

# Raznim Arni Abd Razak

## List of Publications by Year in descending order

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Version: 2024-02-01

12  
papers

294  
citations

1039406

9  
h-index

1372195

10  
g-index

12  
all docs

12  
docs citations

12  
times ranked

254  
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermal stability and transient of esterified 3- $\alpha$ -MCPD and glycidol during atmospheric frying and subsequent low-pressure drainage of products with different surface-to-volume ratio. <i>International Journal of Food Science and Technology</i> , 2022, 57, 7460-7467.	1.3	0
2	Selection of Vegetable Oils and Frying Cycles Influencing Acrylamide Formation in the Intermittently Fried Beef Nuggets. <i>Foods</i> , 2021, 10, 257.	1.9	11
3	Intermittent frying effect on French fries in palm olein, sunflower, soybean and canola oils on quality indices, 3-monochloropropane-1,2-diol esters (3-MCPDE), glycidyl esters (GE) and acrylamide contents. <i>Food Control</i> , 2021, 124, 107887.	2.8	17
4	Vitamin A and E Homologues Impacting the Fate of Acrylamide in Equimolar Asparagine-Glucose Model System. <i>Antioxidants</i> , 2021, 10, 993.	2.2	1
5	Contribution of lipid towards acrylamide formation during intermittent frying of French fries. <i>Food Control</i> , 2020, 118, 107430.	2.8	28
6	Preliminary Large Scale Mitigation of 3-Monochloropropane-1, 2-diol (3-MCPD) Esters and Glycidyl Esters in Palm Oil. <i>Journal of Oleo Science</i> , 2020, 69, 815-824.	0.6	15
7	Verification and evaluation of monochloropropanediol (MCPD) esters and glycidyl esters in palm oil products of different regions in Malaysia. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 1626-1636.	1.1	10
8	Effect of Anti-Clouding Agent on the Fate of 3-Monochloropropane-1,2-Diol Esters and Glycidyl Esters in Palm Olein during Repeated Frying. <i>Molecules</i> , 2019, 24, 2332.	1.7	13
9	Impartial assessment of oil degradation through partitioning of polar compounds in vegetable oils under simulated frying practice of fast food restaurants. <i>Food Control</i> , 2019, 96, 445-455.	2.8	30
10	Other factors to consider in the formation of chloropropanediol fatty esters in oil processes. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 817-824.	1.1	25
11	Detection and monitoring of 3-monochloropropane-1,2-diol (3-MCPD) esters in cooking oils. <i>Food Control</i> , 2012, 25, 355-360.	2.8	52
12	Effects of Degumming and Bleaching on 3- $\alpha$ -MCPD Esters Formation During Physical Refining. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1839-1844.	0.8	92