

Yuet Ying Loo

List of Publications by Year in descending order

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27
papers

1,441
citations

516710

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526287

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docs citations

28
times ranked

2289
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	4.3	22
2	Prevalence of <i>Bacillus cereus</i> s.l. in ultra-high temperature chocolate milk from selected milk manufacturers in Malaysia. <i>Food Research</i> , 2020, 4, 982-990.	0.8	2
3	Preliminary quantitative microbial risk assessment of pathogenic <i>Vibrio parahaemolyticus</i> in short mackerel in Malaysia. <i>Microbial Risk Analysis</i> , 2019, 12, 11-19.	2.3	6
4	Occurrence of methicillin-resistant <i>Staphylococcus aureus</i> in raw shellfish at retail markets in Malaysia and antibacterial efficacies of black seed (<i>Nigella sativa</i>) oil against MRSA. <i>Food Control</i> , 2018, 90, 324-331.	5.5	11
5	In Vitro Antimicrobial Activity of Green Synthesized Silver Nanoparticles Against Selected Gram-negative Foodborne Pathogens. <i>Frontiers in Microbiology</i> , 2018, 9, 1555.	3.5	358
6	Simulation of improper food hygiene practices: A quantitative assessment of <i>Vibrio parahaemolyticus</i> distribution. <i>International Journal of Food Microbiology</i> , 2018, 284, 112-119.	4.7	15
7	Evaluation of bacteriological quality of locally produced raw and pasteurised milk in Selangor, Malaysia. <i>Food Research</i> , 2018, 3, 208-212.	0.8	2
8	Prevalence and antibiotic profile of Shiga-toxin producing <i>Escherichia coli</i> and <i>Escherichia coli</i> O157:H7 in beef and buffalo. <i>Food Research</i> , 2018, 3, 28-39.	0.8	2
9	Use of a lytic bacteriophage to control <i>Salmonella</i> Enteritidis in retail food. <i>LWT - Food Science and Technology</i> , 2017, 78, 222-225.	5.2	56
10	Simulation of decontamination and transmission of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Enteritidis, and <i>Listeria monocytogenes</i> during handling of raw vegetables in domestic kitchens. <i>Food Control</i> , 2017, 80, 395-400.	5.5	21
11	Isolation and Characterization of Cellulose Nanocrystals from Oil Palm Mesocarp Fiber. <i>Polymers</i> , 2017, 9, 355.	4.5	148
12	Comparison of the Microbiological Quality and Safety between Conventional and Organic Vegetables Sold in Malaysia. <i>Frontiers in Microbiology</i> , 2017, 8, 1433.	3.5	23
13	Epoxidized <i>Jatropha</i> Oil as a Sustainable Plasticizer to Poly(lactic Acid). <i>Polymers</i> , 2017, 9, 204.	4.5	37
14	Prevalence and Antimicrobial Susceptibility of <i>Vibrio parahaemolyticus</i> Isolated from Short Mackerels (<i>Rastrelliger brachysoma</i>) in Malaysia. <i>Frontiers in Microbiology</i> , 2017, 8, 1087.	3.5	57
15	Occurrence of <i>Escherichia coli</i> harbouring stx genes in popiah, a Malaysian street food. <i>Food Research</i> , 2017, 1, 29-32.	0.8	4
16	Microbiological food safety in Malaysia from the academician's perspective. <i>Food Research</i> , 2017, 1, 183-202.	0.8	15
17	Mechanical, thermal, and morphology properties of poly(lactic acid) plasticized with poly(ethylene) Tj ETQq1 1 0.784314 rgBT /Overlo	3.1	15
18	Plasticized and Nanofilled Poly(Lactic Acid) Nanocomposites: Mechanical, Thermal and Morphology Properties. <i>Materials Science Forum</i> , 2016, 846, 429-433.	0.3	1

#	ARTICLE	IF	CITATIONS
19	Reinforcement of graphene nanoplatelets on plasticized poly(lactic acid) nanocomposites: Mechanical, thermal, morphology, and antibacterial properties. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	2.6	10
20	Epoxidized Vegetable Oils Plasticized Poly(lactic acid) Biocomposites: Mechanical, Thermal and Morphology Properties. <i>Molecules</i> , 2014, 19, 16024-16038.	3.8	146
21	Effects of Graphene Nanoplatelets and Reduced Graphene Oxide on Poly(lactic acid) and Plasticized Poly(lactic acid): A Comparative Study. <i>Polymers</i> , 2014, 6, 2232-2246.	4.5	100
22	Effect of graphene nanoplatelets as nanofiller in plasticized poly(lactic acid) nanocomposites. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 118, 1551-1559.	3.6	45
23	Transmission of <i>Listeria monocytogenes</i> from raw chicken meat to cooked chicken meat through cutting boards. <i>Food Control</i> , 2014, 37, 51-55.	5.5	39
24	Prevalence and quantification of <i>Listeria monocytogenes</i> in chicken offal at the retail level in Malaysia. <i>Poultry Science</i> , 2013, 92, 1664-1669.	3.4	23
25	<i>Listeria monocytogenes</i> in retailed raw chicken meat in Malaysia. <i>Poultry Science</i> , 2012, 91, 2686-2690.	3.4	33
26	Synthesis of silver nanoparticles by using tea leaf extract from <i>Camellia Sinensis</i> . <i>International Journal of Nanomedicine</i> , 2012, 7, 4263.	6.7	146
27	Synthesis of ZnO nanoparticles by modified polyol method. <i>Materials Letters</i> , 2012, 73, 78-82.	2.6	104