

# Jamilah Bakar

## List of Publications by Year in descending order

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69  
papers

2,572  
citations

159525

30  
h-index

197736

49  
g-index

69  
all docs

69  
docs citations

69  
times ranked

3220  
citing authors

#	ARTICLE	IF	CITATIONS
1	Analysis of potential lard adulteration in chocolate and chocolate products using Fourier transform infrared spectroscopy. <i>Food Chemistry</i> , 2005, 90, 815-819.	4.2	147
2	Essential fatty acids of pitaya (dragon fruit) seed oil. <i>Food Chemistry</i> , 2009, 114, 561-564.	4.2	136
3	Classification and quantification of palm oil adulteration via portable NIR spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017, 173, 335-342.	2.0	131
4	Novel starter cultures to inhibit biogenic amines accumulation during fish sauce fermentation. <i>International Journal of Food Microbiology</i> , 2011, 145, 84-91.	2.1	99
5	Nutritional quality of spray dried protein hydrolysate from Black Tilapia ( <i>Oreochromis mossambicus</i> ). <i>Food Chemistry</i> , 2002, 78, 69-74.	4.2	94
6	High methoxyl pectin from dragon fruit ( <i>Hylocereus polyrhizus</i> ) peel. <i>Food Hydrocolloids</i> , 2014, 42, 289-297.	5.6	91
7	Nutritional composition and total collagen content of three commercially important edible jellyfish. <i>Food Chemistry</i> , 2016, 196, 953-960.	4.2	91
8	Purification and characterization of membrane-bound peroxidases from Metroxylon sagu. <i>Food Chemistry</i> , 2004, 85, 365-376.	4.2	88
9	Detection of lard adulteration in cake formulation by Fourier transform infrared (FTIR) spectroscopy. <i>Food Chemistry</i> , 2005, 92, 365-371.	4.2	86
10	Effects of lactic acid and lauricidin on the survival of <i>Listeria monocytogenes</i> , <i>Salmonella enteritidis</i> and <i>Escherichia coli</i> O157:H7 in chicken breast stored at 4°C. <i>Food Control</i> , 2007, 18, 961-969.	2.8	83
11	Chemical composition and DSC thermal properties of two species of <i>Hylocereus cacti</i> seed oil: <i>Hylocereus undatus</i> and <i>Hylocereus polyrhizus</i> . <i>Food Chemistry</i> , 2010, 119, 1326-1331.	4.2	77
12	Effects of isolation technique and conditions on the extractability, physicochemical and functional properties of pigeonpea ( <i>Cajanus cajan</i> ) and cowpea ( <i>Vigna unguiculata</i> ) protein isolates. I. Physicochemical properties. <i>Food Chemistry</i> , 1999, 67, 435-443.	4.2	75
13	Purification and characterization of angiotensin converting enzyme-inhibitory peptides derived from <i>Stichopus horrens</i> : Stability study against the ACE and inhibition kinetics. <i>Journal of Functional Foods</i> , 2016, 20, 276-290.	1.6	72
14	Effects of Different Wall Materials on the Physicochemical Properties and Oxidative Stability of Spray-Dried Microencapsulated Red-Fleshed Pitaya ( <i>Hylocereus polyrhizus</i> ) Seed Oil. <i>Food and Bioprocess Technology</i> , 2012, 5, 1220-1227.	2.6	67
15	Effect of blanching on enzyme activity, color changes, anthocyanin stability and extractability of mangosteen pericarp: A kinetic study. <i>Journal of Food Engineering</i> , 2016, 178, 12-19.	2.7	66
16	A Review: Microbiological, Physicochemical and Health Impact of High Level of Biogenic Amines in Fish Sauce. <i>American Journal of Applied Sciences</i> , 2009, 6, 1199-1211.	0.1	53
17	Spray-Drying Optimization for Red Pitaya Peel ( <i>Hylocereus polyrhizus</i> ). <i>Food and Bioprocess Technology</i> , 2013, 6, 1332-1342.	2.6	53
18	Influence of altered solvent environment on the functionality of pigeonpea ( <i>Cajanus cajan</i> ) and cowpea ( <i>Vigna unguiculata</i> ) protein isolates. <i>Food Chemistry</i> , 2000, 71, 157-165.	4.2	49

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19	Biogenic amine changes in barramundi ( <i>Lates calcarifer</i> ) slices stored at 0°C and 4°C. <i>Food Chemistry</i> , 2010, 119, 467-470.	4.2	48
20	Physicochemical and functional properties of yeast fermented brown rice flour. <i>Journal of Food Science and Technology</i> , 2015, 52, 5534-5545.	1.4	45
21	A Review on Fish Lipid: Composition and Changes During Cooking Methods. <i>Journal of Aquatic Food Product Technology</i> , 2011, 20, 379-390.	0.6	44
22	Production of pineapple fruit ( <i>Ananas comosus</i> ) powder using foam mat drying: Effect of whipping time and egg albumen concentration. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13467.	0.9	43
23	Antiviral activity of fermented foods and their probiotics bacteria towards respiratory and alimentary tracts viruses. <i>Food Control</i> , 2021, 127, 108140.	2.8	40
24	Purification and characterization of sago starch-degrading glucoamylase from <i>Acremonium</i> sp. endophytic fungus. <i>Food Chemistry</i> , 2000, 71, 221-227.	4.2	37
25	Effects of isolation technique and conditions on the extractability, physicochemical and functional properties of pigeonpea ( <i>Cajanus cajan</i> ) and cowpea ( <i>Vigna unguiculata</i> ) protein isolates. II. Functional properties. <i>Food Chemistry</i> , 1999, 67, 445-452.	4.2	36
26	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
27	Degradation of histamine by the halotolerant <i>Staphylococcus carnosus</i> FS19 isolate obtained from fish sauce. <i>Food Control</i> , 2014, 40, 58-63.	2.8	35
28	Kinetics Modeling of Mass Transfer Using Peleg's Equation During Osmotic Dehydration of Seedless Guava ( <i>Psidium guajava</i> L.): Effect of Process Parameters. <i>Food and Bioprocess Technology</i> , 2012, 5, 2151-2159.	2.6	33
29	Physicochemical properties and volatile profile of chili shrimp paste as affected by irradiation and heat. <i>Food Chemistry</i> , 2017, 216, 10-18.	4.2	33
30	Determination of organochlorine pesticides in shrimp by gas chromatography-mass spectrometry using a modified QuEChERS approach. <i>Food Control</i> , 2013, 34, 318-322.	2.8	31
31	Oxidation of polyphenols in unfermented and partly fermented cocoa beans by cocoa polyphenol oxidase and tyrosinase. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 559-566.	1.7	30
32	Winged bean [ <i>Psophorcarpus tetragonolobus</i> (L.) DC] seeds as an underutilised plant source of bifunctional proteolysate and biopeptides. <i>Food and Function</i> , 2014, 5, 1007.	2.1	29
33	Biogenic amines, amino acids and microflora changes in Indian mackerel ( <i>Rastrellinger kanagurta</i> ) stored at ambient (25-29°C) and ice temperature (0°C). <i>Journal of Food Science and Technology</i> , 2014, 51, 1118-1125.	1.4	29
34	Lipid characteristics in cooked, chill-reheated fillets of Indo-Pacific king mackerel ( <i>Scomberomorus</i> )	2.5	28
35	Kinetics of Crude Peroxidase Inactivation and Color Changes of Thermally Treated Seedless Guava ( <i>Psidium guajava</i> L.). <i>Food and Bioprocess Technology</i> , 2011, 4, 1442-1449.	2.6	28
36	Hair mercury level of coastal communities in Malaysia: a linkage with fish consumption. <i>European Food Research and Technology</i> , 2008, 227, 1349-1355.	1.6	27

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37	Latent Polyphenol Oxidases from Sago Log ( <i>Metroxylon sagu</i> ): Partial Purification, Activation, and Some Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5041-5045.	2.4	24
38	Inhibitory Effect of Oxalic Acid on Bacterial Spoilage of Raw Chilled Chicken. <i>Journal of Food Protection</i> , 2006, 69, 1913-1919.	0.8	24
39	Biogenic amines formation in barramundi ( <i>Lates calcarifer</i> ) fillets at 8°C kept in modified atmosphere packaging with varied CO <sub>2</sub> concentration. <i>LWT - Food Science and Technology</i> , 2012, 48, 142-146.	2.5	24
40	Application of Green Technology in Gelatin Extraction: A Review. <i>Processes</i> , 2021, 9, 2227.	1.3	23
41	Thermal Behavior of Selected Starches in Presence of Other Food Ingredients Studied by Differential Scanning Calorimetry (DSC) – Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009, 8, 195-201.	5.9	22
42	Partial Characterization of an Enzymatic Extract from Bentong Ginger ( <i>Zingiber officinale</i> var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	1.7	22
43	Effects of Modified Atmosphere Packaging with Various Carbon Dioxide Composition on Biogenic Amines Formation in Indian Mackerel ( <i>Rastrelliger kanagaruta</i> ) stored at 5±1°C. <i>Packaging Technology and Science</i> , 2014, 27, 249-254.	1.3	21
44	Aroma Precursors and Methylpyrazines in Underfermented Cocoa Beans Induced by Endogenous Carboxypeptidase. <i>Journal of Food Science</i> , 2008, 73, H141-7.	1.5	19
45	Determination of cell viability using acridine orange/propidium iodide dual-spectrofluorometry assay. <i>Cogent Food and Agriculture</i> , 2019, 5, 1582398.	0.6	19
46	FT-NIR, MicroNIR and LED-MicroNIR for detection of adulteration in palm oil via PLS and LDA. <i>Analytical Methods</i> , 2018, 10, 4143-4151.	1.3	17
47	Fermented Brown Rice Flour as Functional Food Ingredient. <i>Foods</i> , 2014, 3, 149-159.	1.9	16
48	HIGH-PROTEIN RICE-SOYA BREAKFAST CEREAL. <i>Journal of Food Processing and Preservation</i> , 1985, 8, 163-174.	0.9	14
49	The effects on colour, texture and sensory attributes achieved by washing black tilapia flesh with a banana leaf ash solution. <i>International Journal of Food Science and Technology</i> , 1999, 34, 359-363.	1.3	14
50	Bovidae-based gelatin: Extractions method, physicochemical and functional properties, applications, and future trends. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3153-3176.	5.9	14
51	Effect of packaging films on storage stability of intermediate-moisture deep-fried mackerel. <i>International Journal of Food Science and Technology</i> , 1995, 30, 175-181.	1.3	13
52	Effects of Different Final Cooking Methods on Physico-chemical Properties of Breaded Fish Fillets. <i>American Journal of Food Technology</i> , 2009, 4, 136-145.	0.2	13
53	Enhancement of Nutritional and Antioxidant Properties of Brown Rice Flour Through Solid-State Yeast Fermentation. <i>Cereal Chemistry</i> , 2017, 94, 519-523.	1.1	12
54	Optimization of Osmotic Dehydration of Seedless Guava ( <i>Psidium guajava</i> L.) in Sucrose Solution using Response Surface Methodology. <i>International Journal of Food Engineering</i> , 2014, 10, 307-316.	0.7	10

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55	The optimization of conditions for the production of acid-hydrolysed winged bean and soybean proteins with reduction of 3-monochloropropane-1,2-diol (3-MCPD). <i>International Journal of Food Science and Technology</i> , 2004, 39, 947-958.	1.3	9
56	Effect of Different Temperatures on the Free Amino Acids, Physico-Chemical and Microbial Changes during Storage of Barramundi (&lt;em&gt;Lates calcarifer&lt;/em&gt;) Fillets. <i>Advance Journal of Food Science and Technology</i> , 2013, 5, 822-828.	0.1	9
57	Studying the Effects of Nucleating Agents on Texture Modification of Puffed Corn&#x2013;Fish Snack. <i>Journal of Food Science</i> , 2014, 79, E178-83.	1.5	7
58	Optimization of supercritical carbon dioxide (CO&lt;sub&gt;2&lt;/sub&gt;) extraction of sardine (&lt;em&gt;Sardinella lemuru&lt;/em&gt; Bleeker) oil using response surface methodology (RSM). <i>Grasas Y Aceites</i> , 2015, 66, e074.	0.3	7
59	Effects of Coated Capillary Column, Derivatization, and Temperature Programming on the Identification of Carica papaya Seed Extract Composition Using GC/MS Analysis. <i>Journal of Analysis and Testing</i> , 2020, 4, 23-34.	2.5	6
60	Effects of Annona muricata extraction on inhibition of polyphenoloxidase and microbiology quality of Macrobrachium rosenbergii. <i>Journal of Food Science and Technology</i> , 2022, 59, 859-868.	1.4	6
61	Storage stability of coconut milk powder. <i>Journal of the Science of Food and Agriculture</i> , 1988, 43, 95-100.	1.7	4
62	Quality and Fortificant Retention of Rice Noodles as Affected by Flour Particle Size. <i>Cereal Chemistry</i> , 2015, 92, 211-217.	1.1	4
63	Physicochemical Properties, Microbial Profile, and Biogenic Amines Content of Barramundi (Lates) Tj ETQq1 1 0.784314 rgBT /Overlo International Journal of Food Properties, 2016, 19, 2707-2717.	1.3	2
64	Rheological and molecular properties of chicken head gelatin as affected by combined temperature and time using warm water rendering. <i>International Journal of Food Properties</i> , 2021, 24, 1495-1509.	1.3	2
65	Processing Formulated Fish and Fish Products. , 0, , 915-930.		1
66	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
67	Effect of Yeast Fermented Brown Rice Flour Substitution on Nutritional, Rheological and Textural Properties of Steamed Brown Rice Bread. , 2017, , .		1
68	Fortification of Rice Noodles with Vitamin A: Quality, Sensory Evaluation, and Enhancement of Vitamin A Intakes. <i>Journal of Nutritional Science and Vitaminology</i> , 2020, 66, S179-S183.	0.2	1
69	Effect of foam&#x2013;mat drying on kinetics and physical properties of Japanese threadfin bream ( Nemipterus) Tj ETQq1 1 0.784314 rgBT /O	1.0	1