

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
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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 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
2	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
3	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
4	Application of Osmotic Dehydration and Ultrasound to Enhance Hazelnut Oil Extraction. <i>Food Analytical Methods</i> , 2021, 14, 411-421.	1.3	2
5	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
6	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
7	Optimum DNA Extraction Methods for Edible Bird's Nest Identification Using Simple Additive Weighting Technique. <i>Foods</i> , 2021, 10, 1086.	1.9	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. <i>Journal of Food Process Engineering</i> , 2021, 44, e13729.	1.5	0
9	Sourdough Microbiome Comparison and Benefits. <i>Microorganisms</i> , 2021, 9, 1355.	1.6	35
10	Identification of distinctive properties of common Malaysian honeys. <i>Materials Today: Proceedings</i> , 2021, 42, 115-118.	0.9	4
11	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
12	Optimising Tropical Fruit Juice Quality Using Thermosonication-Assisted Extraction via Blocked Face-Centered Composite Design. <i>Processes</i> , 2021, 9, 3.	1.3	3
13	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
14	A Review on Individual and Combination Technologies of UV-C Radiation and Ultrasound in Postharvest Handling of Fruits and Vegetables. <i>Processes</i> , 2020, 8, 1433.	1.3	21
15	Physical and Microstructure Properties of Oyster Mushroom-Soy Protein Meat Analog via Single-Screw Extrusion. <i>Foods</i> , 2020, 9, 1023.	1.9	34
16	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
17	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
18	Physico-Chemical Changes, Microbiological Properties, and Storage Shelf Life of Cow and Goat Milk from Industrial High-Pressure Processing. <i>Processes</i> , 2020, 8, 697.	1.3	28

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19	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
20	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
21	Characterisation of physicochemical properties of gum arabic powder at various particle sizes. <i>Food Research</i> , 2020, 4, 107-115.	0.3	8
22	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
23	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
24	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
25	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
26	A novel method based on passive diffusion that reduces the moisture content of stingless bee (<i>T. ETQq0 0 0 rgBT/Overlock_10 Tf 50 4</i>)	1.5	7
27	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
28	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
29	Quality characteristics of dehydrated raw <i>Kelulut</i> honey. <i>International Journal of Food Properties</i> , 2019, 22, 556-571.	1.3	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. <i>Foods</i> , 2019, 8, 61.	1.9	31
31	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.	1.3	30
32	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
33	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
34	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
35	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
36	<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

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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. <i>Food Control</i> , 2018, 84, 118-127.	2.8	29
38	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
39	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
40	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
41	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
42	Applications and effects of monoglycerides on frozen dessert stability. <i>LWT - Food Science and Technology</i> , 2018, 97, 508-515.	2.5	9
43	Pattern recognition analysis on nutritional profile and chemical composition of edible bird's nest for its origin and authentication. <i>International Journal of Food Properties</i> , 2018, 21, 1680-1696.	1.3	25
44	Comparison of DNA 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
45	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
46	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
47	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
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.	1.2	7
49	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
50	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
51	Thermosonication and optimization of stingless bee honey processing. <i>Food Science and Technology International</i> , 2017, 23, 608-622.	1.1	29
52	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
53	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
54	Processing of Moringa leaves as natural source of nutrients by optimization of drying and grinding mechanism. <i>Journal of Food Process Engineering</i> , 2017, 40, e12583.	1.5	26

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55	Tableting Properties and Compression Models of Labisia pumila Tablets. Journal of Dietary Supplements, 2017, 14, 132-145.	1.4	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.	1.7	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.	1.0	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.	1.5	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.	1.1	15
60	Effect of high power ultrasonic treatment on whey protein foaming quality. International Journal of Food Science and Technology, 2016, 51, 617-624.	1.3	15
61	Dissolution profiling and its comparison of natural fruit powder effervescent tablets. Journal of Food Engineering, 2016, 178, 60-70.	2.7	14
62	Color changes, nitrite content, and rehydration capacity of edible bird's nest by advanced drying method. Drying Technology, 2016, 34, 1330-1342.	1.7	10
63	Quality changes of stabilizer-free natural peanut butter during storage. Journal of Food Science and Technology, 2016, 53, 694-702.	1.4	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.	0.7	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.	1.3	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.	1.5	5
67	Preliminary nitrite, nitrate and colour analysis of Malaysian edible bird's nest. Information Processing in Agriculture, 2015, 2, 1-5.	2.9	19
68	Improvement of Eggless Cake Structure Using Ultrasonically Treated Whey Protein. Food and Bioprocess Technology, 2015, 8, 605-614.	2.6	37
69	Particle Size Distribution of Natural Peanut Butter and Its Dynamic Rheological Properties. International Journal of Food Properties, 2015, 18, 1888-1894.	1.3	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>Trichoderma reesei</i> and <i>Aspergillus niger</i> . Journal of Biological Sciences, 2015, 22, 685-691.	1.8	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.	0.8	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.	1.3	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>Acdisol</i> and <i>Acvicel</i> . Journal of Food Process Engineering, 2014, 37, 63-74.	1.5	2
78	Changes of Physical Properties during Microwave Processing of Sagon. Journal of Food Processing and Preservation, 2014, 38, 758-767.	0.9	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.	1.4	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.	0.8	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.	2.7	52
83	Textural, Rheological and Sensory Properties and Oxidative Stability of Nut Spreads—A Review. International Journal of Molecular Sciences, 2013, 14, 4223-4241.	1.8	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.	0.3	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.	0.3	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.	1.3	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.	2.6	37
88	Application of sago starch as a gelling agent in jam. CYTA - Journal of Food, 2012, 10, 275-286.	0.9	7
89	A Box-Behnken Design for Determining the Optimum Experimental Condition of Cake Batter Mixing. Food and Bioprocess Technology, 2012, 5, 972-982.	2.6	26
90	THE DRYING AND TABLETTING OF PITAYA POWDER. Journal of Food Process Engineering, 2012, 35, 763-771.	1.5	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.	1.3	19
92	Power ultrasound aided batter mixing for sponge cake batter. Journal of Food Engineering, 2011, 104, 430-437.	2.7	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