

Ezzat Mohamad Azman

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8155587/publications.pdf>

Version: 2024-02-01

11
papers

60
citations

1684188

5
h-index

1588992

8
g-index

11
all docs

11
docs citations

11
times ranked

60
citing authors

#	ARTICLE	IF	CITATIONS
1	A Review of Clean Label Approaches to Chilli Paste Processing. International Journal of Food Science and Technology, 2022, 57, 763-773.	2.7	5
2	Effect of acidified water on phenolic profile and antioxidant activity of dried blackcurrant (<i>Ribes</i>) Tj ETQq0 0 0 rgBT /Overlock_10 Tf 50 7	3.2	6
3	Effect of process variables in supercritical carbon dioxide extraction of tocotrienols from hydrolyzed palm fatty acid distillate (<sc>PFAD</sc>). Journal of Food Processing and Preservation, 2022, 46, .	2.0	1
4	Edible oils as a co-extractant for the supercritical carbon dioxide extraction of flavonoids from propolis. PLoS ONE, 2022, 17, e0266673.	2.5	2
5	Effect of dehydration on phenolic compounds and antioxidant activity of blackcurrant (<i>Ribes) Tj ETQq1 1 0.784314 rgBT /Overlock_16	2.7	16
6	Organic acid composition and consumer acceptability of fermented fish produced from black tilapia (<i>Oreochromis mossambicus</i>) and Javanese carp (<i>Puntius gonionotus</i>) using natural and acid-assisted fermentation. Food Research, 2021, 5, 262-271.	0.8	1
7	Optimization of the Drum Drying Parameters and Citric Acid Level to Produce Purple Sweet Potato (<i>Ipomoea batatas</i> L.) Powder Using Response Surface Methodology. Foods, 2021, 10, 1378.	4.3	8
8	The effects of heat treatment and modified atmosphere packaging on the storage stability of noni (<i>Morinda citrifolia</i> L.) fruit. Food Research, 2021, 5, 105-115.	0.8	0
9	Acetic acid buffer as extraction medium for free and bound phenolics from dried blackcurrant (<i>Ribes nigrum</i> L.) skins. Journal of Food Science, 2020, 85, 3745-3755.	3.1	18
10	Production and properties of spray dried <i>Clinacanthus nutans</i> using modified corn starch as drying agent. Food Research, 2020, 4, 1700-1709.	0.8	1
11	Production of innovative antioxidant-rich and gluten-free extruded puffed breakfast cereals from purple sweet potato (<i>Ipomoea batatas</i> L.) and red rice using a mixture design approach. Journal of Food Processing and Preservation, 0, , .	2.0	2