

# Chen Wai Wong

## List of Publications by Year in descending order

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17  
papers

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citations

1040056

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citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant and sensory evaluation of cocoa ( <i>Theobroma cacao</i> L.) tea formulated with cocoa bean hull of different origins. <i>Future Foods</i> , 2022, 5, 100108.	5.4	9
2	ANTI-QUORUM SENSING AND ANTIBIOTIC ENHANCEMENT OF ALLYL PYROCATECHOL AND METHYL GALLATE. <i>Jurnal Teknologi (Sciences and Engineering)</i> , 2021, 83, 101-106.	0.4	1
3	Effects of inlet temperature and carrier concentration on spray-dried "Cempedak"™ ( <i>Artocarpus integer</i> ) fruit powder and its reconstitution properties. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2021, 20, 135-148.	0.3	2
4	Effects of inlet temperature and carrier concentration on spray-dried "Cempedak"™ ( <i>Artocarpus integer</i> ) fruit powder and its reconstitution properties [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2021, 20, 135-148.	0.3	3
5	Inhibitory effect of Malaysian coastal plants on banana ( <i>Musa acuminata</i> colla "Lakatan"), ginger ( <i>Zingiber officinale</i> Roscoe) and sweet potato ( <i>Ipomoea batatas</i> ) polyphenol oxidase. <i>Journal of Food Science and Technology</i> , 2020, 58, 4178-4184.	2.8	6
6	Optimization of spray-drying parameters for the production of "Cempedak"™ ( <i>Artocarpus integer</i> ) fruit powder. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3238-3249.	3.2	23
7	SWELLING BEHAVIOUR AND METHYLENE BLUE ABSORPTION OF CARBOXYMETHYL CELLULOSE HYDROGELS PREPARED FROM MALAYSIAN AGRICULTURAL WASTES BY ELECTRON BEAM IRRADIATION. <i>Cellulose Chemistry and Technology</i> , 2020, 54, 421-428.	1.2	5
8	Emodin and shikonin (quinones): an overview of their chemistry, plant sources, pharmacology and cytotoxic activities against lung cancer. <i>Journal of Chinese Pharmaceutical Sciences</i> , 2020, 29, 1-12.	0.1	2
9	Anti-caking Agent Effects on the Properties of Spray-dried "Cempedak"™ Fruit Powder. <i>Pertanika Journal of Science and Technology</i> , 2020, 43, .	0.3	5
10	Inhibition of enzymatic browning in sweet potato ( <i>Ipomoea batatas</i> (L.)) with chemical and natural anti-browning agents. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14195.	2.0	24
11	Resveratrol and pterostilbene: A comparative overview of their chemistry, biosynthesis, plant sources and pharmacological properties. <i>Journal of Applied Pharmaceutical Science</i> , 2019, 9, 124-129.	1.0	47
12	Effect of enzymatic processing, inlet temperature, and maltodextrin concentration on the rheological and physicochemical properties of spray-dried banana ( <i>Musa acuminata</i> ) powder. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13451.	2.0	12
13	Inhibitory effect of chemical and natural anti-browning agents on polyphenol oxidase from ginger ( <i>Zingiber officinale</i> Roscoe). <i>Journal of Food Science and Technology</i> , 2018, 55, 3001-3007.	2.8	32
14	Production of spray-dried honey jackfruit ( <i>Artocarpus heterophyllus</i> ) powder from enzymatic liquefied puree. <i>Journal of Food Science and Technology</i> , 2017, 54, 564-571.	2.8	14
15	Partial purification and characterization of polyphenol oxidase from Chinese parsley ( <i>Coriandrum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlook	2.6	19
16	Production of Spray-Dried Sapodilla ( <i>Mankara zapota</i> ) Powder from Enzyme-Aided Liquefied Puree. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2604-2611.	2.0	26
17	Enzymatic production of linear long-chain dextrin from sago ( <i>Metroxylon sagu</i> ) starch. <i>Food Chemistry</i> , 2007, 100, 774-780.	8.2	27