

Loong-Tak Lim

List of Publications by Year in descending order

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95
papers

3,747
citations

126708

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168136

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153
all docs

153
docs citations

153
times ranked

4110
citing authors

#	ARTICLE	IF	CITATIONS
1	Electrospun Starch Nanofibers as a Delivery Carrier for Carvacrol as Anti-Glioma Agent. <i>Starch/Staerke</i> , 2022, 74, 2100115.	1.1	7
2	Coating of betanin and carvone Co-loaded nanoliposomes with synthesized cationic inulin: A strategy for enhancing the stability and bioavailability. <i>Food Chemistry</i> , 2022, 373, 131403.	4.2	22
3	Formation and structure evolution of starch nanoplatelets by deep eutectic solvent of choline chloride/oxalic acid dihydrate treatment. <i>Carbohydrate Polymers</i> , 2022, 282, 119105.	5.1	9
4	Low temperature extrusion blown μ -polylysine hydrochloride-loaded starch/gelatin edible antimicrobial films. <i>Carbohydrate Polymers</i> , 2022, 278, 118990.	5.1	50
5	Extraction and physicochemical characteristics of high pressure-assisted cold brew coffee. <i>Future Foods</i> , 2022, 5, 100113.	2.4	8
6	Cationic inulin as a new surface decoration hydrocolloid for improving the stability of liposomal nanocarriers. <i>Colloids and Surfaces B: Biointerfaces</i> , 2022, 213, 112401.	2.5	6
7	A review on colorimetric indicators for monitoring product freshness in intelligent food packaging: Indicator dyes, preparation methods, and applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2489-2519.	5.9	57
8	Triggered and controlled release of active gaseous/volatile compounds for active packaging applications of agricultural products: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 541-579.	5.9	25
9	Investigation of the factors affecting foamability and foam stability of cold brew coffee. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5875-5882.	1.7	3
10	Triggered and controlled release of bioactives in food applications. <i>Advances in Food and Nutrition Research</i> , 2022, , 49-107.	1.5	5
11	Zein-Based Materials: Effect of Nanocarbon Inclusion and Potential Applications. <i>Journal of Polymers and the Environment</i> , 2021, 29, 637-646.	2.4	6
12	Degree of crosslinking in β -cyclodextrin-based nanosponges and their effect on piperine encapsulation. <i>Food Chemistry</i> , 2021, 340, 128132.	4.2	15
13	Activated release of ethyl formate vapor from its precursor encapsulated in ethyl Cellulose/Poly(Ethylene oxide) electrospun nonwovens intended for active packaging of fresh produce. <i>Food Hydrocolloids</i> , 2021, 112, 106313.	5.6	20
14	Electrospinning and electrospaying technologies for food and packaging applications. , 2021, , 217-259.		4
15	Trypan blue removal from water with zein sorbents and laccase. <i>SN Applied Sciences</i> , 2021, 3, 29.	1.5	4
16	Activated release of hexanal and salicylaldehyde from imidazolidine precursors encapsulated in electrospun ethylcellulose-poly(ethylene oxide) fibers. <i>SN Applied Sciences</i> , 2021, 3, 1.	1.5	8
17	Oxidizing emulsifiers: Gelators for water in hydrocarbon reactive emulsions. <i>Journal of Environmental Chemical Engineering</i> , 2021, 9, 104998.	3.3	7
18	Comparative study of hexanal dip and electrospun nanofiber mediated vapour treatments on enhancing the shelf life of pears. <i>Canadian Journal of Plant Science</i> , 2021, 101, 1029-1040.	0.3	1

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19	Effect of Physical Pretreatments on the Hydrolysis Kinetic, Structural, and Thermal Properties of PinhÅ Starch Nanocrystals. <i>Starch/Staerke</i> , 2021, 73, 2000008.	1.1	5
20	Modeling study of coffee extraction at different temperature and grind size conditions to better understand the cold and hot brewing process. <i>Journal of Food Process Engineering</i> , 2021, 44, e13748.	1.5	16
21	The Effect of Electrospun Polycaprolactone Nonwovens Containing Chitosan and Propolis Extracts on Fresh Pork Packaged in Linear Low-Density Polyethylene Films. <i>Foods</i> , 2021, 10, 1110.	1.9	13
22	Toxicity of Five Plant Volatiles to Adult and Egg Stages of <i>Drosophila suzukii</i> Matsumura (Diptera: Drosophilidae), the Spotted-Wing Drosophila. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9511-9519.	2.4	4
23	Inkjet-printed gradient colorimetric indicators for monitoring fish freshness. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100719.	3.3	13
24	In-package fumigation of blueberries using ethyl formate: Effects on spotted-wing drosophila (<i>Drosophila suzukii</i> Matsumura) mortality and fruit quality. <i>Food Packaging and Shelf Life</i> , 2021, 30, 100717.	3.3	4
25	High-Throughput Fabrication of Antibacterial Starch/PBAT/AgNPs@SiO ₂ Films for Food Packaging. <i>Nanomaterials</i> , 2021, 11, 3062.	1.9	19
26	Effect of hexanal loaded electrospun fiber in fruit packaging to enhance the post harvest quality of peach. <i>Food Packaging and Shelf Life</i> , 2020, 23, 100447.	3.3	24
27	Ultrasound-assisted alkali-urea pre-treatment of <i>Miscanthus Å— giganteus</i> for enhanced extraction of cellulose fiber. <i>Carbohydrate Polymers</i> , 2020, 247, 116758.	5.1	28
28	Chitosan-Based biogels: A potential approach to trap and bioremediate naphthalene. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 605, 125374.	2.3	9
29	Laccase-zein interactions at the air-water interface: Reactors on an air bubble and naphthalene removal from water. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 607, 125518.	2.3	6
30	Imaging and spectroscopic techniques for microstructural and compositional analysis of lignocellulosic materials: a review. <i>Biomass Conversion and Biorefinery</i> , 2020, , 1.	2.9	6
31	Examination of the Use of Bacteriophage as an Additive and Determining Its Best Application Method to Control <i>Listeria monocytogenes</i> in a Cooked-Meat Model System. <i>Frontiers in Microbiology</i> , 2020, 11, 779.	1.5	10
32	Effect of poly(ethylene oxide) on the electrospinning behavior and characteristics of ethyl cellulose composite fibers. <i>Materialia</i> , 2020, 10, 100649.	1.3	35
33	Review of Analytical Methods to Detect Adulteration in Coffee. <i>Journal of AOAC INTERNATIONAL</i> , 2020, 103, 295-305.	0.7	19
34	Moisture-activated release of hexanal from imidazolidine precursor encapsulated in ethylcellulose/poly(ethylene oxide) nonwoven for shelf-life extension of papaya. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100532.	3.3	10
35	Free and encapsulated orange essential oil into a Î²â€cyclodextrin inclusion complex and zein to delay fungal spoilage in cakes. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14411.	0.9	35
36	An inkjetâ€printed sulfonephthalein dye indicator array for volatile amine detection. <i>Journal of Food Science</i> , 2020, 85, 442-454.	1.5	13

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37	Enzymatic treatment of pork protein for the enhancement of iron bioavailability. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 41-52.	1.3	3
38	Aging Time of Soluble Potato Starch Solutions for Ultrafine Fibers Formation by Electrospinning. <i>Starch/Staerke</i> , 2019, 71, 1800089.	1.1	20
39	Active and Intelligent Packaging Materials. , 2019, , 688-702.		3
40	Activated alginate-montmorillonite beads as an efficient carrier for pectinase immobilization. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 253-260.	3.6	31
41	Cinnamil- and Quinoxaline-Derivative Indicator Dyes for Detecting Volatile Amines in Fish Spoilage. <i>Molecules</i> , 2019, 24, 3673.	1.7	16
42	Development of antimicrobial and antioxidant electrospun soluble potato starch nanofibers loaded with carvacrol. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 1182-1190.	3.6	100
43	Electrosprayed octenyl succinic anhydride starch capsules for rosemary essential oil encapsulation. <i>International Journal of Biological Macromolecules</i> , 2019, 132, 300-307.	3.6	40
44	Electrospinning and electro spraying technologies for food applications. <i>Advances in Food and Nutrition Research</i> , 2019, 88, 167-234.	1.5	68
45	Antioxidant ultrafine fibers developed with microalga compounds using a free surface electrospinning. <i>Food Hydrocolloids</i> , 2019, 93, 131-136.	5.6	53
46	Synthesis and Characterization of Ethyl Formate Precursor for Activated Release Application. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13914-13921.	2.4	14
47	Investigation of the factors that affect the volume and stability of espresso crema. <i>Food Research International</i> , 2019, 116, 668-675.	2.9	9
48	Electrospinning of native and anionic corn starch fibers with different amylose contents. <i>Food Research International</i> , 2019, 116, 1318-1326.	2.9	42
49	Characteristics of Modified Carioca Bean Starch upon Single and Dual Annealing, Heat-Moisture Treatment, and Sonication. <i>Starch/Staerke</i> , 2019, 71, 1800173.	1.1	9
50	Pullulan-alginate fibers produced using free surface electrospinning. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 809-817.	3.6	60
51	Starch hydrogels: The influence of the amylose content and gelatinization method. <i>International Journal of Biological Macromolecules</i> , 2018, 113, 443-449.	3.6	120
52	Fresh-Cut Onion: A Review on Processing, Health Benefits, and Shelf-Life. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 290-308.	5.9	49
53	Structure evolution of pullulan-alginate edible films during drying studied by low-field NMR. <i>Journal of Food Process Engineering</i> , 2018, 41, e12636.	1.5	4
54	Triggered release of hexanal from an imidazolidine precursor encapsulated in poly(lactic acid) and ethylcellulose carriers. <i>Journal of Materials Science</i> , 2018, 53, 2221-2235.	1.7	31

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55	Ultrafine fibers of zein and anthocyanins as natural pH indicator. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2735-2741.	1.7	88
56	Postharvest hexanal vapor treatment delays ripening and enhances shelf life of greenhouse grown sweet bell pepper (<i>Capsicum annum</i> L.). <i>Postharvest Biology and Technology</i> , 2018, 136, 80-89.	2.9	53
57	Encapsulation of <i>Listeria</i> Phage A511 by Alginate to Improve Its Thermal Stability. <i>Methods in Molecular Biology</i> , 2018, 1681, 89-95.	0.4	9
58	Effect of In Vitro Digestion on Water-in-Oil-in-Water Emulsions Containing Anthocyanins from Grape Skin Powder. <i>Molecules</i> , 2018, 23, 2808.	1.7	18
59	Coencapsulation of Polyphenols and Anthocyanins from Blueberry Pomace by Double Emulsion Stabilized by Whey Proteins: Effect of Homogenization Parameters. <i>Molecules</i> , 2018, 23, 2525.	1.7	54
60	Application of Hexanal-containing Compositions and Its Effect on Shelf-life and Quality of Banana Varieties in Kenya. , 2018, , 191-198.		0
61	Activated release of bioactive aldehydes from their precursors embedded in electrospun poly(lactic) Tj ETQq1 1 0.784314 rgBT /Overlaid	1.7	21
62	Influence of Extraction Conditions on Ultrasound-Assisted Recovery of Bioactive Phenolics from Blueberry Pomace and Their Antioxidant Activity. <i>Molecules</i> , 2018, 23, 1685.	1.7	72
63	Investigation of isothiocyanate release from electrospun modified poly(L-lactic acid)/mustard powder composite fibers. <i>Polymer Journal</i> , 2017, 49, 449-456.	1.3	11
64	Effects of different proteases on iron absorption property of egg white hydrolysates. <i>Food Research International</i> , 2017, 95, 108-116.	2.9	14
65	Characterization of antimicrobial properties of <i>Salmonella</i> phage Felix O1 and <i>Listeria</i> phage A511 embedded in xanthan coatings on Poly(lactic acid) films. <i>Food Microbiology</i> , 2017, 66, 117-128.	2.1	35
66	Drying process of pullulan edible films forming solutions studied by low-field NMR. <i>Food Chemistry</i> , 2017, 230, 611-617.	4.2	25
67	Antimicrobial electrospun ultrafine fibers from zein containing eucalyptus essential oil/cyclodextrin inclusion complex. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 874-882.	3.6	121
68	Investigation of CO2 precursors in roasted coffee. <i>Food Chemistry</i> , 2017, 219, 185-192.	4.2	15
69	Thermal-Stability and Reconstitution Ability of <i>Listeria</i> Phages P100 and A511. <i>Frontiers in Microbiology</i> , 2017, 8, 2375.	1.5	34
70	Inkjet-printed CO2 colorimetric indicators. <i>Talanta</i> , 2016, 161, 105-113.	2.9	22
71	Effects of capsule parameters on coffee extraction in single-serve brewer. <i>Food Research International</i> , 2016, 89, 797-805.	2.9	32
72	Release of allyl isothiocyanate from mustard seed meal powder entrapped in electrospun PLA-PEO nonwovens. <i>Food Research International</i> , 2015, 77, 467-475.	2.9	37

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73	Effects of solvent and n-3 rich fish oil on physicochemical properties of electrospun zein fibres. Food Hydrocolloids, 2015, 46, 191-200.	5.6	74
74	Effects of single and dual physical modifications on pinhão starch. Food Chemistry, 2015, 187, 98-105.	4.2	80
75	Molecular structure and granule morphology of native and heat-moisture-treated pinhão starch. International Journal of Food Science and Technology, 2015, 50, 282-289.	1.3	27
76	Properties of Encapsulated Fish Oil in Electrospun Zein Fibres Under Simulated In Vitro Conditions. Food and Bioprocess Technology, 2015, 8, 431-444.	2.6	59
77	Release of Allyl Isothiocyanate from Mustard Seed Meal Powder. Journal of Food Science, 2014, 79, E47-53.	1.5	43
78	Effect of roasting conditions on carbon dioxide degassing behavior in coffee. Food Research International, 2014, 61, 144-151.	2.9	40
79	A Kinetics and Modeling Study of Coffee Roasting Under Isothermal Conditions. Food and Bioprocess Technology, 2014, 7, 621-632.	2.6	34
80	Drying process of pullulan edible films forming solutions studied by ATR-FTIR with two-dimensional correlation spectroscopy. Food Chemistry, 2014, 150, 267-273.	4.2	34
81	Oxygen detection using UV-activated electrospun poly(ethylene oxide) fibers encapsulated with TiO ₂ nanoparticles. Journal of Materials Science, 2013, 48, 5489-5498.	1.7	31
82	Effects of glycerol, sorbitol, xylitol and fructose plasticisers on mechanical and moisture barrier properties of pullulan-alginate-carboxymethylcellulose blend films. International Journal of Food Science and Technology, 2013, 48, 870-878.	1.3	60
83	Encapsulation of folic acid and its stability in sodium alginate-pectin-poly(ethylene oxide) electrospun fibres. Journal of Microencapsulation, 2013, 30, 64-71.	1.2	65
84	An IGBT-Based Pulsed Power Supply for Fabricating Noncontinuous Nanofibers Using Electrospinning. IEEE Transactions on Industry Applications, 2013, 49, 1801-1807.	3.3	5
85	Effects of poly(ethylene oxide) and pH on the electrospinning of whey protein isolate. Journal of Polymer Science, Part B: Polymer Physics, 2012, 50, 1188-1197.	2.4	81
86	Properties of pullulan-based blend films as affected by alginate content and relative humidity. Carbohydrate Polymers, 2012, 87, 227-234.	5.1	85
87	Chemometric analysis of gas chromatographic data-investigation of enological parameters of a bag-in-box white wine as affected by storage time and temperature. Journal of Chemometrics, 2011, 25, 610-619.	0.7	2
88	Electrospinning of Sodium Alginate-Pectin Ultrafine Fibers. Journal of Food Science, 2010, 75, C100-7.	1.5	76
89	Controlled release of allyl isothiocyanate using soy protein and poly(lactic acid) electrospun fibers. Food Research International, 2009, 42, 933-940.	2.9	193
90	Influence of Whey Protein Composite Coatings on Plum (Prunus Domestica L.) Fruit Quality. Food and Bioprocess Technology, 2008, 1, 314-325.	2.6	52

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91	Impact of polymer processing on sorption of benzaldehyde vapor in amorphous and semicrystalline polypropylene. <i>Journal of Applied Polymer Science</i> , 2008, 110, 1509-1514.	1.3	6
92	Electrospinning of Soy Protein Isolate Nanofibers. <i>Journal of Biobased Materials and Bioenergy</i> , 2008, 2, 223-230.	0.1	76
93	Sorption and transport of water vapor in nylon 6,6 film. <i>Journal of Applied Polymer Science</i> , 1999, 71, 197-206.	1.3	140
94	Transglutaminase Cross-Linked Egg White Protein Films: Tensile Properties and Oxygen Permeability. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4022-4029.	2.4	96
95	Vapor Pressure of Allyl Isothiocyanate and Its Transport in PVDC/PVC Copolymer Packaging Film. <i>Journal of Food Science</i> , 1997, 62, 1061-1062.	1.5	48