

Azizah Abdul-Hamid

List of PR Articles by Year in descending order

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PR articles

1,650

PR citations

287960

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402313

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documents

1859

doc citations

274146

23

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2247

citing authors

#	ARTICLE	IF	PR CITATIONS
1	Watermelon (<i>Citrullus lanatus</i>) leaf extract attenuates biochemical and histological parameters in high-fat diet/streptozotocin-induced diabetic rats. <i>Journal of Food Biochemistry</i> , 2022, 46, .	3.9	7
2	Ergogenic property of <i>Morinda citrifolia</i> L. leaf extract affects energy metabolism in obese Sprague Dawley rats. <i>Journal of Food Biochemistry</i> , 2022, 46, .	3.9	7
3	Using dates (<i>Phoenix dactylifera</i> L.) to improve energy metabolism in fatigue-induced Sprague Dawley rats. <i>Future Foods</i> , 2021, 4, 100077.	6.7	2
4	Bioactive Compounds Responsible for Antioxidant Activity of Different Varieties of Date (<i>Phoenix dactylifera</i> L.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 637 Td	3.9	25
5	¹ H-NMR Based Metabolomics. <i>International Journal of Food Properties</i> , 2019, 22, 462-476. High angiotensin-I converting enzyme (ACE) inhibitory activity of Alcalase-digested green soybean (<i>Glycine max</i>) hydrolysates. <i>Food Research International</i> , 2018, 106, 589-597.	7.4	80
6	Ergogenic Attributes of Young and Mature Coconut (<i>Cocos nucifera</i> L.) Water Based on Physical Properties, Sugars and Electrolytes Contents. <i>International Journal of Food Properties</i> , 2018, 21, 2378-2389.	3.9	34
7	Metabolite profiling and inhibitory properties of leaf extracts of <i>Ficus benjamina</i> towards α -glucosidase and α -amylase. <i>International Journal of Food Properties</i> , 2018, 21, 1560-1574.	3.9	29
8	Alcalase-generated proteolysates of stone fish (<i>Actinopyga lecanora</i>) flesh as a new source of antioxidant peptides. <i>International Journal of Food Properties</i> , 2018, 21, 1541-1559.	3.9	30
9	Applications of Date (<i>Phoenix dactylifera</i> L.) Fruits as Bioactive Ingredients in Functional Foods. <i>Journal of Pure and Applied Microbiology</i> , 2018, 12, 1101-1108.	0.9	8
10	Optimization of Bromelain-Aided Production of Angiotensin I-Converting Enzyme Inhibitory Hydrolysates from Stone Fish Using Response Surface Methodology. <i>Marine Drugs</i> , 2017, 15, 104.	5.3	40
11	Response Surface Optimisation for the Production of Antioxidant Hydrolysates from Stone Fish Protein Using Bromelain. <i>Evidence-based Complementary and Alternative Medicine</i> , 2017, 2017, .	1.5	34
12	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Hypertensive Effect of Protein Hydrolysate from <i>Actinopyga lecanora</i> (Sea Cucumber) in Rats. <i>Marine Drugs</i> , 2016, 14, 176.	5.3	31
13	Purification and Characterization of Nitric Oxide Inhibitory Peptides from <i>Actinopyga lecanora</i> Through Enzymatic Hydrolysis. <i>Food Biotechnology</i> , 2016, 30, 263-277.	1.4	14
14	Generation, Fractionation, and Characterization of Iron-Chelating Protein Hydrolysate from Palm Kernel Cake Proteins. <i>Journal of Food Science</i> , 2016, 81, .	3.1	21
15	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Oxidant Activities of Sea Cucumber (<i>Actinopyga lecanora</i>) Hydrolysates. <i>International Journal of Molecular Sciences</i> , 2015, 16, 28870-28885.	4.5	94
16	In vitro and in vivo antihypertensive activity of palm kernel cake protein hydrolysates: Sequencing and characterization of potent bioactive peptides. <i>Industrial Crops and Products</i> , 2015, 76, 112-120.	5.9	43
17	Identification and characterization of papain-generated antioxidant peptides from palm kernel cake proteins. <i>Food Research International</i> , 2014, 62, 726-734.	7.4	84
18	Changes of Major Antioxidant Compounds and Radical Scavenging Activity of Palm Oil and Rice Bran Oil during Deep-Frying. <i>Antioxidants</i> , 2014, 3, 502-515.	5.9	29

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19	Actinopyga lecanora Hydrolysates as Natural Antibacterial Agents. International Journal of Molecular Sciences, 2012, 13, 16796-16811.	4.5	42
20	Production of Defatted Palm Kernel Cake Protein Hydrolysate as a Valuable Source of Natural Antioxidants. International Journal of Molecular Sciences, 2012, 13, 8097-8111.	4.5	74
21	Hypoglycemic effects of cocoa (Theobroma cacao L.) autolysates. Food Chemistry, 2012, 134, 905-911.	9.7	45
22	ANALYSIS OF THERMAL INACTIVATION KINETICS OF MEMBRANE-BOUND POLYPHENOL OXIDASES AND PEROXIDASES FROM METROXYLON SAGU. Journal of Food Biochemistry, 2011, 35, 819-832.	3.9	1
23	Comparison of different extraction methods for the extraction of major bioactive flavonoid compounds from spearmint (Mentha spicata L.) leaves. Food and Bioproducts Processing, 2011, 89, 67-72.	3.7	302
24	Effects of roasting on phenolics composition and antioxidant activity of peanut (Arachis hypogaea L.) kernel flour. European Food Research and Technology, 2011, 233, 599-608.	2.9	53
25	Effect of Pre-Germination Time on Amino Acid Profile and Gamma Amino Butyric Acid (GABA) Contents in Different Varieties of Malaysian Brown Rice. International Journal of Food Properties, 2011, 14, 1386-1399.	3.9	49
26	Effect of pre-germination time of brown rice on serum cholesterol levels of hypercholesterolaemic rats. Journal of the Science of Food and Agriculture, 2010, 90, 245-251.	3.8	84
27	Protective effect of Centella asiatica extract and powder on oxidative stress in rats. Food Chemistry, 2007, 100, 535-541.	9.7	58
28	Preliminary study of the chemical composition of rice milling fractions stabilized by microwave heating. Journal of Food Composition and Analysis, 2007, 20, 627-637.	4.5	73
29	Nutritional quality of spray dried protein hydrolysate from Black Tilapia (Oreochromis mossambicus). Food Chemistry, 2002, 78, 69-74.	9.7	97
30	Functional properties of dietary fibre prepared from defatted rice bran. Food Chemistry, 2000, 68, 15-19.	9.7	409