

Nurul Aini Mohd Azman

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

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932766

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494
citing authors

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