

Yee-Ying Lee

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

471
citations

840776
11
h-index

713466
21
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25
all docs

25
docs citations

25
times ranked

451
citing authors

#	ARTICLE	IF	CITATIONS
1	Health Benefits, Enzymatic Production, and Application of Medium- and Long-Chain Triacylglycerol (MLCT) in Food Industries: A Review. <i>Journal of Food Science</i> , 2012, 77, R137-44.	3.1	65
2	Review on the Current State of Diacylglycerol Production Using Enzymatic Approach. <i>Food and Bioprocess Technology</i> , 2015, 8, 1169-1186.	4.7	57
3	New functionalities of Maillard reaction products as emulsifiers and encapsulating agents, and the processing parameters: a brief review. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1379-1385.	3.5	54
4	Improving Sustainability of Palm Oil Production by Increasing Oil Extraction Rate: a Review. <i>Food and Bioprocess Technology</i> , 2021, 14, 573-586.	4.7	46
5	Medium chain triglyceride and medium-and long chain triglyceride: metabolism, production, health impacts and its applications – a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4169-4185.	10.3	40
6	Physicochemical properties and crystallisation behaviour of bakery shortening produced from stearin fraction of palm-based diacylglycerol blended with various vegetable oils. <i>Food Chemistry</i> , 2013, 141, 3938-3946.	8.2	29
7	Palm-based medium-and-long-chain triacylglycerol (P-MLCT): production via enzymatic interesterification and optimization using response surface methodology (RSM). <i>Journal of Food Science and Technology</i> , 2015, 52, 685-696.	2.8	29
8	Structural difference of palm based Medium- and Long-Chain Triacylglycerol (MLCT) further reduces body fat accumulation in DIO C57BL/6J mice when consumed in low fat diet for a mid-term period. <i>Food Research International</i> , 2018, 103, 200-207.	6.2	22
9	A review on application of ultrasound and ultrasound assisted technology for seed oil extraction. <i>Journal of Food Science and Technology</i> , 2023, 60, 1222-1236.	2.8	19
10	Kinetic study of lipase-catalyzed glycerolysis of palm olein using Lipozyme TLIM in solvent-free system. <i>PLoS ONE</i> , 2018, 13, e0192375.	2.5	15
11	Palm-based diacylglycerol fat dry fractionation: effect of crystallisation temperature, cooling rate and agitation speed on physical and chemical properties of fractions. <i>PeerJ</i> , 2013, 1, e72.	2.0	12
12	Rheological properties, textural properties, and storage stability of palm kernel-based diacylglycerol-enriched mayonnaise. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 185-194.	1.5	11
13	Entrapment of Palm-Based Medium- and Long-Chain Triacylglycerol via Maillard Reaction Products. <i>Food and Bioprocess Technology</i> , 2015, 8, 1571-1582.	4.7	10
14	Modeling and Optimization of Lipase-Catalyzed Partial Hydrolysis for Diacylglycerol Production in Packed Bed Reactor. <i>International Journal of Food Engineering</i> , 2016, 12, 681-689.	1.5	8
15	Towards an alcohol-free process for the production of palm phytonutrients via enzymatic hydrolysis of crude palm oil using liquid lipases. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6921-6929.	3.5	7
16	Suppression of visceral adipose tissue by palm kernel and soy-canola diacylglycerol in C57BL/6N mice. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1266-1273.	1.5	6
17	Lipase/Esterase: Properties and Industrial Applications. , 2019, , 158-167.		6
18	Dry Fractionation Approach in Concentrating Tocopherols and Tocotrienols from Palm Fatty Acid Distillate: A Green Pretreatment Process for Vitamin E Extraction. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2021, 98, 609-620.	1.9	6

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19	Palm-based cellulose nanofiber isolated from mechanochemical processing as sustainable rheological modifier in reduced fat mayonnaise. <i>Journal of Food Science</i> , 2022, 87, 3542-3561.	3.1	6
20	Short term and dosage influences of palm based medium- and long-chain triacylglycerols on body fat and blood parameters in C57BL/6J mice. <i>Food and Function</i> , 2014, 5, 57-64.	4.6	5
21	Microtiter miniature shaken bioreactor system as a scale-down model for process development of production of therapeutic alpha-interferon2b by recombinant <i>Escherichia coli</i> . <i>BMC Microbiology</i> , 2018, 18, 3.	3.3	5
22	Preparation of palm (<i>Elaeis oleifera</i>) pressed fibre cellulose nanocrystals via cation exchange resin: characterisation and evaluation as Pickering emulsifier. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4161-4172.	3.5	5
23	Stability of Silica- and Enzyme-Treated Palm Oil Under Deep Frying Conditions. <i>Journal of Food Science</i> , 2015, 80, C2678-85.	3.1	4
24	A Review on the Fundamentals of Palm Oil Fractionation: Processing Conditions and Seeding Agents. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2100132.	1.5	2
25	Enzymatic coupled mechanical defibrillation process for the production of corn (<i>Zea mays</i>) cob nanofibrillated cellulose: preparation, characterization and evaluation as Pickering emulsifier for oil-in-water emulsion. <i>Cellulose</i> , 2022, 29, 6339-6360.	4.9	2