

Mohammed Zaidul Islam Sarker

List of Publications by Year in descending order

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140
papers

8,947
citations

53660

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docs citations

143
times ranked

10636
citing authors

#	ARTICLE	IF	CITATIONS
1	Investigation of the Effects of Excipients in the Compounding of Amlodipine Besylate Orally Disintegrating Tablets.. International Journal of Pharmaceutical Compounding, 2022, 26, 80-87.	0.0	0
2	Comparison of Solvent Casting and Spray Casting Method on Compounding of an Orally Disintegrating Film Containing Amlodipine Besylate.. International Journal of Pharmaceutical Compounding, 2022, 26, 155-162.	0.0	0
3	Investigations of pectin nanostructures for enhanced percutaneous delivery of fusidic acid. Journal of Applied Polymer Science, 2022, 139, .	1.3	3
4	Extraction and Evaluation of Bioactive Compounds from Date (<i>Phoenix dactylifera</i>) Seed Using Supercritical and Subcritical CO ₂ Techniques. Foods, 2022, 11, 1806.	1.9	14
5	In vitro evaluation of <i>Cuscuta reflexa</i> Roxb. for thrombolytic, antioxidant, membrane stabilizing and antimicrobial activities. Natural Product Research, 2020, 34, 2394-2397.	1.0	7
6	Kamlet Taft Parameters: A Tool to Alternate the Usage of Hazardous Solvent in Pharmaceutical and Chemical Manufacturing/Synthesis - A Gateway towards Green Technology. Analytical Chemistry Letters, 2020, 10, 550-561.	0.4	15
7	Investigation of Filler Effects on the Compounding of Freeze-dried Orodispersible Tablets Containing <i>Annona muricata</i> Extract. International Journal of Pharmaceutical Compounding, 2020, 24, 509-514.	0.0	0
8	Bambangan (<i>Mangifera pajang</i>) kernel fat: a potential new source of cocoa butter alternative. International Journal of Food Science and Technology, 2018, 53, 1689-1697.	1.3	16
9	Optimization of fat yield of bambangan (<i>Mangifera pajang</i>) kernel using response surface methodology and its antioxidant activities. Journal of Food Measurement and Characterization, 2018, 12, 1427-1438.	1.6	8
10	Multiplex PCR to discriminate bovine, porcine, and fish DNA in gelatin and confectionery products. LWT - Food Science and Technology, 2018, 92, 169-176.	2.5	38
11	Enrichment, in vitro, and quantification study of antidiabetic compounds from neglected weed <i>Mimosa pudica</i> using supercritical CO ₂ and CO ₂ -Soxhlet. Separation Science and Technology, 2018, 53, 243-260.	1.3	8
12	Universal mini COI barcode for the identification of fish species in processed products. Food Research International, 2018, 105, 19-28.	2.9	69
13	Effect of various food processing and handling methods on preservation of natural antioxidants in fruits and vegetables. Journal of Food Science and Technology, 2018, 55, 3872-3880.	1.4	75
14	Development and validation of short-amplicon length PCR assay for macaques meat detection under complex matrices. International Journal of Food Properties, 2017, 20, 231-245.	1.3	8
15	Microencapsulation of fish oil using supercritical antisolvent process. Journal of Food and Drug Analysis, 2017, 25, 654-666.	0.9	36
16	Effect of accelerated storage on chemical compositions of mango seed fat and palm oil mid-fraction blends as cocoa butter replacers. LWT - Food Science and Technology, 2017, 84, 551-554.	2.5	10
17	Effect of Medium-High Energy Emulsification Condition on Physicochemical Properties of β -Sitosterol Multiple Emulsion. Food and Bioprocess Technology, 2017, 10, 1642-1654.	2.6	10
18	Nutritional composition, extraction, and utilization of wheat germ oil: A review. European Journal of Lipid Science and Technology, 2017, 119, 1600160.	1.0	67

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19	Identification of bioactive compounds with GC-MS in the extracts from <i>Clinacanthus nutans</i> using subcritical carbon dioxide extraction. <i>Separation Science and Technology</i> , 2017, 52, 852-863.	1.3	7
20	Extraction of α -glucosidase inhibitory compounds from <i>Phaleria macrocarpa</i> fruit flesh using solvent, sonication, and subcritical carbon dioxide Soxhlet methods. <i>Journal of Food Biochemistry</i> , 2017, 41, e12399.	1.2	8
21	In vitro antioxidant and α -glucosidase inhibitory activities and comprehensive metabolite profiling of methanol extract and its fractions from <i>Clinacanthus nutans</i> . <i>BMC Complementary and Alternative Medicine</i> , 2017, 17, 181.	3.7	31
22	Targeting double genes in multiplex PCR for discriminating bovine, buffalo and porcine materials in food chain. <i>Food Control</i> , 2017, 73, 175-184.	2.8	48
23	Rapid investigation of α -glucosidase inhibitory activity of <i>Phaleria macrocarpa</i> extracts using FTIR-ATR based fingerprinting. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 306-315.	0.9	43
24	Lab-on-a-Chip-Based PCR-RFLP Assay for the Detection of Malayan Box Turtle (<i>Cuora amboinensis</i>) in the Food Chain and Traditional Chinese Medicines. <i>PLoS ONE</i> , 2016, 11, e0163436.	1.1	18
25	Screening of Various Parts of <i>Phaleria macrocarpa</i> Plant for α -Glucosidase Inhibitory Activity. <i>Journal of Food Biochemistry</i> , 2016, 40, 201-210.	1.2	9
26	Microencapsulation of Fish Oil Using Hydroxypropyl Methylcellulose As a Carrier Material by Spray Drying. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 140-153.	0.9	27
27	<i>Clinacanthus nutans</i> : A review of the medicinal uses, pharmacology and phytochemistry. <i>Asian Pacific Journal of Tropical Medicine</i> , 2016, 9, 402-409.	0.4	111
28	The effect of flow rate at different pressures and temperatures on cocoa butter extracted from cocoa nib using supercritical carbon dioxide. <i>Journal of Food Science and Technology</i> , 2016, 53, 2287-2297.	1.4	11
29	Effect of different fat replacers and drying methods on thermal behaviour, morphology and sensory attributes of reduced-fat coffee creamer. <i>LWT - Food Science and Technology</i> , 2016, 72, 330-342.	2.5	12
30	Double Gene Targeting Multiplex Polymerase Chain Reaction-Restriction Fragment Length Polymorphism Assay Discriminates Beef, Buffalo, and Pork Substitution in Frankfurter Products. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6343-6354.	2.4	52
31	A review on nanocellulosic fibres as new material for sustainable packaging: Process and applications. <i>Renewable and Sustainable Energy Reviews</i> , 2016, 64, 823-836.	8.2	210
32	Simultaneous Extraction and Fractionation of Fish Oil from Tuna By-Product Using Supercritical Carbon Dioxide (SC-CO ₂). <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 230-239.	0.6	35
33	Soy Protein-Gum Karaya Conjugate: Emulsifying Activity and Rheological Behavior in Aqueous System and Oil in Water Emulsion. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1-10.	0.8	18
34	Characterization of Valuable Compounds from Winter Melon (<i>Benincasa hispida</i> (Thunb.) Cogn.) Seeds Using Supercritical Carbon Dioxide Extraction Combined with Pressure Swing Technique. <i>Food and Bioprocess Technology</i> , 2016, 9, 396-406.	2.6	26
35	Optimization of ultrasound-assisted extraction of pectinase enzyme from guava (<i>Psidium guajava</i>) peel: Enzyme recovery, specific activity, temperature, and storage stability. <i>Preparative Biochemistry and Biotechnology</i> , 2016, 46, 91-99.	1.0	4
36	<i>Stereospermum fimbriatum</i> as a Potential Source of Phytochemicals: A Review of <i>Stereospermum</i> Genus. <i>Current Pharmaceutical Biotechnology</i> , 2016, 17, 1024-1035.	0.9	3

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37	Multivariate analysis of PRISMA optimized TLC image for predicting antioxidant activity and identification of contributing compounds from <i>Pereskia bleo</i> . Biomedical Chromatography, 2015, 29, 1826-1833.	0.8	4
38	Analyses and profiling of extract and fractions of neglected weed <i>Mimosa pudica</i> Linn. traditionally used in Southeast Asia to treat diabetes. South African Journal of Botany, 2015, 99, 144-152.	1.2	31
39	Optimization of high pressure homogenization parameters for the isolation of cellulosic nanofibers using response surface methodology. Industrial Crops and Products, 2015, 74, 381-387.	2.5	76
40	A novel liquid/liquid extraction process composed of surfactant and acetonitrile for purification of polygalacturonase enzyme from <i>Durio zibethinus</i> . Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2015, 993-994, 1-8.	1.2	6
41	Ethanol modified supercritical carbon dioxide extraction of antioxidant rich extract from <i>Pereskia bleo</i> . Journal of Industrial and Engineering Chemistry, 2015, 21, 1314-1322.	2.9	29
42	Cellulosic Nanocomposites from Natural Fibers for Medical Applications: A Review. , 2015, , 475-511.		20
43	Suitable coating material for microencapsulation of spray-dried fish oil. Journal of Food Science and Technology, 2015, 52, 4441-4449.	1.4	15
44	Effect of Supercritical Fluid Extraction on the Reduction of Toxic Elements in Fish Oil Compared with Other Extraction Methods. Journal of Food Protection, 2015, 78, 172-179.	0.8	16
45	Mango (<i>Mangifera indica</i> L.) by-products and their valuable components: A review. Food Chemistry, 2015, 183, 173-180.	4.2	295
46	Impact of chitosan composites and chitosan nanoparticle composites on various drug delivery systems: A review. Journal of Food and Drug Analysis, 2015, 23, 619-629.	0.9	402
47	Quality of Tuna Fish Oils Extracted from Processing the By-Products of Three Species of Neritic Tuna Using Supercritical Carbon Dioxide. Journal of Food Processing and Preservation, 2015, 39, 432-441.	0.9	43
48	Bioactive compounds and advanced processing technology: <i>Phaleria macrocarpa</i> (sheff.) Boerl, a review. Journal of Chemical Technology and Biotechnology, 2015, 90, 981-991.	1.6	53
49	Phytosterols and their extraction from various plant matrices using supercritical carbon dioxide: a review. Journal of the Science of Food and Agriculture, 2015, 95, 1385-1394.	1.7	82
50	Optimization of supercritical carbon dioxide extraction parameters of cocoa butter analogy fat from mango seed kernel oil using response surface methodology. Journal of Food Science and Technology, 2015, 52, 319-326.	1.4	25
51	Studies of the Impact of Occupational Exposure of Pharmaceutical Workers on the Development of Antimicrobial Drug Resistance. Journal of Occupational Health, 2014, 56, 260-270.	1.0	20
52	Particle formation and micronization using non-conventional techniques- review. Chemical Engineering and Processing: Process Intensification, 2014, 86, 47-52.	1.8	53
53	Weeds as Alternative Useful Medicinal Source: <i>Mimosa pudica</i> Linn. on Diabetes Mellitus and its Complications. Advanced Materials Research, 2014, 995, 49-59.	0.3	12
54	Optimisation of the supercritical extraction of toxic elements in fish oil. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1712-1722.	1.1	8

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55	Orthogonal Partial Least Squares Model for Rapid Prediction of Antioxidant Activity of Pereskia bleoby Fourier Transform Infrared Spectroscopy. Analytical Letters, 2014, 47, 2061-2071.	1.0	18
56	Physicochemical and Biochemical Properties of Pepsin-Solubilized Collagen Isolated from the Integument of Sea Cucumber (S tichopus vastus). Journal of Food Processing and Preservation, 2014, 38, 2027-2036.	0.9	9
57	Characterization of crystallization and melting profiles of blends of mango seed fat and palm oil mid-fraction as cocoa butter replacers using differential scanning calorimetry and pulse nuclear magnetic resonance. Food Research International, 2014, 55, 103-109.	2.9	67
58	Hard cocoa butter replacers from mango seed fat and palm stearin. Food Chemistry, 2014, 154, 323-329.	4.2	62
59	Optimization of oil yield of Phaleria macrocarpa seed using response surface methodology and its fatty acids constituents. Industrial Crops and Products, 2014, 52, 405-412.	2.5	34
60	Supercritical carbon dioxide extraction and studies of mango seed kernel for cocoa butter analogy fats. CYTA - Journal of Food, 2014, 12, 97-103.	0.9	44
61	Experimental design of supercritical fluid extraction – A review. Journal of Food Engineering, 2014, 124, 105-116.	2.7	255
62	Reduction of gelatinization temperatures of starch blend suspensions with supercritical CO ₂ treatment. Journal of Supercritical Fluids, 2014, 95, 499-505.	1.6	13
63	Supercritical carbon dioxide extraction of highly unsaturated oil from Phaleria macrocarpa seed. Food Research International, 2014, 65, 394-400.	2.9	23
64	Biochemical and radical-scavenging properties of sea cucumber (Stichopus vastus) collagen hydrolysates. Natural Product Research, 2014, 28, 1302-1305.	1.0	27
65	Cocoa butter replacers from blends of mango seed fat extracted by supercritical carbon dioxide and palm stearin. Food Research International, 2014, 65, 401-406.	2.9	35
66	Storage stability and quality of polyunsaturated fatty acid rich oil fraction from Longtail tuna (<i>Thunnus tonggol</i>) head using supercritical extraction. CYTA - Journal of Food, 2014, 12, 183-188.	0.9	10
67	Effects of Moisture and pH on Supercritical Fluid Extraction of Cocoa Butter. Food and Bioprocess Technology, 2013, 6, 2455-2465.	2.6	6
68	Supercritical carbon dioxide extraction of oil from Thunnus tonggol head by optimization of process parameters using response surface methodology. Korean Journal of Chemical Engineering, 2013, 30, 1466-1472.	1.2	22
69	Determination of fluoranthene, benzo[b]fluoranthene and benzo[a]pyrene in meat and fish products and their intake by Malaysian. Food Bioscience, 2013, 1, 73-80.	2.0	20
70	Effects of polar cosolvents on cocoa butter extraction using supercritical carbon dioxide. Innovative Food Science and Emerging Technologies, 2013, 20, 152-160.	2.7	27
71	Cocoa butter fats and possibilities of substitution in food products concerning cocoa varieties, alternative sources, extraction methods, composition, and characteristics. Journal of Food Engineering, 2013, 117, 467-476.	2.7	142
72	Techniques for extraction of bioactive compounds from plant materials: A review. Journal of Food Engineering, 2013, 117, 426-436.	2.7	1,757

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73	Isolation and characterization of pepsin-solubilized collagen from the integument of sea cucumber (<i>Stichopus vastus</i>). Journal of the Science of Food and Agriculture, 2013, 93, 1083-1088.	1.7	37
74	Rheological behavior of starch-based biopolymer mixtures in selected processed foods. Starch/Staerke, 2013, 65, 73-81.	1.1	25
75	Supercritical Carbon Dioxide Extraction of Seed Oil from Winter Melon (<i>Benincasa hispida</i>) and Its Antioxidant Activity and Fatty Acid Composition. Molecules, 2013, 18, 997-1014.	1.7	42
76	Infectious Risk Assessment of Unsafe Handling Practices and Management of Clinical Solid Waste. International Journal of Environmental Research and Public Health, 2013, 10, 556-567.	1.2	29
77	Optimization of Serine Protease Purification from Mango (<i>Mangifera indica</i> cv. Chokanan) Peel in Polyethylene Glycol/Dextran Aqueous Two Phase System. International Journal of Molecular Sciences, 2012, 13, 3636-3649.	1.8	26
78	Applications of Supercritical Fluid Extraction (SFE) of Palm Oil and Oil from Natural Sources. Molecules, 2012, 17, 1764-1794.	1.7	76
79	Treatment of Clinical Solid Waste Using a Steam Autoclave as a Possible Alternative Technology to Incineration. International Journal of Environmental Research and Public Health, 2012, 9, 855-867.	1.2	27
80	Effects of marinating on the formation of polycyclic aromatic hydrocarbons (benzo[a]pyrene,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462	2.8	92
81	Optimization of Supercritical CO2 Extraction of Fish Oil from Viscera of African Catfish (<i>Clarias</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.8	38
82	Effect of Some Biopolymers on the Rheological Behavior of Surimi Gel. Molecules, 2012, 17, 5733-5744.	1.7	8
83	Optimization of Ultrasound-Assisted Extraction of Crude Oil from Winter Melon (<i>Benincasa hispida</i>) Seed Using Response Surface Methodology and Evaluation of Its Antioxidant Activity, Total Phenolic Content and Fatty Acid Composition. Molecules, 2012, 17, 11748-11762.	1.7	81
84	Mixed Biopolymer Systems Based on Starch. Molecules, 2012, 17, 584-597.	1.7	20
85	Effects of annual fluctuation of environmental factors on starch properties in potato tuber development. Starch/Staerke, 2012, 64, 229-236.	1.1	7
86	Profile of <i>Parkia speciosa</i> Hassk Metabolites Extracted with SFE using FTIR-PCA Method. Journal of the Chinese Chemical Society, 2012, 59, 507-514.	0.8	5
87	Fish Oil Recovery from Viscera of Indian Mackerel (<i>Rastrelliger kanagurta</i>) by Supercritical Fluid: An Optimization Approach. Journal of the Chinese Chemical Society, 2012, 59, 1421-1429.	0.8	5
88	Optimization of Supercritical Carbon Dioxide Extraction of Bioactive Flavonoid Compounds from Spearmint (<i>Mentha spicata</i> L.) Leaves by Using Response Surface Methodology. Food and Bioprocess Technology, 2012, 5, 912-920.	2.6	77
89	Purification of serine protease from mango (<i>Mangifera Indica</i> Cv. Chokanan) peel using an alcohol/salt aqueous two phase system. Food Chemistry, 2012, 132, 1382-1386.	4.2	81
90	Optimization of the Conditions for Extraction of Serine Protease from Kesinai Plant (<i>Streblus asper</i>) Leaves Using Response Surface Methodology. Molecules, 2011, 16, 9245-9260.	1.7	15

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91	Direct Purification of Pectinase from Mango (<i>Mangifera Indica</i> Cv. Chokanan) Peel Using a PEG/Salt-Based Aqueous Two Phase System. <i>Molecules</i> , 2011, 16, 8419-8427.	1.7	13
92	SUPERCRITICAL CARBON DIOXIDE FRACTIONATION OF <i>PITHECELLOBIUM JIRINGAN</i> JACK SEED COMPOSITIONS USING FAST GAS CHROMATOGRAPHY TIME OF FLIGHT MASS SPECTROMETRY. <i>Journal of Food Process Engineering</i> , 2011, 34, 1746-1758.	1.5	5
93	Comparison of different extraction methods for the extraction of major bioactive flavonoid compounds from spearmint (<i>Mentha spicata</i> L.) leaves. <i>Food and Bioproducts Processing</i> , 2011, 89, 67-72.	1.8	243
94	Effects of meat preheating and wrapping on the levels of polycyclic aromatic hydrocarbons in charcoal-grilled meat. <i>Food Chemistry</i> , 2011, 124, 141-146.	4.2	117
95	Supercritical carbon dioxide extraction of bioactive flavonoid from <i>Strobilanthes crispus</i> (Pecah) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 4	1.8	112
96	Hydrolysis of granular starch at sub-gelatinization temperature using a mixture of amylolytic enzymes. <i>Food and Bioproducts Processing</i> , 2010, 88, 47-54.	1.8	164
97	Extraction of fish oil from the skin of Indian mackerel using supercritical fluids. <i>Journal of Food Engineering</i> , 2010, 99, 63-69.	2.7	68
98	Fatty acid compositions of fish oil extracted from different parts of Indian mackerel (<i>Rastrelliger</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4 879-885.	4.2	79
99	Determination of polycyclic aromatic hydrocarbons in grilled meat. <i>Food Control</i> , 2010, 21, 606-610.	2.8	175
100	Dietary exposure to heterocyclic amines in high-temperature cooked meat and fish in Malaysia. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2010, 27, 1060-1071.	1.1	26
101	PUFAs in Fish: Extraction, Fractionation, Importance in Health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009, 8, 59-74.	5.9	119
102	Thermal Behavior of Selected Starches in Presence of Other Food Ingredients Studied by Differential Scanning Calorimetry (DSC) – Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009, 8, 195-201.	5.9	22
103	Optimization of supercritical CO ₂ extraction of <i>Anastatica hierochuntica</i> . <i>Food and Bioproducts Processing</i> , 2009, 87, 152-158.	1.8	17
104	Enzymatic hydrolysis of granular native and mildly heat-treated tapioca and sweet potato starches at sub-gelatinization temperature. <i>Food Hydrocolloids</i> , 2009, 23, 434-440.	5.6	117
105	Application of supercritical CO ₂ in lipid extraction – A review. <i>Journal of Food Engineering</i> , 2009, 95, 240-253.	2.7	491
106	Yam Contributes to Improvement of Glucose Metabolism in Rats. <i>Plant Foods for Human Nutrition</i> , 2009, 64, 193-198.	1.4	17
107	Enzymatic hydrolysis of potato starches containing different amounts of phosphorus. <i>Food Chemistry</i> , 2009, 112, 57-62.	4.2	46
108	Effects of supercritical carbon dioxide extraction parameters on virgin coconut oil yield and medium-chain triglyceride content. <i>Food Chemistry</i> , 2009, 116, 193-197.	4.2	59

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109	APPLICATION OF TWO DIMENSIONAL THIN LAYER CHROMATOGRAPHY PATTERN COMPARISON FOR FINGERPRINTING THE ACTIVE COMPOUNDS IN THE LEAVES OF <i>VITEX TRIFOLIA</i> LINN POSSESSING ANTI-TRACHEOSPASMOLYTIC ACTIVITY. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2009, 33, 214-224.	0.5	4
110	Identification of Possible Compounds Possessing Adenosine A1 Receptor Binding Activity in the Leaves of <i>Orthosiphon stamineus</i> Using TLC and Multivariate Data Analysis. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2009, 32, 2906-2916.	0.5	5
111	Optimization of SC-CO ₂ extraction of zerumbone from <i>Zingiber zerumbet</i> (L) Smith. <i>Food Chemistry</i> , 2009, 114, 702-705.	4.2	30
112	Sterilization and extraction of palm oil from screw pressed palm fruit fiber using supercritical carbon dioxide. <i>Separation and Purification Technology</i> , 2008, 60, 272-277.	3.9	27
113	DSC study of mixtures of wheat flour and potato, sweet potato, cassava, and yam starches. <i>Journal of Food Engineering</i> , 2008, 86, 68-73.	2.7	51
114	Factors affecting the digestibility of raw and gelatinized potato starches. <i>Food Chemistry</i> , 2008, 110, 465-470.	4.2	138
115	Comparison of phenolic compositions between common and tartary buckwheat (<i>Fagopyrum</i>) sprouts. <i>Food Chemistry</i> , 2008, 110, 814-820.	4.2	157
116	Thermal analysis of mixtures of wheat flour and potato starches. <i>Food Hydrocolloids</i> , 2008, 22, 499-504.	5.6	34
117	Starch from the Sago (<i>Metroxylon sagu</i>) Palm Tree—Properties, Prospects, and Challenges as a New Industrial Source for Food and Other Uses. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2008, 7, 215-228.	5.9	157
118	Dual Modification of Starch via Partial Enzymatic Hydrolysis in the Granular State and Subsequent Hydroxypropylation. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10901-10907.	2.4	56
119	A Farinograph Study on Dough Characteristics of Mixtures of Wheat Flour and Potato Starches from Different Cultivars. <i>Food Science and Technology Research</i> , 2008, 14, 211-216.	0.3	20
120	Effects of High-Molecular-Weight Glutenin Subunits on the Texture of Yellow Alkaline Noodles Using Near-Isogenic Lines. <i>Food Science and Technology Research</i> , 2007, 13, 227-234.	0.3	13
121	Staling and Texture of Bread Prepared from New Japanese Bread Wheat Varieties with Slightly Low-Amylose Starch. <i>Food Science and Technology Research</i> , 2007, 13, 121-128.	0.3	8
122	A time-course study of flavonoids in the sprouts of tartary (<i>Fagopyrum tataricum</i> Gaertn.) buckwheats. <i>Scientia Horticulturae</i> , 2007, 115, 13-18.	1.7	43
123	Identification of Anthocyanins in the Sprouts of Buckwheat. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6314-6318.	2.4	65
124	Structural Identification of Anthocyanins and Analysis of Concentrations during Growth and Flowering in Buckwheat (<i>Fagopyrum esculentum</i> Moench) Petals. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9571-9575.	2.4	15
125	Changes in rutin concentration and flavonol-3-glucosidase activity during seedling growth in tartary buckwheat (<i>Fagopyrum tataricum</i> Gaertn.). <i>Canadian Journal of Plant Science</i> , 2007, 87, 83-87.	0.3	19
126	RVA analysis of mixtures of wheat flour and potato, sweet potato, yam, and cassava starches. <i>Carbohydrate Polymers</i> , 2007, 69, 784-791.	5.1	186

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127	RVA study of mixtures of wheat flour and potato starches with different phosphorus contents. Food Chemistry, 2007, 102, 1105-1111.	4.2	88
128	Correlation between the compositional and pasting properties of various potato starches. Food Chemistry, 2007, 105, 164-172.	4.2	60
129	Blending of supercritical carbon dioxide (SC-CO ₂) extracted palm kernel oil fractions and palm oil to obtain cocoa butter replacers. Journal of Food Engineering, 2007, 78, 1397-1409.	2.7	47
130	Supercritical carbon dioxide (SC-CO ₂) extraction of palm kernel oil from palm kernel. Journal of Food Engineering, 2007, 79, 1007-1014.	2.7	58
131	Correlations of the Composition, Minerals, and RVA Pasting Properties of Various Potato Starches. Starch/Staerke, 2007, 59, 269-276.	1.1	40
132	Separation of palm kernel oil from palm kernel with supercritical carbon dioxide using pressure swing technique. Journal of Food Engineering, 2007, 81, 419-428.	2.7	37
133	Supercritical carbon dioxide (SC-CO ₂) extraction and fractionation of palm kernel oil from palm kernel as cocoa butter replacers blend. Journal of Food Engineering, 2006, 73, 210-216.	2.7	58
134	Separation/fractionation of triglycerides in terms of fatty acid constituents in palm kernel oil using supercritical CO ₂ . Journal of the Science of Food and Agriculture, 2006, 86, 1138-1145.	1.7	15
135	Supercritical Reduction of Lauric Acid in Palm Kernel Oil (PKO) to Produce Cocoa Butter Equivalent (CBE) Fat. Journal of Chemical Engineering of Japan, 2004, 37, 194-203.	0.3	20
136	Supercritical enhancement for separation of lauric acid and oleic acid in palm kernel oil (PKO). Separation and Purification Technology, 2004, 39, 133-138.	3.9	24
137	Supercritical enhancement for separation of lauric acid and oleic acid in palm kernel oil (PKO). Separation and Purification Technology, 2004, 35, 55-60.	3.9	26
138	A farinograph study on the viscoelastic properties of sago/wheat flour dough systems. Journal of the Science of Food and Agriculture, 2004, 84, 616-622.	1.7	30
139	Stress Relaxation Test for Sago-Wheat Mixtures Gel. International Journal of Food Properties, 2003, 6, 431-442.	1.3	8
140	STUDY OF RHEOLOGICAL PROFILE ANALYSIS RELATED TO TEXTURE FOR MIXTURES OF SAGO-WHEAT GEL. International Journal of Food Properties, 2002, 5, 585-598.	1.3	8