

Ahmad Husaini

List of Publications by Year in descending order

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27
papers

358
citations

1040056

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839539

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27
all docs

27
docs citations

27
times ranked

467
citing authors

#	ARTICLE	IF	CITATIONS
1	Biodegradation of aliphatic hydrocarbon by indigenous fungi isolated from used motor oil contaminated sites. World Journal of Microbiology and Biotechnology, 2008, 24, 2789-2797.	3.6	84
2	Lignin biodegradation and ligninolytic enzyme studies during biopulping of Acacia mangium wood chips by tropical white rot fungi. World Journal of Microbiology and Biotechnology, 2011, 27, 1457-1468.	3.6	49
3	Functional and digestibility properties of sago (Metroxylon sagu) starch modified by microwave heat treatment. Food Hydrocolloids, 2022, 122, 107042.	10.7	35
4	Decolourisation Capabilities of Ligninolytic Enzymes Produced by <i>Marasmius cladophyllus</i> UMAS MS8 on Remazol Brilliant Blue R and Other Azo Dyes. BioMed Research International, 2017, 2017, 1-8.	1.9	27
5	Decolourisation of Synthetic Dyes by Endophytic Fungal Flora Isolated from Senduduk Plant (<i>Melastoma malabathricum</i>). ISRN Biotechnology, 2013, 2013, 1-7.	1.9	26
6	Purification of an alpha amylase from <i>Aspergillus flavus</i> NSH9 and molecular characterization of its nucleotide gene sequence. 3 Biotech, 2018, 8, 204.	2.2	16
7	Characterization and expression in <i>Pichia pastoris</i> of a raw starch degrading glucoamylase (GA2) derived from <i>Aspergillus flavus</i> NSH9. Protein Expression and Purification, 2019, 164, 105462.	1.3	15
8	Bioremediation of PCP by <i>Trichoderma</i> and <i>Cunninghamella</i> Strains Isolated from Sawdust. Brazilian Archives of Biology and Technology, 2014, 57, 811-820.	0.5	14
9	Application of Response Surface Methodology for Optimizing Process Parameters in the Production of Amylase by <i>Aspergillus flavus</i> NSH9 under Solid State Fermentation. Brazilian Archives of Biology and Technology, 2016, 59, .	0.5	12
10	Polymer Based Protein Therapeutics. Current Protein and Peptide Science, 2018, 19, 972-982.	1.4	11
11	Proximate Composition and Antioxidant Properties of Orange Mud Crab, <i>Scylla olivacea</i> . Journal of Aquatic Food Product Technology, 2019, 28, 365-374.	1.4	10
12	Production and Characterization of Crude Glucoamylase from Newly Isolated <i>Aspergillus flavus</i> NSH9 in Liquid Culture. American Journal of Biochemistry and Molecular Biology, 2017, 7, 118-126.	0.6	10
13	Physicochemical properties of microwave heated sago (Metroxylon sagu) starch. CYTA - Journal of Food, 2021, 19, 596-605.	1.9	9
14	Heterologous, Expression, and Characterization of Thermostable Glucoamylase Derived from <i>Aspergillus flavus</i> NSH9 in <i>Pichia pastoris</i> . BioMed Research International, 2016, 2016, 1-10.	1.9	8
15	Efficacy of novel organotin(IV) complexes on non-durable tropical wood against decay fungi. European Journal of Wood and Wood Products, 2013, 71, 463-471.	2.9	7
16	Optimization of Physicochemical Parameters during Bioremediation of Synthetic Dye by <i>Marasmius cladophyllus</i> UMAS MS8 Using Statistical Approach. Scientific World Journal, The, 2016, 2016, 1-7.	2.1	7
17	Expression profiles of flavonoid-related gene, 4 coumarate: coenzyme A ligase, and optimization of culturing conditions for the selected flavonoid production in <i>Boesenbergia rotunda</i> . Plant Cell, Tissue and Organ Culture, 2015, 123, 47-55.	2.3	3
18	Isolation and Identification of Plant Growth Promoting Rhizobacteria from Sago Palm (Metroxylon) Tj ETQq0 0 0 rgBTj/Overlock 10 Tf 50		

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19	Simultaneous Reclamation of Sago Starch Processing Effluent Water and <i>Rhizopus oligosporus</i> Cultivation at Different pH Conditions. <i>Journal of Water and Environment Technology</i> , 2020, 18, 254-263.	0.7	3
20	The Feasibility Study of Physicochemical Properties of Sarawak Liberica sp. Coffee Pulp. <i>Pertanika Journal of Science and Technology</i> , 2020, 43, .	0.3	3
21	Fatty Acid Profile and Antioxidant Capacity of Dabai (<i>Canarium odontophyllum</i> L.): Effect of Origin and Fruit Component. <i>Molecules</i> , 2022, 27, 3840.	3.8	3
22	Use of the <i>Lactococcus lactis</i> IO-1 for developing a novel functional beverage from coconut water. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2020, 44, 118-131.	0.3	2
23	CRUDE OIL BIOREMEDIATION BY INDIGENOUS BACTERIA ISOLATED FROM OILY SLUDGE. <i>Jurnal Teknologi (Sciences and Engineering)</i> , 2016, 78, .	0.4	1
24	Accelerated Production of White Pepper Using Integrated Mechanical and Enzymatic Solutions in an Automated Machine. <i>Key Engineering Materials</i> , 0, 572, 304-307.	0.4	0
25	Differentially Expressed Proteins from Roots of Healthy and Diseased <i>Piper nigrum</i> . <i>International Journal of Current Research and Review (discontinued)</i> , 2021, , 12-19.	0.1	0
26	Microdistribution of Tin in Newly Synthesized Organotin(IV)-Treated Tropical Wood Cells. <i>Journal of Biological Sciences</i> , 2015, 15, 131-137.	0.3	0
27	Intensification of Recombinant Laccase Production from Sago Bioethanol Liquid Waste and Evaluation of The Enzyme for Synthetic Dye Decolourisation. <i>Arab Gulf Journal of Scientific Research</i> , 2022, , 209-220.	0.6	0