Nurul Aini Mohd Azman

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6216375/publications.pdf

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16	329	932766 10	1058022 14
papers	citations	h-index	g-index

16	16	16	494
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Avocado Seeds: Extraction Optimization and Possible Use as Antioxidant in Food. Antioxidants, 2014, 3, 439-454.	2.2	64
2	Radical Scavenging of White Tea and Its Flavonoid Constituents by Electron Paramagnetic Resonance (EPR) Spectroscopy. Journal of Agricultural and Food Chemistry, 2014, 62, 5743-5748.	2.4	51
3	The Effect of Perilla frutescens Extract on the Oxidative Stability of Model Food Emulsions. Antioxidants, 2014, 3, 38-54.	2.2	36
4	Study of the Properties of Bearberry Leaf Extract as a Natural Antioxidant in Model Foods. Antioxidants, 2016, 5, 11.	2.2	34
5	Screening of Antioxidant Activity of Gentian Lutea Root and Its Application in Oil-in-Water Emulsions. Antioxidants, 2014, 3, 455-471.	2.2	31
6	Antioxidant Activities and Total Phenolic Content of Malaysian Herbs as Components of Active Packaging Film in Beef Patties. Antioxidants, 2019, 8, 204.	2.2	29
7	The Effect of Convolvulus arvensis Dried Extract as a Potential Antioxidant in Food Models. Antioxidants, 2015, 4, 170-184.	2.2	16
8	Evaluation of the antioxidant activity of Betula pendula leaves extract and its effects on model foods. Pharmaceutical Biology, 2017, 55, 912-919.	1.3	15
9	Use of lyophilised and powdered Gentiana lutea root in fresh beef patties stored under different atmospheres. Journal of the Science of Food and Agriculture, 2015, 95, 1804-1811.	1.7	12
10	Semiâ€refined carrageenan film incorporated with Î±â€tocopherol: Application in food model. Journal of Food Processing and Preservation, 2019, 43, e13937.	0.9	12
11	Effect of Leaves of Caesalpinia decapetala on Oxidative Stability of Oil-in-Water Emulsions. Antioxidants, 2017, 6, 19.	2.2	10
12	Synthesis of Active Hybrid Films Reinforced with Cellulose Nanofibers as Active Packaging Material. Chemical Engineering and Technology, 2022, 45, 1448-1453.	0.9	7
13	Characterization of Semi-Refined Carrageenan Reinforced with Cellulose Nanofiber Incorporated Î±-Tocopherol for Active Food Packaging Applications. Materials Science Forum, 0, 1007, 154-159.	0.3	5
14	ASSESSMENT ON BIOACTIVE COMPOUNDS AND THE EFFECT OF MICROWAVE ON PITAYA PEEL. Jurnal Teknologi (Sciences and Engineering), 2019, 81, .	0.3	4
15	Pulsation-assisted fluidised bed drying of heat-sensitive and sticky materials: effect of basic parameter, and pulsation-specific parameter. Particulate Science and Technology, 2023, 41, 163-175.	1.1	3
16	Active biocomposite packaging films: Compatibility of carrageenan with cellulose nanofiber from empty fruit bunches. , 2022, , 311-326.		0