Chung L Law

List of Publications by Year
in descending order

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92 papers	4,292 citations	136950 32 h-index	114465 63 g-index
93 all docs	93 docs citations	93 times ranked	4453 citing authors

#	Article	IF	Citations
1	A review on anaerobicâ€“aerobic treatment of industrial and municipal wastewater. Chemical Engineering Journal, 2009, 155, 1-18.	12.7	879
2	Drying Technology: Trends and Applications in Postharvest Processing. Food and Bioprocess Technology, 2010, 3, 843-852.	4.7	267
3	Modeling using a new thin layer drying model and product quality of cocoa. Journal of Food Engineering, 2009, 90, 191-198.	5.2	195
4	Pulsed vacuum drying enhances drying kinetics and quality of lemon slices. Journal of Food Engineering, 2018, 224, 129-138.	5.2	176
5	Drying of Exotic Tropical Fruits: A Comprehensive Review. Food and Bioprocess Technology, 2011, 4, 163-185.	4.7	150
6	Color Change Kinetics of American Ginseng (Panax quinquefolium) Slices During Air Impingement Drying. Drying Technology, 2014, 32, 418-427.	3.1	127
7	Colour, phenolic content and antioxidant capacity of some fruits dehydrated by a combination of different methods. Food Chemistry, 2013, 141, 3889-3896.	8.2	122
8	Biological treatment of anaerobically digested palm oil mill effluent (POME) using a Lab-Scale Sequencing Batch Reactor (SBR). Journal of Environmental Management, 2010, 91, 1738-1746.	7.8	105
9	Optimization of total phenolic content extracted from Garcinia mangostana Linn. hull using response surface methodology versus artificial neural network. Industrial Crops and Products, 2012, 40, 247-253.	5.2	91
10	Combined Drying of Apple Cubes by Using of Heat Pump, Vacuum-Microwave, and Intermittent Techniques. Food and Bioprocess Technology, 2014, 7, 975-989.	4.7	87
11	Drying kinetics and product quality of dried Chempedak. Journal of Food Engineering, 2008, 88, 522-527.	5.2	86
12	An integrated anaerobicâ€“aerobic bioreactor (IAAB) for the treatment of palm oil mill effluent (POME): Start-up and steady state performance. Process Biochemistry, 2012, 47, 485-495.	3.7	83
13	Thin layer drying kinetics of cocoa and dried product quality. Biosystems Engineering, 2009, 102, 153-161.	4.3	79
14	Product Quality and Drying Characteristics of Intermittent Heat Pump Drying ofGanoderma tsugaeMurrill. Drying Technology, 2010, 28, 1457-1465.	3.1	74
15	Recent advances in algae biodiesel production: From upstream cultivation to downstream processing. Bioresource Technology Reports, 2019, 7, 100227.	2.7	69
16	Optimization of total monomeric anthocyanin (TMA) and total phenolic content (TPC) extractions from mangosteen (Garcinia mangostana Linn.) hull using ultrasonic treatments. Industrial Crops and Products, 2013, 50, 1-7.	5.2	59
17	Drying Kinetics and Antioxidant Phytochemicals Retention of Salak Fruit under Different Drying and Pretreatment Conditions. Drying Technology, 2011, 29, 429-441.	3.1	56
18	Drying kinetics of the individual layer of cocoa beans during heat pump drying. Journal of Food Engineering, 2012, 108, 276-282.	5.2	56

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19	Simulation of heat and mass transfer of cocoa beans under stepwise drying conditions in a heat pump dryer. Applied Thermal Engineering, 2013, 54, 264-271.	6.0	56
20	Effect of drying air temperature on drying kinetics, color, carotenoid content, antioxidant capacity and oxidation of fat for lotus pollen. Drying Technology, 2020, 38, 1151-1164.	3.1	56
21	Drying kinetics and evolution of the sample's core temperature and moisture distribution of yam slices (Dioscorea alataL.) during convective hot-air drying. Drying Technology, 2016, 34, 1297-1306.	3.1	55
22	Application of liquid biphasic flotation for betacyanins extraction from peel and flesh of Hylocereus polyrhizus and antioxidant activity evaluation. Separation and Purification Technology, 2018, 201, 156-166.	7.9	55
23	Review of recent applications and research progress in hybrid and combined microwave-assisted drying of food products: Quality properties. Critical Reviews in Food Science and Nutrition, 2020, 60, 2212-2264.	10.3	54
24	Drying of Betel Leaves (Piper betleL.): Quality and Drying Kinetics. Drying Technology, 2009, 27, 149-155.	3.1	50
25	Effects of drying methods on quality attributes of peach (Prunus persica) leather. Drying Technology, 2019, 37, 341-351.	3.1	50
26	Effect of ultrasound and microwave assisted vacuum frying on mushroom (Agaricus bisporus) chips quality. Food Bioscience, 2018, 25, 111-117.	4.4	46
27	Effect of ambient conditions on drying of herbs in solar greenhouse dryer with integrated heat pump. Drying Technology, 2017, 35, 1721-1732.	3.1	42
28	Characterization of edible bird's nest of different production, species and geographical origins using nutritional composition, physicochemical properties and antioxidant activities. Food Research International, 2018, 109, 35-43.	6.2	41
29	Drying Kinetics, Texture, Color, and Determination of Effective Diffusivities During Sun Drying of Chempedak. Drying Technology, 2008, 26, 1286-1293.	3.1	38
30	Extraction of Total Phenolic Content from Garcinia mangostana Linn. hull. I. Effects of Solvents and UVâ€“Vis Spectrophotometer Absorbance Method. Food and Bioprocess Technology, 2012, 5, 2928-2933.	4.7	37
31	Drying characteristics of Orthosiphon stamineus Benth by solar-assisted heat pump drying. Drying Technology, 2017, 35, 1755-1764.	3.1	36
32	Plasticity of hot air-dried mannuronate- and guluronate-rich alginate films. Carbohydrate Polymers, 2010, 81, 104-113.	10.2	35
33	Integration process for betacyanins extraction from peel and flesh of Hylocereus polyrhizus using liquid biphasic electric flotation system and antioxidant activity evaluation. Separation and Purification Technology, 2019, 209, 193-201.	7.9	34
34	Thin-Layer Drying Characteristics and Quality Evaluation of Air-DriedGanoderma TsugaeMurrill. Drying Technology, 2009, 27, 975-984.	3.1	33
35	A novel lipids recovery strategy for biofuels generation on microalgae Chlorella cultivation with waste molasses. Journal of Water Process Engineering, 2020, 38, 101665.	5.6	33
36	Formation of 6-Shogaol of Ginger Oil Under Different Drying Conditions. Drying Technology, 2011, 29, 1884-1889.	3.1	32

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37	Optimization on thermophilic aerobic treatment of anaerobically digested palm oil mill effluent (POME). Biochemical Engineering Journal, 2011, 55, 193-198.	3.6	31
38	Drying Models and Quality Analysis of Sun-Dried Ciku. Drying Technology, 2009, 27, 985-992.	3.1	30
39	Process simulation and debottlenecking for an industrial cocoa manufacturing process. Food and Bioproducts Processing, 2011, 89, 528-536.	3.6	29
40	Molecular identification of species and production origins of edible bird's nest using FINS and SYBR green I based real-time PCR. Food Control, 2018, 84, 118-127.	5.5	29
41	Start-up, steady state performance and kinetic evaluation of a thermophilic integrated anaerobicâ€“aerobic bioreactor (IAAB). Bioresource Technology, 2012, 125, 145-157.	9.6	28
42	SOLIDâ€LIQUID EXTRACTION OF BETEL LEAVES (PIPER BETLE L.). Journal of Food Process Engineering, 2011, 34, 549-565.	2.9	26
43	Improving Malaysian cocoa quality through the use of dehumidified air under mild drying conditions. Journal of the Science of Food and Agriculture, 2011, 91, 239-246.	3.5	26
44	Optimization of Heat Pumpâ€“Assisted Intermittent Drying. Drying Technology, 2012, 30, 1676-1687.	3.1	26
45	Effect of Pre-treatment and Drying Method on Colour Degradation Kinetics of Dried Salak Fruit During Storage. Food and Bioprocess Technology, 2012, 5, 2331-2341.	4.7	25
46	Pattern recognition analysis on nutritional profile and chemical composition of edible birdâ€™s nest for its origin and authentication. International Journal of Food Properties, 2018, 21, 1680-1696.	3.0	25
47	Emerging crosslinking techniques for glove manufacturers with improved nitrile glove properties and reduced allergic risks. Materials Today Communications, 2019, 19, 39-50.	1.9	25
48	Investigation of betacyanins stability from peel and flesh of red-purple pitaya with food additives supplementation and pH treatments. LWT - Food Science and Technology, 2018, 98, 546-558.	5.2	21
49	A New Variable Diffusion Drying Model for the Second Falling Rate Period of Paddy Dried in a Rapid Bin Dryer. Drying Technology, 2003, 21, 1699-1718.	3.1	20
50	Effects of drying on the production of polyphenol-rich cocoa beans. Drying Technology, 2017, 35, 1799-1806.	3.1	20
51	Application of Intermittent Drying of Cyclic Temperature and Step-Up Temperature in Enhancing Textural Attributes of DehydratedManilkara zapota. Drying Technology, 2011, 29, 245-252.	3.1	19
52	Microstructure and Optical Properties of Salak Fruit Under Different Drying and Pretreatment Conditions. Drying Technology, 2011, 29, 1954-1962.	3.1	19
53	Preliminary nitrite, nitrate and colour analysis of Malaysian edible birdâ€™s nest. Information Processing in Agriculture, 2015, 2, 1-5.	4.1	19
54	A comparative quality study and energy saving on intermittent heat pump drying of Malaysian edible birdâ€™s nest. Drying Technology, 2017, 35, 4-14.	3.1	18

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55	Impacts of different drying strategies on drying characteristics, the retention of bio-active ingredient and colour changes of dried Roselle. Chinese Journal of Chemical Engineering, 2018, 26, 303-316.	3.5	18
56	Development of Aurantiochytrium limacinum SR21 cultivation using salt-rich waste feedstock for docosahexaenoic acid production and application of natural colourant in food product. Bioresource Technology, 2019, 271, 30-36.	9.6	18
57	Drying Characteristics of Malaysian Paddy: Kinetics & Grain Cracking Quality. Drying Technology, 2005, 23, 2477-2489.	3.1	17
58	Performance and kinetic evaluation of an integrated anaerobicâ€“aerobic bioreactor in the treatment of palm oil mill effluent. Environmental Technology (United Kingdom), 2017, 38, 1005-1021.	2.2	17
59	Effects of Temperature on Aerobic Treatment of Anaerobically Digested Palm Oil Mill Effluent (POME). Industrial & Engineering Chemistry Research, 2010, 49, 7093-7101.	3.7	16
60	Convective Drying ofGanoderma tsugaeMurrill and Effect of Temperature on Basidiospores. Drying Technology, 2008, 26, 1524-1533.	3.1	15
61	Maximizing the Retention of Ganoderic Acids and Water-Soluble Polysaccharides Content ofGanoderma lucidumUsing Two-Stage Dehydration Method. Drying Technology, 2014, 32, 644-656.	3.1	15
62	Clinacanthus nutans Lindau: Effects of drying methods on the bioactive compounds, color characteristics, and water activity. Drying Technology, 2018, 36, 146-159.	3.1	14
63	Superheated steam processing: An emerging technology to improve food quality and safety. Critical Reviews in Food Science and Nutrition, 2023, 63, 8720-8736.	10.3	13
64	Unlocking the Secret of Bio-additive Components in Rubber Compounding in Processing Quality Nitrile Glove. Applied Biochemistry and Biotechnology, 2020, 191, 1-28.	2.9	12
65	Mathematical Modelling of Thin Layer Drying of Salak. Journal of Applied Sciences, 2009, 9, 3048-3054.	0.3	12
66	Liquid Biphasic Electric Partitioning System as a Novel Integration Process for Betacyanins Extraction From Red-Purple Pitaya and Antioxidant Properties Assessment. Frontiers in Chemistry, 2019, 7, 201.	3.6	11
67	Drying Studies of Tropical Fruits Cultivated in Malaysia: A Review. Journal of Applied Sciences, 2011, 11, 3815-3820.	0.3	11
68	Evaporation and Diffusion Transport Properties and Mechanical Properties of Alginate Dried Film. Drying Technology, 2014, 32, 117-125.	3.1	10
69	Color changes, nitrite content, and rehydration capacity of edible bird's nest by advanced drying method. Drying Technology, 2016, 34, 1330-1342.	3.1	10
70	Effect of vertical baffles on particle mixing and drying in fluidized beds of group D particles. Particuology: Science and Technology of Particles, 2003, 1, 115-118.	0.4	9
71	Kinetic retention of sialic acid and antioxidants in Malaysian edible birdâ€™s nest during low-temperature drying. Drying Technology, 2017, 35, 827-837.	3.1	9
72	Application of microwave-assisted drying on specific energy consumption, effective diffusion coefficient and topological changes of crumb natural rubber (Cis-1, 4- polyisoprene). Chemical Engineering and Processing: Process Intensification, 2018, 128, 19-35.	3.6	9

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73	Design of cascade analysis for renewable and waste heat recovery in a solar thermal regeneration unit of a liquid desiccant dehumidification system. Energy, 2021, 235, 121284.	8.8	9
74	Drying kinetics of technical specified rubber. Information Processing in Agriculture, 2015, 2, 64-71.	4.1	8
75	Effects of water blanching on polyphenol reaction kinetics and quality of cocoa beans. AIP Conference Proceedings, 2015, , .	0.4	6
76	Convective Air Drying of Spondias Dulcis and Product Quality. International Journal of Food Engineering, 2019, 15, .	1.5	6
77	Betacyanins extraction from Hylocereus polyrhizus using alcohol/salt-based liquid biphasic partitioning system and antioxidant activity evaluation. Separation Science and Technology, 2019, 54, 747-758.	2.5	6
78	Twoâ€step falling rate in the drying kinetics of rice noodle subjected to preâ€treatment and temperature. Journal of Food Processing and Preservation, 2020, 44, e14849.	2.0	6
79	Technical Review on Crumb Rubber Drying Process and the Potential of Advanced Drying Technique. Agriculture and Agricultural Science Procedia, 2014, 2, 26-32.	0.6	5
80	Study on retention of metabolites composition in misai kucing (orthosiphon stamineus) by heat pump assisted solar drying. Journal of Food Processing and Preservation, 2017, 41, e13262.	2.0	5
81	Innovative and Emerging Drying Technologies for Enhancing Food Quality. Journal of Food Quality, 2018, 2018, 1-2.	2.6	5
82	Effects of freezing and thermal pretreatments on drying of Vaccinium bracteatum Thunb leaves: Drying mechanism, physicochemical properties and ability to dye glutinous rices. Food and Bioproducts Processing, 2020, 122, 1-12.	3.6	5
83	Determination of Effective Diffusivity of Cocoa Beans using Variable Diffusivity Model. Journal of Applied Sciences, 2009, 9, 3116-3120.	0.3	5
84	Hybridization of freeze drying and impacts on drying kinetics and dried product quality of kedondong fruits. Drying Technology, 2022, 40, 3413-3424.	3.1	4
85	THIN LAYER METHOD ANALYSIS OF SPOUTED BED DRIED MALAYSIAN PADDY â€“ CHARACTERISTIC DRYING CURVES. Journal of Food Process Engineering, 2006, 29, 414-428.	2.9	3
86	Drying Kinetics of Malaysian Paddy (Group D Particles) in Spouted Bed Dryer. International Journal of Food Engineering, 2006, 2, .	1.5	1
87	QUALITY COMPARISON OF COCOA BEANS DRIED USING SOLAR AND SUN DRYING WITH PERFORATED AND NON-PERFORATED DRYING PLATFORM. , 2007, , .		1
88	A SURVEY OF MALAYSIAN COCOA SMALLHOLDRES PROCESSING PRACTICES AND ITS EFFECTS ON DRIED COCOA QUALITY. , 2007, , .		1
89	ENERGY SAVING IN DRYING PROCESSES. Advances in Process Systems Engineering, 2012, , 577-591.	0.3	0
90	Guest Editorial: Special Issue on Food Dehydration R&D at Jiangnan University (JU). Drying Technology, 2014, 32, 1742-1742.	3.1	0

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91	Professor Arun S. Mujumdar Medal for Outstanding Mentorship and Sustained Excellence in Drying Research: Presented at ADC 2015 to Professor Min Zhang. Drying Technology, 2015, 33, 2019-2020.	3.1	0
92	DESIGN OF HYBRID DRYING â€“ DEDUSTING UNIT PROCESSOR FOR ROUGH RICE PROCESSING. , 2007, , .		0