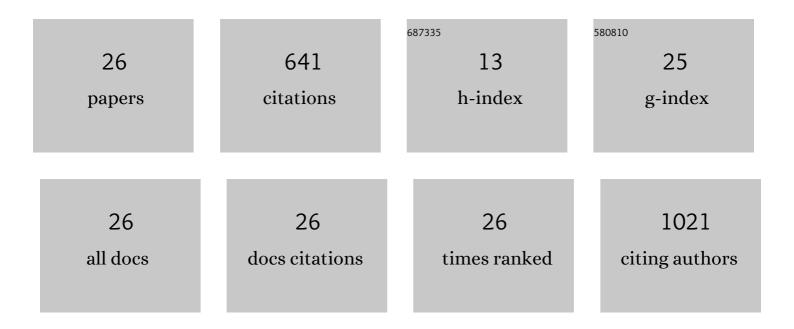
Nor Ainy Mahyudin

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Toxic Elements in Food: Occurrence, Binding, and Reduction Approaches. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 457-472.	11.7	132
2	Prevalence and antibiotic resistance of Salmonella Enteritidis and Salmonella Typhimurium in raw chicken meat at retail markets in Malaysia. Poultry Science, 2016, 95, 1888-1893.	3.4	87
3	Hand hygiene knowledge, attitudes and practices among food handlers at primary schools in Hulu Langat district, Selangor (Malaysia). Food Control, 2013, 34, 428-435.	5.5	68
4	Optimization of γ-Aminobutyric Acid Production by Lactobacillus plantarum Taj-Apis362 from Honeybees. Molecules, 2015, 20, 6654-6669.	3.8	61
5	Antimicrobial resistance of Escherichia coli and Staphylococcus aureus isolated from food handler's hands. Food Control, 2014, 44, 203-207.	5.5	36
6	Biocontrol of Aflatoxins Using Non-Aflatoxigenic Aspergillus flavus: A Literature Review. Journal of Fungi (Basel, Switzerland), 2021, 7, 381.	3.5	30
7	Aflatoxin Biosynthesis, Genetic Regulation, Toxicity, and Control Strategies: A Review. Journal of Fungi (Basel, Switzerland), 2021, 7, 606.	3.5	29
8	Prevalence and quantification ofListeria monocytogenes in chicken offal at the retail level in Malaysia. Poultry Science, 2013, 92, 1664-1669.	3.4	23
9	Linearity study on detection and quantification limits for the determination of avermectins using linear regression. Journal of Food and Drug Analysis, 2014, 22, 407-412.	1.9	23
10	Quality changes of stabilizer-free natural peanut butter during storage. Journal of Food Science and Technology, 2016, 53, 694-702.	2.8	18
11	Evaluation of a lytic bacteriophage for bio-control of Salmonella Typhimurium in different food matrices. LWT - Food Science and Technology, 2019, 105, 211-214.	5.2	18
12	Effect of Supercritical Fluid Extraction on the Reduction of Toxic Elements in Fish Oil Compared with Other Extraction Methods. Journal of Food Protection, 2015, 78, 172-179.	1.7	16
13	Partial characterization and in vitro evaluation of a lytic bacteriophage for biocontrol of <i>Campylobacter jejuni</i> in mutton and chicken meat. Journal of Food Safety, 2020, 40, e12770.	2.3	16
14	Morphological Characterization and Determination of Aflatoxigenic and Non-Aflatoxigenic Aspergillus flavus Isolated from Sweet Corn Kernels and Soil in Malaysia. Agriculture (Switzerland), 2020, 10, 450.	3.1	12
15	The Isolation of a NewS-Methyl Benzothioate Compound from a Marine-DerivedStreptomycessp Journal of Biomedicine and Biotechnology, 2012, 2012, 1-4.	3.0	11
16	Mercury Pollution in Malaysia. Reviews of Environmental Contamination and Toxicology, 2012, 220, 45-66.	1.3	10
17	Effectiveness of different cleanup sorbents for the determination of avermectins in fish by liquid chromatography tandem mass spectrometry. Analytical Methods, 2013, 5, 4172.	2.7	9
18	Prevalence and quantification of Listeria monocytogenes in beef offal at retail level in Selangor, Malaysia. Brazilian Journal of Microbiology, 2013, 44, 1169-1172.	2.0	9

#	Article	IF	CITATIONS
19	Antimicrobial resistance of Staphylococcus aureus among cooked food and food handlers associated with their occupational information in Klang Valley, Malaysia. Food Control, 2021, 124, 107872.	5.5	8
20	Co-Inoculation of Aflatoxigenic and Non-Aflatoxigenic Strains of Aspergillus flavus to Assess the Efficacy of Non-Aflatoxigenic Strains in Growth Inhibition and Aflatoxin B1 Reduction. Agriculture (Switzerland), 2021, 11, 198.	3.1	7
21	Chromatographic Analysis of Aflatoxigenic Aspergillus flavus Isolated from Malaysian Sweet Corn. Separations, 2021, 8, 98.	2.4	6
22	Antibacterial Activity of Clay Soils against Food-Borne Salmonella typhimurium and Staphylococcus aureus. Molecules, 2022, 27, 170.	3.8	4
23	Bacterial attachment and biofilm formation on stainless steel surface and their <i>in vitro</i> in hibition by marine fungal extracts. Journal of Food Safety, 2018, 38, e12456.	2.3	3
24	Evaluation of phenolic constituent, antioxidant and antibacterial activities of sugarcane molasses towards foodborne pathogens. Food Research, 2020, 4, 40-47.	0.8	3
25	Transfer of Listeria monocytogenes between abiotic surfaces under different weights. Food Science and Biotechnology, 2014, 23, 1237-1241.	2.6	1
26	Efficacy of household washing pre-treatments and cooking methods for reduction of Listeria monocytogenes in artificially contaminated chicken offal. Food Research, 2019, 4, 166-174.	0.8	1