

# Wee Sim Choo

## List of Publications by Year in descending order

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Version: 2024-02-01

51  
papers

2,007  
citations

394286

19  
h-index

254106

43  
g-index

52  
all docs

52  
docs citations

52  
times ranked

2361  
citing authors

#	ARTICLE	IF	CITATIONS
1	Sources and relative stabilities of acylated and nonacylated anthocyanins in beverage systems. <i>Journal of Food Science and Technology</i> , 2022, 59, 831-845.	1.4	49
2	Growth and survival of <i>Bifidobacterium breve</i> and <i>Bifidobacterium longum</i> in various sugar systems with fructooligosaccharide supplementation. <i>Journal of Food Science and Technology</i> , 2022, 59, 3775-3786.	1.4	9
3	Opportunities for the marine carotenoid value chain from the perspective of fucoxanthin degradation. <i>Food Chemistry</i> , 2022, 383, 132394.	4.2	22
4	Advances in extrusion-dripping encapsulation of probiotics and omega-3 rich oils. <i>Trends in Food Science and Technology</i> , 2022, 123, 69-86.	7.8	18
5	Antibiofilm properties of <i>Clitoria ternatea</i> flower anthocyanin-rich fraction towards <i>Pseudomonas aeruginosa</i> . <i>Access Microbiology</i> , 2022, 4, .	0.2	7
6	Efficacy of Inulin Supplementation on the Growth and Survivability of <i>Bifidobacterium longum</i> and <i>Bifidobacterium breve</i> in Model Sugar Systems. <i>ACS Food Science &amp; Technology</i> , 2022, 2, 1000-1008.	1.3	3
7	Betacyanins from <i>Hylocereus polyrhizus</i> : pectinase-assisted extraction and application as a natural food colourant in ice cream. <i>Journal of Food Science and Technology</i> , 2021, 58, 1401-1410.	1.4	17
8	Betacyanin-inhibited biofilm formation of co-culture of <i>Staphylococcus aureus</i> and <i>Pseudomonas aeruginosa</i> on different polymer surfaces. <i>FEMS Microbiology Letters</i> , 2021, 368, .	0.7	3
9	Extraction methods of butterfly pea ( <i>Clitoria ternatea</i> ) flower and biological activities of its phytochemicals. <i>Journal of Food Science and Technology</i> , 2021, 58, 2054-2067.	1.4	54
10	Valorization of fruit and vegetable waste for bioactive pigments: extraction and utilization. , 2021, , 61-81.		4
11	Fermentation of red pitahaya extracts using <i>Lactobacillus</i> spp. and <i>Saccharomyces cerevisiae</i> for reduction of sugar content and concentration of betacyanin content. <i>Journal of Food Science and Technology</i> , 2021, 58, 3611-3621.	1.4	5
12	Editorial: Sustainable Production of Bioactive Pigments. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	4
13	Current vaccine approaches and emerging strategies against herpes simplex virus (HSV). <i>Expert Review of Vaccines</i> , 2021, 20, 1077-1096.	2.0	8
14	Black Goji Berry Anthocyanins: Extraction, Stability, Health Benefits, and Applications. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 1360-1370.	1.3	14
15	Effect of Organic Solvents and Water Extraction on the Phytochemical Profile and Antioxidant Activity of <i>Clitoria ternatea</i> Flowers. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 1567-1577.	1.3	20
16	Impact of High-Pressure Homogenization on the Extractability and Stability of Phytochemicals. <i>Frontiers in Sustainable Food Systems</i> , 2021, 4, .	1.8	21
17	Effect of inulin and fructooligosaccharide supplementation on the growth and survival of <i>Lactobacillus casei</i> in model sugar systems. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15228.	0.9	10
18	Viability, Storage Stability and In Vitro Gastrointestinal Tolerance of <i>Lactiplantibacillus plantarum</i> Grown in Model Sugar Systems with Inulin and Fructooligosaccharide Supplementation. <i>Fermentation</i> , 2021, 7, 259.	1.4	5

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19	Student perspectives of various learning approaches used in an undergraduate food science and technology subject. <i>Journal of Food Science Education</i> , 2021, 20, 146-154.	1.0	1
20	Anthocyanins From <i>Clitoria ternatea</i> Flower: Biosynthesis, Extraction, Stability, Antioxidant Activity, and Applications. <i>Frontiers in Plant Science</i> , 2021, 12, 792303.	1.7	36
21	Biosynthesis of Quercetin Palmitate Esters and Evaluation of their Physicochemical Properties and Stability. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 977-988.	0.8	5
22	Antiviral activity of betacyanins from red pitahaya ( <i>Hylocereus polyrhizus</i> ) and red spinach ( <i>Amaranthus dubius</i> ) against dengue virus type 2 (GenBank accession no. MH488959). <i>Access Microbiology</i> , 2020, 2, acmi000073.	0.2	20
23	Extraction Optimization and Physicochemical Properties of Pectin from Watermelon ( <i>Citrullus</i> ) Tj ETQq1 1 0.784314 rgBT /Oyerglock 10	1.8	18
24	Fruit Pigment Changes During Ripening. , 2019, , 117-123.		14
25	Betalains: Application in Functional Foods. <i>Reference Series in Phytochemistry</i> , 2019, , 1471-1498.	0.2	9
26	Biofilm formation by staphylococci in health-related environments and recent reports on their control using natural compounds. <i>Critical Reviews in Microbiology</i> , 2019, 45, 201-222.	2.7	47
27	Biofilm inhibiting activity of betacyanins from red pitahaya ( <i>Hylocereus polyrhizus</i> ) and red spinach ( <i>Amaranthus dubius</i> ) against <i>Staphylococcus aureus</i> and <i>Pseudomonas aeruginosa</i> biofilms. <i>Journal of Applied Microbiology</i> , 2019, 126, 68-78.	1.4	14
28	Effect of refrigerated storage on betacyanin composition, antibacterial activity of red pitahaya ( <i>Hylocereus polyrhizus</i> ) and cytotoxicity evaluation of betacyanin rich extract on normal human cell lines. <i>LWT - Food Science and Technology</i> , 2018, 91, 491-497.	2.5	30
29	Effect of refrigerated storage on the physicochemical characteristics and viability of <i>Lactobacillus plantarum</i> in fermented watermelon juice with or without supplementation with inulin or fructooligosaccharide. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13831.	0.9	25
30	Unprecedented Acid-Promoted Polymerization and Gelation of Acrylamide: A Serendipitous Discovery. <i>Chemistry - an Asian Journal</i> , 2018, 13, 1797-1804.	1.7	11
31	Betalains: Application in Functional Foods. <i>Reference Series in Phytochemistry</i> , 2018, , 1-28.	0.2	1
32	Betalains: Application in Functional Foods. <i>Reference Series in Phytochemistry</i> , 2018, , 1-28.	0.2	7
33	The effect of pH treatment and refrigerated storage on natural colourant preparations (betacyanins) from red pitahaya and their potential application in yoghurt. <i>LWT - Food Science and Technology</i> , 2017, 80, 437-445.	2.5	46
34	Comparative Study of Betacyanin Profile and Antimicrobial Activity of Red Pitahaya ( <i>Hylocereus</i> ) Tj ETQq0 0 0 rgBT /Oyerglock 10 Tf 50 1	1.4	42
35	Pectin as a rheology modifier: Origin, structure, commercial production and rheology. <i>Carbohydrate Polymers</i> , 2017, 161, 118-139.	5.1	356
36	Folate, ascorbic acid, anthocyanin and colour changes in strawberry ( <i>Fragaria</i> — annanasa) during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2017, 86, 652-659.	2.5	16

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37	Enzymatic synthesis of quercetin oleate esters using <i>Candida antarctica</i> lipase B. <i>Biotechnology Letters</i> , 2017, 39, 297-304.	1.1	11
38	Electrospun Pectin-Polyhydroxybutyrate Nanofibers for Retinal Tissue Engineering. <i>ACS Omega</i> , 2017, 2, 8959-8968.	1.6	54
39	Thixotropic Supramolecular Pectin-Poly(Ethylene Glycol) Methacrylate (PEGMA) Hydrogels. <i>Polymers</i> , 2016, 8, 404.	2.0	26
40	Stability of betacyanin from red pitahaya ( <i>Hylocereus polyrhizus</i> ) and its potential application as a natural colourant in milk. <i>International Journal of Food Science and Technology</i> , 2016, 51, 427-434.	1.3	44
41	Lipase-catalyzed acylation of quercetin with cinnamic acid. <i>Biocatalysis and Biotransformation</i> , 2016, 34, 33-43.	1.1	11
42	Pectin As a Rheology Modifier: Recent Reports on Its Origin, Structure, Commercial Production and Gelling Mechanism. <i>RSC Polymer Chemistry Series</i> , 2016, , 205-226.	0.1	5
43	Betalains: Natural plant pigments with potential application in functional foods. <i>LWT - Food Science and Technology</i> , 2015, 64, 645-649.	2.5	256
44	Characterization of flaxseed oil emulsions. <i>Journal of Food Science and Technology</i> , 2015, 52, 4378-4386.	1.4	14
45	Quality and shelf life assessment of Pacific white shrimp ( <i>Litopenaeus vannamei</i> ) freshly harvested and stored on ice. <i>LWT - Food Science and Technology</i> , 2014, 55, 110-116.	2.5	135
46	Effect of extraction conditions on the yield and chemical properties of pectin from cocoa husks. <i>Food Chemistry</i> , 2013, 141, 3752-3758.	4.2	173
47	Radical Scavenging Activity of Lipophilized Products from Lipase-Catalyzed Transesterification of Triolein with Cinnamic and Ferulic Acids. <i>Lipids</i> , 2009, 44, 145-52.	0.7	29
48	Radical Scavenging Activity of Lipophilized Products from Transesterification of Flaxseed Oil with Cinnamic Acid or Ferulic Acid. <i>Lipids</i> , 2009, 44, 807-815.	0.7	14
49	Physicochemical and quality characteristics of cold-pressed flaxseed oils. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 202-211.	1.9	212
50	Physicochemical and Stability Characteristics of Flaxseed Oils During Pan-heating. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2007, 84, 735-740.	0.8	43
51	The optimization of conditions for the production of acid-hydrolysed winged bean and soybean proteins with reduction of 3-monochloropropane-1,2-diol (3-MCPD). <i>International Journal of Food Science and Technology</i> , 2004, 39, 947-958.	1.3	9