

Amin Ismail

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232
papers

8,605
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43
h-index

84
g-index

239
ext. papers

9,826
ext. citations

4.4
avg, IF

6.37
L-index

#	Paper	IF	Citations
232	Antioxidative peptides from food proteins: a review. <i>Peptides</i> , 2010 , 31, 1949-56	3.8	1000
231	Total antioxidant activity and phenolic content in selected vegetables. <i>Food Chemistry</i> , 2004 , 87, 581-586	6.5	432
230	Prebiotics as functional foods: A review. <i>Journal of Functional Foods</i> , 2013 , 5, 1542-1553	5.1	325
229	Carotenoids and their isomers: color pigments in fruits and vegetables. <i>Molecules</i> , 2011 , 16, 1710-38	4.8	274
228	An Investigation into the Antiobesity Effects of Morinda citrifolia L. Leaf Extract in High Fat Diet Induced Obese Rats Using a (1)H NMR Metabolomics Approach. <i>Journal of Diabetes Research</i> , 2016 , 2016, 2391592	3.9	273
227	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. <i>Food Chemistry</i> , 2018 , 264, 471-475	8.5	271
226	Antioxidant capacity and phenolic content of cocoa beans. <i>Food Chemistry</i> , 2007 , 100, 1523-1530	8.5	265
225	Antioxidant activity and phenolic content of raw and blanched Amaranthus species. <i>Food Chemistry</i> , 2006 , 94, 47-52	8.5	194
224	Chemical Properties of Virgin Coconut Oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 301-307	1.8	167
223	Antioxidant capacity and total phenolic content of Malaysian underutilized fruits. <i>Journal of Food Composition and Analysis</i> , 2009 , 22, 388-393	4.1	149
222	Virgin coconut oil: emerging functional food oil. <i>Trends in Food Science and Technology</i> , 2009 , 20, 481-487	5.3	146
221	Revealing the power of the natural red pigment lycopene. <i>Molecules</i> , 2010 , 15, 959-87	4.8	141
220	Antioxidant capacity and phenolic acids of virgin coconut oil. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60 Suppl 2, 114-23	3.7	126
219	Response surface optimisation for the extraction of phenolic compounds and antioxidant capacities of underutilised Mangifera pajang Kosterm. peels. <i>Food Chemistry</i> , 2011 , 128, 1121-1127	8.5	123
218	Antioxidant activity in different parts of roselle (Hibiscus sabdariffa L.) extracts and potential exploitation of the seeds. <i>Food Chemistry</i> , 2010 , 122, 1055-1060	8.5	120
217	Polyphenols in cocoa and cocoa products: is there a link between antioxidant properties and health?. <i>Molecules</i> , 2008 , 13, 2190-219	4.8	114
216	Effect of multi-strain probiotics (multi-strain microbial cell preparation) on glycemic control and other diabetes-related outcomes in people with type 2 diabetes: a randomized controlled trial. <i>European Journal of Nutrition</i> , 2017 , 56, 1535-1550	5.2	92

215	The effect of Malaysian cocoa extract on glucose levels and lipid profiles in diabetic rats. <i>Journal of Ethnopharmacology</i> , 2005 , 98, 55-60	5	85
214	Antioxidant capacity, phenolics and isoflavones in soybean by-products. <i>Food Chemistry</i> , 2010 , 123, 583-589	5.9	84
213	Effects of cocoa extract on glucometabolism, oxidative stress, and antioxidant enzymes in obese-diabetic (Ob-db) rats. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 7877-84	5.7	83
212	Phenolic composition, antioxidant, anti-wrinkles and tyrosinase inhibitory activities of cocoa pod extract. <i>BMC Complementary and Alternative Medicine</i> , 2014 , 14, 381	4.7	79
211	Recent advances on the role of process variables affecting gelatin yield and characteristics with special reference to enzymatic extraction: A review. <i>Food Hydrocolloids</i> , 2017 , 63, 85-96	10.6	75
210	Antioxidant activities and polyphenolics from the shoots of <i>Barringtonia racemosa</i> (L.) Spreng in a polar to apolar medium system. <i>Food Chemistry</i> , 2012 , 134, 324-332	8.5	70
209	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	4.1	64
208	Molecular mechanisms underlying the potential antiobesity-related diseases effect of cocoa polyphenols. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 33-48	5.9	63
207	LC-QTOF-MS identification of porcine-specific peptide in heat treated pork identifies candidate markers for meat species determination. <i>Food Chemistry</i> , 2016 , 199, 157-64	8.5	59
206	Characterisation of fibre-rich powder and antioxidant capacity of <i>Mangifera pajang</i> K. fruit peels. <i>Food Chemistry</i> , 2011 , 126, 283-288	8.5	59
205	Antioxidant activity-guided separation of coumarins and lignan from <i>Melicope glabra</i> (Rutaceae). <i>Food Chemistry</i> , 2013 , 139, 87-92	8.5	57
204	Dietary cocoa protects against colitis-associated cancer by activating the Nrf2/Keap1 pathway. <i>BioFactors</i> , 2015 , 41, 1-14	6.1	57
203	Use of the SAW Sensor Electronic Nose for Detecting the Adulteration of Virgin Coconut Oil with RBD Palm Kernel Olein. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 263-270	1.8	57
202	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Oxidant Activities of Sea Cucumber (<i>Actinopyga lecanora</i>) Hydrolysates. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 28870-85	6.3	54
201	Functional properties and characterization of dietary fiber from <i>Mangifera pajang</i> Kort. fruit pulp. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3980-5	5.7	54
200	Application of FTIR Spectroscopy for the Determination of Virgin Coconut Oil in Binary Mixtures with Olive Oil and Palm Oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 601-606	1.8	54
199	Carotenoid content of underutilized tropical fruits. <i>Plant Foods for Human Nutrition</i> , 2008 , 63, 170-5	3.9	54
198	Purification, characterization and antioxidant activity of polysaccharides extracted from the fibrous pulp of <i>Mangifera pajang</i> fruits. <i>LWT - Food Science and Technology</i> , 2012 , 48, 291-296	5.4	53

197	ANALYSIS OF ADULTERATION OF VIRGIN COCONUT OIL BY PALM KERNEL OLEIN USING FOURIER TRANSFORM INFRARED SPECTROSCOPY. <i>Journal of Food Lipids</i> , 2007 , 14, 111-121		52
196	In vitro anti-diabetic activities and chemical analysis of polypeptide-k and oil isolated from seeds of <i>Momordica charantia</i> (bitter gourd). <i>Molecules</i> , 2012 , 17, 9631-40	4.8	50
195	Effect of different blanching times on antioxidant properties in selected cruciferous vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 2314-2320	4.3	48
194	Nutritional composition and antioxidant properties of <i>Canarium odontophyllum</i> Miq. (dabai) fruits. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 670-677	4.1	46
193	Dietary cocoa inhibits colitis associated cancer: a crucial involvement of the IL-6/STAT3 pathway. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 1547-58	6.3	45
192	Metabolic alteration in obese diabetes rats upon treatment with <i>Centella asiatica</i> extract. <i>Journal of Ethnopharmacology</i> , 2016 , 180, 60-9	5	45
191	Therapeutic effects of vinegar: a review. <i>Current Opinion in Food Science</i> , 2016 , 8, 56-61	9.8	45
190	Bioactive substance contents and antioxidant capacity of raw and blanched vegetables. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 464-469	6.8	45
189	Hypocholesterolaemic effect of yoghurt containing <i>Bifidobacterium pseudocatenulatum</i> G4 or <i>Bifidobacterium longum</i> BB536. <i>Food Chemistry</i> , 2012 , 135, 356-61	8.5	43
188	Phenolic and theobromine contents of commercial dark, milk and white chocolates on the Malaysian market. <i>Molecules</i> , 2009 , 14, 200-9	4.8	43
187	Antioxidant peptides purified and identified from the oil palm (<i>Elaeis guineensis</i> Jacq.) kernel protein hydrolysate. <i>Journal of Functional Foods</i> , 2015 , 14, 63-75	5.1	41
186	Antioxidant capacity of underutilized Malaysian <i>Canarium odontophyllum</i> (dabai) Miq. fruit. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 777-781	4.1	41
185	Effects of drying methods on total phenolic contents and antioxidant capacity of the pomelo (<i>Citrus grandis</i> (L.) Osbeck) peels. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 50, 217-225	6.8	40
184	Use of principal component analysis for differentiation of gelatine sources based on polypeptide molecular weights. <i>Food Chemistry</i> , 2014 , 151, 286-92	8.5	39
183	Antioxidant and angiotensin converting enzyme (ACE) inhibitory activities of cocoa (<i>Theobroma cacao</i> L.) autolysates. <i>Food Research International</i> , 2011 , 44, 290-296	7	38
182	Carotenoids and antioxidant capacities from <i>Canarium odontophyllum</i> Miq. fruit. <i>Food Chemistry</i> , 2011 , 124, 1549-1555	8.5	38
181	A Review on Food Values of Selected Tropical Fruits & Seeds. <i>International Journal of Food Properties</i> , 2015 , 18, 2380-2392	3	37
180	FTIR spectroscopy combined with chemometrics for analysis of lard adulteration in some vegetable oils Espectroscopia FTIR combinada con quimiometr�a para el an�lisis de adulteraci�n con grasa de cerdo de aceites vegetales. <i>CYTA - Journal of Food</i> , 2011 , 9, 96-101	2.3	37

179	Optimization of oven drying conditions for lycopene content and lipophilic antioxidant capacity in a by-product of the pink guava puree industry using response surface methodology. <i>LWT - Food Science and Technology</i> , 2010 , 43, 729-735	5.4	36
178	Phytochemicals and Antioxidant Capacity from <i>Nypa fruticans</i> Wurmb. Fruit. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013 , 2013, 154606	2.3	35
177	Daidzein and genestein contents in tempeh and selected soy products. <i>Food Chemistry</i> , 2009 , 115, 1350-1356	8.35	35
176	Identification of phenolic compounds in polyphenols-rich extract of Malaysian cocoa powder using the HPLC-UV-ESI-MS/MS and probing their antioxidant properties. <i>Journal of Food Science and Technology</i> , 2015 , 52, 2103-11	3.3	34
175	Fermentation and non-digestibility of <i>Mangifera pajang</i> fibrous pulp and its polysaccharides. <i>Journal of Functional Foods</i> , 2012 , 4, 933-940	5.1	34
174	Antioxidant activity of selected commercial seaweeds. <i>Malaysian Journal of Nutrition</i> , 2002 , 8, 167-77	1.4	34
173	Lycopene content and lipophilic antioxidant capacity of by-products from <i>Psidium guajava</i> fruits produced during puree production industry. <i>Food and Bioprocess Processing</i> , 2011 , 89, 53-61	4.9	33
172	Antioxidant capacities of peel, pulp, and seed fractions of <i>Canarium odontophyllum</i> Miq. fruit. <i>Journal of Biomedicine and Biotechnology</i> , 2010 , 2010,		33
171	MONITORING THE ADULTERATION OF VIRGIN COCONUT OIL BY SELECTED VEGETABLE OILS USING DIFFERENTIAL SCANNING CALORIMETRY. <i>Journal of Food Lipids</i> , 2009 , 16, 50-61		33
170	<i>Ficus deltoidea</i> : A Potential Alternative Medicine for Diabetes Mellitus. <i>Evidence-based Complementary and Alternative Medicine</i> , 2012 , 2012, 632763	2.3	33
169	Vicilin-class globulins and their degradation during cocoa fermentation. <i>Food Chemistry</i> , 1997 , 59, 1-5	8.5	33
168	Antioxidant capacity of methanolic and water extracts prepared from food-processing by-products. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 778-784	4.3	33
167	Phytochemicals and Medicinal Properties of Indigenous Tropical Fruits with Potential for Commercial Development. <i>Evidence-based Complementary and Alternative Medicine</i> , 2016 , 2016, 759195	2.3	33
166	Hypoglycemic effects of cocoa (<i>Theobroma cacao</i> L.) autolysates. <i>Food Chemistry</i> , 2012 , 134, 905-11	8.5	32
165	Lycopene-rich fractions derived from pink guava by-product and their potential activity towards hydrogen peroxide-induced cellular and DNA damage. <i>Food Chemistry</i> , 2010 , 123, 1142-1148	8.5	32
164	RP-HPLC method using 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate incorporated with normalization technique in principal component analysis to differentiate the bovine, porcine and fish gelatins. <i>Food Chemistry</i> , 2015 , 172, 368-76	8.5	31
163	Extraction of phytochemicals using hydrotropic solvents. <i>Separation Science and Technology</i> , 2016 , 51, 1151-1165	2.5	31
162	Identification and quantification of phenolic compounds in bambangan (<i>Mangifera pajang</i> Kort.) peels and their free radical scavenging activity. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9102-11	5.7	31

161	Phytochemical and biological features of <i>Phyllanthus niruri</i> and <i>Phyllanthus urinaria</i> harvested at different growth stages revealed by ¹ H NMR-based metabolomics. <i>Industrial Crops and Products</i> , 2015 , 77, 602-613	5.9	30
160	Validation of a reverse-phase high-performance liquid chromatography method for the determination of amino acids in gelatins by application of 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate reagent. <i>Journal of Chromatography A</i> , 2014 , 1353, 49-56	4.5	30
159	Evaluation of minerals content of drinking water in Malaysia. <i>Scientific World Journal, The</i> , 2012 , 2012, 403574	2.2	30
158	Metabolic and biochemical changes in streptozotocin induced obese-diabetic rats treated with <i>Phyllanthus niruri</i> extract. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016 , 128, 302-312	3.5	29
157	The Effectiveness of Rambutan (<i>Nephelium lappaceum</i> L.) Extract in Stabilization of Sunflower Oil under Accelerated Conditions. <i>Antioxidants</i> , 2014 , 3, 371-86	7.1	29
156	Plants' metabolites as potential antiobesity agents. <i>Scientific World Journal, The</i> , 2012 , 2012, 436039	2.2	29
155	Effects of cocoa extract containing polyphenols and methylxanthines on biochemical parameters of obese-diabetic rats. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 130-137	4.3	29
154	Response surface optimisation for the extraction of phenolics and flavonoids from a pink guava puree industrial by-product. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1739-1745	3.8	28
153	Bioconversion of daidzein to equol by <i>Bifidobacterium breve</i> 15700 and <i>Bifidobacterium longum</i> BB536. <i>Journal of Functional Foods</i> , 2012 , 4, 736-745	5.1	27
152	<i>Actinopyga lecanora</i> hydrolysates as natural antibacterial agents. <i>International Journal of Molecular Sciences</i> , 2012 , 13, 16796-811	6.3	27
151	Anti-obesity effect of ethanolic extract from <i>Cosmos caudatus</i> Kunth leaf in lean rats fed a high fat diet. <i>BMC Complementary and Alternative Medicine</i> , 2017 , 17, 122	4.7	26
150	Prophetic medicine as potential functional food elements in the intervention of cancer: A review. <i>Biomedicine and Pharmacotherapy</i> , 2017 , 95, 614-648	7.5	26
149	Analytical methods for gelatin differentiation from bovine and porcine origins and food products. <i>Journal of Food Science</i> , 2012 , 77, R42-6	3.4	26
148	Proteolytic activity (aspartic endoproteinase and carboxypeptidase) of cocoa bean during fermentation. <i>Journal of the Science of Food and Agriculture</i> , 1998 , 76, 123-128	4.3	26
147	Determination of porcine gelatin in edible bird's nest by competitive indirect ELISA based on anti-peptide polyclonal antibody. <i>Food Control</i> , 2016 , 59, 561-566	6.2	25
146	Anti-obesity and antioxidant activities of selected medicinal plants and phytochemical profiling of bioactive compounds. <i>International Journal of Food Properties</i> , 2017 , 20, 2616-2629	3	25
145	Quantitative determination of fatty acids in marine fish and shellfish from warm water of Straits of Malacca for nutraceutical purposes. <i>BioMed Research International</i> , 2013 , 2013, 284329	3	25
144	Relationship Between Metabolites Composition and Biological Activities of <i>Phyllanthus niruri</i> Extracts Prepared by Different Drying Methods and Solvents Extraction. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 184-92	3.9	24

143	Polyphenols in <i>Barringtonia racemosa</i> and their protection against oxidation of LDL, serum and haemoglobin. <i>Food Chemistry</i> , 2014 , 146, 85-93	8.5	24
142	ANTIOXIDANT PROPERTIES OF COCOA POWDER. <i>Journal of Food Biochemistry</i> , 2010 , 34, 111-128	3.3	23
141	Effects of defatted dried roselle (<i>Hibiscus sabdariffa</i> L.) seed powder on lipid profiles of hypercholesterolemia rats. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 1043-1050	4.3	23
140	Optimization of enzymatic hydrolysis of palm kernel cake protein (PKCP) for producing hydrolysates with antiradical capacity. <i>Industrial Crops and Products</i> , 2013 , 43, 725-731	5.9	22
139	Effect of microbial cell preparation on renal profile and liver function among type 2 diabetics: a randomized controlled trial. <i>BMC Complementary and Alternative Medicine</i> , 2015 , 15, 433	4.7	22
138	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	3.4	21
137	FTIR spectroscopy coupled with chemometrics of multivariate calibration and discriminant analysis for authentication of extra virgin olive oil. <i>International Journal of Food Properties</i> , 2017 , 20, S1173-S1187	3.3	20
136	Metabolite Variation in Lean and Obese Streptozotocin (STZ)-Induced Diabetic Rats via H NMR-Based Metabolomics Approach. <i>Applied Biochemistry and Biotechnology</i> , 2017 , 182, 653-668	3.2	20
135	Protective effects of the extracts of <i>Barringtonia racemosa</i> shoots against oxidative damage in HepG2 cells. <i>PeerJ</i> , 2016 , 4, e1628	3.1	20
134	Nutritional and amino acid contents of differently treated Roselle (<i>Hibiscus sabdariffa</i> L.) seeds. <i>Food Chemistry</i> , 2008 , 111, 906-911	8.5	19
133	Anti-Diabetic Activity and Metabolic Changes Induced by <i>Andrographis paniculata</i> Plant Extract in Obese Diabetic Rats. <i>Molecules</i> , 2016 , 21,	4.8	19
132	Determination of Vitamin C, b-carotene and Riboflavin Contents in Five Green Vegetables Organically and Conventionally Grown. <i>Malaysian Journal of Nutrition</i> , 2003 , 9, 31-9	1.4	19
131	A higher sensitivity and efficiency of common primer multiplex PCR assay in identification of meat origin using NADH dehydrogenase subunit 4 gene. <i>Journal of Food Science and Technology</i> , 2015 , 52, 4166-75	3.3	18
130	Transcriptomics expression analysis to unveil the molecular mechanisms underlying the cocoa polyphenol treatment in diet-induced obesity rats. <i>Genomics</i> , 2015 , 105, 23-30	4.3	18
129	Nutritional compositions and bioactivities of <i>Dacryodes</i> species: a review. <i>Food Chemistry</i> , 2014 , 165, 247-55	8.5	18
128	Role of probiotics in modulating glucose homeostasis: evidence from animal and human studies. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 780-6	3.7	18
127	Biochemical characterisation of the soluble proteins, protein isolates and hydrolysates from oil palm (<i>Elaeis guineensis</i>) kernel. <i>Food Bioscience</i> , 2014 , 7, 1-10	4.9	18
126	Determination and Optimization of Flavonoid and Extract Yield from Brown Mango using Response Surface Methodology. <i>Separation Science and Technology</i> , 2012 , 47, 73-80	2.5	18

125	Analysis of chicken fat as adulterant in butter using fourier transform infrared spectroscopy and chemometrics. <i>Grasas Y Aceites</i> , 2013 , 64, 349-355	1.3	18
124	Nutritional constituents and antioxidant properties of indigenous kembayau (<i>Dacryodes rostrata</i> (Blume) H. J. Lam) fruits. <i>Food Research International</i> , 2011 , 44, 2332-2338	7	18
123	<i>Scoparia dulcis</i> (SDF7) endowed with glucose uptake properties on L6 myotubes compared insulin. <i>Journal of Ethnopharmacology</i> , 2010 , 129, 23-33	5	18
122	Protective effect of polyphenol-rich extract prepared from Malaysian cocoa (<i>Theobroma cacao</i>) on glucose levels and lipid profiles in streptozotocin-induced diabetic rats. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 1442-1447	4.3	18
121	Potent Antidiabetic Activity and Metabolite Profiling of <i>Melicope Lunu-ankenda</i> Leaves. <i>Journal of Food Science</i> , 2016 , 81, C1080-90	3.4	18
120	FTIR-ATR Spectroscopy Based Metabolite Fingerprinting as A Direct Determination of Butter Adulterated With Lard. <i>International Journal of Food Properties</i> , 2015 , 18, 372-379	3	17
119	Isolation of antioxidative compounds from <i>Micromelum minutum</i> guided by preparative thin layer chromatography-2,2-diphenyl-1-picrylhydrazyl (PTLC-DPPH) bioautography method. <i>Food Chemistry</i> , 2019 , 272, 185-191	8.5	17
118	Authentication of butter from lard adulteration using high-resolution of nuclear magnetic resonance spectroscopy and high-performance liquid chromatography. <i>International Journal of Food Properties</i> , 2017 , 20, 2147-2156	3	17
117	Viability and activity of bifidobacteria during refrigerated storage of yoghurt containing <i>Mangifera pajang</i> fibrous polysaccharides. <i>Journal of Food Science</i> , 2012 , 77, M624-30	3.4	17
116	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	3.4	17
115	Antioxidant Properties of Fresh, Powder, and Fiber Products of Mango (<i>Mangifera Foetida</i>) Fruit. <i>International Journal of Food Properties</i> , 2010 , 13, 682-691	3	17
114	Urinary metabolomics study on the protective role of <i>Orthosiphon stamineus</i> in Streptozotocin induced diabetes mellitus in rats via H NMR spectroscopy. <i>BMC Complementary and Alternative Medicine</i> , 2017 , 17, 278	4.7	16
113	Characterization of gelatin from bovine skin extracted using ultrasound subsequent to bromelain pretreatment. <i>Food Hydrocolloids</i> , 2018 , 80, 264-273	10.6	16
112	Modification of gelatin-DNA interaction for optimised DNA extraction from gelatin and gelatin capsule. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2344-51	4.3	16
111	Comparative evaluation of nutritional compositions, antioxidant capacities, and phenolic compounds of red and green sessile joyweed (<i>Alternanthera sessilis</i>). <i>Journal of Functional Foods</i> , 2016 , 21, 263-271	5.1	16
110	Effect of cacao liquor extract on tumor marker enzymes during chemical hepatocarcinogenesis in rats. <i>Journal of Medicinal Food</i> , 2004 , 7, 7-12	2.8	16
109	Induction of Endoplasmic Reticulum Stress Pathway by Green Tea Epigallocatechin-3-Gallate (EGCG) in Colorectal Cancer Cells: Activation of PERK/p-eIF2/ATF4 and IRE1. <i>BioMed Research International</i> , 2019 , 2019, 3480569	3	16
108	Anti-diabetic activity of red pitaya (<i>Hylocereus polyrhizus</i>) fruit. <i>RSC Advances</i> , 2014 , 4, 62978-62986	3.7	15

107	Characterization of Metabolite Profile in Phyllanthus niruri and Correlation with Bioactivity Elucidated by Nuclear Magnetic Resonance Based Metabolomics. <i>Molecules</i> , 2017 , 22,	4.8	15
106	Protective effect of pulp oil extracted from <i>Canarium odontophyllum</i> Miq. Fruit on blood lipids, lipid peroxidation, and antioxidant status in healthy rabbits. <i>Oxidative Medicine and Cellular Longevity</i> , 2012 , 2012, 840973	6.7	14
105	Antioxidative properties of defatted dabai pulp and peel prepared by solid phase extraction. <i>Molecules</i> , 2012 , 17, 9754-73	4.8	14
104	Effects of cooking practices (boiling and frying) on the protein and amino acids contents of four selected fishes. <i>Nutrition and Food Science</i> , 2004 , 34, 54-59	1.5	14
103	Oligopeptide patterns produced from <i>Theobroma cacao</i> L of various genetic origins. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 733-737	4.3	14
102	Banana inflorescence: Its bio-prospects as an ingredient for functional foods. <i>Trends in Food Science and Technology</i> , 2020 , 97, 14-28	15.3	14
101	Phenolic profiling and evaluation of in vitro antioxidant, α -glucosidase and α -amylase inhibitory activities of <i>Lepisanthes fruticosa</i> (Roxb) Leenh fruit extracts. <i>Food Chemistry</i> , 2020 , 331, 127240	8.5	13
100	Application of FTIR-ATR spectroscopy coupled with multivariate analysis for rapid estimation of butter adulteration. <i>Journal of Oleo Science</i> , 2013 , 62, 555-62	1.6	13
99	Effect of cocoa powder extract on plasma glucose levels in hyperglycaemic rats. <i>Nutrition and Food Science</i> , 2004 , 34, 116-121	1.5	13
98	Analysis of vicilin (7S)-class globulin in cocoa cotyledons from various genetic origins. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 728-732	4.3	13
97	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Hypertensive Effect of Protein Hydrolysate from <i>Actinopyga lecanora</i> (Sea Cucumber) in Rats. <i>Marine Drugs</i> , 2016 , 14,	6	13
96	Efficacy of cocoa pod extract as antiwrinkle gel on human skin surface. <i>Journal of Cosmetic Dermatology</i> , 2016 , 15, 283-95	2.5	13
95	Estimating Glycemic Index of Rice-Based Mixed Meals by Using Predicted and Adjusted Formulae. <i>Rice Science</i> , 2017 , 24, 274-282	3.8	12
94	Hepatic genome-wide expression of lipid metabolism in diet-induced obesity rats treated with cocoa polyphenols. <i>Journal of Functional Foods</i> , 2015 , 17, 969-978	5.1	12
93	Effects of <i>Bifidobacterium longum</i> BB536 on lipid profile and histopathological changes in hypercholesterolaemic rats. <i>Beneficial Microbes</i> , 2015 , 6, 661-8	4.9	12
92	Carotenoids from <i>Mangifera Pajang</i> and Their Antioxidant Capacity. <i>Molecules</i> , 2010 , 15, 6699-6712	4.8	12
91	Effectiveness of traditional Malaysian vegetables (ulam) in modulating blood glucose levels. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2014 , 23, 369-76	1	12
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