Nazamid Saari

List of Publications by Year
in descending order

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Version: 2024-02-01

146 papers	6,581 citations	70961 41 h-index	76769 74 g-index
148 all docs	148 docs citations	148 times ranked	9018 citing authors

#	Article	IF	Citations
1	High-Value Components and Bioactives from Sea Cucumbers for Functional Foodsâ€"A Review. Marine Drugs, 2011, 9, 1761-1805.	2.2	567
2	Valuable Nutrients and Functional Bioactives in Different Parts of Olive (Olea europaea L.)â€"A Review. International Journal of Molecular Sciences, 2012, 13, 3291-3340.	1.8	467
3	Microalgae for High-Value Products Towards Human Health and Nutrition. Marine Drugs, 2019, 17, 304.	2.2	355
4	An Investigation into the Antiobesity Effects ofMorinda citrifoliaL. Leaf Extract in High Fat Diet Induced Obese Rats Using a¹H NMR Metabolomics Approach. Journal of Diabetes Research, 2016, 2016, 1-14.	1.0	285
5	Coriander (Coriandrum sativum L.): A Potential Source of Highâ€Value Components for Functional Foods and Nutraceuticalsâ€•A Review. Phytotherapy Research, 2013, 27, 1439-1456.	2.8	184
6	Degradation of veterinary antibiotics and hormone during broiler manure composting. Bioresource Technology, 2013, 131, 476-484.	4.8	180
7	Effect of Freeze-Drying on the Antioxidant Compounds and Antioxidant Activity of Selected Tropical Fruits. International Journal of Molecular Sciences, 2011, 12, 4678-4692.	1.8	179
8	Recent advances in food biopeptides: Production, biological functionalities and therapeutic applications. Biotechnology Advances, 2015, 33, 80-116.	6.0	145
9	Simultaneous determination of veterinary antibiotics and hormone in broiler manure, soil and manure compost by liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2012, 1262, 160-168.	1.8	131
10	Compositional Variation in Sugars and Organic Acids at Different Maturity Stages in Selected Small Fruits from Pakistan. International Journal of Molecular Sciences, 2012, 13, 1380-1392.	1.8	128
11	Occurrence of veterinary antibiotics and progesterone in broiler manure and agricultural soil in Malaysia. Science of the Total Environment, 2014, 488-489, 261-267.	3.9	127
12	Effect of Maturity on Phenolics (Phenolic Acids and Flavonoids) Profile of Strawberry Cultivars and Mulberry Species from Pakistan. International Journal of Molecular Sciences, 2012, 13, 4591-4607.	1.8	106
13	Purification and characterization of membrane-bound peroxidases from Metroxylon sagu. Food Chemistry, 2004, 85, 365-376.	4.2	88
14	Ameliorating Effects of Exogenously Applied Proline on Seed Composition, Seed Oil Quality and Oil Antioxidant Activity of Maize (Zea mays L.) under Drought Stress. International Journal of Molecular Sciences, 2013, 14, 818-835.	1.8	84
15	Kundur [Benincasa hispida (Thunb.) Cogn.]: A potential source for valuable nutrients and functional foods. Food Research International, 2011, 44, 2368-2376.	2.9	83
16	Anti-Helicobacter pylori and Urease Inhibition Activities of Some Traditional Medicinal Plants. Molecules, 2013, 18, 2135-2149.	1.7	83
17	Effect of preâ€germination time of brown rice on serum cholesterol levels of hypercholesterolaemic rats. Journal of the Science of Food and Agriculture, 2010, 90, 245-251.	1.7	77
18	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Oxidant Activities of Sea Cucumber (Actinopyga lecanora) Hydrolysates. International Journal of Molecular Sciences, 2015, 16, 28870-28885.	1.8	75

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19	Effects of drying techniques on the physicochemical, functional, thermal, structural and rheological properties of mung bean (Vigna radiata) protein isolate powder. Food Research International, 2020, 138, 109783.	2.9	75
20	Review on the Biological Detoxification of Mycotoxins Using Lactic Acid Bacteria to Enhance the Sustainability of Foods Supply. Molecules, 2020, 25, 2655.	1.7	75
21	Purification and characterization of angiotensin converting enzyme-inhibitory peptides derived from Stichopus horrens : Stability study against the ACE and inhibition kinetics. Journal of Functional Foods, 2016, 20, 276-290.	1.6	72
22	MPD3: a useful medicinal plants database for drug designing. Natural Product Research, 2017, 31, 1228-1236.	1.0	72
23	A Glutamic Acid-Producing Lactic Acid Bacteria Isolated from Malaysian Fermented Foods. International Journal of Molecular Sciences, 2012, 13, 5482-5497.	1.8	68
24	Identification of antifungal peptides produced by Lactobacillus plantarum IS10 grown in the MRS broth. Food Control, 2016, 59, 27-30.	2.8	65
25	Identification and characterization of papain-generated antioxidant peptides from palm kernel cake proteins. Food Research International, 2014, 62, 726-734.	2.9	62
26	Production of Defatted Palm Kernel Cake Protein Hydrolysate as a Valuable Source of Natural Antioxidants. International Journal of Molecular Sciences, 2012, 13, 8097-8111.	1.8	61
27	Optimization of Î³-Aminobutyric Acid Production by Lactobacillus plantarum Taj-Apis362 from Honeybees. Molecules, 2015, 20, 6654-6669.	1.7	61
28	Antifungal activity determination for the peptides generated by Lactobacillus plantarum TE10 against Aspergillus flavus in maize seeds. Food Control, 2020, 109, 106898.	2.8	61
29	Variations of Antioxidant Characteristics and Mineral Contents in Pulp and Peel of Different Apple (Malus domestica Borkh.) Cultivars from Pakistan. Molecules, 2012, 17, 390-407.	1.7	60
30	Purification, characterization and thermal inactivation kinetics of a non-regioselective thermostable lipase from a genotypically identified extremophilic Bacillus subtilis NS 8. New Biotechnology, 2011, 28, 738-745.	2.4	59
31	Protective effect of Centella asiatica extract and powder on oxidative stress in rats. Food Chemistry, 2007, 100, 535-541.	4.2	55
32	Improved QuEChERS and solid phase extraction for multi-residue analysis of pesticides in paddy soil and water using ultra-high performance liquid chromatography tandem mass spectrometry. Microchemical Journal, 2019, 145, 614-621.	2.3	55
33	Multiepitope-Based Subunit Vaccine Design and Evaluation against Respiratory Syncytial Virus Using Reverse Vaccinology Approach. Vaccines, 2020, 8, 288.	2.1	55
34	High angiotensin-I converting enzyme (ACE) inhibitory activity of Alcalase-digested green soybean (Glycine max) hydrolysates. Food Research International, 2018, 106, 589-597.	2.9	53
35	Purification and characterization of membrane-bound polyphenoloxidase (mPPO) from Snake fruit [Salacca zalacca (Gaertn.) Voss]. Food Chemistry, 2013, 136, 407-414.	4.2	51
36	Identification, structure-activity relationship and in silico molecular docking analyses of five novel angiotensin I-converting enzyme (ACE)-inhibitory peptides from stone fish (Actinopyga lecanora) hydrolysates. PLoS ONE, 2019, 14, e0197644.	1.1	49

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37	Functional food and nutraâ€pharmaceutical perspectives of date (Phoenix dactylifera L.) fruit. Journal of Food Biochemistry, 2020, 44, e13332.	1.2	49
38	Structural and rheological changes of texturized mung bean protein induced by feed moisture during extrusion. Food Chemistry, 2021, 344, 128643.	4.2	49
39	Identification of Lactobacillus plantarum, Lactobacillus pentosus and Lactobacillus fermentum from honey stomach of honeybee. Brazilian Journal of Microbiology, 2013, 44, 717-722.	0.8	48
40	Effect of Pre-Germination Time on Amino Acid Profile and Gamma Amino Butyric Acid (GABA) Contents in Different Varieties of Malaysian Brown Rice. International Journal of Food Properties, 2011, 14, 1386-1399.	1.3	46
41	Occurrence of commonly used pesticides in personal air samples and their associated health risk among paddy farmers. Science of the Total Environment, 2017, 603-604, 381-389.	3.9	46
42	Lacto-fermented Kenaf (Hibiscus cannabinus L.) seed protein as a source of bioactive peptides and their applications as natural preservatives. Food Control, 2020, 110, 106969.	2.8	45
43	Ascorbate oxidase from starfruit (Averrhoa carambola): preparation and its application in the determination of ascorbic acid from fruit juices. Food Chemistry, 1999, 66, 57-61.	4.2	42
44	Preparation of bioactive peptides with high angiotensin converting enzyme inhibitory activity from winged bean [Psophocarpus tetragonolobus (L.) DC.] seed. Journal of Food Science and Technology, 2014, 51, 3658-3668.	1.4	40
45	Effects of Storage Time and Temperature on Lipid Oxidation and Protein Co-Oxidation of Low-Moisture Shredded Meat Products. Antioxidants, 2019, 8, 486.	2.2	40
46	Anti-obesity effect of ethanolic extract from Cosmos caudatus Kunth leaf in lean rats fed a high fat diet. BMC Complementary and Alternative Medicine, 2017, 17, 122.	3.7	39
47	Anti-obesity and antioxidant activities of selected medicinal plants and phytochemical profiling of bioactive compounds. International Journal of Food Properties, 2017, 20, 2616-2629.	1.3	39
48	Hypoglycemic effects of cocoa (Theobroma cacao L.) autolysates. Food Chemistry, 2012, 134, 905-911.	4.2	38
49	In vitro antifungal activity of lactic acid bacteria low molecular peptides against spoilage fungi of bakery products. Annals of Microbiology, 2018, 68, 557-567.	1.1	38
50	Purification and characterization of sago starch-degrading glucoamylase from Acremonium sp. endophytic fungus. Food Chemistry, 2000, 71, 221-227.	4.2	37
51	Effects of roasting on phenolics composition and antioxidant activity of peanut (Arachis hypogaea L.) kernel flour. European Food Research and Technology, 2011, 233, 599-608.	1.6	37
52	Plants' Metabolites as Potential Antiobesity Agents. Scientific World Journal, The, 2012, 2012, 1-8.	0.8	37
53	Enzyme Hydrolysates fromStichopus horrensas a New Source for Angiotensin-Converting Enzyme Inhibitory Peptides. Evidence-based Complementary and Alternative Medicine, 2012, 2012, 1-9.	0.5	36
54	Actinopyga lecanora Hydrolysates as Natural Antibacterial Agents. International Journal of Molecular Sciences, 2012, 13, 16796-16811.	1.8	36

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55	Variation of bioactive compounds and antioxidant activity of carambola (Averrhoa carambola L.) fruit at different ripening stages. Scientia Horticulturae, 2014, 172, 325-331.	1.7	36
56	Indigenous marine diatoms as novel sources of bioactive peptides with antihypertensive and antioxidant properties. International Journal of Food Science and Technology, 2019, 54, 1514-1522.	1.3	36
57	Microbial Growth, Sensory Characteristic and pH as Potential Spoilage Indicators of Chinese Yellow Wet Noodles from Commercial Processing Plants. American Journal of Applied Sciences, 2009, 6, 1059-1066.	0.1	36
58	Overexpression and optimization of glutamate decarboxylase in <scp>L</scp>actobacillus plantarumâ€¦<scp>Tajâ€Apis</scp>362 for high gammaâ€aminobutyric acid production. Microbial Biotechnology, 2015, 8, 623-632.	2.0	35
59	In vitro and in vivo antihypertensive activity of palm kernel cake protein hydrolysates: Sequencing and characterization of potent bioactive peptides. Industrial Crops and Products, 2015, 76, 112-120.	2.5	34
60	Evaluation of commercial soy sauce koji strains of Aspergillus oryzae for Î³-aminobutyric acid (GABA) production. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 1387-1395.	1.4	33
61	Optimization of Bromelain-Aided Production of Angiotensin I-Converting Enzyme Inhibitory Hydrolysates from Stone Fish Using Response Surface Methodology. Marine Drugs, 2017, 15, 104.	2.2	31
62	Enhanced physicochemical stability and efficacy of angiotensin I-converting enzyme (ACE) - inhibitory biopeptides by chitosan nanoparticles optimized using Box-Behnken design. Scientific Reports, 2018, 8, 10411.	1.6	31
63	Oxidation of polyphenols in unfermented and partly fermented cocoa beans by cocoa polyphenol oxidase and tyrosinase. Journal of the Science of Food and Agriculture, 2002, 82, 559-566.	1.7	30
64	Improved In Vivo Efficacy of Anti-Hypertensive Biopeptides Encapsulated in Chitosan Nanoparticles Fabricated by Ionotropic Gelation on Spontaneously Hypertensive Rats. Nanomaterials, 2017, 7, 421.	1.9	30
65	Anti-Obesity Attributes; UHPLC-QTOF-MS/MS-Based Metabolite Profiling and Molecular Docking Insights of Taraxacum officinale. Molecules, 2020, 25, 4935.	1.7	30
66	GABA enhancement by simple carbohydrates in yoghurt fermented using novel, self-cloned Lactobacillus plantarum Taj-Apis362 and metabolomics profiling. Scientific Reports, 2021, 11, 9417.	1.6	30
67	Winged bean [Psophorcarpus tetragonolobus (L.) DC] seeds as an underutilised plant source of bifunctional proteolysate and biopeptides. Food and Function, 2014, 5, 1007.	2.1	29
68	The morphology of Ganoderma lucidum mycelium in a repeated-batch fermentation for exopolysaccharide production. Biotechnology Reports (Amsterdam, Netherlands), 2016, 11, 2-11.	2.1	29
69	Thermal and physicochemical properties of red tilapia (Oreochromis niloticus) surimi gel as affected by microbial transglutaminase. Animal Production Science, 2017, 57, 993.	0.6	29
70	Response Surface Optimisation for the Production of Antioxidant Hydrolysates from Stone Fish Protein Using Bromelain. Evidence-based Complementary and Alternative Medicine, 2017, 2017, 1-10.	0.5	28
71	Kenaf (Hibiscus cannabinus L.) Seed and its Potential Food Applications: A Review. Journal of Food Science, 2019, 84, 2015-2023.	1.5	28
72	Screening and identification of extracellular lipase-producing thermophilic bacteria from a Malaysian hot spring. World Journal of Microbiology and Biotechnology, 2003, 19, 961-968.	1.7	27

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73	Evaluation of Silica-H2SO4 as an Efficient Heterogeneous Catalyst for the Synthesis of Chalcones. Molecules, 2013, 18, 10081-10094.	1.7	27
74	Novel Antifungal Peptides Produced by Leuconostoc mesenteroides DU15 Effectively Inhibit Growth of Aspergillus niger. Journal of Food Science, 2015, 80, M1026-30.	1.5	27
75	The Improvement of The Endogenous Antioxidant Property of Stone Fish (Actinopyga lecanora) Tissue Using Enzymatic Proteolysis. BioMed Research International, 2013, 2013, 1-9.	0.9	26
76	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Hypertensive Effect of Protein Hydrolysate from Actinopyga lecanora (Sea Cucumber) in Rats. Marine Drugs, 2016, 14, 176.	2.2	25
77	Vital parameters for high gamma-aminobutyric acid (GABA) production by an industrial soy sauce koji Aspergillus oryzae NSK in submerged-liquid fermentation. Food Science and Biotechnology, 2019, 28, 1747-1757.	1.2	25
78	Phenotypic and molecular identification of a novel thermophilic Anoxybacillus species: a lipase-producing bacterium isolated from a Malaysian hotspring. World Journal of Microbiology and Biotechnology, 2009, 25, 1981-1988.	1.7	24
79	The Effect of the Application of Edible Coatings on or before Ultraviolet Treatment on Postharvested Longan Fruits. Journal of Food Quality, 2017, 2017, 1-11.	1.4	24
80	The impact of single and double hydrogen bonds on crystallization and melting regimes of Ajwa and Barni lipids. Food Research International, 2012, 48, 657-666.	2.9	23
81	Low molecular weight peptides generated from palm kernel cake via solid state lacto-fermentation extend the shelf life of bread. LWT - Food Science and Technology, 2020, 134, 110206.	2.5	23
82	Blood-pressure lowering efficacy of winged bean seed hydrolysate in spontaneously hypertensive rats, peptide characterization and a toxicity study in Sprague-Dawley rats. Food and Function, 2018, 9, 1657-1671.	2.1	20
83	Alcalase-generated proteolysates of stone fish (Actinopyga lecanora) flesh as a new source of antioxidant peptides. International Journal of Food Properties, 2018, 21, 1541-1559.	1.3	20
84	Response Factorial Design Analysis on Papain-Generated Hydrolysates from Actinopyga lecanora for Determination of Antioxidant and Antityrosinase Activities. Molecules, 2020, 25, 2663.	1.7	20
85	Enzymatically synthesised fructooligosaccharides from sugarcane syrup modulate the composition and short-chain fatty acid production of the human intestinal microbiota. Food Research International, 2021, 149, 110677.	2.9	20
86	THE EFFECTS OF MORINDA CITRIFOLIA, MOMORDICA CHARANTIA AND CENTELLA ASIATICA EXTRACTS ON LIPOPROTEIN LIPASE AND 3T3-L1 PREADIPOCYTES. Journal of Food Biochemistry, 2011, 35, 1186-1205.	1.2	19
87	Anti-Pancreatic Lipase and Antioxidant Activity of Selected Tropical Herbs. International Journal of Food Properties, 2012, 15, 569-578.	1.3	19
88	Preparation and characterisation of nanoliposomes containing winged bean seeds bioactive peptides. Journal of Microencapsulation, 2015, 32, 488-495.	1.2	19
89	Modeling of glutamic acid production by Lactobacillus plantarum MNZ. Electronic Journal of Biotechnology, 2013, 16, .	1.2	18
90	UHPLC-QTOF-MS/MS metabolites profiling and antioxidant/antidiabetic attributes of Cuscuta reflexa grown on Casearia tomentosa: exploring phytochemicals role via molecular docking. International Journal of Food Properties, 2020, 23, 918-940.	1.3	18

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91	Improvement in raw sago starch degrading enzyme production from Acremonium sp. endophytic fungus using carbon and nitrogen sources. Enzyme and Microbial Technology, 2000, 27, 511-515.	1.6	17
92	Generation, Fractionation, and Characterization of Ironâ€Chelating Protein Hydrolysate from Palm Kernel Cake Proteins. Journal of Food Science, 2016, 81, C341-7.	1.5	17
93	Toxicity study and blood pressureâ€“lowering efficacy of whey protein concentrate hydrolysate in rat models, plus peptide characterization. Journal of Dairy Science, 2020, 103, 2053-2064.	1.4	17
94	RSM Based Optimization of Chemical and Enzymatic Transesterification of Palm Oil: Biodiesel Production and Assessment of Exhaust Emission Levels. Scientific World Journal, The, 2014, 2014, 1-11.	0.8	16
95	Morinda citrifolia L. leaf extract prevent weight gain in Sprague-Dawley rats fed a high fat diet. Food and Nutrition Research, 2017, 61, 1338919.	1.2	16
96	Ergogenic Attributes of Young and Mature Coconut (Cocos nucifera L.) Water Based on Physical Properties, Sugars and Electrolytes Contents. International Journal of Food Properties, 2018, 21, 2378-2389.	1.3	16
97	Angiotensin Converting Enzyme (ACE)-Peptide Interactions: Inhibition Kinetics, In Silico Molecular Docking and Stability Study of Three Novel Peptides Generated from Palm Kernel Cake Proteins. Biomolecules, 2019, 9, 569.	1.8	15
98	A comparative study of extraction techniques for maximum recovery of glutamate decarboxylase (GAD) from Aspergillus oryzae NSK. BMC Research Notes, 2013, 6, 526.	0.6	14
99	Whey Protein Concentrate as a Novel Source of Bifunctional Peptides with Angiotensin-I Converting Enzyme Inhibitory and Antioxidant Properties: RSM Study. Foods, 2020, 9, 64.	1.9	14
100	Extraction, anti-tyrosinase, and antioxidant activities of the collagen hydrolysate derived fromRhopilema hispidum. Preparative Biochemistry and Biotechnology, 2021, 51, 44-53.	1.0	14
101	Enhancement of Thermostable Lipase Production by a Genotypically Identified Extremophilic Bacillus subtilis NS 8 in a Continuous Bioreactor. Journal of Molecular Microbiology and Biotechnology, 2011, 20, 105-115.	1.0	13
102	Phenolic compounds, tocochromanols profile and antioxidant properties of winter melon [Benincasa hispida (Thunb.) Cogn.] seed oils. Journal of Food Measurement and Characterization, 2019, 13, 940-948.	1.6	13
103	Multifunctional hydrolysates from kenaf (Hibiscus cannabinus L.) seed protein with high antihypertensive activity in vitro and in vivo. Journal of Food Measurement and Characterization, 2021, 15, 652-663.	1.6	12
104	Production of cationic antifungal peptides from kenaf seed protein as natural bio preservatives to prolong the shelf-life of tomato puree. International Journal of Food Microbiology, 2021, 359, 109418.	2.1	12
105	Engineering the Production of Major Catechins byEscherichia coliCarrying Metabolite Genes ofCamellia sinensis. Scientific World Journal, The, 2012, 2012, 1-7.	0.8	11
106	Evaluation of a Malaysian soy sauce koji strain Aspergillus oryzae NSK for Î³-aminobutyric acid (GABA) production using different native sugars. Food Science and Biotechnology, 2018, 27, 479-488.	1.2	11
107	Smart electrical bi-layers lipopeptides: Novel peptidic chains like zigzag map esterified with phospho-glyceride as mono-layer moieties capable in forming a meso-sphere- envelop with scaffold-ability to cellular impurities. Journal of Controlled Release, 2018, 274, 93-101.	4.8	11
108	Potentiality of Self-Cloned Lactobacillus plantarum Taj-Apis362 for Enhancing GABA Production in Yogurt under Glucose Induction: Optimization and Its Cardiovascular Effect on Spontaneous Hypertensive Rats. Foods, 2020, 9, 1826.	1.9	10

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109	Lipid oxidation and protein co-oxidation in ready-to-eat meat products as affected by temperature, antioxidant, and packaging material during 6 months of storage. RSC Advances, 2021, 11, 38565-38577.	1.7	10
110	Simultaneous extraction and determination of pharmaceuticals and personal care products (PPCPs) in river water and sewage by solid-phase extraction and liquid chromatography-tandem mass spectrometry. International Journal of Environmental Analytical Chemistry, 0, , 1-17.	1.8	9
111	Antibacterial and antifungal activity of kenaf seed peptides and their effect on microbiological safety and physicochemical properties of some food models. Food Control, 2022, 140, 109119.	2.8	9
112	Bioactive Peptides and Its Alternative Processes: A Review. Biotechnology and Bioprocess Engineering, 2022, 27, 306-335.	1.4	9
113	Purification and Characterization of Nitric Oxide Inhibitory Peptides fromActinopyga lecanoraThrough Enzymatic Hydrolysis. Food Biotechnology, 2016, 30, 263-277.	0.6	8
114	Metabolomics approach to investigate the ergogenic effect of Morinda citrifolia L. leaf extract on obese Sprague Dawley rats. Phytochemical Analysis, 2020, 31, 191-203.	1.2	8
115	Novel fructooligosaccharide conversion from sugarcane syrup using a specialised enzymatic pH-stat bioreactor. Process Biochemistry, 2020, 95, 55-63.	1.8	8
116	Mitigation of antinutritional factors and protease inhibitors of defatted winged bean-seed proteins using thermal and hydrothermal treatments: Denaturation/unfolding coupled hydrolysis mechanism. Current Research in Food Science, 2022, 5, 207-221.	2.7	8
117	Novel emulsifiers and stabilizers from apricot (Prunus armeniaca L.): Their potential therapeutic targets and functional properties. Applied Food Research, 2022, 2, 100085.	1.4	8
118	Acute oral toxicity study on Wistar rats fed microalgal protein hydrolysates from Bellerochea malleus. Environmental Science and Pollution Research, 2020, 27, 19087-19094.	2.7	7
119	Functional properties of protein concentrates of KB6 kenaf (Hibiscus cannabinus) seed and its milky extract. LWT - Food Science and Technology, 2021, 135, 110234.	2.5	7
120	Gluten proteins: Enzymatic modification, functional and therapeutic properties. Journal of Proteomics, 2022, 251, 104395.	1.2	7
121	Cassia fistula Leaves; UHPLC-QTOF-MS/MS Based Metabolite Profiling and Molecular Docking Insights to Explore Bioactives Role towards Inhibition of Pancreatic Lipase. Plants, 2021, 10, 1334.	1.6	6
122	Stability of Fried Fish Crackers as Influenced by Packaging material and Storage Temperatures. Current Research in Nutrition and Food Science, 2019, 7, .	0.3	6
123	Distribution of Ascorbate Oxidase in Citrus Fruits.. Food Science and Technology Research, 1996, 2, 154-156.	0.2	5
124	Level of Chemical and Microbiological Contaminations in Chili Bo (Paste). Journal of Food Protection, 2010, 73, 541-546.	0.8	5
125	Food Enzymes From Extreme Environments: Sources and Bioprocessing. , 2019, , 795-816.		5
126	The structural reconformation of peptides in enhancing functional and therapeutic properties: Insights into their solid state crystallizations. Biophysical Chemistry, 2021, 273, 106565.	1.5	5

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127	Optimization of Leavening Agents in Extruded Glutenâ€Free Brewer's Rice Hard Pretzel Using Response Surface Methodology. Journal of Food Process Engineering, 2016, 39, 610-624.	1.5	4
128	Comparative physicochemical stability and efficacy study of lipoid S75-biopeptides nanoliposome composite produced by conventional and direct heating methods. International Journal of Food Properties, 2018, 21, 1646-1660.	1.3	4
129	Water soaking temperature of kenaf (Hibiscus cannabinus L.) seed, coagulant types, and their concentrations affected the production of kenafâ€based tofu. Journal of Food Processing and Preservation, 2020, 44, e14549.	0.9	4
130	Growth Kinetics, Purification and Characterization of Î±-amylase Produced from Bacillus licheniformis DSM-1969 using Lignocellulosic Banana Waste as an Elicitor. BioResources, 2014, 9, .	0.5	4
131	Sanitation Practices among Food Handlers in a Military Food Service Institution, Malaysia. Food and Nutrition Sciences (Print), 2012, 03, 1561-1566.	0.2	4
132	Ergogenic property of Morinda citrifolia L. leaf extract affects energy metabolism in obese Sprague Dawley rats. Journal of Food Biochemistry, 2022, 46, e14027.	1.2	4
133	Effects of Extraction System on antioxidant attributes of mungbean [Vigna radiata(L.) Wilczek]. International Journal of Food Properties, 2013, 16, 527-535.	1.3	3
134	Texturized mung bean protein as a sustainable food source: techno-functionality, anti-nutrient properties, in vivo protein quality and toxicity. Food and Function, 2020, 11, 8918-8930.	2.1	3
135	Discovery and Development of Novel Anti-fungal Peptides Against Foodspoiling Fungi. Current Drug Discovery Technologies, 2020, 17, 553-561.	0.6	3
136	Efficient expression of bioactive compounds from beneficial microbes is achievable via statistical optimization and production in a bioreactor. Biocatalysis and Agricultural Biotechnology, 2012, 1, 271-272.	1.5	2
137	Rheological and molecular properties of chicken head gelatin as affected by combined temperature and time using warm water rendering. International Journal of Food Properties, 2021, 24, 1495-1509.	1.3	2
138	JELLYFISH COLLAGEN HYDROLYSATE-LOADED NIOSOME FOR TOPICALAPPLICATION: FORMULATION DEVELOPMENT, ANTIOXIDANT AND ANTIBACTERIAL ACTIVITIES. Journal of Sustainability Science and Management, 2022, 17, 1-17.	0.2	2
139	Valorization of green biomass Azolla pinnata fern: multiâ€parameter evaluation of processing conditions on protein extractability and their influence on the physicochemical, structural, technoâ€functional properties and protein quality. Journal of the Science of Food and Agriculture, 2022, 102, 6974-6983.	1.7	2
140	Prospect of Using Ascorbate Oxidase from Satsuma Mandarin (Citrus unshiu Marc) for Ascorbic Acid Determination by the Difference Spectral Method.. Food Science and Technology Research, 1995, 1, 22-25.	0.2	1
141	ANALYSIS OF THERMAL INACTIVATION KINETICS OF MEMBRANE-BOUND POLYPHENOL OXIDASES AND PEROXIDASES FROM METROXYLON SAGU. Journal of Food Biochemistry, 2011, 35, 819-832.	1.2	1
142	Lactic Acid Bacteria in Biopreservation and the Enhancement of the Functional Quality of Bread. , 0, , .		1
143	Isolation, characterization and identification of lactic acid bacteria from fermented soy sauce. AIP Conference Proceedings, 2019, , .	0.3	1
144	Quality improvement of kenafâ€based tofu: effects of kenaf seed substitution, and coagulant types and concentrations on the physicochemical quality, texture profile and microstructure of the tofu. International Journal of Food Science and Technology, 2022, 57, 4096-4106.	1.3	1

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145	Degradative Activity of Enzyme from Synnematous sp. Endophytic Fungus on Raw Starches. Pakistan Journal of Biological Sciences, 2000, 3, 562-563.	0.2	0
146	Lipopeptides in promoting signals at surface/interface of micelles: Their roles in repairing cellular and nuclear damages. Food Bioscience, 2022, 46, 101522.	2.0	0