

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
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69
all docs

69
docs citations

69
times ranked

3220
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of <i>Annona muricata</i> extraction on inhibition of polyphenoloxidase and microbiology quality of <i>Macrobrachium rosenbergii</i> . <i>Journal of Food Science and Technology</i> , 2022, 59, 859-868.	1.4	6
2	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
3	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
4	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
5	Application of Green Technology in Gelatin Extraction: A Review. <i>Processes</i> , 2021, 9, 2227.	1.3	23
6	Effects of Coated Capillary Column, Derivatization, and Temperature Programming on the Identification of <i>Carica papaya</i> Seed Extract Composition Using GC/MS Analysis. <i>Journal of Analysis and Testing</i> , 2020, 4, 23-34.	2.5	6
7	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
8	Determination of cell viability using acridine orange/propidium iodide dual-spectrofluorometry assay. <i>Cogent Food and Agriculture</i> , 2019, 5, 1582398.	0.6	19
9	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
10	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
11	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
12	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
13	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
14	Effect of Yeast Fermented Brown Rice Flour Substitution on Nutritional, Rheological and Textural Properties of Steamed Brown Rice Bread. , 2017, , .		1
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	Physicochemical Properties, Microbial Profile, and Biogenic Amines Content of Barramundi (Lates) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 International Journal of Food Properties, 2016, 19, 2707-2717.	1.3	2
17	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
18	Nutritional composition and total collagen content of three commercially important edible jellyfish. <i>Food Chemistry</i> , 2016, 196, 953-960.	4.2	91

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19	Quality and Fortificant Retention of Rice Noodles as Affected by Flour Particle Size. <i>Cereal Chemistry</i> , 2015, 92, 211-217.	1.1	4
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	Optimization of supercritical carbon dioxide (CO ₂) extraction of sardine (&em>Sardinella lemuru Bleeker) oil using response surface methodology (RSM). <i>Grasas Y Aceites</i> , 2015, 66, e074.	0.3	7
22	Fermented Brown Rice Flour as Functional Food Ingredient. <i>Foods</i> , 2014, 3, 149-159.	1.9	16
23	Partial Characterization of an Enzymatic Extract from Bentong Ginger (<i>Zingiber officinale</i> var.) Tj ETQq1 1 0.784314 1.75 / Overlock 107	1.75	22
24	Studying the Effects of Nucleating Agents on Texture Modification of Puffed Corn–Fish Snack. <i>Journal of Food Science</i> , 2014, 79, E178-83.	1.5	7
25	High methoxyl pectin from dragon fruit (<i>Hylocereus polyrhizus</i>) peel. <i>Food Hydrocolloids</i> , 2014, 42, 289-297.	5.6	91
26	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
27	Winged bean [<i>Psophocarpus 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
28	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
29	Effects of Modified Atmosphere Packaging with Various Carbon Dioxide Composition on Biogenic Amines Formation in Indian Mackerel (<i>Rastrelliger kanagurta</i>) stored at 5±1°C. <i>Packaging Technology and Science</i> , 2014, 27, 249-254.	1.3	21
30	Biogenic amines, amino acids and microflora changes in Indian mackerel (<i>Rastrelliger 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
31	Spray-Drying Optimization for Red Pitaya Peel (<i>Hylocereus polyrhizus</i>). <i>Food and Bioprocess Technology</i> , 2013, 6, 1332-1342.	2.6	53
32	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
33	Effect of Different Temperatures on the Free Amino Acids, Physico-Chemical and Microbial Changes during Storage of Barramundi (&em>Lates calcarifer) Fillets. <i>Advance Journal of Food Science and Technology</i> , 2013, 5, 822-828.	0.1	9
34	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
35	Biogenic amines formation in barramundi (<i>Lates calcarifer</i>) fillets at 8°C kept in modified atmosphere packaging with varied CO ₂ concentration. <i>LWT - Food Science and Technology</i> , 2012, 48, 142-146.	2.5	24
36	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

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37	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
38	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
39	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
40	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
41	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
42	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
43	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
44	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
45	Essential fatty acids of pitaya (dragon fruit) seed oil. <i>Food Chemistry</i> , 2009, 114, 561-564.	4.2	136
46	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
47	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
48	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
49	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
50	Lipid characteristics in cooked, chill-reheated fillets of Indo-Pacific king mackerel (<i>Scomberomorus</i>)	2.5	28
51	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
52	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
53	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
54	Detection of lard adulteration in cake formulation by Fourier transform infrared (FTIR) spectroscopy. <i>Food Chemistry</i> , 2005, 92, 365-371.	4.2	86

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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	Purification and characterization of membrane-bound peroxidases from <i>Metroxylon sago</i> . <i>Food Chemistry</i> , 2004, 85, 365-376.	4.2	88
57	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
58	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
59	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
60	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
61	Latent Polyphenol Oxidases from Sago Log (<i>Metroxylon sago</i>): Partial Purification, Activation, and Some Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5041-5045.	2.4	24
62	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
63	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
64	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
65	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
66	Storage stability of coconut milk powder. <i>Journal of the Science of Food and Agriculture</i> , 1988, 43, 95-100.	1.7	4
67	HIGH-PROTEIN RICE-SOYA BREAKFAST CEREAL. <i>Journal of Food Processing and Preservation</i> , 1985, 8, 163-174.	0.9	14
68	Processing Formulated Fish and Fish Products. , 0, , 915-930.		1
69	Effect of foam-mat drying on kinetics and physical properties of Japanese threadfin bream (<i>Nemipterus</i>)	1.1	14