

Nazamid Saari

List of Publications by Year in descending order

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146
papers

6,581
citations

70961

41
h-index

76769

74
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148
all docs

148
docs citations

148
times ranked

9018
citing authors

#	ARTICLE	IF	CITATIONS
1	Gluten proteins: Enzymatic modification, functional and therapeutic properties. Journal of Proteomics, 2022, 251, 104395.	1.2	7
2	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
3	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
4	Quality improvement of kenaf-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
5	Novel emulsifiers and stabilizers from apricot (<i>Prunus armeniaca</i> L.): Their potential therapeutic targets and functional properties. Applied Food Research, 2022, 2, 100085.	1.4	8
6	Ergogenic property of <i>Morinda citrifolia</i> L. leaf extract affects energy metabolism in obese Sprague Dawley rats. Journal of Food Biochemistry, 2022, 46, e14027.	1.2	4
7	JELLYFISH COLLAGEN HYDROLYSATE-LOADED NIOSOME FOR TOPICAL APPLICATION: FORMULATION DEVELOPMENT, ANTIOXIDANT AND ANTIBACTERIAL ACTIVITIES. Journal of Sustainability Science and Management, 2022, 17, 1-17.	0.2	2
8	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
9	Bioactive Peptides and Its Alternative Processes: A Review. Biotechnology and Bioprocess Engineering, 2022, 27, 306-335.	1.4	9
10	Valorization of green biomass <i>Azolla pinnata</i> fern: multi-parameter evaluation of processing conditions on protein extractability and their influence on the physicochemical, structural, techno-functional properties and protein quality. Journal of the Science of Food and Agriculture, 2022, 102, 6974-6983.	1.7	2
11	Extraction, anti-tyrosinase, and antioxidant activities of the collagen hydrolysate derived from <i>Rhopilema hispidum</i> . Preparative Biochemistry and Biotechnology, 2021, 51, 44-53.	1.0	14
12	Multifunctional hydrolysates from kenaf (<i>Hibiscus cannabinus</i> 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
13	Structural and rheological changes of texturized mung bean protein induced by feed moisture during extrusion. Food Chemistry, 2021, 344, 128643.	4.2	49
14	Functional properties of protein concentrates of KB6 kenaf (<i>Hibiscus cannabinus</i>) seed and its milky extract. LWT - Food Science and Technology, 2021, 135, 110234.	2.5	7
15	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
16	GABA enhancement by simple carbohydrates in yoghurt fermented using novel, self-cloned <i>Lactobacillus plantarum</i> Taj-Apis362 and metabolomics profiling. Scientific Reports, 2021, 11, 9417.	1.6	30
17	The structural reformation of peptides in enhancing functional and therapeutic properties: Insights into their solid state crystallizations. Biophysical Chemistry, 2021, 273, 106565.	1.5	5
18	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

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19	Enzymatically synthesised fructooligosaccharides from sugarcane syrup modulate the composition and short-chain fatty acid production of the human intestinal microbiota. <i>Food Research International</i> , 2021, 149, 110677.	2.9	20
20	Production of cationic antifungal peptides from kenaf seed protein as natural bio preservatives to prolong the shelf-life of tomato puree. <i>International Journal of Food Microbiology</i> , 2021, 359, 109418.	2.1	12
21	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. <i>RSC Advances</i> , 2021, 11, 38565-38577.	1.7	10
22	Acute oral toxicity study on Wistar rats fed microalgal protein hydrolysates from <i>Bellerochea malleus</i> . <i>Environmental Science and Pollution Research</i> , 2020, 27, 19087-19094.	2.7	7
23	Antifungal activity determination for the peptides generated by <i>Lactobacillus plantarum</i> TE10 against <i>Aspergillus flavus</i> in maize seeds. <i>Food Control</i> , 2020, 109, 106898.	2.8	61
24	Metabolomics approach to investigate the ergogenic effect of <i>Morinda citrifolia</i> L. leaf extract on obese Sprague Dawley rats. <i>Phytochemical Analysis</i> , 2020, 31, 191-203.	1.2	8
25	Lacto-fermented Kenaf (<i>Hibiscus cannabinus</i> L.) seed protein as a source of bioactive peptides and their applications as natural preservatives. <i>Food Control</i> , 2020, 110, 106969.	2.8	45
26	Toxicity study and blood pressure-lowering efficacy of whey protein concentrate hydrolysate in rat models, plus peptide characterization. <i>Journal of Dairy Science</i> , 2020, 103, 2053-2064.	1.4	17
27	Effects of drying techniques on the physicochemical, functional, thermal, structural and rheological properties of mung bean (<i>Vigna radiata</i>) protein isolate powder. <i>Food Research International</i> , 2020, 138, 109783.	2.9	75
28	Low molecular weight peptides generated from palm kernel cake via solid state lacto-fermentation extend the shelf life of bread. <i>LWT - Food Science and Technology</i> , 2020, 134, 110206.	2.5	23
29	Texturized mung bean protein as a sustainable food source: techno-functionality, anti-nutrient properties, <i>in vivo</i> protein quality and toxicity. <i>Food and Function</i> , 2020, 11, 8918-8930.	2.1	3
30	Potentiality of Self-Cloned <i>Lactobacillus plantarum</i> Taj-Apis362 for Enhancing GABA Production in Yogurt under Glucose Induction: Optimization and Its Cardiovascular Effect on Spontaneous Hypertensive Rats. <i>Foods</i> , 2020, 9, 1826.	1.9	10
31	Anti-Obesity Attributes; UHPLC-QTOF-MS/MS-Based Metabolite Profiling and Molecular Docking Insights of <i>Taraxacum officinale</i> . <i>Molecules</i> , 2020, 25, 4935.	1.7	30
32	Water soaking temperature of kenaf (<i>Hibiscus cannabinus</i> L.) seed, coagulant types, and their concentrations affected the production of kenaf-based tofu. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14549.	0.9	4
33	Novel fructooligosaccharide conversion from sugarcane syrup using a specialised enzymatic pH-stat bioreactor. <i>Process Biochemistry</i> , 2020, 95, 55-63.	1.8	8
34	Multiepitope-Based Subunit Vaccine Design and Evaluation against Respiratory Syncytial Virus Using Reverse Vaccinology Approach. <i>Vaccines</i> , 2020, 8, 288.	2.1	55
35	Review on the Biological Detoxification of Mycotoxins Using Lactic Acid Bacteria to Enhance the Sustainability of Foods Supply. <i>Molecules</i> , 2020, 25, 2655.	1.7	75
36	Response Factorial Design Analysis on Papain-Generated Hydrolysates from <i>Actinopyga lecanora</i> for Determination of Antioxidant and Antityrosinase Activities. <i>Molecules</i> , 2020, 25, 2663.	1.7	20

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37	UHPLC-QTOF-MS/MS metabolites profiling and antioxidant/antidiabetic attributes of <i>Cuscuta reflexa</i> grown on <i>Casearia tomentosa</i> : exploring phytochemicals role via molecular docking. <i>International Journal of Food Properties</i> , 2020, 23, 918-940.	1.3	18
38	Functional food and nutraceutical perspectives of date (<i>Phoenix dactylifera</i> L.) fruit. <i>Journal of Food Biochemistry</i> , 2020, 44, e13332.	1.2	49
39	Whey Protein Concentrate as a Novel Source of Bifunctional Peptides with Angiotensin-I Converting Enzyme Inhibitory and Antioxidant Properties: RSM Study. <i>Foods</i> , 2020, 9, 64.	1.9	14
40	Discovery and Development of Novel Anti-fungal Peptides Against Foodspoiling Fungi. <i>Current Drug Discovery Technologies</i> , 2020, 17, 553-561.	0.6	3
41	Isolation, characterization and identification of lactic acid bacteria from fermented soy sauce. <i>AIP Conference Proceedings</i> , 2019, . .	0.3	1
42	Kenaf (<i>Hibiscus cannabinus</i> L.) Seed and its Potential Food Applications: A Review. <i>Journal of Food Science</i> , 2019, 84, 2015-2023.	1.5	28
43	Effects of Storage Time and Temperature on Lipid Oxidation and Protein Co-Oxidation of Low-Moisture Shredded Meat Products. <i>Antioxidants</i> , 2019, 8, 486.	2.2	40
44	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. <i>Biomolecules</i> , 2019, 9, 569.	1.8	15
45	Microalgae for High-Value Products Towards Human Health and Nutrition. <i>Marine Drugs</i> , 2019, 17, 304.	2.2	355
46	Identification, structure-activity relationship and in silico molecular docking analyses of five novel angiotensin I-converting enzyme (ACE)-inhibitory peptides from stone fish (<i>Actinopyga lecanora</i>) hydrolysates. <i>PLoS ONE</i> , 2019, 14, e0197644.	1.1	49
47	Vital parameters for high gamma-aminobutyric acid (GABA) production by an industrial soy sauce koji <i>Aspergillus oryzae</i> NSK in submerged-liquid fermentation. <i>Food Science and Biotechnology</i> , 2019, 28, 1747-1757.	1.2	25
48	Food Enzymes From Extreme Environments: Sources and Bioprocessing. , 2019, , 795-816.		5
49	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. <i>Microchemical Journal</i> , 2019, 145, 614-621.	2.3	55
50	Indigenous marine diatoms as novel sources of bioactive peptides with antihypertensive and antioxidant properties. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1514-1522.	1.3	36
51	Phenolic compounds, tocopherols profile and antioxidant properties of winter melon [<i>Benincasa hispida</i> (Thunb.) Cogn.] seed oils. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 940-948.	1.6	13
52	Stability of Fried Fish Crackers as Influenced by Packaging material and Storage Temperatures. <i>Current Research in Nutrition and Food Science</i> , 2019, 7, .	0.3	6
53	High angiotensin-I converting enzyme (ACE) inhibitory activity of Alcalase-digested green soybean (<i>Glycine max</i>) hydrolysates. <i>Food Research International</i> , 2018, 106, 589-597.	2.9	53
54	Blood-pressure lowering efficacy of winged bean seed hydrolysate in spontaneously hypertensive rats, peptide characterization and a toxicity study in Sprague-Dawley rats. <i>Food and Function</i> , 2018, 9, 1657-1671.	2.1	20

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55	Evaluation of a Malaysian soy sauce koji strain <i>Aspergillus oryzae</i> NSK for $\hat{\Gamma}^3$ -aminobutyric acid (GABA) production using different native sugars. <i>Food Science and Biotechnology</i> , 2018, 27, 479-488.	1.2	11
56	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. <i>Journal of Controlled Release</i> , 2018, 274, 93-101.	4.8	11
57	Ergogenic Attributes of Young and Mature Coconut (<i>Cocos nucifera</i> L.) Water Based on Physical Properties, Sugars and Electrolytes Contents. <i>International Journal of Food Properties</i> , 2018, 21, 2378-2389.	1.3	16
58	Comparative physicochemical stability and efficacy study of lipoid S75-biopeptides nanoliposome composite produced by conventional and direct heating methods. <i>International Journal of Food Properties</i> , 2018, 21, 1646-1660.	1.3	4
59	Enhanced physicochemical stability and efficacy of angiotensin I-converting enzyme (ACE) - inhibitory biopeptides by chitosan nanoparticles optimized using Box-Behnken design. <i>Scientific Reports</i> , 2018, 8, 10411.	1.6	31
60	In vitro antifungal activity of lactic acid bacteria low molecular peptides against spoilage fungi of bakery products. <i>Annals of Microbiology</i> , 2018, 68, 557-567.	1.1	38
61	Alcalase-generated proteolysates of stone fish (<i>Actinopyga lecanora</i>) flesh as a new source of antioxidant peptides. <i>International Journal of Food Properties</i> , 2018, 21, 1541-1559.	1.3	20
62	Anti-obesity effect of ethanolic extract from <i>Cosmos caudatus</i> Kunth leaf in lean rats fed a high fat diet. <i>BMC Complementary and Alternative Medicine</i> , 2017, 17, 122.	3.7	39
63	Thermal and physicochemical properties of red tilapia (<i>Oreochromis niloticus</i>) surimi gel as affected by microbial transglutaminase. <i>Animal Production Science</i> , 2017, 57, 993.	0.6	29
64	<i>Morinda citrifolia</i> L. leaf extract prevent weight gain in Sprague-Dawley rats fed a high fat diet. <i>Food and Nutrition Research</i> , 2017, 61, 1338919.	1.2	16
65	Occurrence of commonly used pesticides in personal air samples and their associated health risk among paddy farmers. <i>Science of the Total Environment</i> , 2017, 603-604, 381-389.	3.9	46
66	Anti-obesity and antioxidant activities of selected medicinal plants and phytochemical profiling of bioactive compounds. <i>International Journal of Food Properties</i> , 2017, 20, 2616-2629.	1.3	39
67	MPD3: a useful medicinal plants database for drug designing. <i>Natural Product Research</i> , 2017, 31, 1228-1236.	1.0	72
68	Optimization of Bromelain-Aided Production of Angiotensin I-Converting Enzyme Inhibitory Hydrolysates from Stone Fish Using Response Surface Methodology. <i>Marine Drugs</i> , 2017, 15, 104.	2.2	31
69	Improved In Vivo Efficacy of Anti-Hypertensive Biopeptides Encapsulated in Chitosan Nanoparticles Fabricated by Ionotropic Gelation on Spontaneously Hypertensive Rats. <i>Nanomaterials</i> , 2017, 7, 421.	1.9	30
70	Response Surface Optimisation for the Production of Antioxidant Hydrolysates from Stone Fish Protein Using Bromelain. <i>Evidence-based Complementary and Alternative Medicine</i> , 2017, 2017, 1-10.	0.5	28
71	The Effect of the Application of Edible Coatings on or before Ultraviolet Treatment on Postharvested Longan Fruits. <i>Journal of Food Quality</i> , 2017, 2017, 1-11.	1.4	24
72	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Hypertensive Effect of Protein Hydrolysate from <i>Actinopyga lecanora</i> (Sea Cucumber) in Rats. <i>Marine Drugs</i> , 2016, 14, 176.	2.2	25

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73	An Investigation into the Antiobesity Effects of <i>Morinda citrifolia</i> L. Leaf Extract in High Fat Diet Induced Obese Rats Using a ¹ H NMR Metabolomics Approach. Journal of Diabetes Research, 2016, 2016, 1-14.	1.0	285
74	Optimization of Leavening Agents in Extruded Gluten-Free Brewer's Rice Hard Pretzel Using Response Surface Methodology. Journal of Food Process Engineering, 2016, 39, 610-624.	1.5	4
75	Purification and Characterization of Nitric Oxide Inhibitory Peptides from <i>Actinopyga lecanora</i> Through Enzymatic Hydrolysis. Food Biotechnology, 2016, 30, 263-277.	0.6	8
76	Evaluation of commercial soy sauce <i>koji</i> strains of <i>Aspergillus oryzae</i> for $\hat{\gamma}$ -aminobutyric acid (GABA) production. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 1387-1395.	1.4	33
77	The morphology of <i>Ganoderma lucidum</i> mycelium in a repeated-batch fermentation for exopolysaccharide production. Biotechnology Reports (Amsterdam, Netherlands), 2016, 11, 2-11.	2.1	29
78	Generation, Fractionation, and Characterization of Iron-Chelating Protein Hydrolysate from Palm Kernel Cake Proteins. Journal of Food Science, 2016, 81, C341-7.	1.5	17
79	Identification of antifungal peptides produced by <i>Lactobacillus plantarum</i> IS10 grown in the MRS broth. Food Control, 2016, 59, 27-30.	2.8	65
80	Purification and characterization of angiotensin converting enzyme-inhibitory peptides derived from <i>Stichopus horrens</i> : Stability study against the ACE and inhibition kinetics. Journal of Functional Foods, 2016, 20, 276-290.	1.6	72
81	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Oxidant Activities of Sea Cucumber (<i>Actinopyga lecanora</i>) Hydrolysates. International Journal of Molecular Sciences, 2015, 16, 28870-28885.	1.8	75
82	Optimization of $\hat{\gamma}$ -Aminobutyric Acid Production by <i>Lactobacillus plantarum</i> Taj-Apis362 from Honeybees. Molecules, 2015, 20, 6654-6669.	1.7	61
83	Recent advances in food biopeptides: Production, biological functionalities and therapeutic applications. Biotechnology Advances, 2015, 33, 80-116.	6.0	145
84	Preparation and characterisation of nanoliposomes containing winged bean seeds bioactive peptides. Journal of Microencapsulation, 2015, 32, 488-495.	1.2	19
85	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
86	Novel Antifungal Peptides Produced by <i>Leuconostoc mesenteroides</i> DU15 Effectively Inhibit Growth of <i>Aspergillus niger</i> . Journal of Food Science, 2015, 80, M1026-30.	1.5	27
87	Overexpression and optimization of glutamate decarboxylase in <i>Lactobacillus plantarum</i> Taj-Apis362 for high γ -aminobutyric acid production. Microbial Biotechnology, 2015, 8, 623-632.	2.0	35
88	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
89	Identification and characterization of papain-generated antioxidant peptides from palm kernel cake proteins. Food Research International, 2014, 62, 726-734.	2.9	62
90	Winged bean [<i>Psophorcarpus tetragonolobus</i> (L.) DC] seeds as an underutilised plant source of bifunctional proteolysate and biopeptides. Food and Function, 2014, 5, 1007.	2.1	29

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91	Occurrence of veterinary antibiotics and progesterone in broiler manure and agricultural soil in Malaysia. <i>Science of the Total Environment</i> , 2014, 488-489, 261-267.	3.9	127
92	Variation of bioactive compounds and antioxidant activity of carambola (<i>Averrhoa carambola</i> L.) fruit at different ripening stages. <i>Scientia Horticulturae</i> , 2014, 172, 325-331.	1.7	36
93	Preparation of bioactive peptides with high angiotensin converting enzyme inhibitory activity from winged bean [<i>Psophocarpus tetragonolobus</i> (L.) DC.] seed. <i>Journal of Food Science and Technology</i> , 2014, 51, 3658-3668.	1.4	40
94	Growth Kinetics, Purification and Characterization of Î±-amylase Produced from <i>Bacillus licheniformis</i> DSM-1969 using Lignocellulosic Banana Waste as an Elicitor. <i>BioResources</i> , 2014, 9, .	0.5	4
95	A comparative study of extraction techniques for maximum recovery of glutamate decarboxylase (GAD) from <i>Aspergillus oryzae</i> NSK. <i>BMC Research Notes</i> , 2013, 6, 526.	0.6	14
96	Effects of Extraction System on antioxidant attributes of mungbean [<i>Vigna radiata</i> (L.) Wilczek]. <i>International Journal of Food Properties</i> , 2013, 16, 527-535.	1.3	3
97	Purification and characterization of membrane-bound polyphenoloxidase (mPPO) from Snake fruit [<i>Salacca zalacca</i> (Gaertn.) Voss]. <i>Food Chemistry</i> , 2013, 136, 407-414.	4.2	51
98	Degradation of veterinary antibiotics and hormone during broiler manure composting. <i>Bioresource Technology</i> , 2013, 131, 476-484.	4.8	180
99	Coriander (<i>Coriandrum sativum</i> L.): A Potential Source of High Value Components for Functional Foods and Nutraceuticals—A Review. <i>Phytotherapy Research</i> , 2013, 27, 1439-1456.	2.8	184
100	The Improvement of The Endogenous Antioxidant Property of Stone Fish (<i>Actinopyga lecanora</i>) Tissue Using Enzymatic Proteolysis. <i>BioMed Research International</i> , 2013, 2013, 1-9.	0.9	26
101	Ameliorating Effects of Exogenously Applied Proline on Seed Composition, Seed Oil Quality and Oil Antioxidant Activity of Maize (<i>Zea mays</i> L.) under Drought Stress. <i>International Journal of Molecular Sciences</i> , 2013, 14, 818-835.	1.8	84
102	Modeling of glutamic acid production by <i>Lactobacillus plantarum</i> MNZ. <i>Electronic Journal of Biotechnology</i> , 2013, 16, .	1.2	18
103	Evaluation of Silica-H ₂ SO ₄ as an Efficient Heterogeneous Catalyst for the Synthesis of Chalcones. <i>Molecules</i> , 2013, 18, 10081-10094.	1.7	27
104	Anti- <i>Helicobacter pylori</i> and Urease Inhibition Activities of Some Traditional Medicinal Plants. <i>Molecules</i> , 2013, 18, 2135-2149.	1.7	83
105	Identification of <i>Lactobacillus plantarum</i> , <i>Lactobacillus pentosus</i> and <i>Lactobacillus fermentum</i> from honey stomach of honeybee. <i>Brazilian Journal of Microbiology</i> , 2013, 44, 717-722.	0.8	48
106	Compositional Variation in Sugars and Organic Acids at Different Maturity Stages in Selected Small Fruits from Pakistan. <i>International Journal of Molecular Sciences</i> , 2012, 13, 1380-1392.	1.8	128
107	Enzyme Hydrolysates from <i>Stichopus horrens</i> as a New Source for Angiotensin-Converting Enzyme Inhibitory Peptides. <i>Evidence-based Complementary and Alternative Medicine</i> , 2012, 2012, 1-9.	0.5	36
108	Effect of Maturity on Phenolics (Phenolic Acids and Flavonoids) Profile of Strawberry Cultivars and Mulberry Species from Pakistan. <i>International Journal of Molecular Sciences</i> , 2012, 13, 4591-4607.	1.8	106

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109	A Glutamic Acid-Producing Lactic Acid Bacteria Isolated from Malaysian Fermented Foods. <i>International Journal of Molecular Sciences</i> , 2012, 13, 5482-5497.	1.8	68
110	<i>Actinopyga lecanora</i> Hydrolysates as Natural Antibacterial Agents. <i>International Journal of Molecular Sciences</i> , 2012, 13, 16796-16811.	1.8	36
111	Production of Defatted Palm Kernel Cake Protein Hydrolysate as a Valuable Source of Natural Antioxidants. <i>International Journal of Molecular Sciences</i> , 2012, 13, 8097-8111.	1.8	61
112	Anti-Pancreatic Lipase and Antioxidant Activity of Selected Tropical Herbs. <i>International Journal of Food Properties</i> , 2012, 15, 569-578.	1.3	19
113	Variations of Antioxidant Characteristics and Mineral Contents in Pulp and Peel of Different Apple (<i>Malus domestica</i> Borkh.) Cultivars from Pakistan. <i>Molecules</i> , 2012, 17, 390-407.	1.7	60
114	The impact of single and double hydrogen bonds on crystallization and melting regimes of Ajwa and Barni lipids. <i>Food Research International</i> , 2012, 48, 657-666.	2.9	23
115	Simultaneous determination of veterinary antibiotics and hormone in broiler manure, soil and manure compost by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2012, 1262, 160-168.	1.8	131
116	Valuable Nutrients and Functional Bioactives in Different Parts of Olive (<i>Olea europaea</i> L.)-A Review. <i>International Journal of Molecular Sciences</i> , 2012, 13, 3291-3340.	1.8	467
117	Plants' Metabolites as Potential Antiobesity Agents. <i>Scientific World Journal, The</i> , 2012, 2012, 1-8.	0.8	37
118	Engineering the Production of Major Catechins by <i>Escherichia coli</i> Carrying Metabolite Genes of <i>Camellia sinensis</i> . <i>Scientific World Journal, The</i> , 2012, 2012, 1-7.	0.8	11
119	Hypoglycemic effects of cocoa (<i>Theobroma cacao</i> L.) autolysates. <i>Food Chemistry</i> , 2012, 134, 905-911.	4.2	38
120	Efficient expression of bioactive compounds from beneficial microbes is achievable via statistical optimization and production in a bioreactor. <i>Biocatalysis and Agricultural Biotechnology</i> , 2012, 1, 271-272.	1.5	2
121	Sanitation Practices among Food Handlers in a Military Food Service Institution, Malaysia. <i>Food and Nutrition Sciences (Print)</i> , 2012, 03, 1561-1566.	0.2	4
122	High-Value Components and Bioactives from Sea Cucumbers for Functional Foods-A Review. <i>Marine Drugs</i> , 2011, 9, 1761-1805.	2.2	567
123	Kundur [<i>Benincasa hispida</i> (Thunb.) Cogn.]: A potential source for valuable nutrients and functional foods. <i>Food Research International</i> , 2011, 44, 2368-2376.	2.9	83
124	ANALYSIS OF THERMAL INACTIVATION KINETICS OF MEMBRANE-BOUND POLYPHENOL OXIDASES AND PEROXIDASES FROM METROXYLON SAGU. <i>Journal of Food Biochemistry</i> , 2011, 35, 819-832.	1.2	1
125	THE EFFECTS OF MORINDA CITRIFOLIA, MOMORDICA CHARANTIA AND CENTELLA ASIATICA EXTRACTS ON LIPOPROTEIN LIPASE AND 3T3-L1 PREADIPOCYTES. <i>Journal of Food Biochemistry</i> , 2011, 35, 1186-1205.	1.2	19
126	Purification, characterization and thermal inactivation kinetics of a non-regioselective thermostable lipase from a genotypically identified extremophilic <i>Bacillus subtilis</i> NS 8. <i>New Biotechnology</i> , 2011, 28, 738-745.	2.4	59

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127	Effects of roasting on phenolics composition and antioxidant activity of peanut (<i>Arachis hypogaea</i> L.) kernel flour. <i>European Food Research and Technology</i> , 2011, 233, 599-608.	1.6	37
128	Enhancement of Thermostable Lipase Production by a Genotypically Identified Extremophilic <i>Bacillus subtilis</i> NS 8 in a Continuous Bioreactor. <i>Journal of Molecular Microbiology and Biotechnology</i> , 2011, 20, 105-115.	1.0	13
129	Effect of Pre-Germination Time on Amino Acid Profile and Gamma Amino Butyric Acid (GABA) Contents in Different Varieties of Malaysian Brown Rice. <i>International Journal of Food Properties</i> , 2011, 14, 1386-1399.	1.3	46
130	Effect of Freeze-Drying on the Antioxidant Compounds and Antioxidant Activity of Selected Tropical Fruits. <i>International Journal of Molecular Sciences</i> , 2011, 12, 4678-4692.	1.8	179
131	Effect of pre-germination time of brown rice on serum cholesterol levels of hypercholesterolaemic rats. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 245-251.	1.7	77
132	Level of Chemical and Microbiological Contaminations in Chili Bo (Paste). <i>Journal of Food Protection</i> , 2010, 73, 541-546.	0.8	5
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