

# Anis Shobirin Meor-Hussin

## List of Publications by Year in descending order

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60  
papers

1,112  
citations

430442

18  
h-index

433756

31  
g-index

60  
all docs

60  
docs citations

60  
times ranked

1273  
citing authors

#	ARTICLE	IF	CITATIONS
1	Spray Drying for the Encapsulation of Oils – A Review. <i>Molecules</i> , 2020, 25, 3873.	1.7	104
2	Effect of pre-germination time of brown rice on serum cholesterol levels of hypercholesterolaemic rats. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 245-251.	1.7	77
3	Review on the Biological Detoxification of Mycotoxins Using Lactic Acid Bacteria to Enhance the Sustainability of Foods Supply. <i>Molecules</i> , 2020, 25, 2655.	1.7	75
4	Process conditions of spray drying microencapsulation of <i>Nigella sativa</i> oil. <i>Powder Technology</i> , 2017, 315, 1-14.	2.1	68
5	The Effects of Different Extraction Methods on Antioxidant Properties, Chemical Composition, and Thermal Behavior of Black Seed ( <i>Nigella sativa</i> L.) Oil. <i>Evidence-based Complementary and Alternative Medicine</i> , 2016, 2016, 1-10.	0.5	64
6	Antifungal activity determination for the peptides generated by <i>Lactobacillus plantarum</i> TE10 against <i>Aspergillus flavus</i> in maize seeds. <i>Food Control</i> , 2020, 109, 106898.	2.8	61
7	Effect of Pre-Germination Time on Amino Acid Profile and Gamma Amino Butyric Acid (GABA) Contents in Different Varieties of Malaysian Brown Rice. <i>International Journal of Food Properties</i> , 2011, 14, 1386-1399.	1.3	46
8	Effects of metabolite changes during lacto-fermentation on the biological activity and consumer acceptability for dragon fruit juice. <i>LWT - Food Science and Technology</i> , 2020, 121, 108992.	2.5	41
9	Characterization of nanoemulsion of <i>Nigella sativa</i> oil and its application in ice cream. <i>Food Science and Nutrition</i> , 2020, 8, 2608-2618.	1.5	41
10	GABA enhancement by simple carbohydrates in yoghurt fermented using novel, self-cloned <i>Lactobacillus plantarum</i> Taj-Apis362 and metabolomics profiling. <i>Scientific Reports</i> , 2021, 11, 9417.	1.6	30
11	Incorporating torch ginger ( <i>Etilingera elatior</i> Jack) inflorescence essential oil onto starch-based edible film towards sustainable active packaging for chicken meat. <i>Industrial Crops and Products</i> , 2022, 184, 115058.	2.5	29
12	Influence of Storage Conditions on the Quality, Metabolites, and Biological Activity of Soursop ( <i>Annona muricata</i> L.) Kombucha. <i>Frontiers in Microbiology</i> , 2020, 11, 603481.	1.5	27
13	Identification of antioxidant and antibacterial activities for the bioactive peptides generated from bitter beans ( <i>Parkia speciosa</i> ) via boiling and fermentation processes. <i>LWT - Food Science and Technology</i> , 2020, 131, 109776.	2.5	25
14	Phytate-degrading enzyme production by bacteria isolated from Malaysian soil. <i>World Journal of Microbiology and Biotechnology</i> , 2007, 23, 1653-1660.	1.7	22
15	In vitro binding of mutagenic heterocyclic aromatic amines by <i>Bifidobacterium pseudocatenulatum</i> G4. <i>Beneficial Microbes</i> , 2010, 1, 149-154.	1.0	22
16	Optimized supercritical CO <sub>2</sub> extraction conditions on yield and quality of torch ginger ( <i>Etilingera</i> ) Tj ETQq0 0 0 rgBT, Overlock, 10 Tf 50	2.5	22
17	Physical properties, storage stability, and consumer acceptability for sourdough bread produced using encapsulated kombucha sourdough starter culture. <i>Journal of Food Science</i> , 2020, 85, 2286-2295.	1.5	21
18	Aqueous two-phase purification of $\alpha$ -Amylase from white pitaya ( <i>Hylocereus undatus</i> ) peel in polyethylene glycol/citrate system: Optimization by response surface methodology. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 14, 305-313.	1.5	20

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19	Metabolomics profiling of fermented cantaloupe juice and the potential application to extend the shelf life of fresh cantaloupe juice for six months at 8°C. <i>Food Control</i> , 2021, 120, 107555.	2.8	20
20	Peptide-based edible coatings to control postharvest fungal spoilage of mango ( <i>Mangifera indica</i> L.) fruit. <i>Food Control</i> , 2022, 135, 108789.	2.8	19
21	Recent Approaches in the Development of Encapsulated Delivery Systems for Probiotics. <i>Food Biotechnology</i> , 2011, 25, 77-101.	0.6	18
22	Quality changes of microencapsulated <i>Nigella sativa</i> oil upon accelerated storage. <i>International Journal of Food Properties</i> , 2017, 20, S2395-S2408.	1.3	17
23	Chemical and mineral composition of raw goat milk as affected by breed varieties available in Malaysia. <i>International Journal of Food Properties</i> , 2019, 22, 815-824.	1.3	17
24	Metabolomic changes and biological activities during the lacto-fermentation of jackfruit juice using <i>Lactobacillus casei</i> ATCC334. <i>LWT - Food Science and Technology</i> , 2021, 141, 110940.	2.5	17
25	Bio-cellulose Production by <i>Beijerinckia fluminensis</i> WAUPM53 and <i>Gluconacetobacter xylinus</i> 0416 in Sago By-product Medium. <i>Applied Biochemistry and Biotechnology</i> , 2019, 187, 211-220.	1.4	16
26	Characterisation of lignocellulosic sugars from municipal solid waste residue. <i>Biomass and Bioenergy</i> , 2013, 51, 17-25.	2.9	15
27	Response Surface Methodology Modelling of an Aqueous Two-Phase System for Purification of Protease from <i>Penicillium candidum</i> (PCA 1/TT031) under Solid State Fermentation and Its Biochemical Characterization. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1872.	1.8	13
28	Production of cationic antifungal peptides from kenaf seed protein as natural bio preservatives to prolong the shelf-life of tomato puree. <i>International Journal of Food Microbiology</i> , 2021, 359, 109418.	2.1	12
29	Effects of Enzymatic Treatment on Physicochemical Properties of Sugar Palm Fruit Juice. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2015, 5, 308.	0.2	12
30	Metabolomics profiling and antibacterial activity of fermented ginger paste extends the shelf life of chicken meat. <i>LWT - Food Science and Technology</i> , 2020, 132, 109897.	2.5	11
31	Production of Functional Non-dairy Creamer using <i>Nigella sativa</i> oil Via Fluidized Bed Coating Technology. <i>Food and Bioprocess Technology</i> , 2019, 12, 1352-1365.	2.6	10
32	Potentiality of Self-Cloned <i>Lactobacillus plantarum</i> Taj-Apis362 for Enhancing GABA Production in Yogurt under Glucose Induction: Optimization and Its Cardiovascular Effect on Spontaneous Hypertensive Rats. <i>Foods</i> , 2020, 9, 1826.	1.9	10
33	Antibacterial and antifungal activity of kenaf seed peptides and their effect on microbiological safety and physicochemical properties of some food models. <i>Food Control</i> , 2022, 140, 109119.	2.8	9
34	Cultivation Conditions for Phytase Production from Recombinant <i>Escherichia coli</i> DH5 $\alpha$ . <i>Microbiology Insights</i> , 2013, 6, MBI.S10402.	0.9	8
35	Use of response surface methodology for partitioning, one-step purification of alkaline extracellular lipase from <i>Penicillium candidum</i> (PCA 1/TT031). <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1039, 66-73.	1.2	7
36	Generation of High Affinity Anti-Peptide Polyclonal Antibodies Recognizing Goat $\kappa$ -Casein. <i>Molecules</i> , 2020, 25, 2622.	1.7	7

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37	Development of Jackfruit Crackers: Effects of Starch Type and Jackfruit Level. International Journal on Advanced Science, Engineering and Information Technology, 2015, 5, 330.	0.2	7
38	Isolation and identification of biocellulose-producing bacterial strains from Malaysian acidic fruits. Letters in Applied Microbiology, 2016, 62, 428-433.	1.0	5
39	Antibacterial Activity and Metabolomics Profiling of Torch Ginger ( <i>Etlingera elatior</i> Jack) Flower Oil Extracted Using Subcritical Carbon Dioxide (CO <sub>2</sub> ). Evidence-based Complementary and Alternative Medicine, 2020, 2020, 1-8.	0.5	5
40	Influence of different combinations of wall materials on encapsulation of <i>Nigella sativa</i> oil by spray dryer. Journal of Food Process Engineering, 2021, 44, e13639.	1.5	5
41	Optimizing the acceleration of Cheddar cheese ripening using response surface methodology by microbial protease without altering its quality features. AMB Express, 2021, 11, 45.	1.4	5
42	The Effects of Fermentation Process on the Chemical Composition and Biological Activity of Spider Flower ( <i>Gynandropsis gynandra</i> ). Journal of Pure and Applied Microbiology, 2018, 12, 497-504.	0.3	5
43	Influence of natural antifungal coatings produced by Lacto-fermented antifungal substances on respiration, quality, antioxidant attributes, and shelf life of mango ( <i>Mangifera indica</i> L.). Postharvest Biology and Technology, 2022, 189, 111904.	2.9	5
44	Characterization of Salmonella spp. isolated from patients below 3 years old with acute diarrhoea. World Journal of Microbiology and Biotechnology, 2003, 19, 751-755.	1.7	4
45	Metabolomics profiling and antimicrobial activity of fermented date fruit ( <i>Khastawi</i> ) used as functional ingredients for making Asian confectionary ( <i>Dodol</i> ). Biotechnology and Biotechnological Equipment, 2021, 35, 478-486.	0.5	4
46	Effects of Lacto-Fermented Agricultural By-Products as a Natural Disinfectant against Post-Harvest Diseases of Mango ( <i>Mangifera indica</i> L.). Plants, 2021, 10, 285.	1.6	4
47	Sensitive Detection of Goat $\alpha$ -Casein Using Tapered Optical Fiber Sensor. IEEE Journal of Selected Topics in Quantum Electronics, 2021, 27, 1-7.	1.9	4
48	Effectiveness of Quaternary Ammonium in Reducing Microbial Load on Eggs. Molecules, 2021, 26, 5259.	1.7	4
49	A highly selective two-way purification method using liquid chromatography for isolating $\alpha$ -S2-casein from goat milk of five different breeds. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1160, 122380.	1.2	3
50	$\alpha$ -amylase from white pitaya ( <i>Hylocereus undatus</i> L.) peel: optimization of extraction using full factorial design. Foods and Raw Materials, 2021, 9, 79-86.	0.8	3
51	Aqueous Extraction, Purification and Characterization of Galactomannans from Aren Sugar Palm ( <i>Arenga pinnata</i> ) Fruits. International Journal on Advanced Science, Engineering and Information Technology, 2017, 7, 1148.	0.2	3
52	Valorisation of Virgin Coconut Oil Application in Mayonnaise Production as Functional Ingredient. Journal of Food and Nutrition Research (Newark, Del ), 2019, 7, 65-70.	0.1	3
53	Lacto-fermented polypeptides integrated with edible coatings for mango ( <i>Mangifera indica</i> L.) bio-preservation. Food Control, 2022, 134, 108708.	2.8	3
54	The effects of encapsulation process involving arabic gum on the metabolites, antioxidant and antibacterial activity of kombucha (fermented sugared tea). Food Hydrocolloids for Health, 2022, 2, 100072.	1.6	3

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55	Development of biotin-streptavidin amplified peptide antibody-based ELISA for quantification of $\beta$ -S1-casein in goat's milk. <i>Food Control</i> , 2023, 145, 109263.	2.8	3
56	Combination of Green Extraction Techniques and Essential Oils to Develop Active Packaging for Improving the Quality and Shelf Life for Chicken Meat. <i>Food Reviews International</i> , 2023, 39, 3783-3805.	4.3	1
57	Evaluation of humoral immune response, body weight and blood constituents of broilers supplemented with phytase on infectious bursal disease vaccination. <i>Cogent Food and Agriculture</i> , 2017, 3, 1306933.	0.6	0
58	Statistical Optimization of the Induction of Phytase Production by Arabinose in a recombinant <i>E. coli</i> using Response Surface Methodology. <i>ASEAN Journal on Science and Technology for Development</i> , 2009, 26, 57-64.	0.2	0
59	Chemical compositions, antioxidant and antimicrobial activities of Tubu ( <i>Pycnarrhena longifolia</i> ) leaves used as ingredient in traditional functional foods. <i>Food Research</i> , 2020, 4, 823-830.	0.3	0
60	A PRIMARY APPROACH FOR SEPARATION AND CHARACTERIZATION OF $\beta$ -AMYLASE FROM WHITE PITAYA ( <i>HYLOCEREUS UNDATUS</i> ) PEELS BY POLYMER/SALT TWO PHASE SYSTEM. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2022, 11, e3467.	0.4	0