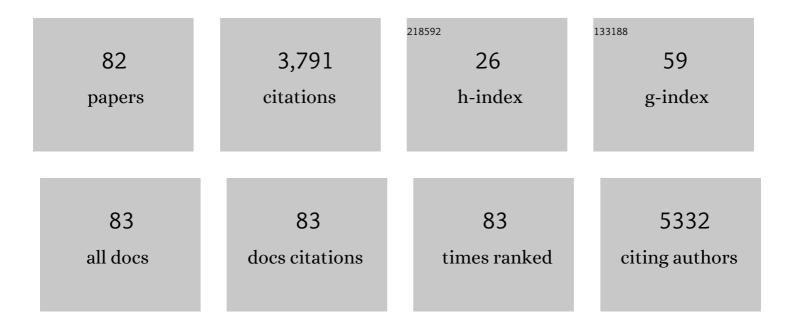
List of Publications by Year in descending order

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#	Article	lF	CITATIONS
1	Sugar Consumption Pattern among Cardiometabolic Risk Individuals: A Scoping Review. Current Diabetes Reviews, 2023, 19, .	0.6	1
2	Satiety, glycemic profiles, total antioxidant capacity, and postprandial glycemic responses to different sugars in healthy Malaysian adults. Nutrition, 2022, 97, 111551.	1.1	7
3	In Vitro Anti-Diabetic Activities and UHPLC-ESI-MS/MS Profile of Muntingia calabura Leaves Extract. Molecules, 2022, 27, 287.	1.7	9
4	Non-Centrifugal Sugar (NCS) and Health: A Review on Functional Components and Health Benefits. Applied Sciences (Switzerland), 2022, 12, 460.	1.3	13
5	Antioxidant, Anti-Obesity, Nutritional and Other Beneficial Effects of Different Chili Pepper: A Review. Molecules, 2022, 27, 898.	1.7	44
6	Effectiveness of education intervention to reduce sugar-sweetened beverages and 100% fruit juice in children and adolescents: a scoping review. Expert Review of Endocrinology and Metabolism, 2022, 17, 179-200.	1.2	3
7	Metabolomic analysis reveals the valuable bioactive compounds of <scp><i>Ardisia elliptica</i></scp> . Phytochemical Analysis, 2021, 32, 685-697.	1.2	6
8	Metabolite variations and antioxidant activity of Muntingia calabura leaves in response to different drying methods and ethanol ratios elucidated by NMRâ€based metabolomics. Phytochemical Analysis, 2021, 32, 69-83.	1.2	7
9	Ramadan-focused nutrition therapy for people with diabetes: A narrative review. Diabetes Research and Clinical Practice, 2021, 172, 108530.	1.1	6
10	Functional food mixtures: Inhibition of lipid peroxidation, HMGCoA reductase, and ACAT2 in hypercholesterolemiaâ€induced rats. Food Science and Nutrition, 2021, 9, 875-887.	1.5	3
11	Hepatoprotective Effect of Supercritical Carbon Dioxide Extracted Dabai Pulp Oil and Its Defatted Pulp. Molecules, 2021, 26, 671.	1.7	5
12	Nutritional Composition and Role of Non-centrifugal Sugar (NCS) in Human Health. Current Nutrition and Food Science, 2021, 17, 249-257.	0.3	5
13	Correlation between Levels of Vitamins D3 and E in Type 2 Diabetes Mellitus: A Case-Control Study in Serdang, Selangor, Malaysia. Nutrients, 2021, 13, 2288.	1.7	2
14	Preliminary Evaluation of Supercritical Carbon Dioxide Extracted Dabai Pulp Oleoresin as a New Alternative Fat. Molecules, 2021, 26, 5545.	1.7	1
15	Quality of Dabai Pulp Oil Extracted by Supercritical Carbon Dioxide and Supplementation in Hypercholesterolemic Rat—A New Alternative Fat. Foods, 2021, 10, 262.	1.9	3
16	The Changes in Endogenous Metabolites in Hyperlipidemic Rats Treated with Herbal Mixture Containing Lemon, Apple Cider, Garlic, Ginger, and Honey. Nutrients, 2021, 13, 3573.	1.7	2
17	Short-Term Intake of Yellowstripe Scad versus Salmon Did Not Induce Similar Effects on Lipid Profile and Inflammatory Markers among Healthy Overweight Adults despite Their Comparable EPA+DHA Content. Nutrients, 2021, 13, 3524.	1.7	2
18	Method Development and Validation for Omega-3 Fatty Acids (DHA and EPA) in Fish Using Gas Chromatography with Flame Ionization Detection (GC-FID). Molecules, 2021, 26, 6592.	1.7	11

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19	Effect of Defatted Dabai Pulp Extract in Urine Metabolomics of Hypercholesterolemic Rats. Nutrients, 2020, 12, 3511.	1.7	9
20	Antioxidant activity, nutritional and physicochemical characteristics, and toxicity of minimally refined brown sugar and other sugars. Food Science and Nutrition, 2020, 8, 5048-5062.	1.5	18
21	Nutritional quality and sensory evaluation of dabai-fortified cocoa bar. International Journal of Food Properties, 2020, 23, 1324-1336.	1.3	4
22	TaqMan probe based multiplex quantitative PCR assay for determination of bovine, porcine and fish DNA in gelatin admixture, food products and dietary supplements. Food Chemistry, 2020, 325, 126756.	4.2	26
23	Effect of Saffron Extract and Crocin in Serum Metabolites of Induced Obesity Rats. BioMed Research International, 2020, 2020, 1-15.	0.9	3
24	Antioxidant and anti-obesity properties of local chilies varieties in Malaysia. Journal of Food Science and Technology, 2020, 57, 3677-3687.	1.4	9
25	Can Yellow Stripe Scad Compete with Salmon on Its Role in Platelet Phospholipid Membrane and Its Cardiovascular Benefits?. Journal of Obesity, 2019, 2019, 1-10.	1.1	1
26	Fatty Acid Profile, Phytochemicals, and Other Substances in Canarium odontophyllum Fat Extracted Using Supercritical Carbon Dioxide. Frontiers in Chemistry, 2019, 7, 5.	1.8	7
27	Comparison of antioxidants content and activity of Nephelium mutabile rind extracted using ethanol and water. Journal of Food Measurement and Characterization, 2019, 13, 1958-1963.	1.6	11
28	Nutritional composition and angiotensin converting enzyme inhibitory activity of blue lupin (Lupinus) Tj ETQqO	0 0 rgBT /0 2:0	Dverlock 10 Tr 22
29	Application of quantitative spectral deconvolution 1H NMR (qsd-NMR) in the simultaneous quantitative determination of creatinine and metformin in human urine. Analytical Methods, 2019, 11, 5487-5499.	1.3	4
30	Antioxidant Properties of Fresh and Frozen Peels of Citrus Species. Current Research in Nutrition and Food Science, 2019, 7, 331-339.	0.3	28
31	Pre-diagnostic role of platelet miRNA in coronary heart disease of healthy overweight subjects via platelet leptin receptor activation. Biomedical Research and Therapy, 2019, 6, 3248-3261.	0.3	0
32	Effect of yellow stripe scad (YSS) fish consumption on platelet microparticles markers: Can YYS fish be like salmon in overweight healthy individual?. Biomedical Research and Therapy, 2019, 6, .	0.3	0
33	Beneficial Effect of Supercritical Carbon Dioxide Extracted (SC-CO2) Dabai (Canarium odontophyllum) Pulp Oil in Hypercholesterolemia-Induced SPF Sprague-Dawley Rats. Natural Product Communications, 2018, 13, 1934578X1801301.	0.2	5
34	Antioxidant and anticancer activities of enzymatic eel (monopterus sp) protein hydrolysate as influenced by different molecular weight. Biocatalysis and Agricultural Biotechnology, 2018, 16, 10-16.	1.5	44
35	Evaluation of Brans of Different Rice Varieties for their Antioxidative and Antihyperglycemic Potentials. Journal of Food Biochemistry, 2017, 41, e12295.	1.2	1

36Valorization of Dacryodes rostrata fruit through the characterization of its oil. Food Chemistry,<br/>2017, 235, 257-264.4.27

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37	Anthocyanidins and anthocyanins: colored pigments as food, pharmaceutical ingredients, and the potential health benefits. Food and Nutrition Research, 2017, 61, 1361779.	1.2	1,600
38	Fatty acid profiles and antioxidant properties of dabai oil. ScienceAsia, 2017, 43, 347.	0.2	8
39	Phytochemicals and Medicinal Properties of Indigenous Tropical Fruits with Potential for Commercial Development. Evidence-based Complementary and Alternative Medicine, 2016, 2016, 1-20.	0.5	43
40	Efficacy of cocoa pod extract as antiwrinkle gel on human skin surface. Journal of Cosmetic Dermatology, 2016, 15, 283-295.	0.8	18
41	Protective effects of saffron extract and crocin supplementation on fatty liver tissue of high-fat diet-induced obese rats. BMC Complementary and Alternative Medicine, 2016, 16, 401.	3.7	46
42	Therapeutic effects of vinegar: a review. Current Opinion in Food Science, 2016, 8, 56-61.	4.1	70
43	Sauropus androgynus Leaves for Health Benefits: Hype and the Science. Natural Products Journal, 2015, 5, 115-123.	0.1	11
44	Hypocholesterolemic and Antiatherosclerotic Potential ofBasella albaLeaf Extract in Hypercholesterolemia-Induced Rabbits. Evidence-based Complementary and Alternative Medicine, 2015, 2015, 1-7.	0.5	13
45	PCDD and PCDF exposures among fishing community through intake of fish and shellfish from the Straits of Malacca. BMC Public Health, 2015, 15, 683.	1.2	3
46	Polychlorinated biphenyl and heavy metal exposures among fishermen in the Straits of Malacca: neurobehavioural performance. Asia Pacific Journal of Clinical Nutrition, 2015, 24, 515-24.	0.3	0
47	Inhibition of Oxidative Stress and Lipid Peroxidation by Anthocyanins from Defatted Canarium odontophyllum Pericarp and Peel Using In Vitro Bioassays. PLoS ONE, 2014, 9, e81447.	1.1	16
48	Phenolic composition, antioxidant, anti-wrinkles and tyrosinase inhibitory activities of cocoa pod extract. BMC Complementary and Alternative Medicine, 2014, 14, 381.	3.7	113
49	Influence of drying treatments on antioxidant capacity of forage legume leaves. Journal of Food Science and Technology, 2014, 51, 988-993.	1.4	10
50	Effect of dabai (Canarium odontophyllum) fruit extract on biochemical parameters of induced obese–diabetic rats. Journal of Functional Foods, 2014, 8, 139-149.	1.6	13
51	Effects of saffron extract and crocin on anthropometrical, nutritional and lipid profile parameters of rats fed a high fat diet. Journal of Functional Foods, 2014, 8, 180-187.	1.6	80
52	Nutritional compositions and bioactivities of Dacryodes species: A review. Food Chemistry, 2014, 165, 247-255.	4.2	23
53	Effects of Mangifera pajang Kostermans juice on plasma antioxidant status and liver and kidney function in normocholesterolemic subjects. Journal of Functional Foods, 2013, 5, 1900-1908.	1.6	6
54	Antioxidant activity of white rice, brown rice and germinated brown rice (in vivo and in vitro) and the effects on lipid peroxidation and liver enzymes in hyperlipidaemic rabbits. Food Chemistry, 2013, 141, 1306-1312.	4.2	65

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55	Antioxidative and Cardioprotective Properties of Anthocyanins from Defatted Dabai Extracts. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-13.	0.5	13
56	Quantitative Determination of Fatty Acids in Marine Fish and Shellfish from Warm Water of Straits of Malacca for Nutraceutical Purposes. BioMed Research International, 2013, 2013, 1-12.	0.9	39
57	Saffron: A Natural Potent Antioxidant as a Promising Anti-Obesity Drug. Antioxidants, 2013, 2, 293-308.	2.2	113
58	Comparison of nutrient composition of ripe and unripe fruits of <i>Nypa fruticans</i> . Fruits, 2013, 68, 491-498.	0.3	9
59	Antioxidant Activities and Total Phenolic Content in Germinated and Non-Germinated Legume Extracts Following Alkaline-Acid Hydrolysis. Pakistan Journal of Nutrition, 2013, 12, 1036-1041.	0.2	8
60	The trans fatty acid content in human milk and its association with maternal diet among lactating mothers in Malaysia. Asia Pacific Journal of Clinical Nutrition, 2013, 22, 431-42.	0.3	26
61	Antiatherosclerotic Effect ofCanarium odontophyllumMiq. Fruit Parts in Rabbits Fed High Cholesterol Diet. Evidence-based Complementary and Alternative Medicine, 2012, 2012, 1-10.	0.5	15
62	Determination and Optimization of Flavonoid and Extract Yield from Brown Mango using Response Surface Methodology. Separation Science and Technology, 2012, 47, 73-80.	1.3	23
63	Fruit Pod Extracts as a Source of Nutraceuticals and Pharmaceuticals. Molecules, 2012, 17, 11931-11946.	1.7	50
64	Protective Effect of Pulp Oil Extracted from <i>Canarium odontophyllum</i> Miq. Fruit on Blood Lipids, Lipid Peroxidation, and Antioxidant Status in Healthy Rabbits. Oxidative Medicine and Cellular Longevity, 2012, 2012, 1-9.	1.9	21
65	Evaluation of Minerals Content of Drinking Water in Malaysia. Scientific World Journal, The, 2012, 2012, 1-10.	0.8	43
66	Antioxidative Properties of Defatted Dabai Pulp and Peel Prepared by Solid Phase Extraction. Molecules, 2012, 17, 9754-9773.	1.7	20
67	Antiobesity effect of Tamarindus indica L. pulp aqueous extract in high-fat diet-induced obese rats. Journal of Natural Medicines, 2012, 66, 333-342.	1.1	55
68	Influence of Different Extraction Media on Phenolic Contents and Antioxidant Capacity of Defatted Dabai (Canarium odontophyllum) Fruit. Food Analytical Methods, 2012, 5, 339-350.	1.3	22
69	Cholesterol-lowering and Artherosclerosis Inhibitory Effect of Sibu Olive in Cholesterol Fed-rabbit. Asian Journal of Biochemistry, 2012, 7, 80-89.	0.5	7
70	Apparent bioavailability of isoflavones in urinary excretions of postmenopausal Malay women consuming tempeh compared with milk. International Journal of Food Sciences and Nutrition, 2011, 62, 642-650.	1.3	12
71	Identification and Quantification of Phenolic Compounds in Bambangan ( <i>Mangifera pajang</i> ) Tj ETQq1 1 C 2011, 59, 9102-9111.	).784314 2.4	rgBT /Overlco 36
72	Improving the Lipid Profile in Hypercholesterolemia-Induced Rabbit by Supplementation of Germinated Brown Rice. Journal of Agricultural and Food Chemistry, 2011, 59, 7985-7991.	2.4	35

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73	Carotenoids and antioxidant capacities from Canarium odontophyllum Miq. fruit. Food Chemistry, 2011, 124, 1549-1555.	4.2	49
74	Characterisation of fibre-rich powder and antioxidant capacity of Mangifera pajang K. fruit peels. Food Chemistry, 2011, 126, 283-288.	4.2	74
75	Response surface optimisation for the extraction of phenolic compounds and antioxidant capacities of underutilised Mangifera pajang Kosterm. peels. Food Chemistry, 2011, 128, 1121-1127.	4.2	145
76	Comparison of fatty acids, vitamin E and physicochemical properties of Canarium odontophyllum Miq. (dabai), olive and palm oils. Journal of Food Composition and Analysis, 2010, 23, 772-776.	1.9	88
77	Antioxidant capacity of underutilized Malaysian Canarium odontophyllum (dabai) Miq. fruit. Journal of Food Composition and Analysis, 2010, 23, 777-781.	1.9	56
78	Antioxidant Capacities of Peel, Pulp, and Seed Fractions of <i>Canarium odontophyllum</i> Miq. Fruit. Journal of Biomedicine and Biotechnology, 2010, 2010, 1-8.	3.0	57
79	Nutritional Composition and in vitro Evaluation of the Antioxidant Properties of Various Dates Extracts (Phoenix dactylifera L.) from Libya. Asian Journal of Clinical Nutrition, 2010, 2, 208-214.	0.3	31
80	Antioxidant capacity and total phenolic content of Malaysian underutilized fruits. Journal of Food Composition and Analysis, 2009, 22, 388-393.	1.9	190
81	Daidzein and genestein contents in tempeh and selected soy products. Food Chemistry, 2009, 115, 1350-1356.	4.2	49
82	Lipid Lowering Effect of Antioxidant Alpha-Lipoic Acid in Experimental Atherosclerosis. Journal of Clinical Biochemistry and Nutrition, 2008, 43, 88-94.	0.6	36