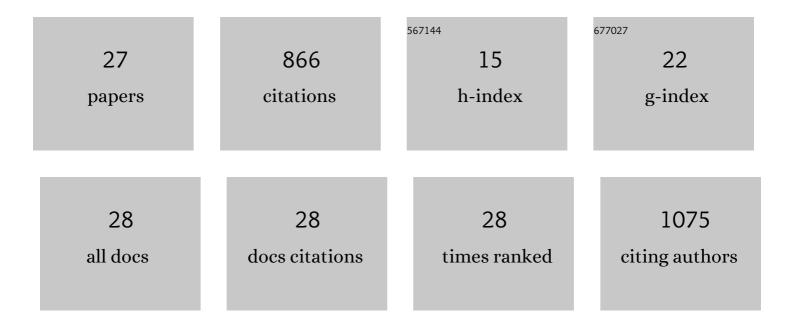
Chien Hwa Chong

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7601084/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Specific energy consumption and quality of <i>Citrus hystrix</i> leaves treated using convective and microwave vacuum methods. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
2	Design and Optimisation of Wastewater Treatment Plant for the Poultry Industry. MATEC Web of Conferences, 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. Journal of Water Process Engineering, 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. Foods, 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 Rosmarinus officinalis L. Industrial Crops and Products, 2020, 151, 112463.	2.5	36
7	Hybrid Drying of Murraya koenigii Leaves: Energy Consumption, Antioxidant Capacity, Profiling of Volatile Compounds and Quality Studies. Processes, 2020, 8, 240.	1.3	16
8	Use of Wheat Germ and Chitosan as the Natural Coagulant in Oleochemical Wastewater Treatment. Lecture Notes in Civil Engineering, 2020, , 785-797.	0.3	0
9	Characterisation of the Convective Hot-Air Drying and Vacuum Microwave Drying of Cassia alata: Antioxidant Activity, Essential Oil Volatile Composition and Quality Studies. Molecules, 2019, 24, 1625.	1.7	34
10	Drying of Phyla nodiflora Leaves: Antioxidant Activity, Volatile and Phytosterol Content, Energy Consumption, and Quality Studies. Processes, 2019, 7, 210.	1.3	18
11	Antioxidant Activity, and Volatile and Phytosterol Contents of Strobilanthes crispus Dehydrated Using Conventional and Vacuum Microwave Drying Methods. Molecules, 2019, 24, 1397.	1.7	31
12	Influence of Drying Methods on the Antibacterial, Antioxidant and Essential Oil Volatile Composition of Herbs: a Review. Food and Bioprocess Technology, 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. Separation Science and Technology, 2018, 53, 2192-2205.	1.3	26
14	Optimization of ultrasound-assisted extraction of natural antioxidants from Piper betle using response surface methodology. LWT - Food Science and Technology, 2018, 89, 681-688.	2.5	69
15	Removal of fluoride and aluminium using plant-based coagulants wrapped with fibrous thin film. Chemical Engineering Research and Design, 2018, 117, 704-710.	2.7	9
16	Impact of Storage Conditions on the Stability of Predominant Phenolic Constituents and Antioxidant Activity of Dried Piper betle Extracts. Molecules, 2018, 23, 484.	1.7	82
17	A case study on the implementation of the conceive – design – implement – operate framework. International Journal of Mechanical Engineering Education, 2017, 45, 28-46.	0.6	3
18	Configuration modification of a submerged membrane reactor for enzymatic hydrolysis of cellulose. Biocatalysis and Agricultural Biotechnology, 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 DehydratedManilkara 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