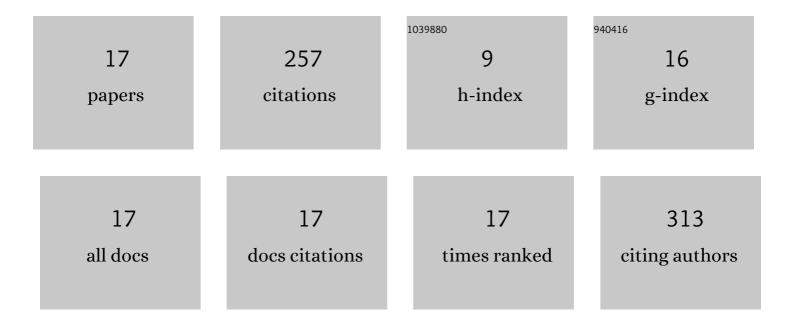
Chen Wai Wong

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Resveratrol and pterostilbene: A comparative overview of their chemistry, biosynthesis, plant sources and pharmacological properties. Journal of Applied Pharmaceutical Science, 2019, 9, 124-129.	0.7	47
2	Inhibitory effect of chemical and natural anti-browning agents on polyphenol oxidase from ginger (Zingiber officinale Roscoe). Journal of Food Science and Technology, 2018, 55, 3001-3007.	1.4	32
3	Enzymatic production of linear long-chain dextrin from sago (Metroxylon sagu) starch. Food Chemistry, 2007, 100, 774-780.	4.2	27
4	Production of Spray-Dried Sapodilla (<i>M anilkara zapota</i>) Powder from Enzyme-Aided Liquefied Puree. Journal of Food Processing and Preservation, 2015, 39, 2604-2611.	0.9	26
5	Inhibition of enzymatic browning in sweet potato (Ipomoea batatas(L.)) with chemical and natural antiâ€browning agents. Journal of Food Processing and Preservation, 2019, 43, e14195.	0.9	24
6	Optimization of spray-drying parameters for the production of â€~Cempedak' (Artocarpus integer) fruit powder. Journal of Food Measurement and Characterization, 2020, 14, 3238-3249.	1.6	23
7	Partial purification and characterization of polyphenol oxidase from Chinese parsley (Coriandrum) Tj ETQq1 1 0.7	'84314 rgE 1.2	BT /Overlock
8	Production of spray-dried honey jackfruit (Artocarpus heterophyllus) powder from enzymatic liquefied puree. Journal of Food Science and Technology, 2017, 54, 564-571.	1.4	14
9	Effect of enzymatic processing, inlet temperature, and maltodextrin concentration on the rheological and physicochemical properties of sprayâ€dried banana (Musa acuminata) powder. Journal of Food Processing and Preservation, 2018, 42, e13451.	0.9	12
10	Antioxidant and sensory evaluation of cocoa (Theobroma cacao L.) tea formulated with cocoa bean hull of different origins. Future Foods, 2022, 5, 100108.	2.4	9
11	Inhibitory effect of Malaysian coastal plants on banana (Musa acuminata colla "Lakatanâ€), ginger (Zingiber officinale Roscoe) and sweet potato (Ipomoea batatas) polyphenol oxidase. Journal of Food Science and Technology, 2020, 58, 4178-4184.	1.4	6
12	SWELLING BEHAVIOUR AND METHYLENE BLUE ABSORPTION OF CARBOXYMETHYL CELLULOSE HYDROGELS PREPARED FROM MALAYSIAN AGRICULTURAL WASTES BY ELECTRON BEAM IRRADIATION. Cellulose Chemistry and Technology, 2020, 54, 421-428.	0.5	5
13	Anti-caking Agent Effects on the Properties of Spray-dried â€~Cempedak' Fruit Powder. Pertanika Journal of Science and Technology, 2020, 43, .	0.1	5
14	Effects of inlet temperature and carrier concentration on spray-dried â€~cempedak' (Artocarpus integer) fruit powder and its reconstitution properties [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2021, 20, 135-148.	0.2	3
15	Effects of inlet temperature and carrier concentration on spray-dried â€~cempedak' (Artocarpus integer) fruit powder and its reconstitution properties. Acta Scientiarum Polonorum, Technologia Alimentaria, 2021, 20, 135-148.	0.2	2
16	Emodin and shikonin (quinones): an overview of their chemistry, plant sources, pharmacology and cytotoxic activities against lung cancer. Journal of Chinese Pharmaceutical Sciences, 2020, 29, 1-12.	0.4	2
17	ANTI-QUORUM SENSING AND ANTIBIOTIC ENHANCEMENT OF ALLYLPYROCATECHOL AND METHYL GALLATE. Jurnal Teknologi (Sciences and Engineering), 2021, 83, 101-106.	0.3	1