

Chen Wai Wong

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

257
citations

1039880

9
h-index

940416

16
g-index

17
all docs

17
docs citations

17
times ranked

313
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.	2.4	9
2	ANTI-QUORUM SENSING AND ANTIBIOTIC ENHANCEMENT OF ALLYLPROCATÉCHOL AND METHYL GALLATE. <i>Jurnal Teknologi (Sciences and Engineering)</i> , 2021, 83, 101-106.	0.3	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.	0.2	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.	0.2	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.	1.4	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.	1.6	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.	0.5	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.	0.4	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, .	0.1	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.	0.9	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.	0.7	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.	0.9	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.	1.4	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.	1.4	14
15	Partial purification and characterization of polyphenol oxidase from Chinese parsley (<i>Coriandrum</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	1.2	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.	0.9	26
17	Enzymatic production of linear long-chain dextrin from sago (<i>Metroxylon sagu</i>) starch. <i>Food Chemistry</i> , 2007, 100, 774-780.	4.2	27