

# 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  
g-index

25  
all docs

25  
docs citations

25  
times ranked

451  
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on application of ultrasound and ultrasound assisted technology for seed oil extraction. Journal of Food Science and Technology, 2023, 60, 1222-1236.	2.8	19
2	Medium chain triglyceride and medium-and long chain triglyceride: metabolism, production, health impacts and its applications – a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 4169-4185.	10.3	40
3	Towards an alcohol-free process for the production of palm phytonutrients via enzymatic hydrolysis of crude palm oil using liquid lipases. Journal of the Science of Food and Agriculture, 2022, 102, 6921-6929.	3.5	7
4	Enzymatic coupled mechanical defibrillation process for the production of corn (Zea mays) cob nanofibrillated cellulose: preparation, characterization and evaluation as Pickering emulsifier for oil-in-water emulsion. Cellulose, 2022, 29, 6339-6360.	4.9	2
5	Palm-based cellulose nanofiber isolated from mechano-chemical processing as sustainable rheological modifier in reduced fat mayonnaise. Journal of Food Science, 2022, 87, 3542-3561.	3.1	6
6	Preparation of palm ( <i>Elaeis oleifera</i> ) pressed fibre cellulose nanocrystals via cation exchange resin: characterisation and evaluation as Pickering emulsifier. Journal of the Science of Food and Agriculture, 2021, 101, 4161-4172.	3.5	5
7	Improving Sustainability of Palm Oil Production by Increasing Oil Extraction Rate: a Review. Food and Bioprocess Technology, 2021, 14, 573-586.	4.7	46
8	Dry Fractionation Approach in Concentrating Tocopherols and Tocotrienols from Palm Fatty Acid Distillate: A Green Pretreatment Process for Vitamin E Extraction. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 609-620.	1.9	6
9	A Review on the Fundamentals of Palm Oil Fractionation: Processing Conditions and Seeding Agents. European Journal of Lipid Science and Technology, 2021, 123, 2100132.	1.5	2
10	Lipase/Esterase: Properties and Industrial Applications. , 2019, , 158-167.		6
11	Microtiter miniature shaken bioreactor system as a scale-down model for process development of production of therapeutic alpha-interferon2b by recombinant Escherichia coli. BMC Microbiology, 2018, 18, 3.	3.3	5
12	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. Food Research International, 2018, 103, 200-207.	6.2	22
13	Kinetic study of lipase-catalyzed glycerolysis of palm olein using Lipozyme TLIM in solvent-free system. PLoS ONE, 2018, 13, e0192375.	2.5	15
14	New functionalities of Maillard reaction products as emulsifiers and encapsulating agents, and the processing parameters: a brief review. Journal of the Science of Food and Agriculture, 2017, 97, 1379-1385.	3.5	54
15	Modeling and Optimization of Lipase-Catalyzed Partial Hydrolysis for Diacylglycerol Production in Packed Bed Reactor. International Journal of Food Engineering, 2016, 12, 681-689.	1.5	8
16	Rheological properties, textural properties, and storage stability of palm kernel-based diacylglycerol-enriched mayonnaise. European Journal of Lipid Science and Technology, 2016, 118, 185-194.	1.5	11
17	Stability of Silica- and Enzyme-Treated Palm Oil Under Deep Frying Conditions. Journal of Food Science, 2015, 80, C2678-85.	3.1	4
18	Entrapment of Palm-Based Medium- and Long-Chain Triacylglycerol via Maillard Reaction Products. Food and Bioprocess Technology, 2015, 8, 1571-1582.	4.7	10

#	ARTICLE	IF	CITATIONS
19	Review on the Current State of Diacylglycerol Production Using Enzymatic Approach. Food and Bioprocess Technology, 2015, 8, 1169-1186.	4.7	57
20	Palm-based medium-and-long-chain triacylglycerol (P-MLCT): production via enzymatic interesterification and optimization using response surface methodology (RSM). Journal of Food Science and Technology, 2015, 52, 685-696.	2.8	29
21	Short term and dosage influences of palm based medium- and long-chain triacylglycerols on body fat and blood parameters in C57BL/6J mice. Food and Function, 2014, 5, 57-64.	4.6	5
22	Suppression of visceral adipose tissue by palm kernel and soy-canola diacylglycerol in C57BL/6N mice. European Journal of Lipid Science and Technology, 2013, 115, 1266-1273.	1.5	6
23	Physicochemical properties and crystallisation behaviour of bakery shortening produced from stearin fraction of palm-based diacylglycerol blended with various vegetable oils. Food Chemistry, 2013, 141, 3938-3946.	8.2	29
24	Palm-based diacylglycerol fat dry fractionation: effect of crystallisation temperature, cooling rate and agitation speed on physical and chemical properties of fractions. PeerJ, 2013, 1, e72.	2.0	12
25	Health Benefits, Enzymatic Production, and Application of Medium- and Long-Chain Triacylglycerol (MLCT) in Food Industries: A Review. Journal of Food Science, 2012, 77, R137-44.	3.1	65