

Chien Hwa Chong

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

866
citations

567144

15
h-index

677027

22
g-index

28
all docs

28
docs citations

28
times ranked

1075
citing authors

#	ARTICLE	IF	CITATIONS
1	Specific energy consumption and quality of <i>Citrus hystrix</i> leaves treated using convective and microwave vacuum methods. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
2	Design and Optimisation of Wastewater Treatment Plant for the Poultry Industry. <i>MATEC Web of Conferences</i> , 2021, 333, 12003.	0.1	1
3	Herbs drying. , 2021, , 167-200.		6
4	Optimization studies for water defluoridation with two-stage coagulation processes using new industrial-based chemical coagulants. <i>Journal of Water Process Engineering</i> , 2021, 42, 102179.	2.6	13
5	Synergistic Field Crop Pest Management Properties of Plant-Derived Essential Oils in Combination with Synthetic Pesticides and Bioactive Molecules: A Review. <i>Foods</i> , 2021, 10, 2016.	1.9	23
6	Volatile and polyphenol composition, anti-oxidant, anti-diabetic and anti-aging properties, and drying kinetics as affected by convective and hybrid vacuum microwave drying of <i>Rosmarinus officinalis</i> L. <i>Industrial Crops and Products</i> , 2020, 151, 112463.	2.5	36
7	Hybrid Drying of <i>Murraya koenigii</i> Leaves: Energy Consumption, Antioxidant Capacity, Profiling of Volatile Compounds and Quality Studies. <i>Processes</i> , 2020, 8, 240.	1.3	16
8	Use of Wheat Germ and Chitosan as the Natural Coagulant in Oleochemical Wastewater Treatment. <i>Lecture Notes in Civil Engineering</i> , 2020, , 785-797.	0.3	0
9	Characterisation of the Convective Hot-Air Drying and Vacuum Microwave Drying of <i>Cassia alata</i> : Antioxidant Activity, Essential Oil Volatile Composition and Quality Studies. <i>Molecules</i> , 2019, 24, 1625.	1.7	34
10	Drying of <i>Phyllanthus nodiflora</i> Leaves: Antioxidant Activity, Volatile and Phytosterol Content, Energy Consumption, and Quality Studies. <i>Processes</i> , 2019, 7, 210.	1.3	18
11	Antioxidant Activity, and Volatile and Phytosterol Contents of <i>Strobilanthes crispus</i> Dehydrated Using Conventional and Vacuum Microwave Drying Methods. <i>Molecules</i> , 2019, 24, 1397.	1.7	31
12	Influence of Drying Methods on the Antibacterial, Antioxidant and Essential Oil Volatile Composition of Herbs: a Review. <i>Food and Bioprocess Technology</i> , 2019, 12, 450-476.	2.6	101
13	Ultrasound-assisted extraction of natural antioxidants from betel leaves (<i>Piper betle</i>): Extraction kinetics and modeling. <i>Separation Science and Technology</i> , 2018, 53, 2192-2205.	1.3	26
14	Optimization of ultrasound-assisted extraction of natural antioxidants from <i>Piper betle</i> using response surface methodology. <i>LWT - Food Science and Technology</i> , 2018, 89, 681-688.	2.5	69
15	Removal of fluoride and aluminium using plant-based coagulants wrapped with fibrous thin film. <i>Chemical Engineering Research and Design</i> , 2018, 117, 704-710.	2.7	9
16	Impact of Storage Conditions on the Stability of Predominant Phenolic Constituents and Antioxidant Activity of Dried <i>Piper betle</i> Extracts. <i>Molecules</i> , 2018, 23, 484.	1.7	82
17	A case study on the implementation of the conceive “ design “ implement “ operate framework. <i>International Journal of Mechanical Engineering Education</i> , 2017, 45, 28-46.	0.6	3
18	Configuration modification of a submerged membrane reactor for enzymatic hydrolysis of cellulose. <i>Biocatalysis and Agricultural Biotechnology</i> , 2017, 12, 50-58.	1.5	13

#	ARTICLE	IF	CITATIONS
19	Registration of New Components. , 2017, , 23-49.		0
20	Basics of Process Simulation With SimSci PRO/II. , 2017, , 139-155.		1
21	Modeling for Biomaterial Drying, Extraction, and Purification Technologies. , 2017, , 157-174.		0
22	Combined Drying of Apple Cubes by Using of Heat Pump, Vacuum-Microwave, and Intermittent Techniques. Food and Bioprocess Technology, 2014, 7, 975-989.	2.6	87
23	Colour, phenolic content and antioxidant capacity of some fruits dehydrated by a combination of different methods. Food Chemistry, 2013, 141, 3889-3896.	4.2	122
24	Application of Intermittent Drying of Cyclic Temperature and Step-Up Temperature in Enhancing Textural Attributes of Dehydrated Manilkara zapota. Drying Technology, 2011, 29, 245-252.	1.7	19
25	Drying Models and Quality Analysis of Sun-Dried Ciku. Drying Technology, 2009, 27, 985-992.	1.7	30
26	Drying kinetics and product quality of dried Chempedak. Journal of Food Engineering, 2008, 88, 522-527.	2.7	86
27	Drying Kinetics, Texture, Color, and Determination of Effective Diffusivities During Sun Drying of Chempedak. Drying Technology, 2008, 26, 1286-1293.	1.7	38