

# Nyuk Ling Chin

## List of Publications by Year in descending order

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94  
papers

1,781  
citations

236612

25  
h-index

344852

36  
g-index

95  
all docs

95  
docs citations

95  
times ranked

1931  
citing authors

#	ARTICLE	IF	CITATIONS
1	Classification of entomological origin of honey based on its physicochemical and antioxidant properties. <i>International Journal of Food Properties</i> , 2017, 20, S2723-S2738.	1.3	85
2	Textural, Rheological and Sensory Properties and Oxidative Stability of Nut Spreads—A Review. <i>International Journal of Molecular Sciences</i> , 2013, 14, 4223-4241.	1.8	75
3	Total Phenolic Contents and Colour Intensity of Malaysian Honeys from the <i>Apis</i> spp. and <i>Trigona</i> spp. Bees. <i>Agriculture and Agricultural Science Procedia</i> , 2014, 2, 150-155.	0.6	69
4	Classification of Honey from Its Bee Origin via Chemical Profiles and Mineral Content. <i>Food Analytical Methods</i> , 2017, 10, 19-30.	1.3	65
5	Modelling of rheological behaviour of soursop juice concentrates using shear rate—temperature—concentration superposition. <i>Journal of Food Engineering</i> , 2013, 118, 380-386.	2.7	52
6	Drying Kinetics and Colour Analysis of <i>Moringa Oleifera</i> Leaves. <i>Agriculture and Agricultural Science Procedia</i> , 2014, 2, 394-400.	0.6	50
7	Effects of simultaneous UV-C radiation and ultrasonic energy postharvest treatment on bioactive compounds and antioxidant activity of tomatoes during storage. <i>Food Chemistry</i> , 2019, 270, 113-122.	4.2	49
8	Effect of ultrasound pre-treatment on adsorbent in dye adsorption compared with ultrasound simultaneous adsorption. <i>Ultrasonics Sonochemistry</i> , 2018, 48, 64-70.	3.8	47
9	Comparison of Acidic and Enzymatic Pectin Extraction from Passion Fruit Peels and Its Gel Properties. <i>Journal of Food Process Engineering</i> , 2016, 39, 501-511.	1.5	46
10	Effect of ambient conditions on drying of herbs in solar greenhouse dryer with integrated heat pump. <i>Drying Technology</i> , 2017, 35, 1721-1732.	1.7	42
11	Characterization of edible bird's nest of different production, species and geographical origins using nutritional composition, physicochemical properties and antioxidant activities. <i>Food Research International</i> , 2018, 109, 35-43.	2.9	41
12	A Review on Extraction Techniques and Its Future Applications in Industry. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000302.	1.0	40
13	Extraction of Total Phenolic Content from <i>Garcinia mangostana</i> Linn. hull. I. Effects of Solvents and UV—Vis Spectrophotometer Absorbance Method. <i>Food and Bioprocess Technology</i> , 2012, 5, 2928-2933.	2.6	37
14	Improvement of Eggless Cake Structure Using Ultrasonically Treated Whey Protein. <i>Food and Bioprocess Technology</i> , 2015, 8, 605-614.	2.6	37
15	Molecular identification of honey entomological origin based on bee mitochondrial 16S rRNA and COI gene sequences. <i>Food Control</i> , 2017, 78, 150-159.	2.8	37
16	Comparison of Phytochemicals, Antioxidant and Anti-Inflammatory Properties of Sun-, Oven- and Freeze-Dried Ginger Extracts. <i>Foods</i> , 2019, 8, 456.	1.9	36
17	Sourdough Microbiome Comparison and Benefits. <i>Microorganisms</i> , 2021, 9, 1355.	1.6	35
18	Physical and Microstructure Properties of Oyster Mushroom-Soy Protein Meat Analog via Single-Screw Extrusion. <i>Foods</i> , 2020, 9, 1023.	1.9	34

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19	Power ultrasound aided batter mixing for sponge cake batter. Journal of Food Engineering, 2011, 104, 430-437.	2.7	32
20	THE DRYING AND TABLETTING OF PITAYA POWDER. Journal of Food Process Engineering, 2012, 35, 763-771.	1.5	31
21	Effect of the Roasting Conditions on the Physicochemical, Quality and Sensory Attributes of Coffee-Like Powder and Brew from Defatted Palm Date Seeds. Foods, 2019, 8, 61.	1.9	31
22	Effects of extrusion variables on corn-mango peel extrudates properties, torque and moisture loss. International Journal of Food Properties, 2019, 22, 54-70.	1.3	30
23	Thermosonication and optimization of stingless bee honey processing. Food Science and Technology International, 2017, 23, 608-622.	1.1	29
24	Molecular identification of species and production origins of edible bird's nest using FINS and SYBR green I based real-time PCR. Food Control, 2018, 84, 118-127.	2.8	29
25	Physico-Chemical Changes, Microbiological Properties, and Storage Shelf Life of Cow and Goat Milk from Industrial High-Pressure Processing. Processes, 2020, 8, 697.	1.3	28
26	Effects of bulking agents, load size or starter cultures in kitchen-waste composting. International Journal of Recycling of Organic Waste in Agriculture, 2013, 2, 1.	2.0	27
27	Effect of Processing on Instrumental Textural Properties of Traditional Dodol Using Back Extrusion. International Journal of Food Properties, 2012, 15, 495-506.	1.3	26
28	A Box-Behnken Design for Determining the Optimum Experimental Condition of Cake Batter Mixing. Food and Bioprocess Technology, 2012, 5, 972-982.	2.6	26
29	Processing of Moringa leaves as natural source of nutrients by optimization of drying and grinding mechanism. Journal of Food Process Engineering, 2017, 40, e12583.	1.5	26
30	Pattern recognition analysis on nutritional profile and chemical composition of edible bird's nest for its origin and authentication. International Journal of Food Properties, 2018, 21, 1680-1696.	1.3	25
31	Quality characteristics of dehydrated raw Kelulut honey. International Journal of Food Properties, 2019, 22, 556-571.	1.3	21
32	A Review on Individual and Combination Technologies of UV-C Radiation and Ultrasound in Postharvest Handling of Fruits and Vegetables. Processes, 2020, 8, 1433.	1.3	21
33	Characteristics of gelling agent substituted fruit jam: studies on the textural, optical, physicochemical and sensory properties. International Journal of Food Science and Technology, 2012, 47, 1808-1818.	1.3	19
34	Preliminary nitrite, nitrate and colour analysis of Malaysian edible bird's nest. Information Processing in Agriculture, 2015, 2, 1-5.	2.9	19
35	Effect of acetone extract from stem bark of Acacia species (A. dealbata, A. ferruginea and A. Tj ETQq1 1 0.784314 rgBT /Overlock 10 of Biological Sciences, 2015, 22, 685-691.	1.8	19
36	Quality changes of stabilizer-free natural peanut butter during storage. Journal of Food Science and Technology, 2016, 53, 694-702.	1.4	18

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37	A comparative quality study and energy saving on intermittent heat pump drying of Malaysian edible bird's nest. <i>Drying Technology</i> , 2017, 35, 4-14.	1.7	18
38	A Review on Analytical Methods for Honey Classification, Identification and Authentication. , 0, , .		18
39	The effect of particle size on the physical properties of Arabic gum powder. <i>Journal of Food Process Engineering</i> , 2020, 43, e13368.	1.5	18
40	Effects of Grinding Time on Rheological, Textural and Physical Properties of Natural Peanut Butter Stored at Different Temperatures. <i>Journal of Texture Studies</i> , 2016, 47, 131-141.	1.1	15
41	Effect of high power ultrasonic treatment on whey protein foaming quality. <i>International Journal of Food Science and Technology</i> , 2016, 51, 617-624.	1.3	15
42	Combination of ultrasound and ultraviolet irradiation on kinetics of color, firmness, weight loss, and total phenolic content changes in tomatoes during storage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14161.	0.9	15
43	Oxidative Stability of Pistachio ( <i>Pistacia vera</i> L.) Paste and Spreads. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1015-1021.	0.8	14
44	Dissolution profiling and its comparison of natural fruit powder effervescent tablets. <i>Journal of Food Engineering</i> , 2016, 178, 60-70.	2.7	14
45	<i>Clinacanthus nutans</i> Lindau: Effects of drying methods on the bioactive compounds, color characteristics, and water activity. <i>Drying Technology</i> , 2018, 36, 146-159.	1.7	14
46	Application of Box-Behnken design in optimization of ultrasound effect on apple pectin as sugar replacer. <i>LWT - Food Science and Technology</i> , 2019, 115, 108449.	2.5	14
47	Kinetics Modelling of the Colour, Hardness, Grinding Energy Consumption and Oil Yield Changes during the Conventional Roasting of Palm Date Seeds. <i>Food Science and Technology Research</i> , 2019, 25, 351-362.	0.3	14
48	Effect of Aminosilane Concentrations on the Properties of Poly(Lactic Acid)/Kenaf-Derived Cellulose Composites. <i>Polymers and Polymer Composites</i> , 2017, 25, 63-76.	1.0	13
49	Tableting and Dissolution Characteristics of Mixed Fruit Powder. <i>Agriculture and Agricultural Science Procedia</i> , 2014, 2, 18-25.	0.6	12
50	Simultaneous time-temperature-thickness superposition theoretical and statistical modelling of convective drying of guava. <i>Journal of Food Science and Technology</i> , 2014, 51, 3609-3622.	1.4	12
51	Antioxidative and Quality Properties of Full-Fat Date Seeds Brew as Influenced by the Roasting Conditions. <i>Antioxidants</i> , 2019, 8, 226.	2.2	12
52	Prediction of the shelf-life of date seeds brew by integration of acceptability and quality indices. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1158-1171.	1.6	12
53	Acceleration Effects of Microbial Inoculum on Palm Oil Mill Organic Waste Composting. <i>Compost Science and Utilization</i> , 2011, 19, 135-142.	1.2	10
54	The Effect of Monoglyceride Addition on the Rheological Properties of Pistachio Spread. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1517-1521.	0.8	10

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55	Color changes, nitrite content, and rehydration capacity of edible bird's nest by advanced drying method. <i>Drying Technology</i> , 2016, 34, 1330-1342.	1.7	10
56	A Box-Behnken design for optimization of ultrasound-assisted solvent extraction of hazelnut oil. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13743.	0.9	10
57	Comparison of <sc>DNA</sc> extraction methods for entomological origin identification of honey using simple additive weighting method. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2490-2499.	1.3	10
58	Kinetic retention of sialic acid and antioxidants in Malaysian edible bird's nest during low-temperature drying. <i>Drying Technology</i> , 2017, 35, 827-837.	1.7	9
59	Applications and effects of monoglycerides on frozen dessert stability. <i>LWT - Food Science and Technology</i> , 2018, 97, 508-515.	2.5	9
60	Anthocyanin Recovery from Mangosteen ( <i>Garcinia mangostana</i> L.) Hull using Lime Juice Acidified Aqueous Methanol Solvent Extraction. <i>Food Science and Technology Research</i> , 2013, 19, 971-978.	0.3	8
61	Characterisation of physicochemical properties of gum arabic powder at various particle sizes. <i>Food Research</i> , 2020, 4, 107-115.	0.3	8
62	Application of sago starch as a gelling agent in jam. <i>CYTA - Journal of Food</i> , 2012, 10, 275-286.	0.9	7
63	Flowability Properties of Labisia Pumila Herbal Powder. <i>Agriculture and Agricultural Science Procedia</i> , 2014, 2, 120-127.	0.6	7
64	Antioxidant Bioactive Compounds and Spoilage Microorganisms of Wax Apple ( <i>Syzygium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 188-201.	1.2	7
65	Processing of raw coconut milk for its value addition using spray and freeze drying techniques. <i>Journal of Food Process Engineering</i> , 2018, 41, e12602.	1.5	7
66	Effect of partial sugar replacement with ultrasonically treated citrus pectin on aeration and rheological properties of batter. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13827.	0.9	7
67	A novel method based on passive diffusion that reduces the moisture content of stingless bee () Tj ETQq1 1 0.784314 rgBT /Overlock 1.5 7	1.5	7
68	Sensory Analysis for Cow Milk Product Development Using High Pressure Processing (HPP) in the Dairy Industry. <i>Foods</i> , 2022, 11, 1233.	1.9	7
69	Increasing Resistant Starch Content in Fish Crackers Through Repetitive Cooking-Chilling Cycles. <i>International Journal of Food Properties</i> , 2014, 17, 966-977.	1.3	6
70	Development and Standardization of <i>Moringa oleifera</i> Leaves as a Natural Dietary Supplement. <i>Journal of Dietary Supplements</i> , 2019, 16, 66-85.	1.4	6
71	Understanding the Tableting Characteristics of <i>Ficus deltoidea</i> Powder by Fitting into Compression Models. <i>Journal of Food Process Engineering</i> , 2015, 38, 250-261.	1.5	5
72	Particle Size Distribution of Natural Peanut Butter and Its Dynamic Rheological Properties. <i>International Journal of Food Properties</i> , 2015, 18, 1888-1894.	1.3	5

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73	Kinetic Mechanism of Hazelnut Oil Extraction with Ultrasound-Assisted Osmotic Dehydration Pretreatment. <i>Food and Bioprocess Technology</i> , 2021, 14, 187-194.	2.6	5
74	Modelling of rheological behaviour of guava, pomelo and soursop juice concentrates via shear rate-temperature-concentration superpositioning. <i>Journal of Food Science and Technology</i> , 2018, 55, 1207-1213.	1.4	4
75	Effects of temperature and time on the physical characteristics of moist cakes baked in air fryer. <i>Journal of Food Science and Technology</i> , 2019, 56, 4616-4624.	1.4	4
76	Optimum DNA Extraction Methods for Edible Bird's Nest Identification Using Simple Additive Weighting Technique. <i>Foods</i> , 2021, 10, 1086.	1.9	4
77	Identification of distinctive properties of common Malaysian honeys. <i>Materials Today: Proceedings</i> , 2021, 42, 115-118.	0.9	4
78	Simultaneous UV-C and Ultrasonic Energy Treatment for Disinfection of Tomatoes and Its Antioxidant Properties. <i>Journal of Advanced Agricultural Technologies</i> , 2018, 5, 209-214.	0.2	4
79	Comparison of selected local honey with Manuka honey based on their nutritional and antioxidant properties. <i>Food Research</i> , 2020, 4, 205-213.	0.3	4
80	Impact of Humidified Baking on Crust and Crumb Properties of Open Bread during Storage. <i>Food Science and Technology Research</i> , 2013, 19, 29-37.	0.3	3
81	Changes in the physical properties and specific mechanical energy of corn-mango peel extrudates. <i>CYTA - Journal of Food</i> , 2020, 18, 417-426.	0.9	3
82	Kinetic modeling on quality parameters of raw Kelulut honey during dehydration process. <i>Journal of Food Process Engineering</i> , 2020, 43, e13392.	1.5	3
83	Optimising Tropical Fruit Juice Quality Using Thermosonication-Assisted Extraction via Blocked Face-Centered Composite Design. <i>Processes</i> , 2021, 9, 3.	1.3	3
84	Physicochemical characteristics, antioxidant properties and bacterial profiling of three Malaysian honey varieties: a study using multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5440-5451.	1.7	3
85	Flow Properties of Ficus Deltoidea Extract Powder and the Binders, A <sub>1</sub> and A <sub>2</sub> . <i>Journal of Food Process Engineering</i> , 2014, 37, 63-74.	1.5	2
86	Rheological Characterisation of Malaysian Varieties of Sweet Potato Doughs Using Large and Small Deformation Measurements. <i>International Journal of Food Properties</i> , 2015, 18, 963-977.	1.3	2
87	Effect of Blender and Blending Time on Color and Aroma Characteristics of Juice and Its Freeze-Dried Powder of Pandanus amaryllifolius Roxb. Leaves (Pandan). <i>International Journal of Food Engineering</i> , 2016, 12, 75-81.	0.7	2
88	Application of Osmotic Dehydration and Ultrasound to Enhance Hazelnut Oil Extraction. <i>Food Analytical Methods</i> , 2021, 14, 411-421.	1.3	2
89	Changes of Physical Properties during Microwave Processing of Sagon. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 758-767.	0.9	1
90	Postharvest deterioration of tomato ( <i>Solanum lycopersicum</i> ) and associated effects on antioxidant bioactive contents. <i>Acta Horticulturae</i> , 2017, , 327-334.	0.1	1

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91	Tableting Properties and Compression Models of <i>Labisia pumila</i> Tablets. <i>Journal of Dietary Supplements</i> , 2017, 14, 132-145.	1.4	1
92	Effect of surface area of clay pots on physicochemical and microbiological properties of stingless bee ( <i>Geniotrigona thoracica</i> ) honey. <i>Food Bioscience</i> , 2021, 40, 100839.	2.0	1
93	Compaction, flowability, and dissolution kinetics of <i>Andrographis paniculata</i> , <i>Eurycoma longifolia</i> , <i>Labisia pumila</i> , and <i>Orthosiphon stamineus</i> powders. <i>Journal of Food Process Engineering</i> , 2021, 44, e13729.	1.5	0
94	Effects of Different Drying Methods on Antioxidant Properties of Malaysian Ginger. <i>IOP Conference Series: Materials Science and Engineering</i> , 2021, 1176, 012045.	0.3	0