

# Nyuk Ling Chin

## List of Publications by Year in descending order

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94  
papers

1,781  
citations

236925  
25  
h-index

345221  
36  
g-index

95  
all docs

95  
docs citations

95  
times ranked

1931  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Physicochemical characteristics, antioxidant properties and bacterial profiling of three <scp>Malaysian</scp> honey varieties: a study using multivariate analysis. Journal of the Science of Food and Agriculture, 2022, 102, 5440-5451.   | 3.5 | 3         |
| 2  | Sensory Analysis for Cow Milk Product Development Using High Pressure Processing (HPP) in the Dairy Industry. Foods, 2022, 11, 1233.  | 4.3 | 7         |
| 3  | Kinetic Mechanism of Hazelnut Oil Extraction with Ultrasound-Assisted Osmotic Dehydration Pretreatment. Food and Bioprocess Technology, 2021, 14, 187-194.  | 4.7 | 5         |
| 4  | Application of Osmotic Dehydration and Ultrasound to Enhance Hazelnut Oil Extraction. Food Analytical Methods, 2021, 14, 411-421.   | 2.6 | 2         |
| 5  | Effect of surface area of clay pots on physicochemical and microbiological properties of stingless bee ( <i>Geniotrigona thoracica</i> ) honey. Food Bioscience, 2021, 40, 100839.  | 4.4 | 1         |
| 6  | A Review on Extraction Techniques and Its Future Applications in Industry. European Journal of Lipid Science and Technology, 2021, 123, 2000302.  | 1.5 | 40        |
| 7  | Optimum DNA Extraction Methods for Edible Bird's Nest Identification Using Simple Additive Weighting Technique. Foods, 2021, 10, 1086.  | 4.3 | 4         |
| 8  | Compaction, flowability, and dissolution kinetics of <i>Andrographis paniculata</i> , <i>Eurycoma longifolia</i> , <i>Labisia pumila</i> , and <i>Orthosiphon stamineus</i> powders. Journal of Food Process Engineering, 2021, 44, e13729. | 2.9 | 0         |
| 9  | Sourdough Microbiome Comparison and Benefits. Microorganisms, 2021, 9, 1355.  | 3.6 | 35        |
| 10 | Identification of distinctive properties of common Malaysian honeys. Materials Today: Proceedings, 2021, 42, 115-118.   | 1.8 | 4         |
| 11 | Effects of Different Drying Methods on Antioxidant Properties of Malaysian Ginger. IOP Conference Series: Materials Science and Engineering, 2021, 1176, 012045.  | 0.6 | 0         |
| 12 | Optimising Tropical Fruit Juice Quality Using Thermosonication-Assisted Extraction via Blocked Face-Centered Composite Design. Processes, 2021, 9, 3.   | 2.8 | 3         |
| 13 | Prediction of the shelf-life of date seeds brew by integration of acceptability and quality indices. Journal of Food Measurement and Characterization, 2020, 14, 1158-1171.   | 3.2 | 12        |
| 14 | A Review on Individual and Combination Technologies of UV-C Radiation and Ultrasound in Postharvest Handling of Fruits and Vegetables. Processes, 2020, 8, 1433.  | 2.8 | 21        |
| 15 | Physical and Microstructure Properties of Oyster Mushroom-Soy Protein Meat Analog via Single-Screw Extrusion. Foods, 2020, 9, 1023.   | 4.3 | 34        |
| 16 | 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         |
| 17 | Kinetic modeling on quality parameters of raw <scp><i>Kelulut</i></scp> honey during dehydration process. Journal of Food Process Engineering, 2020, 43, e13392.  | 2.9 | 3         |
| 18 | Physico-Chemical Changes, Microbiological Properties, and Storage Shelf Life of Cow and Goat Milk from Industrial High-Pressure Processing. Processes, 2020, 8, 697.  | 2.8 | 28        |

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|----|---|-----|-----------|
| 19 | The effect of particle size on the physical properties of Arabic gum powder. Journal of Food Process Engineering, 2020, 43, e13368.   | 2.9 | 18        |
| 20 | Comparison of selected local honey with Manuka honey based on their nutritional and antioxidant properties. Food Research, 2020, 4, 205-213.  | 0.8 | 4         |
| 21 | Characterisation of physicochemical properties of gum arabic powder at various particle sizes. Food Research, 2020, 4, 107-115.   | 0.8 | 8         |
| 22 | Effects of simultaneous UV-C radiation and ultrasonic energy postharvest treatment on bioactive compounds and antioxidant activity of tomatoes during storage. Food Chemistry, 2019, 270, 113-122.                                    | 8.2 | 49        |
| 23 | Application of Box-Behnken design in optimization of ultrasound effect on apple pectin as sugar replacer. LWT - Food Science and Technology, 2019, 115, 108449.   | 5.2 | 14        |
| 24 | Effects of temperature and time on the physical characteristics of moist cakes baked in air fryer. Journal of Food Science and Technology, 2019, 56, 4616-4624.   | 2.8 | 4         |
| 25 | Antioxidative and Quality Properties of Full-Fat Date Seeds Brew as Influenced by the Roasting Conditions. Antioxidants, 2019, 8, 226.  | 5.1 | 12        |
| 26 | A novel method based on passive diffusion that reduces the moisture content of stingless bee () Tj ETQq0 0 0 rgBT /Qverlock, 10 Tf 50 4   | 2.9 | 7         |
| 27 | Combination of ultrasound and ultravioletâ€C irradiation on kinetics of color, firmness, weight loss, and total phenolic content changes in tomatoes during storage. Journal of Food Processing and Preservation, 2019, 43, e14161.   | 2.0 | 15        |
| 28 | Comparison of Phytochemicals, Antioxidant and Anti-Inflammatory Properties of Sun-, Oven- and Freeze-Dried Ginger Extracts. Foods, 2019, 8, 456.  | 4.3 | 36        |
| 29 | Quality characteristics of dehydrated raw <i>Kelulut</i> honey. International Journal of Food Properties, 2019, 22, 556-571.  | 3.0 | 21        |
| 30 | 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.  | 4.3 | 31        |
| 31 | 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        |
| 32 | Development and Standardization of <i>Moringa oleifera</i> Leaves as a Natural Dietary Supplement. Journal of Dietary Supplements, 2019, 16, 66-85.   | 2.6 | 6         |
| 33 | Kinetics Modelling of the Colour, Hardness, Grinding Energy Consumption and Oil Yield Changes during the Conventional Roasting of Palm Date Seeds. Food Science and Technology Research, 2019, 25, 351-362.                           | 0.6 | 14        |
| 34 | Modelling of rheological behaviour of guava, pomelo and soursop juice concentrates via shear rate-temperature-concentration superpositioning. Journal of Food Science and Technology, 2018, 55, 1207-1213.                            | 2.8 | 4         |
| 35 | Characterization of edible bird's nest of different production, species and geographical origins using nutritional composition, physicochemical properties and antioxidant activities. Food Research International, 2018, 109, 35-43. | 6.2 | 41        |
| 36 | <i>Clinacanthus nutans</i> Lindau: Effects of drying methods on the bioactive compounds, color characteristics, and water activity. Drying Technology, 2018, 36, 146-159.   | 3.1 | 14        |

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|----|---|-----|-----------|
| 37 | 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.  | 5.5 | 29        |
| 38 | Processing of raw coconut milk for its value addition using spray and freeze drying techniques. Journal of Food Process Engineering, 2018, 41, e12602.  | 2.9 | 7         |
| 39 | Effect of partial sugar replacement with ultrasonically treated citrus pectin on aeration and rheological properties of batter. Journal of Food Processing and Preservation, 2018, 42, e13827.                      | 2.0 | 7         |
| 40 | A Box-Behnken design for optimization of ultrasound-assisted solvent extraction of hazelnut oil. Journal of Food Processing and Preservation, 2018, 42, e13743.   | 2.0 | 10        |
| 41 | Effect of ultrasound pre-treatment on adsorbent in dye adsorption compared with ultrasound simultaneous adsorption. Ultrasonics Sonochemistry, 2018, 48, 64-70.   | 8.2 | 47        |
| 42 | Applications and effects of monoglycerides on frozen dessert stability. LWT - Food Science and Technology, 2018, 97, 508-515.   | 5.2 | 9         |
| 43 | 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.                | 3.0 | 25        |
| 44 | Comparison of <scp>DNA</scp> extraction methods for entomological origin identification of honey using simple additive weighting method. International Journal of Food Science and Technology, 2018, 53, 2490-2499. | 2.7 | 10        |
| 45 | Simultaneous UV-C and Ultrasonic Energy Treatment for Disinfection of Tomatoes and Its Antioxidant Properties. Journal of Advanced Agricultural Technologies, 2018, 5, 209-214.                                     | 0.2 | 4         |
| 46 | A comparative quality study and energy saving on intermittent heat pump drying of Malaysian edible bird's nest. Drying Technology, 2017, 35, 4-14.  | 3.1 | 18        |
| 47 | Classification of Honey from Its Bee Origin via Chemical Profiles and Mineral Content. Food Analytical Methods, 2017, 10, 19-30.  | 2.6 | 65        |
| 48 | Antioxidant Bioactive Compounds and Spoilage Microorganisms of Wax Apple (<i>Syzygium</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 188-201.   | 2.4 | 7         |
| 49 | Molecular identification of honey entomological origin based on bee mitochondrial 16S rRNA and COI gene sequences. Food Control, 2017, 78, 150-159.   | 5.5 | 37        |
| 50 | Effect of ambient conditions on drying of herbs in solar greenhouse dryer with integrated heat pump. Drying Technology, 2017, 35, 1721-1732.  | 3.1 | 42        |
| 51 | Thermosonication and optimization of stingless bee honey processing. Food Science and Technology International, 2017, 23, 608-622.  | 2.2 | 29        |
| 52 | Postharvest deterioration of tomato (<i>Solanum lycopersicum</i>) and associated effects on antioxidant bioactive contents. Acta Horticulturae, 2017, , 327-334.  | 0.2 | 1         |
| 53 | Classification of entomological origin of honey based on its physicochemical and antioxidant properties. International Journal of Food Properties, 2017, 20, S2723-S2738.   | 3.0 | 85        |
| 54 | Processing of Moringa leaves as natural source of nutrients by optimization of drying and grinding mechanism. Journal of Food Process Engineering, 2017, 40, e12583.  | 2.9 | 26        |

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|----|---|-----|-----------|
| 55 | Tableting Properties and Compression Models of Labisia pumila Tablets. Journal of Dietary Supplements, 2017, 14, 132-145.   | 2.6 | 1         |
| 56 | Kinetic retention of sialic acid and antioxidants in Malaysian edible bird's nest during low-temperature drying. Drying Technology, 2017, 35, 827-837.  | 3.1 | 9         |
| 57 | Effect of Aminosilane Concentrations on the Properties of Poly(Lactic Acid)/Kenaf-Derived Cellulose Composites. Polymers and Polymer Composites, 2017, 25, 63-76.   | 1.9 | 13        |
| 58 | Comparison of Acidic and Enzymatic Pectin Extraction from Passion Fruit Peels and Its Gel Properties. Journal of Food Process Engineering, 2016, 39, 501-511.   | 2.9 | 46        |
| 59 | Effects of Grinding Time on Rheological, Textural and Physical Properties of Natural Peanut Butter Stored at Different Temperatures. Journal of Texture Studies, 2016, 47, 131-141.   | 2.5 | 15        |
| 60 | Effect of high power ultrasonic treatment on whey protein foaming quality. International Journal of Food Science and Technology, 2016, 51, 617-624.   | 2.7 | 15        |
| 61 | Dissolution profiling and its comparison of natural fruit powder effervescent tablets. Journal of Food Engineering, 2016, 178, 60-70.   | 5.2 | 14        |
| 62 | Color changes, nitrite content, and rehydration capacity of edible bird's nest by advanced drying method. Drying Technology, 2016, 34, 1330-1342.   | 3.1 | 10        |
| 63 | Quality changes of stabilizer-free natural peanut butter during storage. Journal of Food Science and Technology, 2016, 53, 694-702.   | 2.8 | 18        |
| 64 | Effect of Blender and Blending Time on Color and Aroma Characteristics of Juice and Its Freeze-Dried Powder of <i>Pandanus amaryllifolius</i> Roxb. Leaves (Pandan). International Journal of Food Engineering, 2016, 12, 75-81.          | 1.5 | 2         |
| 65 | Rheological Characterisation of Malaysian Varieties of Sweet Potato Doughs Using Large and Small Deformation Measurements. International Journal of Food Properties, 2015, 18, 963-977.   | 3.0 | 2         |
| 66 | Understanding the Tableting Characteristics of <i>Ficus deltoidea</i> Powder by Fitting into Compression Models. Journal of Food Process Engineering, 2015, 38, 250-261.  | 2.9 | 5         |
| 67 | Preliminary nitrite, nitrate and colour analysis of Malaysian edible bird's nest. Information Processing in Agriculture, 2015, 2, 1-5.  | 4.1 | 19        |
| 68 | Improvement of Eggless Cake Structure Using Ultrasonically Treated Whey Protein. Food and Bioprocess Technology, 2015, 8, 605-614.  | 4.7 | 37        |
| 69 | Particle Size Distribution of Natural Peanut Butter and Its Dynamic Rheological Properties. International Journal of Food Properties, 2015, 18, 1888-1894.  | 3.0 | 5         |
| 70 | Effect of acetone extract from stem bark of Acacia species ( <i>A. dealbata</i> , <i>A. ferruginea</i> and <i>A. Tj</i> ) on the growth of <i>ETQq000rgBT</i> / <i>Overlock 10 Tf 50 147 T</i> of Biological Sciences, 2015, 22, 685-691. | 3.8 | 19        |
| 71 | Oxidative Stability of Pistachio ( <i>Pistacia vera</i> L.) Paste and Spreads. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1015-1021.   | 1.9 | 14        |
| 72 | Flowability Properties of Labisia Pumila Herbal Powder. Agriculture and Agricultural Science Procedia, 2014, 2, 120-127.  | 0.6 | 7         |

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|----|---|-----|-----------|
| 73 | Tableting and Dissolution Characteristics of Mixed Fruit Powder. Agriculture and Agricultural Science Procedia, 2014, 2, 18-25.   | 0.6 | 12        |
| 74 | Increasing Resistant Starch Content in Fish Crackers Through Repetitive Cooking-Chilling Cycles. International Journal of Food Properties, 2014, 17, 966-977.   | 3.0 | 6         |
| 75 | Total Phenolic Contents and Colour Intensity of Malaysian Honeys from the Apis spp. and Trigona spp. Bees. Agriculture and Agricultural Science Procedia, 2014, 2, 150-155.                                 | 0.6 | 69        |
| 76 | Drying Kinetics and Colour Analysis of Moringa Oleifera Leaves. Agriculture and Agricultural Science Procedia, 2014, 2, 394-400.  | 0.6 | 50        |
| 77 | Flow Properties of <i>Ficus Deltoidea</i> Extract Powder and the Binders, <i>Acidisol</i> and <i>Acivicel</i> . Journal of Food Process Engineering, 2014, 37, 63-74.                                       | 2.9 | 2         |
| 78 | Changes of Physical Properties during Microwave Processing of Sagon. Journal of Food Processing and Preservation, 2014, 38, 758-767.  | 2.0 | 1         |
| 79 | Simultaneous time-temperature-thickness superposition theoretical and statistical modelling of convective drying of guava. Journal of Food Science and Technology, 2014, 51, 3609-3622.                     | 2.8 | 12        |
| 80 | The Effect of Monoglyceride Addition on the Rheological Properties of Pistachio Spread. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1517-1521.  | 1.9 | 10        |
| 81 | 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        |
| 82 | Modelling of rheological behaviour of soursop juice concentrates using shear rate-temperature-concentration superposition. Journal of Food Engineering, 2013, 118, 380-386.                                 | 5.2 | 52        |
| 83 | Textural, Rheological and Sensory Properties and Oxidative Stability of Nut Spreads—A Review. International Journal of Molecular Sciences, 2013, 14, 4223-4241.   | 4.1 | 75        |
| 84 | Impact of Humidified Baking on Crust and Crumb Properties of Open Bread during Storage. Food Science and Technology Research, 2013, 19, 29-37.  | 0.6 | 3         |
| 85 | Anthocyanin Recovery from Mangosteen ( <i>Garcinia mangostana</i> L.) Hull using Lime Juice Acidified Aqueous Methanol Solvent Extraction. Food Science and Technology Research, 2013, 19, 971-978.         | 0.6 | 8         |
| 86 | Effect of Processing on Instrumental Textural Properties of Traditional <i>Dodol</i> Using Back Extrusion. International Journal of Food Properties, 2012, 15, 495-506.                                     | 3.0 | 26        |
| 87 | Extraction of Total Phenolic Content from <i>Garcinia mangostana</i> Linn. hull. I. Effects of Solvents and UV-Vis Spectrophotometer Absorbance Method. Food and Bioprocess Technology, 2012, 5, 2928-2933. | 4.7 | 37        |
| 88 | Application of sago starch as a gelling agent in jam. CYTA - Journal of Food, 2012, 10, 275-286.  | 1.9 | 7         |
| 89 | A Box-Behnken Design for Determining the Optimum Experimental Condition of Cake Batter Mixing. Food and Bioprocess Technology, 2012, 5, 972-982.  | 4.7 | 26        |
| 90 | THE DRYING AND TABLETTING OF PITAYA POWDER. Journal of Food Process Engineering, 2012, 35, 763-771.   | 2.9 | 31        |

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|----|--|-----|-----------|
| 91 | 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. | 2.7 | 19        |
| 92 | Power ultrasound aided batter mixing for sponge cake batter. Journal of Food Engineering, 2011, 104, 430-437.  | 5.2 | 32        |
| 93 | Acceleration Effects of Microbial Inoculum on Palm Oil Mill Organic Waste Composting. Compost Science and Utilization, 2011, 19, 135-142.  | 1.2 | 10        |
| 94 | A Review on Analytical Methods for Honey Classification, Identification and Authentication. , 0, , .   |     | 18        |