

Chee Yuen Gan

List of Publications by Year in descending order

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101
papers

3,346
citations

126708

33
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168136

53
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103
all docs

103
docs citations

103
times ranked

3455
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Multi-objective Deng's grey incidence analysis, orthogonal optimization, and artificial neural network modelling in hot maceration-assisted extraction of African cucumber leaves (<i>Momordica balsamina</i>). Canadian Journal of Chemical Engineering, 2022, 100, 588-597. | 0.9 | 7 |
| 2 | A comparative investigation into novel cholesterol esterase and pancreatic lipase inhibitory peptides from cow and camel casein hydrolysates generated upon enzymatic hydrolysis and in-vitro digestion. Food Chemistry, 2022, 367, 130661. | 4.2 | 33 |
| 3 | Biopharmaceutical Application of Microwave Technology and the Scalability Concerns. Jundishapur Journal of Natural Pharmaceutical Products, 2022, 17, . | 0.3 | 3 |
| 4 | Vibrational Spectroscopy-Based Chemometrics Analysis of Clinacanthus nutans Extracts after Postharvest Processing and Extract Effects on Cardiac C-Kit Cells. Evidence-based Complementary and Alternative Medicine, 2022, 2022, 1-11. | 0.5 | 0 |
| 5 | Investigating the microwave parameters correlating effects on total recovery of bioactive alkaloids from sesame leaves using orthogonal matrix and artificial neural network integration. Journal of Food Processing and Preservation, 2022, 46, . | 0.9 | 3 |
| 6 | A Narrative Review on the Phytochemistry, Pharmacology and Therapeutic Potentials of Clinacanthus nutans (Burm. f.) Lindau Leaves as an Alternative Source of Future Medicine. Molecules, 2022, 27, 139. | 1.7 | 4 |
| 7 | Effect of different molar ratios of choline chloride-citric acid monohydrate in deep eutectic solvents as plasticizers for Averrhoa bilimbi pectin films. Journal of Food Measurement and Characterization, 2022, 16, 3832-3843. | 1.6 | 5 |
| 8 | Upscalability and Techno-economic Perspectives of Nonconventional Essential Oils Extraction Techniques. Jundishapur Journal of Natural Pharmaceutical Products, 2022, 17, . | 0.3 | 4 |
| 9 | Molecular basis of the anti-diabetic properties of camel milk through profiling of its bioactive peptides on dipeptidyl peptidase IV (DPP-IV) and insulin receptor activity. Journal of Dairy Science, 2021, 104, 61-77. | 1.4 | 45 |
| 10 | Microwave-assisted extraction of phenolic compounds from <i>Euphorbia hirta</i> leaf and characterization of its morphology and thermal stability. Separation Science and Technology, 2021, 56, 1853-1865. | 1.3 | 13 |
| 11 | Investigating the heat stability, calorimetric degradations and chromatographic polyphenolic profiling of edible macerated hog-tree apple leaf (<i>Morinda lucida</i> Benth). Chemical Papers, 2021, 75, 1291-1299. | 1.0 | 5 |
| 12 | Identification and characterization of novel α -amylase and α -glucosidase inhibitory peptides from camel whey proteins. Journal of Dairy Science, 2021, 104, 1364-1377. | 1.4 | 50 |
| 13 | Microwave reflux extraction—An alternative approach for phenolic-rich oleoresins extraction from functional plants. , 2021, , 661-678. | | 4 |
| 14 | Optimisation of microwave-assisted extraction and functional elucidation of bioactive compounds from <i>Cola nitida</i> pod. Phytochemical Analysis, 2021, 32, 850-858. | 1.2 | 10 |
| 15 | Multifunctional Tyrosinase Inhibitor Peptides with Copper Chelating, UV-Absorption and Antioxidant Activities: Kinetic and Docking Studies. Foods, 2021, 10, 675. | 1.9 | 10 |
| 16 | Camel whey protein hydrolysates induced G2/M cellcycle arrest in human colorectal carcinoma. Scientific Reports, 2021, 11, 7062. | 1.6 | 47 |
| 17 | Statistical Optimization of Flavonoid and Antioxidant Recovery from Macerated Chinese and Malaysian Lotus Root (<i>Nelumbo nucifera</i>) Using Response Surface Methodology. Molecules, 2021, 26, 2014. | 1.7 | 5 |
| 18 | Pepsin generated camel whey protein hydrolysates with potential antihypertensive properties: Identification and molecular docking of antihypertensive peptides. LWT - Food Science and Technology, 2021, 143, 111135. | 2.5 | 38 |

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|----|---|-----|-----------|
| 19 | New insights into the cholesterol esterase- and lipase-inhibiting potential of bioactive peptides from camel whey hydrolysates: Identification, characterization, and molecular interaction. <i>Journal of Dairy Science</i> , 2021, 104, 7393-7405. | 1.4 | 29 |
| 20 | Simulated gastrointestinal digestion of camel and bovine casein hydrolysates: Identification and characterization of novel anti-diabetic bioactive peptides. <i>Food Chemistry</i> , 2021, 353, 129374. | 4.2 | 50 |
| 21 | Amaranth proteins as potential source of bioactive peptides with enhanced inhibition of enzymatic markers linked with hypertension and diabetes. <i>Journal of Cereal Science</i> , 2021, 101, 103308. | 1.8 | 27 |
| 22 | Hydrogen Sulphide Treatment Prevents Renal Ischemia-Reperfusion Injury by Inhibiting the Expression of ICAM-1 and NF- κ B Concentration in Normotensive and Hypertensive Rats. <i>Biomolecules</i> , 2021, 11, 1549. | 1.8 | 15 |
| 23 | Synthesis of biodiesel from waste palm fatty acid distillate (PFAD) and dimethyl carbonate (DMC) via Taguchi optimisation method. <i>Biomass and Bioenergy</i> , 2021, 154, 106262. | 2.9 | 8 |
| 24 | Identification and characterization of cholesterol esterase and lipase inhibitory peptides from amaranth protein hydrolysates. <i>Food Chemistry: X</i> , 2021, 12, 100165. | 1.8 | 19 |
| 25 | Dual-function peptides derived from egg white ovalbumin: Bioinformatics identification with validation using in vitro assay. <i>Journal of Functional Foods</i> , 2020, 64, 103618. | 1.6 | 23 |
| 26 | Intensification of microwave energy parameters and main effect analysis of total phenolics recovery from <i>Euphorbia hirta</i> leaf. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 886-893. | 1.6 | 6 |
| 27 | In vivo challenges of anti-diabetic peptide therapeutics: Gastrointestinal stability, toxicity and allergenicity. <i>Trends in Food Science and Technology</i> , 2020, 105, 161-175. | 7.8 | 28 |
| 28 | Chicken Egg White "Advancing from Food to Skin Health Therapy: Optimization of Hydrolysis Condition and Identification of Tyrosinase Inhibitor Peptides. <i>Foods</i> , 2020, 9, 1312. | 1.9 | 17 |
| 29 | Averrhoa bilimbi pectin-based edible films: Effects of the linearity and branching of the pectin on the physicochemical, mechanical, and barrier properties of the films. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1276-1282. | 3.6 | 28 |
| 30 | Multifunctional bioactive peptides derived from quinoa protein hydrolysates: Inhibition of α -glucosidase, dipeptidyl peptidase-IV and angiotensin I converting enzymes. <i>Journal of Cereal Science</i> , 2020, 96, 103130. | 1.8 | 54 |
| 31 | Holistic approach to microwave-reflux extraction and thermo-analytical fingerprints of under-utilized <i>Artocarpus heterophyllus</i> seed wastes. <i>Heliyon</i> , 2020, 6, e04770. | 1.4 | 6 |
| 32 | A comparison of properties between the citric acid monohydrate and deep eutectic solvent extracted Averrhoa bilimbi pectins. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2889-2897. | 1.6 | 4 |
| 33 | Could choline chloride-citric acid monohydrate molar ratio in deep eutectic solvent affect structural, functional and antioxidant properties of pectin?. <i>International Journal of Biological Macromolecules</i> , 2020, 149, 835-843. | 3.6 | 27 |
| 34 | Microstructural and microchemical characterization of valorized <i>Cola nitida</i> pod wastes. <i>Chemical Data Collections</i> , 2020, 26, 100356. | 1.1 | 3 |
| 35 | Multi-step reflux extraction of bio-pharmaceutical phenolic bioactives from balsam apple (<i>Momordica</i>) Tj ETQq1 1 0,784314 rgBT /Overl | 1.1 | 6 |
| 36 | Changes in blood-brain barrier permeability and ultrastructure, and protein expression in a rat model of cerebral hypoperfusion. <i>Brain Research Bulletin</i> , 2019, 152, 63-73. | 1.4 | 9 |

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|----|---|-----|-----------|
| 37 | Black sea cucumber (<i>Holothuria atra</i> Jaeger, 1833) rescues <i>Pseudomonas aeruginosa</i> -infected <i>Caenorhabditis elegans</i> via reduction of pathogen virulence factors and enhancement of host immunity. <i>Food and Function</i> , 2019, 10, 5759-5767. | 2.1 | 3 |
| 38 | Identification and molecular docking study of novel cholesterol esterase inhibitory peptides from camel milk proteins. <i>Journal of Dairy Science</i> , 2019, 102, 10748-10759. | 1.4 | 36 |
| 39 | Microwave-enhanced extraction and mass spectrometry fingerprints of polyphenolic constituents in <i>Sesamum indicum</i> leaves. <i>Industrial Crops and Products</i> , 2019, 131, 151-159. | 2.5 | 23 |
| 40 | Molecular binding mechanism and identification of novel anti-hypertensive and anti-inflammatory bioactive peptides from camel milk protein hydrolysates. <i>LWT - Food Science and Technology</i> , 2019, 112, 108193. | 2.5 | 58 |
| 41 | <i>Lactobacillus fermentum</i> PS150 showed psychotropic properties by altering serotonergic pathway during stress. <i>Journal of Functional Foods</i> , 2019, 59, 352-361. | 1.6 | 15 |
| 42 | Profiling of morphine and codeine in urine after the ingestion of curry containing poppy seed as an evidence for opiates defence in Malaysia. <i>Forensic Science International</i> , 2019, 302, 109865. | 1.3 | 7 |
| 43 | Synthesis of citric acid monohydrate-choline chloride based deep eutectic solvents (DES) and characterization of their physicochemical properties. <i>Journal of Molecular Liquids</i> , 2019, 288, 111081. | 2.3 | 110 |
| 44 | Deep eutectic solvents (DES) mediated extraction of pectin from <i>Averrhoa bilimbi</i> : Optimization and characterization studies. <i>Carbohydrate Polymers</i> , 2019, 216, 303-311. | 5.1 | 69 |
| 45 | Influence of honey types and heating treatment on the rheological properties of glutinous rice flour gels. <i>Journal of Food Science and Technology</i> , 2019, 56, 2105-2114. | 1.4 | 7 |
| 46 | Enzyme and Bioactive Peptides – A Strategy for Discovery and Identification of Antihypertensive Peptides. , 2019, , 343-367. | | 4 |
| 47 | Extraction and identification of α -amylase inhibitor peptides from <i>Nephelium lappaceum</i> and <i>Nephelium mutabile</i> seed protein using gastro-digestive enzymes. <i>Peptides</i> , 2018, 102, 61-67. | 1.2 | 20 |
| 48 | Evaluation of starch propionate as emulsion stabiliser in comparison with octenylsuccinate starch. <i>LWT - Food Science and Technology</i> , 2018, 91, 526-531. | 2.5 | 27 |
| 49 | Characterization and identification of novel antidiabetic and anti-obesity peptides from camel milk protein hydrolysates. <i>Food Chemistry</i> , 2018, 259, 46-54. | 4.2 | 156 |
| 50 | Identification of Pinto bean peptides with inhibitory effects on α -amylase and angiotensin converting enzyme (ACE) activities using an integrated bioinformatics-assisted approach. <i>Food Chemistry</i> , 2018, 267, 124-131. | 4.2 | 60 |
| 51 | An integrative study on biologically recovered polyhydroxyalkanoates (PHAs) and simultaneous assessment of gut microbiome in yellow mealworm. <i>Journal of Biotechnology</i> , 2018, 265, 31-39. | 1.9 | 43 |
| 52 | Chemoenzymatic Bioconjugation of Antibodies: Linking Proteins for Biomedical Applications. , 2018, , 359-381. | | 1 |
| 53 | Synergistic intermittent heating and energy intensification of scale-up parameters in an optimized microwave extraction process. <i>Chemical Engineering and Processing: Process Intensification</i> , 2018, 132, 160-168. | 1.8 | 12 |
| 54 | Characterization of bio-based plastic made from a mixture of <i>Momordica charantia</i> bioactive polysaccharide and choline chloride/glycerol based deep eutectic solvent. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1183-1192. | 3.6 | 21 |

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|----|---|-----|-----------|
| 55 | Unrestrictive identification of post-translational modifications in <i>Hevea brasiliensis</i> latex. <i>Biochemistry and Cell Biology</i> , 2018, 96, 818-824. | 0.9 | 5 |
| 56 | Optimization Study in Extracting Anti-Oxidative and α -Amylase Inhibitor Peptides from Cumin Seeds (<i>Cuminum Cyminum</i>). <i>Journal of Food Biochemistry</i> , 2017, 41, e12280. | 1.2 | 14 |
| 57 | Biosynthesis of P(3HB-co-3HHx) with improved molecular weights from a mixture of palm olein and fructose by <i>Cupriavidus necator</i> Re2058/pCB113. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 1112-1119. | 3.6 | 37 |
| 58 | Pre-clinical evidence for the efficacy and safety of α -amylase inhibitory peptides from cumin (<i>Cuminum</i>) Tj ETQq0 0,0 rgBT /Overlock 10 | 1.6 | 11 |
| 59 | <i>Aquilaria subintergra</i> leaves extracts as sustainable mild steel corrosion inhibitors in HCl. Measurement: <i>Journal of the International Measurement Confederation</i> , 2017, 109, 334-345. | 2.5 | 68 |
| 60 | The potential roles of Pinto bean (<i>Phaseolus vulgaris</i> cv. Pinto) bioactive peptides in regulating physiological functions: Protease activating, lipase inhibiting and bile acid binding activities. <i>Journal of Functional Foods</i> , 2017, 33, 67-75. | 1.6 | 41 |
| 61 | The investigation of α -amylase inhibitory activity of selected Pinto bean peptides via preclinical study using AR42J cell. <i>Journal of Functional Foods</i> , 2017, 35, 641-647. | 1.6 | 26 |
| 62 | Proteomics analysis of latex from <i>Hevea brasiliensis</i> (clone RRIM 600). <i>Biochemistry and Cell Biology</i> , 2017, 95, 232-242. | 0.9 | 20 |
| 63 | Development of a workflow for screening and identification of α -amylase inhibitory peptides from food source using an integrated Bioinformatics-phage display approach: Case study α - Cumin seed. <i>Food Chemistry</i> , 2017, 214, 67-76. | 4.2 | 35 |
| 64 | Application of Probiotics for the Production of Safe and High-quality Poultry Meat. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 567-576. | 1.5 | 80 |
| 65 | Molecular structure, chemical properties and biological activities of Pinto bean pod polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2016, 88, 280-287. | 3.6 | 13 |
| 66 | Screening and identification of five peptides from pinto bean with inhibitory activities against α -amylase using phage display technique. <i>Enzyme and Microbial Technology</i> , 2016, 89, 76-84. | 1.6 | 33 |
| 67 | A new biological recovery approach for PHA using mealworm, <i>Tenebrio molitor</i> . <i>Journal of Biotechnology</i> , 2016, 239, 98-105. | 1.9 | 86 |
| 68 | Structure-activity studies of protease activating, lipase inhibiting, bile acid binding and cholesterol-lowering effects of pre-screened cumin seed bioactive peptides. <i>Journal of Functional Foods</i> , 2016, 27, 600-611. | 1.6 | 47 |
| 69 | Extraction, identification, and structure-activity relationship of antioxidative and α -amylase inhibitory peptides from cumin seeds (<i>Cuminum cyminum</i>). <i>Journal of Functional Foods</i> , 2016, 22, 1-12. | 1.6 | 84 |
| 70 | Polysaccharide with antioxidant, α -amylase inhibitory and ACE inhibitory activities from <i>Momordica charantia</i> . <i>International Journal of Biological Macromolecules</i> , 2016, 85, 487-496. | 3.6 | 91 |
| 71 | Enzyme-assisted extraction and identification of antioxidative and α -amylase inhibitory peptides from Pinto beans (<i>Phaseolus vulgaris</i> cv. Pinto). <i>Food Chemistry</i> , 2016, 190, 331-337. | 4.2 | 184 |
| 72 | Antioxidative and Amylase Inhibitor Peptides from Basil Seeds. <i>International Journal of Peptide Research and Therapeutics</i> , 2016, 22, 3-10. | 0.9 | 13 |

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|----|--|-----|-----------|
| 73 | Roles of Probiotics on Lifelong Diversifications of Gut Microbiota. <i>Microbiology Monographs</i> , 2015, , 245-263. | 0.3 | 0 |
| 74 | Identification of Peptide Based Inhibitors for Î±-Amylase by Phage Display. <i>International Journal of Peptide Research and Therapeutics</i> , 2015, 21, 237-242. | 0.9 | 4 |
| 75 | Bioactive dairy ingredients for food and non-food applications. <i>Acta Alimentaria</i> , 2014, 43, 113-123. | 0.3 | 12 |
| 76 | ACE Inhibitory and Antioxidant Activities of Collagen Hydrolysates from the Ribbon Jellyfish (<i>Chrysaora</i> sp.). <i>Food Technology and Biotechnology</i> , 2014, 52, 495-504. | 0.9 | 44 |
| 77 | Contamination of food samples from Malaysia with polychlorinated dibenzo- <i>p</i> -dioxins and dibenzofurans and estimation of human intake. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 711-718. | 1.1 | 12 |
| 78 | Physicochemical and Biochemical Properties of Pepsin-Solubilized Collagen Isolated from the Integument of Sea Cucumber (<i>Stichopus vastus</i>). <i>Journal of Food Processing and Preservation</i> , 2014, 38, 2027-2036. | 0.9 | 9 |
| 79 | Dioxin-Like Polychlorinated Biphenyls, Polychlorinated Dibenzo- <i>p</i> -Dioxins, and Polychlorinated Dibenzofurans in Seafood Samples from Malaysia: Estimated Human Intake and Associated Risks. <i>Archives of Environmental Contamination and Toxicology</i> , 2014, 67, 21-28. | 2.1 | 10 |
| 80 | Functional protein from cumin seed (<i>Cuminum cyminum</i>): Optimization and characterization studies. <i>Food Hydrocolloids</i> , 2014, 41, 178-187. | 5.6 | 33 |
| 81 | A comparative study of physicochemical characteristics and functionalities of pinto bean protein isolate (PBPI) against the soybean protein isolate (SPI) after the extraction optimisation. <i>Food Chemistry</i> , 2014, 152, 447-455. | 4.2 | 91 |
| 82 | Isolation and characterisation of collagen from the ribbon jellyfish (<i>Chrysaora</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 1.3 | 68 |
| 83 | Biochemical and radical-scavenging properties of sea cucumber (<i>Stichopus vastus</i>) collagen hydrolysates. <i>Natural Product Research</i> , 2014, 28, 1302-1305. | 1.0 | 27 |
| 84 | Present status and future concerns of expanded newborn screening in malaysia: sustainability, challenges and perspectives. <i>The Malaysian Journal of Medical Sciences</i> , 2014, 21, 63-7. | 0.3 | 6 |
| 85 | Dermal bioactives from lactobacilli and bifidobacteria. <i>Annals of Microbiology</i> , 2013, 63, 1047-1055. | 1.1 | 26 |
| 86 | Extraction of antioxidative and antihypertensive bioactive peptides from <i>Parkia speciosa</i> seeds. <i>Food Chemistry</i> , 2013, 141, 3435-3442. | 4.2 | 98 |
| 87 | Growth optimization of <i>Lactobacillus rhamnosus</i> FTDC 8313 and the production of putative dermal bioactives in the presence of manganese and magnesium ions. <i>Journal of Applied Microbiology</i> , 2013, 114, 526-535. | 1.4 | 26 |
| 88 | Isolation and characterization of pepsin-solubilized collagen from the integument of sea cucumber (<i>Stichopus vastus</i>). <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1083-1088. | 1.7 | 37 |
| 89 | Antioxidant <i>Parkia speciosa</i> pod powder as potential functional flour in food application: Physicochemical properties characterization. <i>Food Hydrocolloids</i> , 2011, 25, 1174-1180. | 5.6 | 28 |
| 90 | Optimisation of the solvent extraction of bioactive compounds from <i>Parkia speciosa</i> pod using response surface methodology. <i>Food Chemistry</i> , 2011, 124, 1277-1283. | 4.2 | 158 |

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| 91 | Extraction of antioxidant pectic-polysaccharide from mangosteen (<i>Garcinia mangostana</i>) rind: Optimization using response surface methodology. <i>Carbohydrate Polymers</i> , 2011, 83, 600-607. | 5.1 | 89 |
| 92 | Optimization of alcohol insoluble polysaccharides (AIPS) extraction from the <i>Parkia speciosa</i> pod using response surface methodology (RSM). <i>Carbohydrate Polymers</i> , 2010, 79, 825-831. | 5.1 | 63 |
| 93 | Physico-chemical properties of alcohol precipitate pectin-like polysaccharides from <i>Parkia speciosa</i> pod. <i>Food Hydrocolloids</i> , 2010, 24, 471-478. | 5.6 | 72 |
| 94 | Combined cross-linking treatments of bovine serum albumin gel beadlets for controlled-delivery of caffeine. <i>Food Hydrocolloids</i> , 2009, 23, 1398-1405. | 5.6 | 22 |
| 95 | Using response surface methodology to optimize process parameters and cross-linking agents for production of combined-cross-linked bovine serum albumin gels. <i>Journal of Bioscience and Bioengineering</i> , 2009, 107, 366-372. | 1.1 | 2 |
| 96 | Assessment of Cross-linking in Combined Cross-linked Soy Protein Isolate Gels by Microbial Transglutaminase and Maillard Reaction. <i>Journal of Food Science</i> , 2009, 74, C141-6. | 1.5 | 20 |
| 97 | Gelling of microbial transglutaminase cross-linked soy protein in the presence of ribose and sucrose. <i>Food Research International</i> , 2009, 42, 1373-1380. | 2.9 | 25 |
| 98 | Effects of ribose, microbial transglutaminase and soy protein isolate on physical properties and in-vitro starch digestibility of yellow noodles. <i>LWT - Food Science and Technology</i> , 2009, 42, 174-179. | 2.5 | 56 |
| 99 | <i>In-vitro</i> digestibility and amino acid composition of soy protein isolate cross-linked with microbial transglutaminase followed by heating with ribose. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 99-108. | 1.3 | 12 |
| 100 | Evaluation of microbial transglutaminase and ribose cross-linked soy protein isolate-based microcapsules containing fish oil. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 563-569. | 2.7 | 57 |
| 101 | Physicochemical properties and microstructures of soy protein isolate gels produced using combined cross-linking treatments of microbial transglutaminase and Maillard cross-linking. <i>Food Research International</i> , 2008, 41, 600-605. | 2.9 | 34 |