

Oi-Ming Lai

List of Publications by Year in descending order

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109
papers

2,877
citations

136740

32
h-index

223531

46
g-index

113
all docs

113
docs citations

113
times ranked

2637
citing authors

#	ARTICLE	IF	CITATIONS
1	Fatty acid profile, minor bioactive constituents and physicochemical properties of insect-based oils: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5231-5246.	5.4	4
2	Medium chain triglyceride and medium-and long chain triglyceride: metabolism, production, health impacts and its applications – a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4169-4185.	5.4	40
3	Selective antibacterial activities and storage stability of curcumin-loaded nanoliposomes prepared from bovine milk phospholipid and cholesterol. <i>Food Chemistry</i> , 2022, 367, 130700.	4.2	26
4	W/O high internal phase emulsion featuring by interfacial crystallization of diacylglycerol and different internal compositions. <i>Food Chemistry</i> , 2022, 372, 131305.	4.2	26
5	Phospholipidomics of bovine milk subjected to homogenization, thermal treatment and cold storage. <i>Food Chemistry</i> , 2022, 381, 132288.	4.2	5
6	Medium-and Long-Chain Triacylglycerol: Production, Health Effects and Applications. , 2022, , 265-284.		1
7	In-vitro and in-vivo evaluations of tocotrienol-rich nanoemulsified system on skin wound healing. <i>PLoS ONE</i> , 2022, 17, e0267381.	1.1	4
8	Enzymatic coupled mechanical defibrillation process for the production of corn (<i>Zea mays</i>) cob nanofibrillated cellulose: preparation, characterization and evaluation as Pickering emulsifier for oil-in-water emulsion. <i>Cellulose</i> , 2022, 29, 6339-6360.	2.4	2
9	Mitigation of 3-monochloropropane-1,2-diol esters and glycidyl esters in refined palm oil: A new and optimized approach. <i>LWT - Food Science and Technology</i> , 2021, 139, 110612.	2.5	12
10	Biomimetic self-assembly of lipase-zeolitic imidazolate frameworks with enhanced biosensing of protox inhibiting herbicides. <i>Analytical Methods</i> , 2021, 13, 4974-4984.	1.3	6
11	Stabilization and Release of Palm Tocotrienol Emulsion Fabricated Using pH-Sensitive Calcium Carbonate. <i>Foods</i> , 2021, 10, 358.	1.9	4
12	Improved Thermal Properties and Flow Behavior of Palm Olein-Based Diacylglycerol: Impact of Sucrose Stearate Incorporation. <i>Processes</i> , 2021, 9, 604.	1.3	1
13	Pickering emulsion-templated ionotropic gelation of tocotrienol microcapsules: effects of alginate and chitosan concentrations and gelation process parameters. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5963-5971.	1.7	4
14	In-depth characterization of palm-based diacylglycerol-virgin coconut oil blends with enhanced techno-functional properties. <i>LWT - Food Science and Technology</i> , 2021, 145, 111327.	2.5	9
15	Stabilization mechanism of water-in-oil emulsions by medium- and long-chain diacylglycerol: Post-crystallization vs. pre-crystallization. <i>LWT - Food Science and Technology</i> , 2021, 146, 111649.	2.5	11
16	Palm oil supply chain factors impacting chlorinated precursors of 3-MCPD esters. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 2012-2025.	1.1	5
17	Effects of dairy processing on phospholipidome, in-vitro digestion and Caco-2 cellular uptake of bovine milk. <i>Food Chemistry</i> , 2021, 364, 130426.	4.2	6
18	Tailored rigidity of W/O Pickering emulsions using diacylglycerol-based surface-active solid lipid nanoparticles. <i>Food and Function</i> , 2021, 12, 11732-11746.	2.1	8

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19	Revising degumming and bleaching processes of palm oil refining for the mitigation of 3-monochloropropane-1,2-diol esters (3-MCPDE) and glycidyl esters (GE) contents in refined palm oil. <i>Food Chemistry</i> , 2020, 307, 125545.	4.2	25
20	Production, safety, health effects and applications of diacylglycerol functional oil in food systems: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2509-2525.	5.4	47
21	Diacylglycerol in food industry: Synthesis methods, functionalities, health benefits, potential risks and drawbacks. <i>Trends in Food Science and Technology</i> , 2020, 97, 114-125.	7.8	59
22	Production of Structured Triacylglycerol via Enzymatic Interesterification of Medium-Chain Triacylglycerol and Soybean Oil Using a Pilot-Scale Solvent-Free Packed Bed Reactor. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 271-280.	0.8	14
23	Non-aqueous foams formed by whipping diacylglycerol stabilized oleogel. <i>Food Chemistry</i> , 2020, 312, 126047.	4.2	31
24	Fabrication of Concentrated Palm Olein-Based Diacylglycerol Oil-Soybean Oil Blend Oil-In-Water Emulsion: In-Depth Study of the Rheological Properties and Storage Stability. <i>Foods</i> , 2020, 9, 877.	1.9	14
25	Phospholipid-Protein Structured Membrane for Microencapsulation of DHA Oil and Evaluation of Its In Vitro Digestibility: Inspired by Milk Fat Globule Membrane. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6190-6201.	2.4	33
26	Mitigation of 3-MCPD esters and glycidyl esters during the physical refining process of palm oil by micro and macro laboratory scale refining. <i>Food Chemistry</i> , 2020, 328, 127147.	4.2	16
27	Changes in 3-, 2-Monochloropropanediol and Glycidyl Esters during a Conventional Baking System with Addition of Antioxidants. <i>Foods</i> , 2020, 9, 739.	1.9	8
28	Enzymatic and Mechanical Extraction of Virgin Coconut Oil. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900220.	1.0	15
29	Effect of Purification Methods on the Physicochemical and Thermodynamic Properties and Crystallization Kinetics of Medium-Chain, Medium-Long-Chain, and Long-Chain Diacylglycerols. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8391-8403.	2.4	16
30	Effect of diacylglycerol interfacial crystallization on the physical stability of water-in-oil emulsions. <i>Food Chemistry</i> , 2020, 327, 127014.	4.2	41
31	Curcumin-loaded liposomes prepared from bovine milk and krill phospholipids: Effects of chemical composition on storage stability, in-vitro digestibility and anti-hyperglycemic properties. <i>Food Research International</i> , 2020, 136, 109301.	2.9	31
32	Interesterified palm olein lowers postprandial glucose-dependent insulinotropic polypeptide response in type 2 diabetes. <i>European Journal of Nutrition</i> , 2019, 58, 1873-1885.	1.8	6
33	Lipase/Esterase: Properties and Industrial Applications. , 2019, , 158-167.		6
34	Evaluation of quality parameters for fresh, used and recycled palm olein. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6989-6997.	1.7	6
35	Effects of shortening and baking temperature on quality, MCPD ester and glycidyl ester content of conventional baked cake. <i>LWT - Food Science and Technology</i> , 2019, 116, 108553.	2.5	15
36	Oxidation and Polymerization of Triacylglycerols: In-Depth Investigations towards the Impact of Heating Profiles. <i>Foods</i> , 2019, 8, 475.	1.9	23

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37	Quality profile determination of palm olein: potential markers for the detection of recycled cooking oils. <i>International Journal of Food Properties</i> , 2019, 22, 1172-1182.	1.3	3
38	Electrochemical Biosensing of Chilled Seafood Freshness by Xanthine Oxidase Immobilized on Copper-Based Metal-Organic Framework Nanofiber Film. <i>Food Analytical Methods</i> , 2019, 12, 1715-1724.	1.3	36
39	Rapid assessment of total MCPD esters in palm-based cooking oil using ATR-FTIR application and chemometric analysis. <i>Talanta</i> , 2019, 198, 215-223.	2.9	19
40	Comparison assessment between SIM and MRM mode in the analysis of 3-MCPD ester, 2-MCPD ester and glycidyl ester. <i>Food Research International</i> , 2019, 121, 553-560.	2.9	23
41	Changes in 3-MCPD esters, glycidyl esters, bioactive compounds and oxidation indexes during kenaf seed oil refining. <i>Food Science and Biotechnology</i> , 2018, 27, 905-914.	1.2	16
42	Natural Organochlorines as Precursors of 3-Monochloropropanediol Esters in Vegetable Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 999-1007.	2.4	44
43	Structural difference of palm based Medium- and Long-Chain Triacylglycerol (MLCT) further reduces body fat accumulation in DIO C57BL/6J mice when consumed in low fat diet for a mid-term period. <i>Food Research International</i> , 2018, 103, 200-207.	2.9	22
44	Effects of storage and yogurt matrix on the stability of tocotrienols encapsulated in chitosan-alginate microcapsules. <i>Food Chemistry</i> , 2018, 241, 79-85.	4.2	36
45	Physical properties and stability evaluation of fish oil-in-water emulsions stabilized using thiol-modified β -lactoglobulin fibrils-chitosan complex. <i>Food Research International</i> , 2018, 105, 482-491.	2.9	36
46	Extractive Bioconversion of Gamma-Cyclodextrin and Recycling of Cyclodextrin Glycosyltransferase in Liquid Biphasic System Using Thermo-Separating Polymer. <i>Frontiers in Chemistry</i> , 2018, 6, 448.	1.8	4
47	Optimization of process parameters in preparation of tocotrienol-rich red palm oil-based nanoemulsion stabilized by Tween80-Span 80 using response surface methodology. <i>PLoS ONE</i> , 2018, 13, e0202771.	1.1	55
48	New Insights on Degumming and Bleaching Process Parameters on The Formation of 3-Monochloropropane-1,2-Diol Esters and Glycidyl Esters in Refined, Bleached, Deodorized Palm Oil. <i>Journal of Oleo Science</i> , 2018, 67, 397-406.	0.6	28
49	Fingerprinting of Phospholipid Molecular Species from Human Milk and Infant Formula Using HILIC-ESI-IT-TOF-MS and Discriminatory Analysis by Principal Component Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7131-7138.	2.4	40
50	Factors Impacting the Formation of 3-MCPD Esters and Glycidyl Esters During Deep Fat Frying of Chicken Breast Meat. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 759-765.	0.8	27
51	A review: Modified agricultural by-products for the development and fortification of food products and nutraceuticals. <i>Trends in Food Science and Technology</i> , 2017, 59, 148-160.	7.8	88
52	Effect of palm-based tocotrienols and tocopherol mixture supplementation on platelet aggregation in subjects with metabolic syndrome: a randomised controlled trial. <i>Scientific Reports</i> , 2017, 7, 11542.	1.6	4
53	Effects of Environmental Stresses and in Vitro Digestion on the Release of Tocotrienols Encapsulated Within Chitosan-Alginate Microcapsules. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10651-10657.	2.4	5
54	New functionalities of Maillard reaction products as emulsifiers and encapsulating agents, and the processing parameters: a brief review. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1379-1385.	1.7	54

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55	Effects of sonication on the extraction of free-amino acids from moromi and application to the laboratory scale rapid fermentation of soy sauce. <i>Food Chemistry</i> , 2017, 215, 200-208.	4.2	38
56	Effects of temperature and NaCl on the formation of 3-MCPD esters and glycidyl esters in refined, bleached and deodorized palm olein during deep-fat frying of potato chips. <i>Food Chemistry</i> , 2017, 219, 126-130.	4.2	78
57	Modeling and Optimization of Lipase-Catalyzed Partial Hydrolysis for Diacylglycerol Production in Packed Bed Reactor. <i>International Journal of Food Engineering</i> , 2016, 12, 681-689.	0.7	8
58	Similar physical characteristics but distinguishablesn-2 palmitic acid content and reduced solid fat content of chemically interesterified palm olein compared with native palm olein by dry fractionation: A lab-scale study. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1389-1398.	1.0	3
59	Rheological properties, textural properties, and storage stability of palm kernel-based diacylglycerol-enriched mayonnaise. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 185-194.	1.0	11
60	Production of β -cyclodextrin by <i>Bacillus cereus</i> cyclodextrin glycosyltransferase using extractive bioconversion in polymer-salt aqueous two-phase system. <i>Journal of Bioscience and Bioengineering</i> , 2016, 121, 692-696.	1.1	16
61	Stability of Silica and Enzyme-Treated Palm Oil Under Deep Frying Conditions. <i>Journal of Food Science</i> , 2015, 80, C2678-85.	1.5	4
62	Entrapment of Palm-Based Medium- and Long-Chain Triacylglycerol via Maillard Reaction Products. <i>Food and Bioprocess Technology</i> , 2015, 8, 1571-1582.	2.6	10
63	Optimization of conditions for the single step IMAC purification of miraculin from <i>Synsepalum dulcificum</i> . <i>Food Chemistry</i> , 2015, 181, 19-24.	4.2	11
64	Review on the Current State of Diacylglycerol Production Using Enzymatic Approach. <i>Food and Bioprocess Technology</i> , 2015, 8, 1169-1186.	2.6	57
65	Palm-based medium-and-long-chain triacylglycerol (P-MLCT): production via enzymatic interesterification and optimization using response surface methodology (RSM). <i>Journal of Food Science and Technology</i> , 2015, 52, 685-696.	1.4	29
66	Mycelium-Bound Lipase from a Locally Isolated Strain of <i>Geotrichum candidum</i> . <i>Molecules</i> , 2014, 19, 8556-8570.	1.7	9
67	In Situ Bioconversion of Coconut Oil via Coconut Solid State Fermentation by <i>Geotrichum candidum</i> ATCC 34614. <i>Food and Bioprocess Technology</i> , 2014, 7, 784-794.	2.6	2
68	Compositional and thermal characteristics of palm olein-based diacylglycerol in blends with palm super olein. <i>Food Research International</i> , 2014, 55, 62-69.	2.9	22
69	Short term and dosage influences of palm based medium- and long-chain triacylglycerols on body fat and blood parameters in C57BL/6J mice. <i>Food and Function</i> , 2014, 5, 57-64.	2.1	5
70	Stability of a concentrated oil-in-water emulsion model prepared using palm olein-based diacylglycerol/virgin coconut oil blends: Effects of the rheological properties, droplet size distribution and microstructure. <i>Food Research International</i> , 2014, 64, 919-930.	2.9	50
71	Suppression of visceral adipose tissue by palm kernel and soy-canola diacylglycerol in C57BL/6N mice. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1266-1273.	1.0	6
72	Antioxidant synergism between ethanolic <i>Centella asiatica</i> extracts and α -tocopherol in model systems. <i>Food Chemistry</i> , 2013, 138, 1215-1219.	4.2	37

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73	Physicochemical properties and crystallisation behaviour of bakery shortening produced from stearin fraction of palm-based diacylglycerol blended with various vegetable oils. <i>Food Chemistry</i> , 2013, 141, 3938-3946.	4.2	29
74	Optimization of Palm Oil Physical Refining Process for Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) Ester Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3341-3349.	2.4	63
75	Improvement of Medium Chain Fatty Acid Content and Antimicrobial Activity of Coconut Oil via Solid-State Fermentation Using a Malaysian <i>Geotrichum candidum</i> . <i>BioMed Research International</i> , 2013, 2013, 1-9.	0.9	24
76	Palm-based diacylglycerol fat dry fractionation: effect of crystallisation temperature, cooling rate and agitation speed on physical and chemical properties of fractions. <i>PeerJ</i> , 2013, 1, e72.	0.9	12
77	Optimal Binary Solvent Extraction System for Phenolic Antioxidants from Mengkudu (Morinda) Tj ETQq1 1 0.784314,rgBT /Oyerlock 10	1.7	24
78	The effects of physical refining on the formation of 3-monochloropropane-1,2-diol esters in relation to palm oil minor components. <i>Food Chemistry</i> , 2012, 135, 799-805.	4.2	62
79	Enzymatic and Chemical Modification of Palm Oil, Palm Kernel Oil, and Its Fractions. , 2012, , 527-543.		5
80	Melting and Solidification Properties of Palm-Based Diacylglycerol, Palm Kernel Olein, and Sunflower Oil in the Preparation of Palm-Based Diacylglycerol-Enriched Soft Tub Margarine. <i>Food and Bioprocess Technology</i> , 2012, 5, 1674-1685.	2.6	37
81	Health Benefits, Enzymatic Production, and Application of Medium- and Long-Chain Triacylglycerol (MLCT) in Food Industries: A Review. <i>Journal of Food Science</i> , 2012, 77, R137-44.	1.5	65
82	Kinetic study on partial hydrolysis of palm oil catalyzed by <i>Rhizomucor miehei</i> lipase. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2012, 78, 91-97.	1.8	31
83	Crystallization kinetics of palm oil in blends with palm-based diacylglycerol. <i>Food Research International</i> , 2011, 44, 425-435.	2.9	73
84	Physicochemical Properties and Sensory Attributes of Medium- and Long-Chain Triacylglycerols (MLCT)-Enriched Bakery Shortening. <i>Food and Bioprocess Technology</i> , 2011, 4, 587-596.	2.6	16
85	Optimization of supercritical CO ₂ extraction of phytosterol-enriched oil from Kalahari melon seeds. <i>Food and Bioprocess Technology</i> , 2011, 4, 1432-1441.	2.6	46
86	Response Surface Modeling of Processing Parameters for the Preparation of Phytosterol Nanodispersions Using an Emulsification-Evaporation Technique. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 717-725.	0.8	5
87	Baking performance of palm diacylglycerol bakery fats and sensory evaluation of baked products. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 253-261.	1.0	17
88	Preparation and characterisation of water-soluble phytosterol nanodispersions. <i>Food Chemistry</i> , 2011, 129, 77-83.	4.2	78
89	Effect of sucrose fatty acid esters on the particle characteristics and flow properties of phytosterol nanodispersions. <i>Journal of Food Engineering</i> , 2011, 104, 63-69.	2.7	28
90	Production of a Solvent, Detergent, and Thermotolerant Lipase by a Newly Isolated <i>Acinetobacter</i> sp. in Submerged and Solid-State Fermentations. <i>Journal of Biomedicine and Biotechnology</i> , 2011, 2011, 1-12.	3.0	34

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91	Physicochemical, textural and viscoelastic properties of palm diacylglycerol bakery shortening during storage. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2310-2317.	1.7	23
92	Extraction of tocopherol-enriched oils from Kalahari melon and roselle seeds by supercritical fluid extraction (SFE-CO ₂). <i>Food Chemistry</i> , 2010, 119, 1278-1283.	4.2	47
93	Thermostable lipase from a newly isolated <i>Staphylococcus xylosum</i> strain; process optimization and characterization using RSM and ANN. <i>Electronic Journal of Biotechnology</i> , 2010, 13, 0-0.	1.2	16
94	Oxidative stability of palm and soybean based medium and long chain triacylglycerol (MLCT) oil blends. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 455-462.	1.7	13
95	Physicochemical, Textural and Viscoelastic Properties of Palm Diacylglycerol Bakery Margarine During Storage. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 723-731.	0.8	30
96	Enzyme Assisted Aqueous Extraction of Kalahari Melon Seed Oil: Optimization Using Response Surface Methodology. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 1235-1240.	0.8	39
97	Physicochemical properties of Kalahari melon seed oil following extractions using solvent and aqueous enzymatic methods. <i>International Journal of Food Science and Technology</i> , 2009, 44, 694-701.	1.3	28
98	Optimization of ultrasound extraction condition of phospholipids from palm-pressed fiber. <i>Journal of Food Engineering</i> , 2009, 92, 403-409.	2.7	60
99	Response surface modeling of 1-stearoyl-3(2)-oleoyl glycerol production in a pilot packed-bed immobilized <i>Rhizomucor miehei</i> lipase reactor. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2009, 57, 136-144.	1.8	9
100	Optimization of Processing Parameters for the Preparation of Phytosterol Microemulsions by the Solvent Displacement Method. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8426-8433.	2.4	28
101	Diacylglycerol Oil Properties, Processes and Products: A Review. <i>Food and Bioprocess Technology</i> , 2008, 1, 223-233.	2.6	142
102	Effect of absorbent in solid phase extraction on quantification of phospholipids in palm pressed fiber. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 334-340.	1.0	10
103	Rheological properties, oxidative stability and sensory evaluation of enzymatically synthesized medium- and long-chain triacylglycerol-based salad dressings. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 1116-1126.	1.0	12
104	Diacylglycerol and Triacylglycerol as Responses in a Dual Response Surface-Optimized Process for Diacylglycerol Production by Lipase-Catalyzed Esterification in a Pilot Packed-Bed Enzyme Reactor. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5595-5603.	2.4	28
105	Lipase-catalyzed production of medium-chain triacylglycerols from palm kernel oil distillate: Optimization using response surface methodology. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 107-119.	1.0	25
106	Production of a diacylglycerol-enriched palm olein using lipase-catalyzed partial hydrolysis: Optimization using response surface methodology. <i>Food Chemistry</i> , 2007, 105, 1614-1622.	4.2	99
107	Effective elicitation factors in <i>Morinda elliptica</i> cell suspension culture. <i>Process Biochemistry</i> , 2005, 40, 3397-3405.	1.8	59
108	Lipase-catalysed production and chemical composition of diacylglycerols from soybean oil deodoriser distillate. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 218-224.	1.0	36

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109	Determination of iodine value of palm olein mixtures using differential scanning calorimetry. European Journal of Lipid Science and Technology, 2002, 104, 472-482.	1.0	5