

Chung L Law

List of Publications by Year in descending order

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92
papers

4,292
citations

136950

32
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114465

63
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93
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93
docs citations

93
times ranked

4453
citing authors

#	ARTICLE	IF	CITATIONS
1	Superheated steam processing: An emerging technology to improve food quality and safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8720-8736.	10.3	13
2	Hybridization of freeze drying and impacts on drying kinetics and dried product quality of kedondong fruits. <i>Drying Technology</i> , 2022, 40, 3413-3424.	3.1	4
3	Design of cascade analysis for renewable and waste heat recovery in a solar thermal regeneration unit of a liquid desiccant dehumidification system. <i>Energy</i> , 2021, 235, 121284.	8.8	9
4	Effect of drying air temperature on drying kinetics, color, carotenoid content, antioxidant capacity and oxidation of fat for lotus pollen. <i>Drying Technology</i> , 2020, 38, 1151-1164.	3.1	56
5	Review of recent applications and research progress in hybrid and combined microwave-assisted drying of food products: Quality properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2212-2264.	10.3	54
6	Two-step falling rate in the drying kinetics of rice noodle subjected to pre-treatment and temperature. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14849.	2.0	6
7	A novel lipids recovery strategy for biofuels generation on microalgae <i>Chlorella</i> cultivation with waste molasses. <i>Journal of Water Process Engineering</i> , 2020, 38, 101665.	5.6	33
8	Effects of freezing and thermal pretreatments on drying of <i>Vaccinium bracteatum</i> Thunb leaves: Drying mechanism, physicochemical properties and ability to dye glutinous rices. <i>Food and Bioproducts Processing</i> , 2020, 122, 1-12.	3.6	5
9	Unlocking the Secret of Bio-additive Components in Rubber Compounding in Processing Quality Nitrile Glove. <i>Applied Biochemistry and Biotechnology</i> , 2020, 191, 1-28.	2.9	12
10	Integration process for betacyanins extraction from peel and flesh of <i>Hylocereus polyrhizus</i> using liquid biphasic electric flotation system and antioxidant activity evaluation. <i>Separation and Purification Technology</i> , 2019, 209, 193-201.	7.9	34
11	Recent advances in algae biodiesel production: From upstream cultivation to downstream processing. <i>Bioresource Technology Reports</i> , 2019, 7, 100227.	2.7	69
12	Convective Air Drying of <i>Spondias Dulcis</i> and Product Quality. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	6
13	Liquid Biphasic Electric Partitioning System as a Novel Integration Process for Betacyanins Extraction From Red-Purple Pitaya and Antioxidant Properties Assessment. <i>Frontiers in Chemistry</i> , 2019, 7, 201.	3.6	11
14	Betacyanins extraction from <i>Hylocereus polyrhizus</i> using alcohol/salt-based liquid biphasic partitioning system and antioxidant activity evaluation. <i>Separation Science and Technology</i> , 2019, 54, 747-758.	2.5	6
15	Emerging crosslinking techniques for glove manufacturers with improved nitrile glove properties and reduced allergic risks. <i>Materials Today Communications</i> , 2019, 19, 39-50.	1.9	25
16	Development of <i>Aurantiochytrium limacinum</i> SR21 cultivation using salt-rich waste feedstock for docosahexaenoic acid production and application of natural colourant in food product. <i>Bioresource Technology</i> , 2019, 271, 30-36.	9.6	18
17	Effects of drying methods on quality attributes of peach (<i>Prunus persica</i>) leather. <i>Drying Technology</i> , 2019, 37, 341-351.	3.1	50
18	Application of microwave-assisted drying on specific energy consumption, effective diffusion coefficient and topological changes of crumb natural rubber (Cis-1, 4- polyisoprene). <i>Chemical Engineering and Processing: Process Intensification</i> , 2018, 128, 19-35.	3.6	9

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19	Pulsed vacuum drying enhances drying kinetics and quality of lemon slices. <i>Journal of Food Engineering</i> , 2018, 224, 129-138.	5.2	176
20	Characterization of edible bird's nest of different production, species and geographical origins using nutritional composition, physicochemical properties and antioxidant activities. <i>Food Research International</i> , 2018, 109, 35-43.	6.2	41
21	Application of liquid biphasic flotation for betacyanins extraction from peel and flesh of <i>Hylocereus polyrhizus</i> and antioxidant activity evaluation. <i>Separation and Purification Technology</i> , 2018, 201, 156-166.	7.9	55
22	<i>Clinacanthus nutans</i> Lindau: Effects of drying methods on the bioactive compounds, color characteristics, and water activity. <i>Drying Technology</i> , 2018, 36, 146-159.	3.1	14
23	Impacts of different drying strategies on drying characteristics, the retention of bio-active ingredient and colour changes of dried Roselle. <i>Chinese Journal of Chemical Engineering</i> , 2018, 26, 303-316.	3.5	18
24	Molecular identification of species and production origins of edible bird's nest using FINS and SYBR green I based real-time PCR. <i>Food Control</i> , 2018, 84, 118-127.	5.5	29
25	Investigation of betacyanins stability from peel and flesh of red-purple pitaya with food additives supplementation and pH treatments. <i>LWT - Food Science and Technology</i> , 2018, 98, 546-558.	5.2	21
26	Innovative and Emerging Drying Technologies for Enhancing Food Quality. <i>Journal of Food Quality</i> , 2018, 2018, 1-2.	2.6	5
27	Pattern recognition analysis on nutritional profile and chemical composition of edible bird's nest for its origin and authentication. <i>International Journal of Food Properties</i> , 2018, 21, 1680-1696.	3.0	25
28	Effect of ultrasound and microwave assisted vacuum frying on mushroom (<i>Agaricus bisporus</i>) chips quality. <i>Food Bioscience</i> , 2018, 25, 111-117.	4.4	46
29	A comparative quality study and energy saving on intermittent heat pump drying of Malaysian edible bird's nest. <i>Drying Technology</i> , 2017, 35, 4-14.	3.1	18
30	Effect of ambient conditions on drying of herbs in solar greenhouse dryer with integrated heat pump. <i>Drying Technology</i> , 2017, 35, 1721-1732.	3.1	42
31	Drying characteristics of <i>Orthosiphon stamineus</i> Benth by solar-assisted heat pump drying. <i>Drying Technology</i> , 2017, 35, 1755-1764.	3.1	36
32	Study on retention of metabolites composition in misai kucing (<i>orthosiphon stamineus</i>) by heat pump assisted solar drying. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13262.	2.0	5
33	Performance and kinetic evaluation of an integrated anaerobic-aerobic bioreactor in the treatment of palm oil mill effluent. <i>Environmental Technology (United Kingdom)</i> , 2017, 38, 1005-1021.	2.2	17
34	Effects of drying on the production of polyphenol-rich cocoa beans. <i>Drying Technology</i> , 2017, 35, 1799-1806.	3.1	20
35	Kinetic retention of sialic acid and antioxidants in Malaysian edible bird's nest during low-temperature drying. <i>Drying Technology</i> , 2017, 35, 827-837.	3.1	9
36	Drying kinetics and evolution of the sample's core temperature and moisture distribution of yam slices (<i>Dioscorea alata</i> L.) during convective hot-air drying. <i>Drying Technology</i> , 2016, 34, 1297-1306.	3.1	55

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37	Color changes, nitrite content, and rehydration capacity of edible bird's nest by advanced drying method. <i>Drying Technology</i> , 2016, 34, 1330-1342.	3.1	10
38	Professor Arun S. Mujumdar Medal for Outstanding Mentorship and Sustained Excellence in Drying Research: Presented at ADC 2015 to Professor Min Zhang. <i>Drying Technology</i> , 2015, 33, 2019-2020.	3.1	0
39	Effects of water blanching on polyphenol reaction kinetics and quality of cocoa beans. AIP Conference Proceedings, 2015, , .	0.4	6
40	Drying kinetics of technical specified rubber. <i>Information Processing in Agriculture</i> , 2015, 2, 64-71.	4.1	8
41	Preliminary nitrite, nitrate and colour analysis of Malaysian edible bird's nest. <i>Information Processing in Agriculture</i> , 2015, 2, 1-5.	4.1	19
42	Technical Review on Crumb Rubber Drying Process and the Potential of Advanced Drying Technique. <i>Agriculture and Agricultural Science Procedia</i> , 2014, 2, 26-32.	0.6	5
43	Combined Drying of Apple Cubes by Using of Heat Pump, Vacuum-Microwave, and Intermittent Techniques. <i>Food and Bioprocess Technology</i> , 2014, 7, 975-989.	4.7	87
44	Evaporation and Diffusion Transport Properties and Mechanical Properties of Alginate Dried Film. <i>Drying Technology</i> , 2014, 32, 117-125.	3.1	10
45	Color Change Kinetics of American Ginseng (<i>Panax quinquefolium</i>) Slices During Air Impingement Drying. <i>Drying Technology</i> , 2014, 32, 418-427.	3.1	127
46	Maximizing the Retention of Ganoderic Acids and Water-Soluble Polysaccharides Content of <i>Ganoderma lucidum</i> Using Two-Stage Dehydration Method. <i>Drying Technology</i> , 2014, 32, 644-656.	3.1	15
47	Guest Editorial: Special Issue on Food Dehydration R&D at Jiangnan University (JU). <i>Drying Technology</i> , 2014, 32, 1742-1742.	3.1	0
48	Optimization of total monomeric anthocyanin (TMA) and total phenolic content (TPC) extractions from mangosteen (<i>Garcinia mangostana</i> Linn.) hull using ultrasonic treatments. <i>Industrial Crops and Products</i> , 2013, 50, 1-7.	5.2	59
49	Simulation of heat and mass transfer of cocoa beans under stepwise drying conditions in a heat pump dryer. <i>Applied Thermal Engineering</i> , 2013, 54, 264-271.	6.0	56
50	Colour, phenolic content and antioxidant capacity of some fruits dehydrated by a combination of different methods. <i>Food Chemistry</i> , 2013, 141, 3889-3896.	8.2	122
51	Optimization of Heat Pump-Assisted Intermittent Drying. <i>Drying Technology</i> , 2012, 30, 1676-1687.	3.1	26
52	ENERGY SAVING IN DRYING PROCESSES. <i>Advances in Process Systems Engineering</i> , 2012, , 577-591.	0.3	0
53	Start-up, steady state performance and kinetic evaluation of a thermophilic integrated anaerobic-aerobic bioreactor (IAAB). <i>Bioresource Technology</i> , 2012, 125, 145-157.	9.6	28
54	Effect of Pre-treatment and Drying Method on Colour Degradation Kinetics of Dried Salak Fruit During Storage. <i>Food and Bioprocess Technology</i> , 2012, 5, 2331-2341.	4.7	25

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55	Extraction of Total Phenolic Content from <i>Garcinia mangostana</i> Linn. hull. I. Effects of Solvents and UV-Vis Spectrophotometer Absorbance Method. <i>Food and Bioprocess Technology</i> , 2012, 5, 2928-2933.	4.7	37
56	Drying kinetics of the individual layer of cocoa beans during heat pump drying. <i>Journal of Food Engineering</i> , 2012, 108, 276-282.	5.2	56
57	Optimization of total phenolic content extracted from <i>Garcinia mangostana</i> Linn. hull using response surface methodology versus artificial neural network. <i>Industrial Crops and Products</i> , 2012, 40, 247-253.	5.2	91
58	An integrated anaerobic-aerobic bioreactor (IAAB) for the treatment of palm oil mill effluent (POME): Start-up and steady state performance. <i>Process Biochemistry</i> , 2012, 47, 485-495.	3.7	83
59	Application of Intermittent Drying of Cyclic Temperature and Step-Up Temperature in Enhancing Textural Attributes of Dehydrated <i>Manilkara zapota</i> . <i>Drying Technology</i> , 2011, 29, 245-252.	3.1	19
60	Drying Kinetics and Antioxidant Phytochemicals Retention of Salak Fruit under Different Drying and Pretreatment Conditions. <i>Drying Technology</i> , 2011, 29, 429-441.	3.1	56
61	Formation of 6-Shogaol of Ginger Oil Under Different Drying Conditions. <i>Drying Technology</i> , 2011, 29, 1884-1889.	3.1	32
62	SOLID-LIQUID EXTRACTION OF BETEL LEAVES (<i>PIPER BETLE</i> L.). <i>Journal of Food Process Engineering</i> , 2011, 34, 549-565.	2.9	26
63	Process simulation and debottlenecking for an industrial cocoa manufacturing process. <i>Food and Bioprocess Technology</i> , 2011, 89, 528-536.	3.6	29
64	Drying of Exotic Tropical Fruits: A Comprehensive Review. <i>Food and Bioprocess Technology</i> , 2011, 4, 163-185.	4.7	150
65	Improving Malaysian cocoa quality through the use of dehumidified air under mild drying conditions. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 239-246.	3.5	26
66	Optimization on thermophilic aerobic treatment of anaerobically digested palm oil mill effluent (POME). <i>Biochemical Engineering Journal</i> , 2011, 55, 193-198.	3.6	31
67	Microstructure and Optical Properties of Salak Fruit Under Different Drying and Pretreatment Conditions. <i>Drying Technology</i> , 2011, 29, 1954-1962.	3.1	19
68	Drying Studies of Tropical Fruits Cultivated in Malaysia: A Review. <i>Journal of Applied Sciences</i> , 2011, 11, 3815-3820.	0.3	11
69	Drying Technology: Trends and Applications in Postharvest Processing. <i>Food and Bioprocess Technology</i> , 2010, 3, 843-852.	4.7	267
70	Biological treatment of anaerobically digested palm oil mill effluent (POME) using a Lab-Scale Sequencing Batch Reactor (SBR). <i>Journal of Environmental Management</i> , 2010, 91, 1738-1746.	7.8	105
71	Plasticity of hot air-dried mannuronate- and guluronate-rich alginate films. <i>Carbohydrate Polymers</i> , 2010, 81, 104-113.	10.2	35
72	Product Quality and Drying Characteristics of Intermittent Heat Pump Drying of <i>Ganoderma tsugae</i> Murrill. <i>Drying Technology</i> , 2010, 28, 1457-1465.	3.1	74

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73	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
74	Modeling using a new thin layer drying model and product quality of cocoa. Journal of Food Engineering, 2009, 90, 191-198.	5.2	195
75	A review on anaerobic-aerobic treatment of industrial and municipal wastewater. Chemical Engineering Journal, 2009, 155, 1-18.	12.7	879
76	Thin layer drying kinetics of cocoa and dried product quality. Biosystems Engineering, 2009, 102, 153-161.	4.3	79
77	Thin-Layer Drying Characteristics and Quality Evaluation of Air-Dried <i>Ganoderma tsugae</i> Murrill. Drying Technology, 2009, 27, 975-984.	3.1	33
78	Drying of Betel Leaves (<i>Piper betle</i> L.): Quality and Drying Kinetics. Drying Technology, 2009, 27, 149-155.	3.1	50
79	Drying Models and Quality Analysis of Sun-Dried Ciku. Drying Technology, 2009, 27, 985-992.	3.1	30
80	Mathematical Modelling of Thin Layer Drying of Salak. Journal of Applied Sciences, 2009, 9, 3048-3054.	0.3	12
81	Determination of Effective Diffusivity of Cocoa Beans using Variable Diffusivity Model. Journal of Applied Sciences, 2009, 9, 3116-3120.	0.3	5
82	Drying kinetics and product quality of dried Chempedak. Journal of Food Engineering, 2008, 88, 522-527.	5.2	86
83	Drying Kinetics, Texture, Color, and Determination of Effective Diffusivities During Sun Drying of Chempedak. Drying Technology, 2008, 26, 1286-1293.	3.1	38
84	Convective Drying of <i>Ganoderma tsugae</i> Murrill and Effect of Temperature on Basidiospores. Drying Technology, 2008, 26, 1524-1533.	3.1	15
85	QUALITY COMPARISON OF COCOA BEANS DRIED USING SOLAR AND SUN DRYING WITH PERFORATED AND NON-PERFORATED DRYING PLATFORM. , 2007, , .		1
86	A SURVEY OF MALAYSIAN COCOA SMALLHOLDRES PROCESSING PRACTICES AND ITS EFFECTS ON DRIED COCOA QUALITY. , 2007, , .		1
87	DESIGN OF HYBRID DRYING "DEDUSTING UNIT PROCESSOR FOR ROUGH RICE PROCESSING. , 2007, , .		0
88	THIN LAYER METHOD ANALYSIS OF SPOUTED BED DRIED MALAYSIAN PADDY "CHARACTERISTIC DRYING CURVES. Journal of Food Process Engineering, 2006, 29, 414-428.	2.9	3
89	Drying Kinetics of Malaysian Paddy (Group D Particles) in Spouted Bed Dryer. International Journal of Food Engineering, 2006, 2, .	1.5	1
90	Drying Characteristics of Malaysian Paddy: Kinetics & Grain Cracking Quality. Drying Technology, 2005, 23, 2477-2489.	3.1	17

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91	Effect of vertical baffles on particle mixing and drying in fluidized beds of group D particles. <i>Particuology: Science and Technology of Particles</i> , 2003, 1, 115-118.	0.4	9
92	A New Variable Diffusion Drying Model for the Second Falling Rate Period of Paddy Dried in a Rapid Bin Dryer. <i>Drying Technology</i> , 2003, 21, 1699-1718.	3.1	20