

Choon-Hui Tan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/796808/publications.pdf>

Version: 2024-02-01

13
papers

378
citations

1307594

7
h-index

1199594

12
g-index

13
all docs

13
docs citations

13
times ranked

519
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction and physicochemical properties of low free fatty acid crude palm oil. Food Chemistry, 2009, 113, 645-650.	8.2	147
2	Extraction and physicochemical characterization of chitin and chitosan from Zophobas morio larvae in varying sodium hydroxide concentration. International Journal of Biological Macromolecules, 2018, 108, 135-142.	7.5	114
3	Electrospun biocomposite: nanocellulose and chitosan entrapped within a poly(hydroxyalkanoate) matrix for Congo red removal. Journal of Materials Research and Technology, 2019, 8, 5091-5102.	5.8	37
4	Edible Oils Adulteration: A Review on Regulatory Compliance and Its Detection Technologies. Journal of Oleo Science, 2021, 70, 1343-1356.	1.4	17
5	Changes in oxidation indices and minor components of low free fatty acid and freshly extracted crude palm oils under two different storage conditions. Journal of Food Science and Technology, 2017, 54, 1757-1764.	2.8	15
6	Red Palm Oil: A Review on Processing, Health Benefits and Its Application in Food. Journal of Oleo Science, 2021, 70, 1201-1210.	1.4	15
7	In-vitro bioaccessibility of spray dried refined kenaf (Hibiscus cannabinus) seed oil applied in coffee drink. Journal of Food Science and Technology, 2020, 57, 2507-2515.	2.8	8
8	Convective Air Drying of <i>Spondias Dulcis</i> and Product Quality. International Journal of Food Engineering, 2019, 15, .	1.5	6
9	Valorization of fruits, vegetables, and their by-products: Drying and bio-drying. Drying Technology, 2022, 40, 1514-1538.	3.1	6
10	Nutritive bambara groundnut powdered drink mix: characterization and in-vivo assessment of the cholesterol-lowering effect. Journal of Food Science and Technology, 2021, 58, 2992-3000.	2.8	5
11	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
12	Drought-tolerant Bambara groundnuts as future food: a comprehensive review of its properties and applications in food. British Food Journal, 2022, 124, 3680-3694.	2.9	4
13	Biodegradable starch composite from stale bread: effect of electron beam irradiation. Green Materials, 2022, 10, 41-46.	2.1	0