

Seng Joe Lim

List of Publications by Year in descending order

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Version: 2024-02-01

46
papers

995
citations

516561

16
h-index

454834

30
g-index

48
all docs

48
docs citations

48
times ranked

1061
citing authors

#	ARTICLE	IF	CITATIONS
1	A Review on Agro-industrial Waste as Cellulose and Nanocellulose Source and Their Potentials in Food Applications. <i>Food Reviews International</i> , 2023, 39, 663-688.	4.3	20
2	Review of sialic acid's biochemistry, sources, extraction and functions with special reference to edible bird's nest. <i>Food Chemistry</i> , 2022, 367, 130755.	4.2	25
3	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
4	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
5	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
6	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
7	Functional beverage production using acetous fermentation of soursop: Physicochemical, toxicity and organoleptic properties. <i>Food Bioscience</i> , 2021, 39, 100812.	2.0	10
8	Functional polysaccharides of fucoidan, laminaran and alginate from Malaysian brown seaweeds (<i>Sargassum polycystum</i> , <i>Turbinaria ornata</i> and <i>Padina boryana</i>). <i>International Journal of Biological Macromolecules</i> , 2021, 167, 1135-1145.	3.6	51
9	Edible Bird's Nest: Physicochemical Properties, Production, and Application of Bioactive Extracts and Glycopeptides. <i>Food Reviews International</i> , 2021, 37, 177-196.	4.3	18
10	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
11	Lactic acid separation and recovery from fermentation broth by ion-exchange resin: A review. <i>Bioresources and Bioprocessing</i> , 2021, 8, .	2.0	32
12	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
13	Structure, physicochemical and toxicity properties of underused malaysian native Tuber's starch (<i>Dioscorea Pentaphylla</i>). <i>Journal of King Saud University - Science</i> , 2021, 33, 101501.	1.6	4
14	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
15	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
16	Comprehensive computational target fishing approach to identify Xanthorrhizol putative targets. <i>Scientific Reports</i> , 2021, 11, 1594.	1.6	17
17	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
18	Effect of Thermal Processing on Physico-Chemical and Antioxidant Properties in Mulberry Silkworm (<i>Bombyx mori</i> L.) Powder. <i>Foods</i> , 2020, 9, 871.	1.9	22

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19	Development of carotenoid-rich mayonnaise using Carotino oil. Journal of Food Processing and Preservation, 2020, 44, e14688.	0.9	4
20	Sequential extraction of red button ginger (<i>Costus woodsonii</i>): Phytochemical screening and antioxidative activities. Journal of Food Processing and Preservation, 2020, 44, e14776.	0.9	7
21	Recovery of value-added glycopeptides from edible bird's nest (EBN) co-products: enzymatic hydrolysis, physicochemical characteristics and bioactivity. Journal of the Science of Food and Agriculture, 2020, 100, 4714-4722.	1.7	24
22	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
23	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
24	Structural elucidation of fucoidan from <i>Cladosiphon okamuranus</i> (Okinawa mozuku). Food Chemistry, 2019, 272, 222-226.	4.2	46
25	Characterization of edible swiftlet's nest as a prebiotic ingredient using a simulated colon model. Annals of Microbiology, 2019, 69, 1235-1246.	1.1	9
26	A review on conventional and biotechnological approaches in white pepper production. Journal of the Science of Food and Agriculture, 2019, 99, 2665-2676.	1.7	12
27	The development of an alternative fermentation model system for vinegar production. LWT - Food Science and Technology, 2019, 100, 322-327.	2.5	18
28	Nutritional composition of different grades of edible bird's nest and its enzymatic hydrolysis. AIP Conference Proceedings, 2018, . .	0.3	10
29	Penyahbauan Fukoidan dan Kesannya terhadap Ciri Fizikokimia dan Aktiviti Antipengoksidaan. Sains Malaysiana, 2018, 47, 1501-1510.	0.3	7
30	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
31	EFFECT OF EXTRACTION METHODS ON THE YIELD, FUCOSE CONTENT AND PURITY OF FUCOIDAN FROM <i>Sargassum</i> sp. OBTAINED FROM PULAU LANGKAWI, MALAYSIA. Malaysian Journal of Analytical Sciences, 2018, 22, .	0.2	5
32	(-)-Glaciantarcin, a New Dipeptide and Some Secondary Metabolites from the Psychrophilic Yeast <i>Glaciozyma antarctica</i> PI12. Sains Malaysiana, 2018, 47, 2693-2698.	0.3	0
33	Effects of deodorisation methods on volatile compounds, chemical properties and antioxidant activities of fucoidan isolated from brown seaweed (<i>Sargassum</i> sp.). Algal Research, 2017, 25, 507-515.	2.4	15
34	Varieties, production, composition and health benefits of vinegars: A review. Food Chemistry, 2017, 221, 1621-1630.	4.2	194
35	Physicochemical Properties of Starch from <i>Dioscorea pyrifolia</i> tubers. Food Chemistry, 2017, 220, 225-232.	4.2	48
36	Extraction of Sulfated Polysaccharides (Fucoidan) From Brown Seaweed. , 2017, , 27-46.		12

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37	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
38	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
39	Pencirian Bakteria Asid Laktik dan Sebatian Aroma Ikan Pekasam. <i>Sains Malaysiana</i> , 2017, 46, 439-448.	0.3	1
40	Kesan Kaedah Pemendakan Berbeza terhadap Ciri Fizikokimia dan Aktiviti Antioksidan Alginat daripada <i>Sargassum sp.</i> . <i>Sains Malaysiana</i> , 2017, 46, 1807-1816.	0.3	1
41	Soursop (<i>Annona muricata</i>) vinegar production and its chemical compositions. <i>AIP Conference Proceedings</i> , 2016, , .	0.3	0
42	The effect of deodorization on volatile compositions of fucoidan extracted from brown seaweed (<i>Sargassum sp.</i>). <i>AIP Conference Proceedings</i> , 2016, , .	0.3	3
43	Effects of extraction solvent on fucose content in fucoidan extracted from brown seaweed (<i>Sargassum sp.</i>) from Pulau Langkawi, Kedah, Malaysia. <i>AIP Conference Proceedings</i> , 2016, , .	0.3	6
44	Chemical properties and toxicology studies of fucoidan extracted from Malaysian <i>Sargassum binderi</i> . <i>Food Science and Biotechnology</i> , 2016, 25, 23-29.	1.2	18
45	Characterisation of fucoidan extracted from Malaysian <i>Sargassum binderi</i> . <i>Food Chemistry</i> , 2016, 209, 267-273.	4.2	50
46	Isolation and antioxidant capacity of fucoidan from selected Malaysian seaweeds. <i>Food Hydrocolloids</i> , 2014, 42, 280-288.	5.6	148