Norizah M Sarbon

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7614256/publications.pdf

Version: 2024-02-01

52 papers	2,143 citations	279701 23 h-index	233338 45 g-index
53 all docs	53 docs citations	53 times ranked	2117 citing authors

#	Article	IF	Citations
1	Physicochemical profile, antioxidant activity and mineral contents of honey from stingless bee and honey bee species. Journal of Apicultural Research, 2023, 62, 394-401.	0.7	8
2	A Review on Potential Use of Gelatin-based Film as Active and Smart Biodegradable Films for Food Packaging Application. Food Reviews International, 2023, 39, 1063-1085.	4.3	37
3	Effect of ultrasound pretreatment on the functional and bioactive properties of legumes protein hydrolysates and peptides: A comprehensive review. Food Reviews International, 2023, 39, 5423-5445.	4.3	7
4	A Review on Purification and Characterization of Anti-proliferative Peptides Derived from Fish Protein Hydrolysate. Food Reviews International, 2022, 38, 1389-1409.	4.3	18
5	Physicochemical, antioxidant and antimicrobial properties of selected Malaysian honey as treated at different temperature: A comparative study. Journal of Apicultural Research, 2022, 61, 567-575.	0.7	5
6	Emerging materials and technologies of multi-layer film for food packaging application: A review. Food Control, 2022, 136, 108875.	2.8	57
7	Development of people with disabilities (PWD)-friendly module for bakery production. Food Research, 2022, 6, 34-40.	0.3	0
8	Elucidating the physicochemical properties and sensory acceptability of pineapple (Ananas) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46 and Preservation, 2022, 46, .	0.9	0
9	Physical and Mechanical Characteristics of Gelatin-Based Films as a Potential Food Packaging Material: A Review. Membranes, 2022, 12, 442.	1.4	39
10	A comprehensive review on biocompatible film sensor containing natural extract: Active/intelligent food packaging. Food Control, 2022, 141, 109189.	2.8	31
11	The effects of zinc oxide nanoparticles on the physical, mechanical and antimicrobial properties of chicken skin gelatin/tapioca starch composite films in food packaging. Journal of Food Science and Technology, 2021, 58, 4294-4302.	1.4	25
12	Extractability and physicochemical properties of cobia (Rachycentron canadum) skin collagen as influenced by lactic acid concentration. Journal of Food Processing and Preservation, 2021, 45, .	0.9	4
13	Effect of pH on functional, gas sensing and antimicrobial properties of bio-nanocomposite gelatin film for food packaging application. Journal of Food Science and Technology, 2021, 58, 3338-3345.	1.4	8
14	Extraction of bioactive compounds from Psidium guajava leaves and its utilization in preparation of jellies. AMB Express, 2021, 11, 36.	1.4	36
15	A comparative study: Development and characterization of active biodegradable chicken skin and mammalian gelatin composite films incorporated with curcumin extracts. Journal of Food Processing and Preservation, 2021, 45, e15771.	0.9	7
16	In-vitro angiotensin converting enzyme (ACE), antioxidant activity and some functional properties of silver catfish (Pangasius sp.) protein hydrolysate by ultrafiltration. Biocatalysis and Agricultural Biotechnology, 2021, 35, 102100.	1.5	9
17	Functional properties of sharpnose stingray (Dasyatis zugei) skin collagen by ultrasonication extraction as influenced by organic and inorganic acids. Biocatalysis and Agricultural Biotechnology, 2021, 35, 102103.	1.5	18
18	Physicochemical properties and antioxidant activity of enzymatic hydrolysed chickpea (Cicer arietinum) Tj ETQq0 0 0 rgBT /Overlock 10 2021, 36, 102131.	1.5	13

#	Article	IF	Citations
19	A comparative study: Physical, mechanical and antibacterial properties of bio-composite gelatin films as influenced by chitosan and zinc oxide nanoparticles incorporation. Food Bioscience, 2021, 43, 101250.	2.0	51
20	Purification, characterization and molecular docking study of angiotensin-I converting enzyme (ACE) inhibitory peptide from shortfin scad (Decapterus macrosoma) protein hydrolysate. Journal of Food Science and Technology, 2021, 58, 4567-4577.	1.4	18
21	Effect of ultrasound-assisted extraction on the extractability and physicochemical properties of acid and pepsin soluble collagen derived from Sharpnose stingray (Dasyatis zugei) skin. Biocatalysis and Agricultural Biotechnology, 2021, 38, 102218.	1.5	22
22	Response surface methodology (RSM) of chicken skin gelatin based composite films with rice starch and curcumin incorporation. Polymer Testing, 2020, 81, 106161.	2.3	43
23	Optimization of chicken skin gelatin film production with different glycerol concentrations by response surface methodology (RSM) approach. Journal of Food Science and Technology, 2020, 57, 463-472.	1.4	14
24	Chicken skin gelatin films with tapioca starch. Food Bioscience, 2020, 35, 100589.	2.0	43
25	Effect of different molecular weight on the antioxidant activity and physicochemical properties of golden apple snail (Ampullariidae) protein hydrolysates. Food Research, 2020, 4, 1363-1370.	0.3	7
26	Characterization of acid soluble collagen (ASC) and pepsin soluble collagen (PSC) extracted from shortfin scad (Decapterus macrosoma) waste. Food Research, 2020, 4, 2272-2280.	0.3	8
27	Optimization of enzymatic hydrolysis condition of snakehead (Channa striata) protein hydrolysate based on yield and antioxidant activity. Food Research, 2020, 4, 2197-2206.	0.3	2
28	Angiotensin converting enzyme (ACE), antioxidant activity and functional properties of shortfin scad (Decapterus macrosoma) muscle protein hydrolysate at different molecular weight variations. Biocatalysis and Agricultural Biotechnology, 2019, 20, 101254.	1.5	14
29	Protein-Based Active Film as Antimicrobial Food Packaging: A Review. , 2019, , .		4
30	Rheological, physical, and mechanical properties of chicken skin gelatin films incorporated with potato starch. Npj Science of Food, 2019, 3, 26.	2.5	32
31	Preparation and characterization of gelatin-based films with the incorporation of Centella asiatica (L.) urban extract. Food Research, 2019, 3, 506-514.	0.3	11
32	Characterization of Asian swamp eel (Monopterus sp.) protein hydrolysate functional properties prepared using AlcalaseÂ® enzyme. Food Research, 2019, 4, 207-215.	0.3	12
33	Characterization on antioxidant and physical properties of gelatin based composite films with incorporation of Centella asiatica (pegaga) extract. Food Research, 2019, 4, 224-233.	0.3	9
34	Physicochemical properties and oxidative stability of fish emulsion sausage as influenced by snakehead (Channa striata) protein hydrolysate. LWT - Food Science and Technology, 2018, 94, 13-19.	2.5	17
35	Preparation and characterization of physicochemical properties of golden apple snail (Pomacea) Tj ETQq1 1 0.784314 rgBT /Overlock Biotechnology, 2018, 13, 123-128.	1.5	23
36	Preparation and characterization of edible chicken skin gelatin film incorporated with rice flour. Food Packaging and Shelf Life, 2018, 15, 1-8.	3.3	73

#	Article	IF	Citations
37	A Review of Protein Hydrolysates and Bioactive Peptides Deriving from Wastes Generated by Fish Processing. Food and Bioprocess Technology, 2018, 11, 2-16.	2.6	94
38	Rheological, functional and antioxidant properties of films forming solution and active gelatin films incorporated with Centella asiatica (L.) urban extract. Food Packaging and Shelf Life, 2018, 18, 115-124.	3.3	48
39	PH levels effect on functional properties of different molecular weight eel (Monopterus sp.) protein hydrolysate. Journal of Food Science and Technology, 2018, 55, 4608-4614.	1.4	6
40	The effect of plasticizers on the functional properties of biodegradable gelatin-based film: A review. Food Bioscience, 2018, 24, 111-119.	2.0	152
41	Purification and characterization of antioxidative peptides derived from chicken skin gelatin hydrolysate. Food Hydrocolloids, 2018, 85, 311-320.	5.6	52
42	Antioxidant and anticancer activities of enzymatic eel (monopterus sp) protein hydrolysate as influenced by different molecular weight. Biocatalysis and Agricultural Biotechnology, 2018, 16, 10-16.	1.5	44
43	Preparation and characterization of chicken skin gelatin/CMC composite film as compared to bovine gelatin film. Food Bioscience, 2017, 19, 149-155.	2.0	76
44	Effect of drying method on functional properties and antioxidant activities of chicken skin gelatin hydrolysate. Journal of Food Science and Technology, 2016, 53, 3928-3938.	1.4	21
45	Effect of xanthan gum on the physical and mechanical properties of gelatin-carboxymethyl cellulose film blends. Food Packaging and Shelf Life, 2016, 9, 55-63.	3.3	141
46	Functional and bioactive properties of fish protein hydolysates and peptides: A comprehensive review. Trends in Food Science and Technology, 2016, 51, 24-33.	7.8	280
47	Physical properties of cobia (Rachycentron canadum) surimi: effect of washing cycle at different salt concentrations. Journal of Food Science and Technology, 2015, 52, 4773-4784.	1.4	13
48	Chitosan extracted from mud crab (Scylla olivicea) shells: physicochemical and antioxidant properties. Journal of Food Science and Technology, 2015, 52, 4266-4275.	1.4	70
49	The effect of chicken skin gelatin and whey protein interactions on rheological and thermal properties. Food Hydrocolloids, 2015, 45, 83-92.	5.6	61
50	Preparation and characterisation of chicken skin gelatin as an alternative to mammalian gelatin. Food Hydrocolloids, 2013, 30, 143-151.	5.6	178
51	Preparation and characterisation of gelatins from the skins of sin croaker (Johnius dussumieri) and shortfin scad (Decapterus macrosoma). Food Chemistry, 2007, 101, 386-391.	4.2	163
52	Characterization on the mechanical and physical properties of chicken skin gelatin films in comparison to mammalian gelatin films. IOP Conference Series: Materials Science and Engineering, 0, 440, 012033.	0.3	18