Sook Chin Chew

List of Publications by Year
in descending order

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18	645	687363 13	996975 15
papers	citations	h-index	g-index

18	18	18	658
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Cold-pressed rapeseed (Brassica napus) oil: Chemistry and functionality. Food Research International, 2020, 131, 108997.	6.2	116
2	Microencapsulation of refined kenaf (Hibiscus cannabinus L.) seed oil by spray drying using Î²-cyclodextrin/gum arabic/sodium caseinate. Journal of Food Engineering, 2018, 237, 78-85.	5.2	97
3	Effect of chemical refining on the quality of kenaf (hibiscus cannabinus) seed oil. Industrial Crops and Products, 2016, 89, 59-65.	5.2	73
4	In-vitro evaluation of kenaf seed oil in chitosan coated-high methoxyl pectin-alginate microcapsules. Industrial Crops and Products, 2015, 76, 230-236.	5.2	64
5	Microencapsulation of kenaf seed oil by co-extrusion technology. Journal of Food Engineering, 2016, 175, 43-50.	5.2	52
6	Application of response surface methodology for optimizing the deodorization parameters in chemical refining of kenaf seed oil. Separation and Purification Technology, 2017, 184, 144-151.	7.9	37
7	Optimization of degumming parameters in chemical refining process to reduce phosphorus contents in kenaf seed oil. Separation and Purification Technology, 2017, 188, 379-385.	7.9	29
8	Recent advances in ultrasound technology applications of vegetable oil refining. Trends in Food Science and Technology, 2021, 116, 468-479.	15.1	29
9	Oxidative Stability of Microencapsulated Kenaf Seed Oil Using Coâ€extrusion Technology. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 607-615.	1.9	23
10	Optimization of neutralization parameters in chemical refining of kenaf seed oil by response surface methodology. Industrial Crops and Products, 2017, 95, 742-750.	5.2	22
11	Optimization of Bleaching Parameters in Refining Process of Kenaf Seed Oil with a Central Composite Design Model. Journal of Food Science, 2017, 82, 1622-1630.	3.1	19
12	Comparative study of crude and refined kenaf (Hibiscus cannabinus L.) seed oil during accelerated storage. Food Science and Biotechnology, 2017, 26, 63-69.	2.6	17
13	Refining of edible oils. , 2020, , 213-241.		15
14	In-vitro digestion of refined kenaf seed oil microencapsulated in Î²-cyclodextrin/gum arabic/sodium caseinate by spray drying. Journal of Food Engineering, 2018, 225, 34-41.	5.2	14
15	Recent advances in encapsulation technologies of kenaf (Hibiscus cannabinus) leaves and seeds for cosmeceutical application. Food and Bioproducts Processing, 2021, 127, 99-113.	3.6	14
16	Effect of Gum Arabic, Î²â€Cyclodextrin, and Sodium Caseinate as Encapsulating Agent on the Oxidative Stability and Bioactive Compounds of Sprayâ€Dried Kenaf Seed Oil. Journal of Food Science, 2018, 83, 2288-2294.	3.1	10
17	Kenaf (Hibiscus cannabinus L.) Seed Oil. , 2019, , 451-494.		8
18	Cold pressed rapeseed (Brassica napus) oil. , 2020, , 65-80.		6