

Hanifah N Lioe

List of Publications by Year in descending order

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Version: 2024-02-01

39
papers

920
citations

516215

16
h-index

454577

30
g-index

39
all docs

39
docs citations

39
times ranked

895
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermal Stability of Anisoyl Kaempferol Glycosides in Jack Bean (<i>Canavalia ensiformis</i> (L.) DC) and Their Effect on α -Glucosidase Inhibition. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2695-2700.	2.4	4
2	Umami compounds present in umami fraction of acid-hydrolyzed <i>Spirulina</i> (<i>Spirulina platensis</i>). <i>Algal Research</i> , 2022, 66, 102764.	2.4	4
3	Chemical and Antioxidant Characteristics of Skin-Derived Collagen Obtained by Acid-Enzymatic Hydrolysis of Bigeye Tuna (<i>Thunnus obesus</i>). <i>Marine Drugs</i> , 2021, 19, 222.	2.2	15
4	Folate in Milk Fermented by Lactic Acid Bacteria from Different Food Sources. <i>Preventive Nutrition and Food Science</i> , 2021, 26, 230-240.	0.7	7
5	Variability and relationship of six Indonesian shallots (<i>Allium cepa</i> var. <i>ascalonicum</i>) cultivars based on amino acid profiles and fried shallot's sensory characteristics. <i>Biodiversitas</i> , 2021, 22, .	0.2	0
6	Antifungal Activity and Major Bioactive Compounds of Water Extract of <i>Pangium edule</i> Seed against <i>Aspergillus flavus</i> . <i>International Journal of Food Science</i> , 2021, 2021, 1-11.	0.9	2
7	The Bioactivity Prediction of Peptides from Tuna Skin Collagen Using Integrated Method Combining In Vitro and In Silico. <i>Foods</i> , 2021, 10, 2739.	1.9	9
8	Isoflavones and Bioactivities in Over-fermented Tempeh Extracts. <i>Jurnal Kimia Sains Dan Aplikasi</i> , 2021, 24, 244-251.	0.1	0
9	Partial Purification and Characterization of Bacteriocin-Like Inhibitory Substances Produced by <i>Streptomyces</i> sp. Isolated from the Gut of <i>Chanos chanos</i> . <i>BioMed Research International</i> , 2021, 2021, 1-12.	0.9	8
10	Antidiabetic components from the hexane extract of red kidney beans (<i>Phaseolus vulgaris</i> L.): isolation and structure determination. <i>Bioscience, Biotechnology and Biochemistry</i> , 2020, 84, 598-605.	0.6	4
11	Characterization of <i>Streptomyces</i> Isolates Associated with Estuarine Fish <i>Chanos chanos</i> and Profiling of Their Antibacterial Metabolites-Crude-Extract. <i>International Journal of Microbiology</i> , 2020, 2020, 1-12.	0.9	14
12	Identification and Characterization of α -Glucosidase Inhibition Flavonol Glycosides from Jack Bean		

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19	The Effect of Bean Size and Curing Process on Aroma Profile and Vanillin/Glucovanillin Content of Indonesian Cured Vanilla Beans. , 2019, , .		0
20	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
21	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
22	Kondisi Penyimpanan Kacang Tanah dan Potensi Cemaran Aspergillus flavus pada Pedagang Pengecer Pasar Tradisional di Wilayah Jakarta. Agritech, 2018, 38, 45.	0.0	0
23	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
24	Taste of Water-Soluble Extracts Obtained from Over-Fermented Tempe. International Journal of Food Properties, 2016, 19, 2063-2073.	1.3	27
25	Soy Sauce. , 2016, , 4005-4009.		1
26	Evaluation of Major Fatty Acids Determination in Palm Oil by Gas Chromatography-Flame Ionization Detection. Agritech, 2016, 36, 308.	0.0	10
27	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
28	Soy Sauce. , 2014, , 1-6.		0
29	Soy Sauce. , 2012, , 93-102.		1
30	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
31	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
32	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
33	Aroma Precursors and Methylpyrazines in Underfermented Cocoa Beans Induced by Endogenous Carboxypeptidase. Journal of Food Science, 2008, 73, H141-7.	1.5	19
34	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
35	Evaluation of Peptide Contribution to the Intense Umami Taste of Japanese Soy Sauces. Journal of Food Science, 2006, 71, S277-S283.	1.5	94
36	Umami Taste Enhancement of MSG/NaCl Mixtures by Subthreshold L-?-Aromatic Amino Acids. Journal of Food Science, 2005, 70, s401-s405.	1.5	101

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37	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
38	Savory Peptides Present in Moromi Obtained from Soy Sauce Fermentation of Yellow Soybean. ACS Symposium Series, 2003, , 180-194.	0.5	2
39	Influence of jack bean (<i>Canavalia ensiformis</i> (L) DC) milk processing on bioactive compounds and its antioxidant activity. Food Science and Technology, 0, 42, .	0.8	2