

# Kin-Weng Kong

## List of Publications by Citations

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43  
papers

1,288  
citations

19  
h-index

35  
g-index

45  
ext. papers

1,580  
ext. citations

4.7  
avg, IF

4.36  
L-index

#	Paper	IF	Citations
43	Carotenoids and their isomers: color pigments in fruits and vegetables. <i>Molecules</i> , <b>2011</b> , 16, 1710-38	4.8	274
42	Revealing the power of the natural red pigment lycopene. <i>Molecules</i> , <b>2010</b> , 15, 959-87	4.8	141
41	Response surface optimisation for the extraction of phenolic compounds and antioxidant capacities of underutilised <i>Mangifera pajang</i> Kosterm. peels. <i>Food Chemistry</i> , <b>2011</b> , 128, 1121-1127	8.5	123
40	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> , <b>2015</b> , 63, 238-248	5.9	98
39	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> , <b>2012</b> , 134, 324-332	8.5	70
38	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> , <b>2015</b> , 103, 497-505	6.8	40
37	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> , <b>2010</b> , 43, 729-735	5.4	36
36	Phytochemicals and Antioxidant Capacity from <i>Nypa fruticans</i> Wurmb. Fruit. <i>Evidence-based Complementary and Alternative Medicine</i> , <b>2013</b> , 2013, 154606	2.3	35
35	Malaysian brown seaweeds <i>Sargassum siliculosum</i> and <i>Sargassum polycystum</i> : Low density lipoprotein (LDL) oxidation, angiotensin converting enzyme (ACE), $\alpha$ -amylase, and $\alpha$ -glucosidase inhibition activities. <i>Food Research International</i> , <b>2017</b> , 99, 950-958	7	34
34	Lycopene content and lipophilic antioxidant capacity of by-products from <i>Psidium guajava</i> fruits produced during puree production industry. <i>Food and Bioprocess Processing</i> , <b>2011</b> , 89, 53-61	4.9	33
33	Antioxidant capacities of peel, pulp, and seed fractions of <i>Canarium odontophyllum</i> Miq. fruit. <i>Journal of Biomedicine and Biotechnology</i> , <b>2010</b> , 2010,		33
32	Phytochemicals and Medicinal Properties of Indigenous Tropical Fruits with Potential for Commercial Development. <i>Evidence-based Complementary and Alternative Medicine</i> , <b>2016</b> , 2016, 759195†-3	2.3	33
31	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> , <b>2010</b> , 123, 1142-1148	8.5	32
30	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> , <b>2010</b> , 45, 1739-1745	3.8	28
29	Epicatechin content and antioxidant capacity of cocoa beans from four different countries. <i>African Journal of Biotechnology</i> , <b>2010</b> , 9, 1052-1059	0.6	27
28	Polyphenols in <i>Barringtonia racemosa</i> and their protection against oxidation of LDL, serum and haemoglobin. <i>Food Chemistry</i> , <b>2014</b> , 146, 85-93	8.5	24
27	Extraction and recovery of phytochemical components and antioxidative properties in fruit parts of influenced by different solvents. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 2523-2532	3.3	22

26	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean () Coats. <i>Frontiers in Chemistry</i> , <b>2018</b> , 6, 39	5	21
25	Protective effects of the extracts of <i>Barringtonia racemosa</i> shoots against oxidative damage in HepG2 cells. <i>PeerJ</i> , <b>2016</b> , 4, e1628	3.1	20
24	Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit Cili ( <i>Rosa roxburghii</i> ). <i>Industrial Crops and Products</i> , <b>2020</b> , 143, 111928	5.9	19
23	Determination and Optimization of Flavonoid and Extract Yield from Brown Mango using Response Surface Methodology. <i>Separation Science and Technology</i> , <b>2012</b> , 47, 73-80	2.5	18
22	Nutritional constituents and antioxidant properties of indigenous kembayau ( <i>Dacryodes rostrata</i> (Blume) H. J. Lam) fruits. <i>Food Research International</i> , <b>2011</b> , 44, 2332-2338	7	18
21	Application of Two-Level Full Factorial Design for the Extraction of Fucoxanthin and Antioxidant Activities from <i>Sargassum siliculosum</i> and <i>Sargassum polycystum</i> . <i>Journal of Aquatic Food Product Technology</i> , <b>2018</b> , 27, 446-463	1.6	15
20	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> , <b>2019</b> , 115, 241-250	7	15
19	Banana inflorescence: Its bio-prospects as an ingredient for functional foods. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 97, 14-28	15.3	14
18	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> , <b>2017</b> , 23, 989-995	2.4	12
17	Extraction of carotenoids and applications <b>2020</b> , 259-288		8
16	Leaf Extract and Fractions: Polyphenol Composition, Antioxidant, Enzymes (α-Glucosidase, Acetylcholinesterase, and Tyrosinase) Inhibitory, Anticancer, and Antidiabetic Activities. <i>Foods</i> , <b>2021</b> , 10,	4.9	8
15	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> , <b>2019</b> , 32, 100489	4.9	6
14	Antioxidant-rich leaf extract of <i>Barringtonia racemosa</i> significantly alters the in vitro expression of genes encoding enzymes that are involved in methylglyoxal degradation III. <i>PeerJ</i> , <b>2016</b> , 4, e2379	3.1	6
13	The Role of 1-Methylcyclopropene in the regulation of ethylene biosynthesis and ethylene receptor gene expression in L. (Mango Fruit). <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 1284-1294	3.2	5
12	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> , <b>2015</b> , 95, 2704-11	4.3	4
11	Comparative Evaluation of Antioxidant Properties and Isoflavones of Tempeh Fermented in Two Different Wrapping Materials. <i>Current Research in Nutrition and Food Science</i> , <b>2018</b> , 6, 307-317	1.1	4
10	Phenolic profiles, antioxidant activities, and antiproliferative activities of different mung bean ( <i>Vigna radiata</i> ) varieties from Sri Lanka. <i>Food Bioscience</i> , <b>2020</b> , 37, 100705	4.9	4
9	Carotenoids and Their Geometry Isomers in Selected Tropical Fruits. <i>International Journal of Food Properties</i> , <b>2013</b> , 16, 826-837	3	2

8	Pomegranate peel-derived punicalagin: Ultrasonic-assisted extraction, purification, and its $\alpha$ -glucosidase inhibitory mechanism. <i>Food Chemistry</i> , <b>2021</b> , 374, 131635	8.5	2
7	Phytochemicals of six selected herbal plants and their inhibitory activities towards free radicals and glycation. <i>Food Bioscience</i> , <b>2022</b> , 46, 101557	4.9	1
6	Identification of Novel Sesamol Dimers with Unusual Methylenedioxy Ring-Opening Skeleton and Evaluation of Their Antioxidant and Cytotoxic Activities. <i>Current Organic Synthesis</i> , <b>2019</b> , 16, 1166-1173	1.9	1
5	Phytochemical Composition, Antioxidant Activity, and Enzyme Inhibitory Activities ( $\alpha$ -Glucosidase, Xanthine Oxidase, and Acetylcholinesterase) of. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1
4	Phytochemicals Against Cancer Stem Cells <b>2018</b> , 559-582		1
3	Phytochemicals in Barringtonia species: Linking their traditional uses as food and medicine with current research. <i>Journal of Herbal Medicine</i> , <b>2020</b> , 19, 100299	2.3	0
2	The influence of probiotic fermentation on the active compounds and bioactivities of walnut flowers. <i>Journal of Food Biochemistry</i> , <b>2021</b> , e13887	3.3	0
1	Determination of nutritional constituents, antioxidant properties, and $\alpha$ -amylase inhibitory activity of <i>Sechium edule</i> (chayote) shoot from different extraction solvents and cooking methods. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 151, 112177	5.4	0