

Kin-Weng Kong

List of Publications by Year in descending order

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45
papers

1,895
citations

279778

23
h-index

265191

42
g-index

46
all docs

46
docs citations

46
times ranked

2778
citing authors

#	ARTICLE	IF	CITATIONS
1	Carotenoids and Their Isomers: Color Pigments in Fruits and Vegetables. <i>Molecules</i> , 2011, 16, 1710-1738.	3.8	382
2	Revealing the Power of the Natural Red Pigment Lycopene. <i>Molecules</i> , 2010, 15, 959-987.	3.8	188
3	Response surface optimisation for the extraction of phenolic compounds and antioxidant capacities of underutilised <i>Mangifera pajang</i> Kosterm. peels. <i>Food Chemistry</i> , 2011, 128, 1121-1127.	8.2	145
4	Two level half factorial design for the extraction of phenolics, flavonoids and antioxidants recovery from palm kernel by-product. <i>Industrial Crops and Products</i> , 2015, 63, 238-248.	5.2	109
5	Antioxidant activities and polyphenolics from the shoots of <i>Barringtonia racemosa</i> (L.) Spreng in a polar to apolar medium system. <i>Food Chemistry</i> , 2012, 134, 324-332.	8.2	86
6	Correlation of antioxidant activities with theoretical studies for new hydrazone compounds bearing a 3,4,5-trimethoxy benzyl moiety. <i>European Journal of Medicinal Chemistry</i> , 2015, 103, 497-505.	5.5	58
7	Antioxidant Capacities of Peel, Pulp, and Seed Fractions of <i>Canarium odontophyllum</i> Miq. <i>Fruit. Journal of Biomedicine and Biotechnology</i> , 2010, 2010, 1-8.	3.0	57
8	Malaysian brown seaweeds <i>Sargassum siliquosum</i> and <i>Sargassum polycystum</i> : Low density lipoprotein (LDL) oxidation, angiotensin converting enzyme (ACE), α -amylase, and α -glucosidase inhibition activities. <i>Food Research International</i> , 2017, 99, 950-958.	6.2	52
9	Lycopene content and lipophilic antioxidant capacity of by-products from <i>Psidium guajava</i> fruits produced during puree production industry. <i>Food and Bioproducts Processing</i> , 2011, 89, 53-61.	3.6	49
10	Phytochemicals and Antioxidant Capacity from <i>Nypa fruticans</i> Wurm. <i>Fruit. Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-9.	1.2	47
11	Optimization of oven drying conditions for lycopene content and lipophilic antioxidant capacity in a by-product of the pink guava puree industry using response surface methodology. <i>LWT - Food Science and Technology</i> , 2010, 43, 729-735.	5.2	43
12	Phytochemicals and Medicinal Properties of Indigenous Tropical Fruits with Potential for Commercial Development. <i>Evidence-based Complementary and Alternative Medicine</i> , 2016, 2016, 1-20.	1.2	43
13	Banana inflorescence: Its bio-prospects as an ingredient for functional foods. <i>Trends in Food Science and Technology</i> , 2020, 97, 14-28.	15.1	40
14	Pomegranate peel-derived punicalagin: Ultrasonic-assisted extraction, purification, and its α -glucosidase inhibitory mechanism. <i>Food Chemistry</i> , 2022, 374, 131635.	8.2	40
15	Extraction and recovery of phytochemical components and antioxidative properties in fruit parts of <i>Dacryodes rostrata</i> influenced by different solvents. <i>Journal of Food Science and Technology</i> , 2018, 55, 2523-2532.	2.8	38
16	Lycopene-rich fractions derived from pink guava by-product and their potential activity towards hydrogen peroxide-induced cellular and DNA damage. <i>Food Chemistry</i> , 2010, 123, 1142-1148.	8.2	37
17	Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit <i>Cili (Rosa roxburghii)</i> . <i>Industrial Crops and Products</i> , 2020, 143, 111928.	5.2	37
18	<i>Perilla frutescens</i> Leaf Extract and Fractions: Polyphenol Composition, Antioxidant, Enzymes (α -Glucosidase, Acetylcholinesterase, and Tyrosinase) Inhibitory, Anticancer, and Antidiabetic Activities. <i>Foods</i> , 2021, 10, 315.	4.3	36

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19	Solid-liquid extraction of bioactive compounds with antioxidant potential from <i>Alternanthera sessilis</i> (red) and identification of the polyphenols using UHPLC-QqQ-MS/MS. <i>Food Research International</i> , 2019, 115, 241-250.	6.2	34
20	Epicatechin content and antioxidant capacity of cocoa beans from four different countries. <i>African Journal of Biotechnology</i> , 2010, 9, 1052-1059.	0.6	33
21	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean (<i>Canavalia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	3.6	32
22	Response surface optimisation for the extraction of phenolics and flavonoids from a pink guava puree industrial by-product. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1739-1745.	2.7	30
23	Polyphenols in <i>Barringtonia racemosa</i> and their protection against oxidation of LDL, serum and haemoglobin. <i>Food Chemistry</i> , 2014, 146, 85-93.	8.2	28
24	Protective effects of the extracts of <i>Barringtonia racemosa</i> shoots against oxidative damage in HepG2 cells. <i>PeerJ</i> , 2016, 4, e1628.	2.0	25
25	Determination and Optimization of Flavonoid and Extract Yield from Brown Mango using Response Surface Methodology. <i>Separation Science and Technology</i> , 2012, 47, 73-80.	2.5	23
26	Nutritional constituents and antioxidant properties of indigenous kembayau (<i>Dacryodes rostrata</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.2	22
27	Dose-Response Effect of Tualang Honey on Postprandial Antioxidant Activity and Oxidative Stress in Female Athletes: A Pilot Study. <i>Journal of Alternative and Complementary Medicine</i> , 2017, 23, 989-995.	2.1	22
28	Application of Two-Level Full Factorial Design for the Extraction of Fucoxanthin and Antioxidant Activities from <i>Sargassum siliquosum</i> and <i>Sargassum polycystum</i> . <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 446-463.	1.4	21
29	Phenolic profiles, antioxidant activities, and antiproliferative activities of different mung bean (<i>Vigna</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	4.4	19
30	The Role of 1-Methylcyclopropene in the regulation of ethylene biosynthesis and ethylene receptor gene expression in <i>Mangifera indica</i> L. (Mango Fruit). <i>Food Science and Nutrition</i> , 2020, 8, 1284-1294.	3.4	17
31	Multiple extraction conditions to produce phytochemical- and antioxidant-rich <i>Alternanthera sessilis</i> (red) extracts that attenuate lipid accumulation in steatotic HepG2 cells. <i>Food Bioscience</i> , 2019, 32, 100489.	4.4	14
32	Extraction of carotenoids and applications. , 2020, , 259-288.		13
33	Comparative Evaluation of Antioxidant Properties and Isoflavones of Tempeh Fermented in Two Different Wrapping Materials. <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 307-317.	0.8	11
34	Phytochemical Composition, Antioxidant Activity, and Enzyme Inhibitory Activities (α -Glucosidase,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.8	10
35	Antioxidant-rich leaf extract of <i>Barringtonia racemosa</i> significantly alters their <i>in vitro</i> expression of genes encoding enzymes that are involved in methylglyoxal degradation III. <i>PeerJ</i> , 2016, 4, e2379.	2.0	9
36	The influence of probiotic fermentation on the active compounds and bioactivities of walnut flowers. <i>Journal of Food Biochemistry</i> , 2022, 46, e13887.	2.9	8

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37	Nutritional values and bioactive components of under-utilised vegetables consumed by indigenous people in Malaysia. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2704-2711.	3.5	7
38	Phytochemicals of six selected herbal plants and their inhibitory activities towards free radicals and glycation. <i>Food Bioscience</i> , 2022, 46, 101557.	4.4	6
39	Phytochemicals in <i>Barringtonia</i> species: Linking their traditional uses as food and medicine with current research. <i>Journal of Herbal Medicine</i> , 2020, 19, 100299.	2.0	4
40	Determination of nutritional constituents, antioxidant properties, and α -amylase inhibitory activity of <i>Sechium edule</i> (chayote) shoot from different extraction solvents and cooking methods. <i>LWT - Food Science and Technology</i> , 2021, 151, 112177.	5.2	4
41	Effects of <i>Alternanthera sessilis</i> Red leaf extracts on hydrogen peroxide-induced oxidative stress in HepG2 cells and identification of phytochemicals using HPLC-QToF-MS/MS. <i>South African Journal of Botany</i> , 2022, 151, 440-450.	2.5	3
42	Carotenoids and Their Geometry Isomers in Selected Tropical Fruits. <i>International Journal of Food Properties</i> , 2013, 16, 826-837.	3.0	2
43	Identification of Novel Sesamol Dimers with Unusual Methylenedioxy Ring-Opening Skeleton and Evaluation of Their Antioxidant and Cytotoxic Activities. <i>Current Organic Synthesis</i> , 2020, 16, 1166-1173.	1.3	2
44	Valorisation of mango (<i>Mangifera indica</i>) kernel as an ingredient of macaron: sensory acceptance and physicochemical properties. <i>British Food Journal</i> , 2021, ahead-of-print, .	2.9	2
45	Phytochemicals Against Cancer Stem Cells. , 2018, , 559-582.		1