Hanifah N Lioe

List of Publications by Year
in descending order

39	920	516215 16	454577 30
papers	citations	h-index	g-index

39	39	39	895
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Umami Taste Enhancement of MSG/NaCl Mixtures by Subthreshold L-?-Aromatic Amino Acids. Journal of Food Science, 2005, 70, s401-s405.	1.5	101
2	Chemical and sensory characteristics of low molecular weight fractions obtained from three types of Japanese soy sauce (shoyu) â€“ Koikuchi, tamari and shiro shoyu. Food Chemistry, 2007, 100, 1669-1677.	4.2	98
3	Evaluation of Peptide Contribution to the Intense Umami Taste of Japanese Soy Sauces. Journal of Food Science, 2006, 71, S277-S283.	1.5	94
4	Soy Sauce and Its Umami Taste: A Link from the Past to Current Situation. Journal of Food Science, 2010, 75, R71-6.	1.5	94
5	Low Molecular Weight Compounds Responsible for Savory Taste of Indonesian Soy Sauce. Journal of Agricultural and Food Chemistry, 2004, 52, 5950-5956.	2.4	90
6	Structural changes to starch after acid hydrolysis, debranching, autoclavingâ€cooling cycles, and heat moisture treatment (HMT): A review. Starch/Staerke, 2018, 70, 1700028.	1.1	78
7	Accumulation patterns of lipophilic organic contaminants in surface sediments and in economic important mussel and fish species from Jakarta Bay, Indonesia. Marine Pollution Bulletin, 2016, 110, 767-777.	2.3	34
8	Proteomic study of bioactive peptides from tempe. Journal of Bioscience and Bioengineering, 2019, 128, 241-248.	1.1	33
9	Taste and chemical characteristics of low molecular weight fractions from tofuyo â€“ Japanese fermented soybean curd. Food Chemistry, 2018, 252, 265-270.	4.2	31
10	Umami compounds present in low molecular umami fractions of asam sunti â€“ A fermented fruit of Averrhoa bilimbi L.. Food Chemistry, 2019, 270, 338-343.	4.2	31
11	Hair mercury level of coastal communities in Malaysia: a linkage with fish consumption. European Food Research and Technology, 2008, 227, 1349-1355.	1.6	27
12	Taste of Water-Soluble Extracts Obtained from Over-Fermented Tempe. International Journal of Food Properties, 2016, 19, 2063-2073.	1.3	27
13	Dietary exposure to heterocyclic amines in high-temperature cooked meat and fish in Malaysia. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2010, 27, 1060-1071.	1.1	26
14	Aroma Precursors and Methylpyrazines in Underfermented Cocoa Beans Induced by Endogenous Carboxypeptidase. Journal of Food Science, 2008, 73, H141-7.	1.5	19
15	Nitrite residue and malonaldehyde reduction in dendeng â€" Indonesian dried meat â€" influenced by spices, curing methods and precooking preparation. Meat Science, 2014, 96, 1403-1408.	2.7	19
16	Umami fractions obtained from waterâ€soluble extracts of red oncom and black oncomâ€"Indonesian fermented soybean and peanut products. Journal of Food Science, 2020, 85, 657-665.	1.5	18
17	Chemical and Antioxidant Characteristics of Skin-Derived Collagen Obtained by Acid-Enzymatic Hydrolysis of Bigeye Tuna (Thunnus obesus). Marine Drugs, 2021, 19, 222.	2.2	15
18	Characterization of Streptomyces Isolates Associated with Estuarine Fish Chanos chanos and Profiling of Their Antibacterial Metabolites-Crude-Extract. International Journal of Microbiology, 2020, 2020, 1-12.	0.9	14

#	Article	IF	Citations
19	Evaluation of Major Fatty Acids Determination in Palm Oil by Gas Chromatography-Flame Ionization Detection. Agritech, 2016, 36, 308.	0.0	10
20	Phenolic Compound Profile and Functionality of Aqueous Overripe Tempe Extracts. Current Research in Nutrition and Food Science, 2019, 7, 382-392.	0.3	9
21	The Bioactivity Prediction of Peptides from Tuna Skin Collagen Using Integrated Method Combining In Vitro and In Silico. Foods, 2021, 10, 2739.	1.9	9
22	Partial Purification and Characterization of Bacteriocin-Like Inhibitory Substances Produced by Streptomyces sp. Isolated from the Gut of Chanos chanos. BioMed Research International, 2021, 2021, 1-12.	0.9	8
23	Folate in Milk Fermented by Lactic Acid Bacteria from Different Food Sources. Preventive Nutrition and Food Science, 2021, 26, 230-240.	0.7	7
24	Identification and Characterization of Î±-Glucosidase Inhibition Flavonol Glycosides from Jack Bean		

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37	Validation of Analytical Method for Determination of Adenine and Hypoxanthine Purine Bases in Melinjo Chips by HPLC-UV. , 2019, , .		0
38	The Effect of Bean Size and Curing Process on Aroma Profile and Vanillin/Glucovanillin Content of Indonesian Cured Vanilla Beans. , 2019, , .		0
39	Isoflavones and Bioactivities in Over-fermented Tempeh Extracts. Jurnal Kimia Sains Dan Aplikasi, 2021, 24, 244-251.	0.1	0