

# Siti Hajar-Azhari

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5939616/publications.pdf>

Version: 2024-02-01

7  
papers

98  
citations

1684188  
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1720034  
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g-index

7  
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docs citations

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times ranked

56  
citing authors

#	ARTICLE	IF	CITATIONS
1	Vital parameters for high gamma-aminobutyric acid (GABA) production by an industrial soy sauce koji <i>Aspergillus oryzae</i> NSK in submerged-liquid fermentation. <i>Food Science and Biotechnology</i> , 2019, 28, 1747-1757.	2.6	25
2	The effects of conventional thermal, microwave heating, and thermosonication treatments on the quality of sugarcane juice. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14322.	2.0	21
3	Enzymatically synthesised fructooligosaccharides from sugarcane syrup modulate the composition and short-chain fatty acid production of the human intestinal microbiota. <i>Food Research International</i> , 2021, 149, 110677.	6.2	20
4	Evaluation of a Malaysian soy sauce koji strain <i>Aspergillus oryzae</i> NSK for $\gamma$ -aminobutyric acid (GABA) production using different native sugars. <i>Food Science and Biotechnology</i> , 2018, 27, 479-488.	2.6	11
5	Novel fructooligosaccharide conversion from sugarcane syrup using a specialised enzymatic pH-stat bioreactor. <i>Process Biochemistry</i> , 2020, 95, 55-63.	3.7	8
6	The effect of sonication and heat treatment on the physicochemical, nutritional and microbiological properties of different sugarcane variants. <i>Food Science and Technology</i> , 2020, 40, 551-556.	1.7	8
7	Effects of Different Preservation Treatments on Nutritional Profile on Juices from Different Sugar Cane Varieties. <i>Sains Malaysiana</i> , 2020, 49, 283-291.	0.5	5