends. <i>Food Research International</i> , 2020, 130, 108932.	6.2	2

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37	Multivariate analysis of variance: An advanced chemometric approach to differentiate dose-dependent antioxidant activities of grape (<i>Vitis labruscana</i>) skin extracts. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15447.	2.0	2
38	ROLE OF INTACT STARCH GRANULES AND GLUTEN ON TEXTURE OF TAIWANESE FLAKY SNACK. <i>Journal of Texture Studies</i> , 2004, 35, 311-323.	2.5	1
39	An optimised low-salinity seawater decolourising method produces decolourised seaweed (<i>Kappaphycuz alvarezii</i>) as semi-refined carrageenan raw material. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2336-2344.	2.7	1
40	Proximate, functional, and sensory properties of Kyoho grape (<i>Vitis labruscana</i>) skin herbal infusions: Potential as sustainable novel functional beverages. <i>LWT - Food Science and Technology</i> , 2021, 152, 112289.	5.2	1