

Hock Eng Khoo

List of Publications by Year in descending order

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Version: 2024-02-01

53
papers

3,302
citations

361045

20
h-index

205818

48
g-index

53
all docs

53
docs citations

53
times ranked

4699
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of 1-ethylcyclopropene and abscisic acid treatments on texture properties and microstructures of postharvest tangerine (<i>Citrus reticulata</i> cv. Orah). <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
2	Antioxidative mechanisms and anticolitic potential of <i>Desmodium styracifolium</i> (Osb.) Merr. in DSS-induced colitic mice. <i>Journal of Functional Foods</i> , 2022, 93, 105077.	1.6	6
3	Dynamic Analyses of Transcriptome and Metabolic Profiling: Revealing Molecular Insight of Aroma Synthesis of Mango (<i>Mangifera indica</i> L. Var. Tainong). <i>Frontiers in Plant Science</i> , 2021, 12, 666805.	1.7	12
4	Valorisation of mango (<i>Mangifera indica</i>) kernel as an ingredient of macaron: sensory acceptance and physicochemical properties. <i>British Food Journal</i> , 2021, ahead-of-print, .	1.6	2
5	Growth performance and beef quality of Xinjiang brown cattle fed with different dosages of selenized yeast. <i>ScienceAsia</i> , 2021, 47, 707.	0.2	1
6	In vitro Assessment of Chemical and Pre-biotic Properties of Carboxymethylated Polysaccharides From <i>Passiflora edulis</i> Peel, Xylan, and Citrus Pectin. <i>Frontiers in Nutrition</i> , 2021, 8, 778563.	1.6	8
7	Effect of Polysaccharides From <i>Enteromorpha intestinalis</i> on Intestinal Function in Sprague Dawley Rats. <i>Frontiers in Pharmacology</i> , 2021, 12, 796734.	1.6	3
8	Antioxidant activity, nutritional and physicochemical characteristics, and toxicity of minimally refined brown sugar and other sugars. <i>Food Science and Nutrition</i> , 2020, 8, 5048-5062.	1.5	18
9	Nutritional quality and sensory evaluation of dabai-fortified cocoa bar. <i>International Journal of Food Properties</i> , 2020, 23, 1324-1336.	1.3	4
10	Extraction of carotenoids and applications. , 2020, , 259-288.		13
11	Comparison of selected local honey with Manuka honey based on their nutritional and antioxidant properties. <i>Food Research</i> , 2020, 4, 205-213.	0.3	4
12	Ultraviolet-LED irradiation effectively detoxified aflatoxin B1 in groundnut oils. <i>ScienceAsia</i> , 2020, 46, 602.	0.2	5
13	Fatty Acid Profile, Phytochemicals, and Other Substances in <i>Canarium odontophyllum</i> Fat Extracted Using Supercritical Carbon Dioxide. <i>Frontiers in Chemistry</i> , 2019, 7, 5.	1.8	7
14	Nutrients for Prevention of Macular Degeneration and Eye-Related Diseases. <i>Antioxidants</i> , 2019, 8, 85.	2.2	51
15	Comparison of antioxidants content and activity of <i>Nephelium mutabile</i> rind extracted using ethanol and water. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1958-1963.	1.6	11
16	Antioxidant Properties of Fresh and Frozen Peels of Citrus Species. <i>Current Research in Nutrition and Food Science</i> , 2019, 7, 331-339.	0.3	28
17	Comparison of fat composition and chemical properties of fat extracts between fish fillets of selected warm-water and cold-water fish. <i>Bioscience Journal</i> , 2019, 35, .	0.4	0
18	Extraction and recovery of phytochemical components and antioxidative properties in fruit parts of <i>Dacryodes rostrata</i> influenced by different solvents. <i>Journal of Food Science and Technology</i> , 2018, 55, 2523-2532.	1.4	38

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19	Cooking methods affect total fatty acid composition and retention of DHA and EPA in selected fish fillets. <i>ScienceAsia</i> , 2018, 44, 92.	0.2	20
20	Evidence-Based Therapeutic Effects of Anthocyanins from Foods. <i>Pakistan Journal of Nutrition</i> , 2018, 18, 1-11.	0.2	8
21	Anthocyanidins and anthocyanins: colored pigments as food, pharmaceutical ingredients, and the potential health benefits. <i>Food and Nutrition Research</i> , 2017, 61, 1361779.	1.2	1,600
22	Fatty acid profiles and antioxidant properties of dabai oil. <i>ScienceAsia</i> , 2017, 43, 347.	0.2	8
23	Phytochemicals and Medicinal Properties of Indigenous Tropical Fruits with Potential for Commercial Development. <i>Evidence-based Complementary and Alternative Medicine</i> , 2016, 2016, 1-20.	0.5	43
24	Influence of Extraction Solvents on <i>Cosmos caudatus</i> Leaf Antioxidant Properties. <i>Iranian Journal of Science and Technology, Transaction A: Science</i> , 2016, 40, 51-58.	0.7	6
25	Protective effects of saffron extract and crocin supplementation on fatty liver tissue of high-fat diet-induced obese rats. <i>BMC Complementary and Alternative Medicine</i> , 2016, 16, 401.	3.7	46
26	Optimization of extraction parameters on the antioxidant properties of banana waste. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 65-78.	0.2	22
27	Influence of different extraction conditions on antioxidant properties of soursop peel. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 419-428.	0.2	10
28	<i>Sauropus androgynus</i> Leaves for Health Benefits: Hype and the Science. <i>Natural Products Journal</i> , 2015, 5, 115-123.	0.1	11
29	PCDD and PCDF exposures among fishing community through intake of fish and shellfish from the Straits of Malacca. <i>BMC Public Health</i> , 2015, 15, 683.	1.2	3
30	Polychlorinated biphenyl and heavy metal exposures among fishermen in the Straits of Malacca: neurobehavioural performance. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2015, 24, 515-24.	0.3	0
31	Inhibition of Oxidative Stress and Lipid Peroxidation by Anthocyanins from Defatted <i>Canarium odontophyllum</i> Pericarp and Peel Using In Vitro Bioassays. <i>PLoS ONE</i> , 2014, 9, e81447.	1.1	16
32	Influence of extraction conditions on antioxidant properties of passion fruit (<i>Passiflora edulis</i>) peel. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2014, 13, 257-265.	0.2	34
33	Antioxidative and Cardioprotective Properties of Anthocyanins from Defatted Dabai Extracts. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-13.	0.5	13
34	Phytochemicals and Antioxidant Capacity from <i>Nypa fruticans</i> Wurm. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-9.	0.5	47
35	Carotenoids and Their Geometry Isomers in Selected Tropical Fruits. <i>International Journal of Food Properties</i> , 2013, 16, 826-837.	1.3	2
36	HEALTH-PROMOTING PROPERTIES OF SELECTED MALAYSIAN UNDERUTILIZED FRUITS. <i>Acta Horticulturae</i> , 2013, , 203-210.	0.1	1

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37	Comparison of nutrient composition of ripe and unripe fruits of <i>Nypa fruticans</i> . <i>Fruits</i> , 2013, 68, 491-498.	0.3	9
38	Evaluation of Minerals Content of Drinking Water in Malaysia. <i>Scientific World Journal</i> , The, 2012, 2012, 1-10.	0.8	43
39	Antioxidative Properties of Defatted Dabai Pulp and Peel Prepared by Solid Phase Extraction. <i>Molecules</i> , 2012, 17, 9754-9773.	1.7	20
40	Influence of Different Extraction Media on Phenolic Contents and Antioxidant Capacity of Defatted Dabai (<i>Canarium odontophyllum</i>) Fruit. <i>Food Analytical Methods</i> , 2012, 5, 339-350.	1.3	22
41	Analysis of Phenolic Compounds of Dabai (<i>Canarium odontophyllum</i> Miq.) Fruits by High-Performance Liquid Chromatography. <i>Food Analytical Methods</i> , 2012, 5, 126-137.	1.3	30
42	Consumption Patterns and Perception on Intake of Drinking Water in Klang Valley, Malaysia. <i>Pakistan Journal of Nutrition</i> , 2012, 11, 584-590.	0.2	9
43	Influence of Different Extraction Parameters on Antioxidant Properties of <i>Carica papaya</i> Peel and Seed. <i>Research Journal of Phytochemistry</i> , 2012, 6, 61-74.	0.1	25
44	Carotenoids and Their Isomers: Color Pigments in Fruits and Vegetables. <i>Molecules</i> , 2011, 16, 1710-1738.	1.7	382
45	Carotenoids and antioxidant capacities from <i>Canarium odontophyllum</i> Miq. fruit. <i>Food Chemistry</i> , 2011, 124, 1549-1555.	4.2	49
46	Comparison of fatty acids, vitamin E and physicochemical properties of <i>Canarium odontophyllum</i> Miq. (dabai), olive and palm oils. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 772-776.	1.9	88
47	Carotenoids from <i>Mangifera Pajang</i> and Their Antioxidant Capacity. <i>Molecules</i> , 2010, 15, 6699-6712.	1.7	15
48	Antioxidant Capacities of Peel, Pulp, and Seed Fractions of <i>Canarium odontophyllum</i> Miq. Fruit. <i>Journal of Biomedicine and Biotechnology</i> , 2010, 2010, 1-8.	3.0	57
49	Revealing the Power of the Natural Red Pigment Lycopene. <i>Molecules</i> , 2010, 15, 959-987.	1.7	188
50	Antioxidant capacity and total phenolic content of Malaysian underutilized fruits. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 388-393.	1.9	190
51	Carotenoid Content of Underutilized Tropical Fruits. <i>Plant Foods for Human Nutrition</i> , 2008, 63, 170-175.	1.4	63
52	Melatonin Retarded the Browning Process of Litchi by Regulating the Metabolism of Phenolic Compounds and Reactive Oxygen Species. <i>SSRN Electronic Journal</i> , 0, , .	0.4	0
53	Betacyanins and Anthocyanins in Pulp and Peel of Red Pitaya (<i>Hylocereus polyrhizus</i> cv. Jindu), Inhibition of Oxidative Stress, Lipid Reducing, and Cytotoxic Effects. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	9