

Kin-Weng Kong

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Phytochemicals of six selected herbal plants and their inhibitory activities towards free radicals and glycation. <i>Food Bioscience</i> , 2022 , 46, 101557	4.9	1
42	Pomegranate peel-derived punicalagin: Ultrasonic-assisted extraction, purification, and its β -glucosidase inhibitory mechanism. <i>Food Chemistry</i> , 2021 , 374, 131635	8.5	2
41	Phytochemical Composition, Antioxidant Activity, and Enzyme Inhibitory Activities (β -glucosidase, Xanthine Oxidase, and Acetylcholinesterase) of. <i>Molecules</i> , 2021 , 26,	4.8	1
40	Leaf Extract and Fractions: Polyphenol Composition, Antioxidant, Enzymes (β -glucosidase, Acetylcholinesterase, and Tyrosinase) Inhibitory, Anticancer, and Antidiabetic Activities. <i>Foods</i> , 2021 , 10,	4.9	8
39	The influence of probiotic fermentation on the active compounds and bioactivities of walnut flowers. <i>Journal of Food Biochemistry</i> , 2021 , e13887	3.3	0
38	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	5.4	0
37	Extraction of carotenoids and applications 2020 , 259-288		8
36	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> , 2020 , 8, 1284-1294	3.2	5
35	Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit Cili (<i>Rosa roxburghii</i>). <i>Industrial Crops and Products</i> , 2020 , 143, 111928	5.9	19
34	Banana inflorescence: Its bio-prospects as an ingredient for functional foods. <i>Trends in Food Science and Technology</i> , 2020 , 97, 14-28	15.3	14
33	Phenolic profiles, antioxidant activities, and antiproliferative activities of different mung bean (<i>Vigna radiata</i>) varieties from Sri Lanka. <i>Food Bioscience</i> , 2020 , 37, 100705	4.9	4
32	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	2.3	0
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	4.9	6
30	Identification of Novel Sesamol Dimers with Unusual Methylenedioxy Ring-Opening Skeleton and Evaluation of Their Antioxidant and Cytotoxic Activities. <i>Current Organic Synthesis</i> , 2019 , 16, 1166-1173	1.9	1
29	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	7	15
28	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> , 2018 , 55, 2523-2532	3.3	22
27	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> , 2018 , 27, 446-463	1.6	15

26	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean () Coats. <i>Frontiers in Chemistry</i> , 2018 , 6, 39	5	21
25	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	1.1	4
24	Phytochemicals Against Cancer Stem Cells 2018 , 559-582		1
23	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	7	34
22	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	2.4	12
21	Protective effects of the extracts of <i>Barringtonia racemosa</i> shoots against oxidative damage in HepG2 cells. <i>PeerJ</i> , 2016 , 4, e1628	3.1	20
20	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> , 2016 , 4, e2379	3.1	6
19	Phytochemicals and Medicinal Properties of Indigenous Tropical Fruits with Potential for Commercial Development. <i>Evidence-based Complementary and Alternative Medicine</i> , 2016 , 2016, 759195	2.3	33
18	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	6.8	40
17	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, 2704-11	4.3	4
16	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	5.9	98
15	Polyphenols in <i>Barringtonia racemosa</i> and their protection against oxidation of LDL, serum and haemoglobin. <i>Food Chemistry</i> , 2014 , 146, 85-93	8.5	24
14	Phytochemicals and Antioxidant Capacity from <i>Nypa fruticans</i> Wurmb. Fruit. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013 , 2013, 154606	2.3	35
13	Carotenoids and Their Geometry Isomers in Selected Tropical Fruits. <i>International Journal of Food Properties</i> , 2013 , 16, 826-837	3	2
12	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	18
11	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	8.5	70
10	Carotenoids and their isomers: color pigments in fruits and vegetables. <i>Molecules</i> , 2011 , 16, 1710-38	4.8	274
9	Nutritional constituents and antioxidant properties of indigenous kembayau (<i>Dacryodes rostrata</i> (Blume) H. J. Lam) fruits. <i>Food Research International</i> , 2011 , 44, 2332-2338	7	18

8	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	4.9	33
7	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	8.5	123
6	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	3.8	28
5	Epicatechin content and antioxidant capacity of cocoa beans from four different countries. <i>African Journal of Biotechnology</i> , 2010 , 9, 1052-1059	0.6	27
4	Antioxidant capacities of peel, pulp, and seed fractions of <i>Canarium odontophyllum</i> Miq. fruit. <i>Journal of Biomedicine and Biotechnology</i> , 2010 , 2010,		33
3	Revealing the power of the natural red pigment lycopene. <i>Molecules</i> , 2010 , 15, 959-87	4.8	141
2	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	5.4	36
1	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	8.5	32