

Anis Shobirin Meor-Hussin

List of Publications by Year in descending order

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Version: 2024-02-01

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	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
2	Development of biotin-streptavidin amplified peptide antibody-based ELISA for quantification of β -S1-casein in goat's milk. <i>Food Control</i> , 2023, 145, 109263.	2.8	3
3	Lacto-fermented polypeptides integrated with edible coatings for mango (<i>Mangifera indica</i> L.) bio-preservation. <i>Food Control</i> , 2022, 134, 108708.	2.8	3
4	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
5	A PRIMARY APPROACH FOR SEPARATION AND CHARACTERIZATION OF β -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
6	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.). <i>Postharvest Biology and Technology</i> , 2022, 189, 111904.	2.9	5
7	Incorporating torch ginger (<i>Etlingera 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
8	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
9	The effects of encapsulation process involving arabic gum on the metabolites, antioxidant and antibacterial activity of kombucha (fermented sugared tea). <i>Food Hydrocolloids for Health</i> , 2022, 2, 100072.	1.6	3
10	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
11	Metabolomics profiling and antimicrobial activity of fermented date fruit (<i>Khastawi</i>) used as functional ingredients for making Asian confectionary (<i>Dodol</i>). <i>Biotechnology and Biotechnological Equipment</i> , 2021, 35, 478-486.	0.5	4
12	Influence of different combinations of wall materials on encapsulation of <i>Nigella sativa</i> oil by spray dryer. <i>Journal of Food Process Engineering</i> , 2021, 44, e13639.	1.5	5
13	Effects of Lacto-Fermented Agricultural By-Products as a Natural Disinfectant against Post-Harvest Diseases of Mango (<i>Mangifera indica</i> L.). <i>Plants</i> , 2021, 10, 285.	1.6	4
14	Optimizing the acceleration of Cheddar cheese ripening using response surface methodology by microbial protease without altering its quality features. <i>AMB Express</i> , 2021, 11, 45.	1.4	5
15	β -amylase from white pitaya (<i>Hylocereus undatus</i> L.) peel: optimization of extraction using full factorial design. <i>Foods and Raw Materials</i> , 2021, 9, 79-86.	0.8	3
16	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
17	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
18	Sensitive Detection of Goat β -Casein Using Tapered Optical Fiber Sensor. <i>IEEE Journal of Selected Topics in Quantum Electronics</i> , 2021, 27, 1-7.	1.9	4

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19	Effectiveness of Quaternary Ammonium in Reducing Microbial Load on Eggs. <i>Molecules</i> , 2021, 26, 5259.	1.7	4
20	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
21	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
22	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
23	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
24	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
25	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
26	A highly selective two-way purification method using liquid chromatography for isolating $\hat{I}\pm S2$ -casein from goat milk of five different breeds. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1160, 122380.	1.2	3
27	Spray Drying for the Encapsulation of Oils – A Review. <i>Molecules</i> , 2020, 25, 3873.	1.7	104
28	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
29	Antibacterial Activity and Metabolomics Profiling of Torch Ginger (<i>Etlingera elatior</i> Jack) Flower Oil Extracted Using Subcritical Carbon Dioxide (CO ₂). <i>Evidence-based Complementary and Alternative Medicine</i> , 2020, 2020, 1-8.	0.5	5
30	Optimized supercritical CO ₂ extraction conditions on yield and quality of torch ginger (<i>Etlingera</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	2.5	22
31	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
32	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
33	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
34	Generation of High Affinity Anti-Peptide Polyclonal Antibodies Recognizing Goat $\hat{I}\pm s1$ -Casein. <i>Molecules</i> , 2020, 25, 2622.	1.7	7
35	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
36	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

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37	Chemical and mineral composition of raw goat milk as affected by breed varieties available in Malaysia. International Journal of Food Properties, 2019, 22, 815-824.	1.3	17
38	Production of Functional Non-dairy Creamer using Nigella sativa oil Via Fluidized Bed Coating Technology. Food and Bioprocess Technology, 2019, 12, 1352-1365.	2.6	10
39	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
40	Aqueous two-phase purification of α -Amylase from white pitaya (<i>Hylocereus undatus</i>) peel in polyethylene glycol /citrate system: Optimization by response surface methodology. Biocatalysis and Agricultural Biotechnology, 2018, 14, 305-313.	1.5	20
41	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
42	Process conditions of spray drying microencapsulation of Nigella sativa oil. Powder Technology, 2017, 315, 1-14.	2.1	68
43	Evaluation of humoral immune response, body weight and blood constituents of broilers supplemented with phytase on infectious bursal disease vaccination. Cogent Food and Agriculture, 2017, 3, 1306933.	0.6	0
44	Quality changes of microencapsulated <i>Nigella sativa</i> oil upon accelerated storage. International Journal of Food Properties, 2017, 20, S2395-S2408.	1.3	17
45	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
46	The Effects of Different Extraction Methods on Antioxidant Properties, Chemical Composition, and Thermal Behavior of Black Seed (<i>Nigella sativa</i> L.) Oil. Evidence-based Complementary and Alternative Medicine, 2016, 2016, 1-10.	0.5	64
47	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. International Journal of Molecular Sciences, 2016, 17, 1872.	1.8	13
48	Isolation and identification of biocellulose-producing bacterial strains from Malaysian acidic fruits. Letters in Applied Microbiology, 2016, 62, 428-433.	1.0	5
49	Use of response surface methodology for partitioning, one-step purification of alkaline extracellular lipase from <i>Penicillium candidum</i> (PCA 1/TT031). Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1039, 66-73.	1.2	7
50	Effects of Enzymatic Treatment on Physicochemical Properties of Sugar Palm Fruit Juice. International Journal on Advanced Science, Engineering and Information Technology, 2015, 5, 308.	0.2	12
51	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
52	Characterisation of lignocellulosic sugars from municipal solid waste residue. Biomass and Bioenergy, 2013, 51, 17-25.	2.9	15
53	Cultivation Conditions for Phytase Production from Recombinant <i>Escherichia coli</i> DH5 α . Microbiology Insights, 2013, 6, MBI.S10402.	0.9	8
54	Recent Approaches in the Development of Encapsulated Delivery Systems for Probiotics. Food Biotechnology, 2011, 25, 77-101.	0.6	18

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55	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
56	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
57	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
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	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
60	Characterization of <i>Salmonella</i> spp. isolated from patients below 3 years old with acute diarrhoea. <i>World Journal of Microbiology and Biotechnology</i> , 2003, 19, 751-755.	1.7	4