

Seng Joe Lim

List of Publications by Year in descending order

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46
papers

995
citations

516561

16
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454834

30
g-index

48
all docs

48
docs citations

48
times ranked

1061
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Varieties, production, composition and health benefits of vinegars: A review. Food Chemistry, 2017, 221, 1621-1630. | 4.2 | 194 |
| 2 | Isolation and antioxidant capacity of fucoidan from selected Malaysian seaweeds. Food Hydrocolloids, 2014, 42, 280-288. | 5.6 | 148 |
| 3 | Functional polysaccharides of fucoidan, laminaran and alginate from Malaysian brown seaweeds (<i>Sargassum polycystum</i> , <i>Turbinaria ornata</i> and <i>Padina boryana</i>). International Journal of Biological Macromolecules, 2021, 167, 1135-1145. | 3.6 | 51 |
| 4 | Characterisation of fucoidan extracted from Malaysian <i>Sargassum binderi</i> . Food Chemistry, 2016, 209, 267-273. | 4.2 | 50 |
| 5 | Physicochemical Properties of Starch from <i>Dioscorea pyrifolia</i> tubers. Food Chemistry, 2017, 220, 225-232. | 4.2 | 48 |
| 6 | Structural elucidation of fucoidan from <i>Cladosiphon okamuranus</i> (Okinawa mozuku). Food Chemistry, 2019, 272, 222-226. | 4.2 | 46 |
| 7 | Lactic acid separation and recovery from fermentation broth by ion-exchange resin: A review. Bioresources and Bioprocessing, 2021, 8, . | 2.0 | 32 |
| 8 | Evaluation of physicochemical properties, amino acid profile and bioactivities of edible Bird's nest hydrolysate as affected by drying methods. LWT - Food Science and Technology, 2020, 131, 109777. | 2.5 | 25 |
| 9 | Review of sialic acid's biochemistry, sources, extraction and functions with special reference to edible bird's nest. Food Chemistry, 2022, 367, 130755. | 4.2 | 25 |
| 10 | Recovery of value-added glycopeptides from edible bird's nest (<sc>EBN</sc>) co-products: enzymatic hydrolysis, physicochemical characteristics and bioactivity. Journal of the Science of Food and Agriculture, 2020, 100, 4714-4722. | 1.7 | 24 |
| 11 | Effect of Thermal Processing on Physico-Chemical and Antioxidant Properties in Mulberry Silkworm (<i>Bombyx mori</i> L.) Powder. Foods, 2020, 9, 871. | 1.9 | 22 |
| 12 | A Review on Agro-industrial Waste as Cellulose and Nanocellulose Source and Their Potentials in Food Applications. Food Reviews International, 2023, 39, 663-688. | 4.3 | 20 |
| 13 | Chemical Changes and Optimisation of Acetous Fermentation Time and Mother of Vinegar Concentration in the Production of Vinegar-like Fermented Papaya Beverage. Sains Malaysiana, 2018, 47, 2017-2026. | 0.3 | 20 |
| 14 | Chemical properties and toxicology studies of fucoidan extracted from Malaysian <i>Sargassum binderi</i> . Food Science and Biotechnology, 2016, 25, 23-29. | 1.2 | 18 |
| 15 | The development of an alternative fermentation model system for vinegar production. LWT - Food Science and Technology, 2019, 100, 322-327. | 2.5 | 18 |
| 16 | Edible Bird's Nest: Physicochemical Properties, Production, and Application of Bioactive Extracts and Glycopeptides. Food Reviews International, 2021, 37, 177-196. | 4.3 | 18 |
| 17 | Comprehensive computational target fishing approach to identify Xanthorrhizol putative targets. Scientific Reports, 2021, 11, 1594. | 1.6 | 17 |
| 18 | Recovery of glycopeptides by enzymatic hydrolysis of edible bird's nest: the physicochemical characteristics and protein profile. Journal of Food Measurement and Characterization, 2020, 14, 2635-2645. | 1.6 | 16 |

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|----|---|-----|-----------|
| 19 | Bioconversion of coconut husk fibre through biorefinery process of alkaline pretreatment and enzymatic hydrolysis. <i>Biomass Conversion and Biorefinery</i> , 2021, 11, 815-826. | 2.9 | 16 |
| 20 | Effects of deodorisation methods on volatile compounds, chemical properties and antioxidant activities of fucoidan isolated from brown seaweed (<i>Sargassum</i> sp.). <i>Algal Research</i> , 2017, 25, 507-515. | 2.4 | 15 |
| 21 | Seaweed Tea: Fucoidan-Rich Functional Food Product Development from Malaysian Brown Seaweed, <i>Sargassum binderi</i> . <i>Sains Malaysiana</i> , 2017, 46, 1573-1579. | 0.3 | 14 |
| 22 | Extraction of Sulfated Polysaccharides (Fucoidan) From Brown Seaweed. , 2017, , 27-46. | | 12 |
| 23 | A review on conventional and biotechnological approaches in white pepper production. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2665-2676. | 1.7 | 12 |
| 24 | Alcoholic fermentation of soursop (<i>Annona muricata</i>) juice via an alternative fermentation technique. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1012-1021. | 1.7 | 11 |
| 25 | Enzymatic hydrolysis: Sialylated mucin (SiaMuc) glycoprotein of edible swiftlet's nest (ESN) and its molecular weight distribution as bioactive ESN SiaMuc-glycopeptide hydrolysate. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 422-431. | 3.6 | 11 |
| 26 | A Systematic Review of Edible Swiftlet's Nest (ESN): Nutritional bioactive compounds, health benefits as functional food, and recent development as bioactive ESN glycopeptide hydrolysate. <i>Trends in Food Science and Technology</i> , 2021, 115, 117-132. | 7.8 | 11 |
| 27 | Nutritional composition of different grades of edible bird's nest and its enzymatic hydrolysis. <i>AIP Conference Proceedings</i> , 2018, , . | 0.3 | 10 |
| 28 | Functional beverage production using acetous fermentation of soursop: Physicochemical, toxicity and organoleptic properties. <i>Food Bioscience</i> , 2021, 39, 100812. | 2.0 | 10 |
| 29 | Effects of Fermentation Time and pH on Soursop (<i>Annona muricata</i>) Vinegar Production towards Its Chemical Compositions. <i>Sains Malaysiana</i> , 2017, 46, 1505-1512. | 0.3 | 10 |
| 30 | Characterization of edible swiftlet's nest as a prebiotic ingredient using a simulated colon model. <i>Annals of Microbiology</i> , 2019, 69, 1235-1246. | 1.1 | 9 |
| 31 | Sequential extraction of red button ginger (<i>Costus woodsonii</i>): Phytochemical screening and antioxidative activities. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14776. | 0.9 | 7 |
| 32 | Penyahbauan Fukoidan dan Kesannya terhadap Ciri Fizikokimia dan Aktiviti Antipengoksidaan. <i>Sains Malaysiana</i> , 2018, 47, 1501-1510. | 0.3 | 7 |
| 33 | Bioactive sialylated-mucin (SiaMuc) glycopeptide produced from enzymatic hydrolysis of edible swiftlet's nest (ESN): degree of hydrolysis, nutritional bioavailability, and physicochemical characteristics. <i>International Journal of Food Properties</i> , 2022, 25, 252-277. | 1.3 | 7 |
| 34 | Effects of extraction solvent on fucose content in fucoidan extracted from brown seaweed (<i>Sargassum</i> sp.) from Pulau Langkawi, Kedah, Malaysia. <i>AIP Conference Proceedings</i> , 2016, , . | 0.3 | 6 |
| 35 | Harvesting <i>Aurantiochytrium</i> sp. SW1 using organic flocculants and characteristics of the extracted oil. <i>Algal Research</i> , 2021, 54, 102211. | 2.4 | 6 |
| 36 | Fractionation of edible bird's nest glycoprotein hydrolysates: characterisation and antioxidative activities of the fractions. <i>Food Science and Human Wellness</i> , 2022, 11, 886-894. | 2.2 | 6 |

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|----|---|-----|-----------|
| 37 | EFFECT OF EXTRACTION METHODS ON THE YIELD, FUCOSE CONTENT AND PURITY OF FUCOIDAN FROM <i>Sargassum</i> sp. OBTAINED FROM PULAU LANGKAWI, MALAYSIA. <i>Malaysian Journal of Analytical Sciences</i> , 2018, 22, . | 0.2 | 5 |
| 38 | Development of carotenoid-rich mayonnaise using Carotino oil. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14688. | 0.9 | 4 |
| 39 | Structure, physicochemical and toxicity properties of underused malaysian native <i>Tuber</i> 's starch (<i>Dioscorea Pentaphylla</i>). <i>Journal of King Saud University - Science</i> , 2021, 33, 101501. | 1.6 | 4 |
| 40 | The effect of deodorization on volatile compositions of fucoidan extracted from brown seaweed (<i>Sargassum</i> sp.). <i>AIP Conference Proceedings</i> , 2016, , . | 0.3 | 3 |
| 41 | Functional food & ingredients from seaweed, edible bird's nest and tropical fruits: A translational research. <i>LWT - Food Science and Technology</i> , 2021, 151, 112164. | 2.5 | 3 |
| 42 | Enzymatic recovery of glycopeptides from different industrial grades edible bird's nest and its by-products: nutrient, probiotic and antioxidant activities, and physicochemical characteristics. <i>Food Science and Human Wellness</i> , 2022, 11, 1555-1564. | 2.2 | 2 |
| 43 | Pencirian Bakteria Asid Laktik dan Sebatian Aroma Ikan Pekasam. <i>Sains Malaysiana</i> , 2017, 46, 439-448. | 0.3 | 1 |
| 44 | Kesan Kaedah Pemendakan Berbeza terhadap Ciri Fizikokimia dan Aktiviti Antioksidan Alginat daripada <i>Sargassum</i> sp.. <i>Sains Malaysiana</i> , 2017, 46, 1807-1816. | 0.3 | 1 |
| 45 | Soursop (<i>Annona muricata</i>) vinegar production and its chemical compositions. <i>AIP Conference Proceedings</i> , 2016, , . | 0.3 | 0 |
| 46 | (-)-Glaciantarcin, a New Dipeptide and Some Secondary Metabolites from the Psychrophilic Yeast <i>Glaciozyma antarctica</i> PI12. <i>Sains Malaysiana</i> , 2018, 47, 2693-2698. | 0.3 | 0 |