

# Sook Chin Chew

## List of Publications by Year in descending order

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Version: 2024-02-01

18  
papers

645  
citations

687363

13  
h-index

996975

15  
g-index

18  
all docs

18  
docs citations

18  
times ranked

658  
citing authors

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