

Tuyen C Kha

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7483709/publications.pdf>

Version: 2024-02-01

15
papers

960
citations

758635

12
h-index

996533

15
g-index

15
all docs

15
docs citations

15
times ranked

1100
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of spray drying conditions on the physicochemical and antioxidant properties of the Gac (<i>Momordica cochinchinensis</i>) fruit aril powder. <i>Journal of Food Engineering</i> , 2010, 98, 385-392.	2.7	403
2	Bitter melon (<i>Momordica charantia</i> L.) bioactive composition and health benefits: A review. <i>Food Reviews International</i> , 2016, 32, 181-202.	4.3	90
3	Microencapsulation of Gac oil: Optimisation of spray drying conditions using response surface methodology. <i>Powder Technology</i> , 2014, 264, 298-309.	2.1	89
4	Effects of the spray-drying temperatures on the physicochemical properties of an encapsulated bitter melon aqueous extract powder. <i>Powder Technology</i> , 2015, 281, 65-75.	2.1	77
5	Microencapsulation of Gac Oil by Spray Drying: Optimization of Wall Material Concentration and Oil Load Using Response Surface Methodology. <i>Drying Technology</i> , 2014, 32, 385-397.	1.7	62
6	Effects of Gac aril microwave processing conditions on oil extraction efficiency, and β -carotene and lycopene contents. <i>Journal of Food Engineering</i> , 2013, 117, 486-491.	2.7	40
7	Gac Fruit: Nutrient and Phytochemical Composition, and Options for Processing. <i>Food Reviews International</i> , 2013, 29, 92-106.	4.3	39
8	Effects of pre-treatments on the yield and carotenoid content of Gac oil using supercritical carbon dioxide extraction. <i>Journal of Food Engineering</i> , 2014, 120, 44-49.	2.7	36
9	A storage study of encapsulated gac (<i>Momordica cochinchinensis</i>) oil powder and its fortification into foods. <i>Food and Bioproducts Processing</i> , 2015, 96, 113-125.	1.8	35
10	Optimising the Encapsulation of an Aqueous Bitter Melon Extract by Spray-Drying. <i>Foods</i> , 2015, 4, 400-419.	1.9	30
11	Effects of Pre-Treatments and Air Drying Temperatures on Colour and Antioxidant Properties of Gac Fruit Powder. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	27
12	Optimisation of microwave-assisted extraction of Gac oil at different hydraulic pressure, microwave and steaming conditions. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1436-1444.	1.3	16
13	Ultrasound-Assisted Aqueous Extraction of Oil and Carotenoids from Microwave-Dried Gac (<i>Momordica cochinchinensis</i> Spreng) Aril. <i>International Journal of Food Engineering</i> , 2015, 11, 479-492.	0.7	9
14	Changes in physicochemical properties of Gac fruit (<i>Momordica cochinchinensis</i> Spreng.) during storage. <i>Australian Journal of Crop Science</i> , 2017, 11, 447-452.	0.1	4
15	Plant Extracts: Antimicrobial Properties, Mechanisms of Action and Applications. <i>Environmental and Microbial Biotechnology</i> , 2021, , 257-283.	0.4	3