

Quan Van Vuong

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.

130
papers

3,531
citations

34
h-index

54
g-index

134
ext. papers

4,414
ext. citations

3.7
avg, IF

5.95
L-index

#	Paper	IF	Citations
130	A Comprehensive Review on the Techniques for Extraction of Bioactive Compounds from Medicinal Cannabis.. <i>Molecules</i> , 2022 , 27,	4.8	4
129	Recovery of Phenolic Compounds and Antioxidants from Coffee Pulp (Coffea canephora) Waste Using Ultrasound and Microwave-Assisted Extraction. <i>Processes</i> , 2022 , 10, 1011	2.9	0
128	Phytochemical Profiles and Potential Health Benefits of Helicteres hirsuta Lour.. <i>Proceedings (mdpi)</i> , 2021 , 70, 43	0.3	
127	Optimization of Microwave-Assisted Extraction of Polyphenols from Lemon Myrtle: Comparison of Modern and Conventional Extraction Techniques Based on Bioactivity and Total Polyphenols in Dry Extracts. <i>Processes</i> , 2021 , 9, 2212	2.9	3
126	Impact of Various Essential Oils and Plant Extracts on the Characterization of the Composite Seaweed Hydrocolloid and Gac Pulp (Momordica cochinchinensis) Edible Film. <i>Processes</i> , 2021 , 9, 2038	2.9	1
125	Optimal encapsulation of maroon bush (Scaevola spinescens R. Br.) extract enriched with bioactive compounds. <i>Applied Food Research</i> , 2021 , 1, 100009		
124	Ethnopharmacology, Biological Activity and Phytochemistry of Scaevola spinescens. <i>Chemistry and Biodiversity</i> , 2021 , 18, e2001050	2.5	
123	Assessment and comparison of phytochemicals and antioxidant properties from various parts of the Australian maroon bush (). <i>Heliyon</i> , 2021 , 7, e06810	3.6	2
122	Development of ultrasound-assisted extraction conditions for the optimal yield of phenolic compounds and antioxidant properties from lemon myrtle (Backhousia citriodora) leaves. <i>Current Nutraceuticals</i> , 2021 , 02,	0.7	2
121	The fate of phenolics, soysaponins, major isoflavones and antioxidant activity in soy milk by-product during conventional drying process. <i>Future Foods</i> , 2021 , 100084	3.3	0
120	Comparison of ultrasound-assisted and conventional extraction for recovery of pectin from Gac (Momordica cochinchinensis) pulp. <i>Future Foods</i> , 2021 , 4, 100074	3.3	1
119	Effect of drying techniques and operating conditions on the retention of color, phenolics, and antioxidant properties in dried lemon scented tea tree (Leptospermum petersonii) leaves. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15257	2.1	5
118	Extraction, Encapsulation and Potential Health Benefits of Plant Phenolic Compounds. <i>Current Nutraceuticals</i> , 2021 , 2, 249-249	0.7	
117	Effect of Low Pressure and Low Oxygen Treatments on Fruit Quality and the In Vivo Growth of Penicillium digitatum and Penicillium italicum in Oranges. <i>Horticulturae</i> , 2021 , 7, 582	2.5	0
116	Soy Milk By-product: Its Composition and Utilisation. <i>Food Reviews International</i> , 2020 , 1-23	5.5	3
115	Investigation of the Most Suitable Conditions for Dehydration of Tuckeroo (Cupaniopsis anacardioides) Fruits. <i>Processes</i> , 2020 , 8, 151	2.9	0
114	Elaeocarpus reticulatus fruit extracts reduce viability and induce apoptosis in pancreatic cancer cells in vitro. <i>Molecular Biology Reports</i> , 2020 , 47, 2073-2084	2.8	1

113	Phytochemicals Derived from Catharanthus roseus and Their Health Benefits. <i>Technologies</i> , 2020 , 8, 80	2.4	6
112	Encapsulation of phenolic-rich extract from banana (cavendish) peel. <i>Journal of Food Science and Technology</i> , 2020 , 57, 2089-2098	3.3	5
111	In vitro anti-pancreatic cancer activity of HPLC-derived fractions from Helicteres hirsuta Lour. stem. <i>Molecular Biology Reports</i> , 2020 , 47, 897-905	2.8	0
110	Maximising extraction yields of gallic acid and hesperetin from lemon myrtle (Backhousia citriodora) leaf using microwave assisted extraction. <i>Results in Chemistry</i> , 2020 , 2, 100080	2.1	4
109	Effects of drying on physical properties, phenolic compounds and antioxidant capacity of Robusta wet coffee pulp (). <i>Heliyon</i> , 2020 , 6, e04498	3.6	16
108	Optimization of ultrasound-assisted extraction conditions for phenolic compounds and antioxidant capacity from Tuckeroo (Cupaniopsis anacardioides) fruit. <i>Separation Science and Technology</i> , 2020 , 55, 3151-3160	2.5	2
107	Development of biodegradable films based on seaweed polysaccharides and Gac pulp (Momordica cochinchinensis), the waste generated from Gac oil production. <i>Food Hydrocolloids</i> , 2020 , 99, 105322	10.6	15
106	Comparison of conventional extraction technique with ultrasound assisted extraction on recovery of phenolic compounds from lemon scented tea tree () leaves. <i>Heliyon</i> , 2020 , 6, e03666	3.6	28
105	Changes of phytochemicals and antioxidant capacity of banana peel during the ripening process; with and without ethylene treatment. <i>Scientia Horticulturae</i> , 2019 , 253, 255-262	4.1	24
104	Starch-based films: Major factors affecting their properties. <i>International Journal of Biological Macromolecules</i> , 2019 , 132, 1079-1089	7.9	147
103	Phytochemical, antioxidant, anti-proliferative and antimicrobial properties of Catharanthus roseus root extract, saponin-enriched and aqueous fractions. <i>Molecular Biology Reports</i> , 2019 , 46, 3265-3273	2.8	8
102	Micro and nano encapsulation, retention and controlled release of flavor and aroma compounds: A critical review. <i>Trends in Food Science and Technology</i> , 2019 , 86, 230-251	15.3	155
101	Isolation and Maximisation of Extraction of Mangiferin from the Root of Salacia chinensis L.. <i>Separations</i> , 2019 , 6, 44	3.1	3
100	Australian native fruits: Potential uses as functional food ingredients. <i>Journal of Functional Foods</i> , 2019 , 62, 103547	5.1	16
99	Starch-based edible coating formulation: Optimization and its application to improve the postharvest quality of Ripps pinkapple under different temperature regimes. <i>Food Packaging and Shelf Life</i> , 2019 , 22, 100409	8.2	14
98	Maximising recovery of phenolic compounds and antioxidant properties from banana peel using microwave assisted extraction and water. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1360-1370	3.3	16
97	Improving the storage quality of Tahitian limes () by pre-storage UV-C irradiation. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1438-1444	3.3	5
96	Effects of different drying methods on extractable phenolic compounds and antioxidant properties from lemon myrtle dried leaves. <i>Heliyon</i> , 2019 , 5, e03044	3.6	34

95	A starch edible surface coating delays banana fruit ripening. <i>LWT - Food Science and Technology</i> , 2019 , 100, 341-347	5.4	69
94	Physical Properties, Carotenoids and Antioxidant Capacity of Carrot (<i>Daucus carota</i> L.) Peel as Influenced by Different Drying Treatments. <i>International Journal of Food Engineering</i> , 2018 , 14,	1.9	4
93	Optimizing a sustainable ultrasound-assisted extraction method for the recovery of polyphenols from lemon by-products: comparison with hot water and organic solvent extractions. <i>European Food Research and Technology</i> , 2018 , 244, 1353-1365	3.4	28
92	Pretreatment of citrus by-products affects polyphenol recovery: a review. <i>Food Reviews International</i> , 2018 , 34, 770-795	5.5	19
91	The application of low pressure storage to maintain the quality of zucchinis. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2018 , 46, 254-263	0.9	3
90	Microwave irradiation enhances the <i>in vitro</i> antifungal activity of citrus by-product aqueous extracts against <i>Alternaria alternata</i> . <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1510-1517 ¹⁰	3.8	10
89	Ultrasound-assisted extraction of <i>Catharanthus roseus</i> (L.) G. Don (Patricia White cultivar) stem for maximizing saponin yield and antioxidant capacity. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13597	2.1	8
88	Phenolic compounds within banana peel and their potential uses: A review. <i>Journal of Functional Foods</i> , 2018 , 40, 238-248	5.1	125
87	Effect of starch physiology, gelatinization, and retrogradation on the attributes of rice starch-κcarrageenan film. <i>Starch/Staerke</i> , 2018 , 70, 1700099	2.3	18
86	Encapsulation of Citrus By-Product Extracts by Spray-Drying and Freeze-Drying Using Combinations of Maltodextrin with Soybean Protein and κCarrageenan. <i>Foods</i> , 2018 , 7,	4.9	48
85	Combined postharvest UV-C and 1-methylcyclopropene (1-MCP) treatment, followed by storage continuously in low level of ethylene atmosphere improves the quality of Tahitian limes. <i>Journal of Food Science and Technology</i> , 2018 , 55, 2467-2475	3.3	8
84	<i>Eucalyptus microcorys</i> leaf extract derived HPLC-fraction reduces the viability of MIA PaCa-2 cells by inducing apoptosis and arresting cell cycle. <i>Biomedicine and Pharmacotherapy</i> , 2018 , 105, 449-460	7.5	12
83	An Array of Bioactive Compounds From Australian Eucalypts and Their Relevance in Pancreatic Cancer Therapeutics. <i>Pancreas</i> , 2018 , 47, 690-707	2.6	4
82	Ultrasound increases the aqueous extraction of phenolic compounds with high antioxidant activity from olive pomace. <i>LWT - Food Science and Technology</i> , 2018 , 89, 284-290	5.4	58
81	Screening the effect of four ultrasound-assisted extraction parameters on hesperidin and phenolic acid content of aqueous citrus pomace extracts. <i>Food Bioscience</i> , 2018 , 21, 20-26	4.9	32
80	Effect of low-pressure storage on the quality of green capsicums (<i>Capsicum annum</i> L.). <i>Journal of Horticultural Science and Biotechnology</i> , 2018 , 93, 529-536	1.9	5
79	The effects of different drying methods on bioactive compound yield and antioxidant capacity of <i>Phyllanthus amarus</i> . <i>Acta Horticulturae</i> , 2018 , 317-324	0.3	
78	The effects of drying conditions on bioactive compounds and antioxidant activity of the Australian maroon bush, <i>Scaevola spinescens</i> . <i>Journal of Food Processing and Preservation</i> , 2018 , 42,	2.1	10

77	Comparative cytotoxic activity between kaempferol and gallic acid against various cancer cell lines. <i>Data in Brief</i> , 2018 , 21, 1033-1036	1.2	16
76	Fruit characteristics, phytochemical and antioxidant properties of blueberry ash (). <i>Heliyon</i> , 2018 , 4, e00834	3.4	5
75	In vitro antibacterial and anticancer properties of <i>Helicteres hirsuta</i> Lour. leaf and stem extracts and their fractions. <i>Molecular Biology Reports</i> , 2018 , 45, 2125-2133	2.8	8
74	Screening phytochemical content, antioxidant, antimicrobial and cytotoxic activities of <i>Catharanthus roseus</i> (L.) G. Don stem extract and its fractions. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018 , 16, 405-411	4.2	18
73	Bioactive Compound Yield and Antioxidant Capacity of <i>Helicteres hirsuta</i> Lour. Stem as Affected by Various Solvents and Drying Methods. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12879	2.1	28
72	Microwave-Assisted Extraction for Saponins and Antioxidant Capacity from <i>Xao Tam Phan</i> (<i>Paramignya trimera</i>) Root. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12851	2.1	22
71	Effect of vacuum-drying, hot air-drying and freeze-drying on polyphenols and antioxidant capacity of lemon (<i>Citrus limon</i>) pomace aqueous extracts. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 880-887	3.8	58
70	Optimum conventional extraction conditions for phenolics, flavonoids, and antioxidant capacity of <i>Helicteres hirsuta</i> Lour.. <i>Asia-Pacific Journal of Chemical Engineering</i> , 2017 , 12, 332-347	1.3	1
69	Effect of extraction solvents and thermal drying methods on bioactive compounds and antioxidant properties of <i>Catharanthus roseus</i> (L.) G. Don (Patricia White cultivar). <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13199	2.1	16
68	Use of low-pressure storage to improve the quality of tomatoes. <i>Journal of Horticultural Science and Biotechnology</i> , 2017 , 92, 583-590	1.9	8
67	In vitro anticancer properties of selected <i>Eucalyptus</i> species. <i>In Vitro Cellular and Developmental Biology - Animal</i> , 2017 , 53, 604-615	2.6	11
66	Use of response surface methodology (RSM) to optimize pea starch-chitosan novel edible film formulation. <i>Journal of Food Science and Technology</i> , 2017 , 54, 2270-2278	3.3	36
65	Postharvest UV-C treatment combined with 1-methylcyclopropene (1-MCP), followed by storage in continuous low-level ethylene atmosphere, improves the quality of tomatoes. <i>Journal of Horticultural Science and Biotechnology</i> , 2017 , 92, 521-529	1.9	12
64	Exploring the Least Studied Australian <i>Eucalypt</i> Genera: <i>Corymbia</i> and <i>Angophora</i> for Phytochemicals with Anticancer Activity against Pancreatic Malignancies. <i>Chemistry and Biodiversity</i> , 2017 , 14, e1600291	2.5	6
63	Amylose-lipid complex as a measure of variations in physical, mechanical and barrier attributes of rice starch- β carrageenan biodegradable edible film. <i>Food Packaging and Shelf Life</i> , 2017 , 14, 108-115	8.2	36
62	Impact of Different Extraction Solvents on Bioactive Compounds and Antioxidant Capacity from the Root of <i>Salacia chinensis</i> L.. <i>Journal of Food Quality</i> , 2017 , 2017, 1-8	2.7	83
61	Biopolymer-Based Coatings and Packaging Structures for Improved Food Quality. <i>Journal of Food Quality</i> , 2017 , 2017, 1-2	2.7	4
60	Characterising the Physical, Phytochemical and Antioxidant Properties of the Tuckeroo (<i>Cupaniopsis anacardioides</i>) Fruit. <i>Technologies</i> , 2017 , 5, 57	2.4	3

59	Optimization of ultrasound-assisted extraction of <i>Helicteres hirsuta</i> Lour. for enhanced total phenolic compound and antioxidant yield. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2017 , 7, 113-123	2.6	10
58	Phytochemical and Antioxidant Properties from Different Parts of <i>Salacia chinensis</i> L.. <i>Journal of Biologically Active Products From Nature</i> , 2017 , 7, 401-410	0.7	3
57	Physical, Barrier, and Antioxidant Properties of Pea Starch-Guar Gum Biocomposite Edible Films by Incorporation of Natural Plant Extracts. <i>Food and Bioprocess Technology</i> , 2017 , 10, 2240-2250	5.1	35
56	Optimisation of ultrasound-assisted extraction conditions for phenolic content and antioxidant activities of the alga <i>Hormosira banksii</i> using response surface methodology. <i>Journal of Applied Phycology</i> , 2017 , 29, 3161-3173	3.2	45
55	Effects of drying conditions on physicochemical and antioxidant properties of banana (<i>Musa cavendish</i>) peels. <i>Drying Technology</i> , 2017 , 35, 1141-1151	2.6	38
54	Optimization of ultrasound-assisted extraction conditions for recovery of phenolic compounds and antioxidant capacity from banana (<i>Musa cavendish</i>) peel. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13148	2.1	26
53	Development of the ultrasonic conditions as an advanced technique for extraction of phenolic compounds from <i>Eucalyptus robusta</i> . <i>Separation Science and Technology</i> , 2017 , 52, 100-112	2.5	8
52	Development of edible blend films with good mechanical and barrier properties from pea starch and guar gum. <i>Starch/Staerke</i> , 2017 , 69, 1600227	2.3	14
51	The Effects of Drying on Physico-Chemical Properties and Antioxidant Capacity of the Brown Alga (<i>Hormosira banksii</i> (Turner) Decaisne). <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13025	2.1	12
50	Enhancement of the total phenolic compounds and antioxidant activity of aqueous Citrus limon L. pomace extract using microwave pretreatment on the dry powder. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13152	2.1	24
49	Cytotoxic Effect of Bitter Melon (<i>Momordica charantia</i> L.) Ethanol Extract and Its Fractions on Pancreatic Cancer Cells in vitro. <i>Exploratory Research and Hypothesis in Medicine</i> , 2017 , 2, 1-11	1	3
48	Phytochemical retention and antioxidant capacity of xao tam phan (<i>Paramignya trimera</i>) root as prepared by different drying methods. <i>Drying Technology</i> , 2016 , 34, 324-334	2.6	31
47	Characterization of rice starch-chitosan biodegradable edible film. Effect of stearic acid on the film properties. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 952-960	7.9	69
46	Optimisation of aqueous extraction conditions for the recovery of phenolic compounds and antioxidants from lemon pomace. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2009-2018	2.8	24
45	Sweet cherry: Composition, postharvest preservation, processing and trends for its future use. <i>Trends in Food Science and Technology</i> , 2016 , 55, 72-83	15.3	84
44	Enhancing the Total Phenolic Content and Antioxidants of Lemon Pomace Aqueous Extracts by Applying UV-C Irradiation to the Dried Powder. <i>Foods</i> , 2016 , 5,	4.9	15
43	Optimum Conditions for Microwave Assisted Extraction for Recovery of Phenolic Compounds and Antioxidant Capacity from Macadamia (<i>Macadamia tetraphylla</i>) Skin Waste Using Water. <i>Processes</i> , 2016 , 4, 2	2.9	14
42	Mechanical and Physical Properties of Pea Starch Edible Films in the Presence of Glycerol. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1339-1351	2.1	36

41	Optimization of physical and optical properties of biodegradable edible films based on pea starch and guar gum. <i>Industrial Crops and Products</i> , 2016 , 86, 342-352	5.9	89
40	Antioxidant and anti-proliferative properties of Davidson's plum (<i>Davidsonia pruriens</i> F. Muell) phenolic-enriched extracts as affected by different extraction solvents. <i>Journal of Herbal Medicine</i> , 2016 , 6, 187-192	2.3	21
39	Impact of different solvents on the recovery of bioactive compounds and antioxidant properties from lemon (<i>L.</i>) pomace waste. <i>Food Science and Biotechnology</i> , 2016 , 25, 971-977	3	27
38	Physicochemical, antioxidant and anti-cancer activity of a <i>Eucalyptus robusta</i> (Sm.) leaf aqueous extract. <i>Industrial Crops and Products</i> , 2015 , 64, 167-174	5.9	24
37	Microwave-assisted extraction of <i>Eucalyptus robusta</i> leaf for the optimal yield of total phenolic compounds. <i>Industrial Crops and Products</i> , 2015 , 69, 290-299	5.9	80
36	Effects of Different Drying Methods on Bioactive Compound Yield and Antioxidant Capacity of <i>Phyllanthus amarus</i> . <i>Drying Technology</i> , 2015 , 33, 1006-1017	2.6	54
35	Optimization of far-infrared vacuum drying conditions for Miang leaves (<i>Camellia sinensis</i> var. <i>assamica</i>) using response surface methodology. <i>Food Science and Biotechnology</i> , 2015 , 24, 461-469	3	9
34	Effect of Drying Conditions on Physicochemical and Antioxidant Properties of <i>Vitex agnus-castus</i> Leaves. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2562-2571	2.1	14
33	Antioxidant and anticancer capacity of saponin-enriched <i>Carica papaya</i> leaf extracts. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 169-177	3.8	36
32	A New Method for Navigating Optimal Direction for Pulling Ligand from Binding Pocket: Application to Ranking Binding Affinity by Steered Molecular Dynamics. <i>Journal of Chemical Information and Modeling</i> , 2015 , 55, 2731-8	6.1	33
31	Optimization of ultrasound-assisted extraction conditions for euphol from the medicinal plant, <i>Euphorbia tirucalli</i> , using response surface methodology. <i>Industrial Crops and Products</i> , 2015 , 63, 197-202	5.9	40
30	Investigation of phytochemicals and antioxidant capacity of selected <i>Eucalyptus</i> species using conventional extraction. <i>Chemical Papers</i> , 2015 ,	1.9	6
29	Botanical, Phytochemical, and Anticancer Properties of the <i>Eucalyptus</i> Species. <i>Chemistry and Biodiversity</i> , 2015 , 12, 907-24	2.5	39
28	Optimum aqueous extraction conditions for preparation of a phenolic-enriched Davidson's plum (<i>Davidsonia pruriens</i> F. Muell) extract. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2475-2482	3.8	4
27	Effect of Extraction Solvents and Drying Methods on the Physicochemical and Antioxidant Properties of <i>Helicteres hirsuta</i> Lour. Leaves. <i>Technologies</i> , 2015 , 3, 285-301	2.4	31
26	Optimisation of Ultrasonic Conditions as an Advanced Extraction Technique for Recovery of Phenolic Compounds and Antioxidant Activity from <i>Macadamia</i> (<i>Macadamia tetraphylla</i>) Skin Waste. <i>Technologies</i> , 2015 , 3, 302-320	2.4	10
25	Optimization of Aqueous Extraction Conditions for Recovery of Phenolic Content and Antioxidant Properties from <i>Macadamia</i> (<i>Macadamia tetraphylla</i>) Skin Waste. <i>Antioxidants</i> , 2015 , 4, 699-718	7.1	14
24	Phytochemical properties and anti-proliferative activity of <i>Olea europaea</i> L. leaf extracts against pancreatic cancer cells. <i>Molecules</i> , 2015 , 20, 12992-3004	4.8	42

23	Phytochemical, Antioxidant and Anti-Cancer Properties of Euphorbia tirucalli Methanolic and Aqueous Extracts. <i>Antioxidants</i> , 2015 , 4, 647-61	7.1	32
22	Effect of extraction solvents on recovery of bioactive compounds and antioxidant properties from macadamia (<i>Macadamia tetraphylla</i>) skin waste. <i>Cogent Food and Agriculture</i> , 2015 , 1, 1115646	1.8	44
21	Phytochemicals and antioxidant capacity of Xiao tam phan (<i>Paramignya trimera</i>) root as affected by various solvents and extraction methods. <i>Industrial Crops and Products</i> , 2015 , 67, 192-200	5.9	61
20	Water Sorption Isotherm of Pea Starch Edible Films and Prediction Models. <i>Foods</i> , 2015 , 5,	4.9	35
19	Caffeine in Green Tea: Its Removal and Isolation. <i>Separation and Purification Reviews</i> , 2014 , 43, 155-174	7.3	30
18	Optimization of the Aqueous Extraction of Phenolic Compounds from Olive Leaves. <i>Antioxidants</i> , 2014 , 3, 700-12	7.1	32
17	Optimisation of Ultrasound-Assisted Extraction Conditions for Phenolic Content and Antioxidant Capacity from Euphorbia tirucalli Using Response Surface Methodology. <i>Antioxidants</i> , 2014 , 3, 604-17	7.1	26
16	Epidemiological evidence linking tea consumption to human health: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014 , 54, 523-36	11.5	83
15	Optimized aqueous extraction of saponins from bitter melon for production of a saponin-enriched bitter melon powder. <i>Journal of Food Science</i> , 2014 , 79, E1372-81	3.4	37
14	Investigating the Commercial Microwave Vacuum Drying Conditions on Physicochemical Properties and Radical Scavenging Ability of Thai Green Tea. <i>Drying Technology</i> , 2014 , 32, 47-54	2.6	10
13	Physicochemical composition, antioxidant and anti-proliferative capacity of a lilly pilli (<i>Syzygium paniculatum</i>) extract. <i>Journal of Herbal Medicine</i> , 2014 , 4, 134-140	2.3	30
12	Effects of aqueous brewing solution pH on the extraction of the major green tea constituents. <i>Food Research International</i> , 2013 , 53, 713-719	7	25
11	Effect of extraction conditions on total phenolic compounds and antioxidant activities of Carica papaya leaf aqueous extracts. <i>Journal of Herbal Medicine</i> , 2013 , 3, 104-111	2.3	158
10	Preparation of decaffeinated and high caffeine powders from green tea. <i>Powder Technology</i> , 2013 , 233, 169-175	5.2	24
9	Production of caffeinated and decaffeinated green tea catechin powders from underutilised old tea leaves. <i>Journal of Food Engineering</i> , 2012 , 110, 1-8	6	29
8	Improved extraction of green tea components from teabags using the microwave oven. <i>Journal of Food Composition and Analysis</i> , 2012 , 27, 95-101	4.1	15
7	Isolation of Green Tea Catechins and Their Utilization in the Food Industry. <i>Food Reviews International</i> , 2011 , 27, 227-247	5.5	78
6	L-Theanine: properties, synthesis and isolation from tea. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1931-9	4.3	129

5	Optimizing conditions for the extraction of catechins from green tea using hot water. <i>Journal of Separation Science</i> , 2011 , 34, 3099-106	3.4	111
4	Optimum conditions for the water extraction of L-theanine from green tea. <i>Journal of Separation Science</i> , 2011 , 34, 2468-74	3.4	31
3	Extraction and isolation of catechins from tea. <i>Journal of Separation Science</i> , 2010 , 33, 3415-28	3.4	93
2	Optimizing conditions for the development of a composite film from seaweed hydrocolloids and pectin derived from a fruit waste, gac pulp. <i>Journal of Food Processing and Preservation</i> , e15905	2.1	1
1	Incorporation of fruit by-products on edible seaweed based films: A review. <i>Food Reviews International</i> , 1-20	5.5	0