

Hasanah M Ghazali

List of Publications by Year in descending order

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179
papers

5,636
citations

76196
40
h-index

110170
64
g-index

179
all docs

179
docs citations

179
times ranked

5525
citing authors

#	ARTICLE	IF	CITATIONS
1	Lemongrass essential oil incorporated into alginate-based edible coating for shelf-life extension and quality retention of fresh-cut pineapple. <i>Postharvest Biology and Technology</i> , 2014, 88, 1-7.	2.9	256
2	Some physico-chemical properties of <i>Moringa oleifera</i> seed oil extracted using solvent and aqueous enzymatic methods. <i>Food Chemistry</i> , 2005, 93, 253-263.	4.2	246
3	Optimisation of ultrasound-assisted extraction of oil from papaya seed by response surface methodology: Oil recovery, radical scavenging antioxidant activity, and oxidation stability. <i>Food Chemistry</i> , 2015, 172, 7-17.	4.2	198
4	Frying quality and stability of high-oleic <i>Moringa oleifera</i> seed oil in comparison with other vegetable oils. <i>Food Chemistry</i> , 2007, 105, 1382-1389.	4.2	191
5	Effect of gum arabic coating combined with calcium chloride on physico-chemical and qualitative properties of mango (<i>Mangifera indica</i> L.) fruit during low temperature storage. <i>Scientia Horticulturae</i> , 2015, 190, 187-194.	1.7	148
6	Extraction and physicochemical properties of low free fatty acid crude palm oil. <i>Food Chemistry</i> , 2009, 113, 645-650.	4.2	147
7	Recent advances in food biopeptides: Production, biological functionalities and therapeutic applications. <i>Biotechnology Advances</i> , 2015, 33, 80-116.	6.0	145
8	Composition and thermal profile of crude palm oil and its products. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1999, 76, 237-242.	0.8	134
9	Physicochemical properties, rheological behavior and morphology of pectin-pea protein isolate mixtures and conjugates in aqueous system and oil in water emulsion. <i>Food Hydrocolloids</i> , 2016, 56, 405-416.	5.6	109
10	Polyphenoloxidase from guava (<i>Psidium guajava</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 1985, 36, 1259-1265.	1.7	98
11	Ultrasound-assisted extraction and solvent extraction of papaya seed oil: Crystallization and thermal behavior, saturation degree, color and oxidative stability. <i>Industrial Crops and Products</i> , 2014, 52, 702-708.	2.5	93
12	Naringin content in local citrus fruits. <i>Food Chemistry</i> , 1990, 37, 113-121.	4.2	92
13	Enzymatic transesterification of palm olein with nonspecific and 1,3-specific lipases. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1995, 72, 633-639.	0.8	91
14	PROPERTIES OF <i>CARICA PAPAYA</i> L. (PAPAYA) SEED OIL FOLLOWING EXTRACTIONS USING SOLVENT AND AQUEOUS ENZYMATIc METHODS. <i>Journal of Food Lipids</i> , 2005, 12, 62-76.	0.9	85
15	Influence of gum arabic coating enriched with calcium chloride on physiological, biochemical and quality responses of mango (<i>Mangifera indica</i> L.) fruit stored under low temperature stress. <i>Postharvest Biology and Technology</i> , 2016, 111, 362-369.	2.9	82
16	Effect of pH on phosphorylation of sago starch. <i>Carbohydrate Polymers</i> , 2000, 42, 85-90.	5.1	77
17	Textural, Rheological and Sensory Properties and Oxidative Stability of Nut Spreads – A Review. <i>International Journal of Molecular Sciences</i> , 2013, 14, 4223-4241.	1.8	75
18	Physicochemical Characteristics of <i>Nigella</i> Seed (<i>Nigella sativa</i> L.) Oil as Affected by Different Extraction Methods. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 533-540.	0.8	72

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19	Ultrasound-Assisted Extraction (UAE) and Solvent Extraction of Papaya Seed Oil: Yield, Fatty Acid Composition and Triacylglycerol Profile. <i>Molecules</i> , 2013, 18, 12474-12487.	1.7	67
20	Detection of lard and randomized lard as adulterants in refined-bleached-deodorized palm oil by differential scanning calorimetry. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2001, 78, 1113-1119.	0.8	61
21	Use of enzymatic transesterified palm stearin-sunflower oil blends in the preparation of table margarine formulation. <i>Food Chemistry</i> , 1999, 64, 83-88.	4.2	60
22	Modelling the effect of water activity and temperature on growth rate and aflatoxin production by two isolates of <i>Aspergillus flavus</i> on paddy. <i>Journal of Applied Microbiology</i> , 2011, 111, 1262-1274.	1.4	60
23	Distinguishing lard from other animal fats in admixtures of some vegetable oils using liquid chromatographic data coupled with multivariate data analysis. <i>Food Chemistry</i> , 2005, 91, 5-14.	4.2	58
24	Nutritional, phytochemical and commercial quality of Noni fruit: A multi-beneficial gift from nature. <i>Trends in Food Science and Technology</i> , 2015, 45, 118-129.	7.8	58
25	Comparison of subcritical CO ₂ and ultrasound-assisted aqueous methods with the conventional solvent method in the extraction of avocado oil. <i>Journal of Supercritical Fluids</i> , 2018, 135, 45-51.	1.6	58
26	Anti- and Pro-Lipase Activity of Selected Medicinal, Herbal and Aquatic Plants, and Structure Elucidation of an Anti-Lipase Compound. <i>Molecules</i> , 2013, 18, 14651-14669.	1.7	56
27	PHYSICOCHEMICAL PROPERTIES OF <i>CUCUMIS MELO</i> VAR. <i>INODORUS</i> (HONEYDEW MELON) SEED AND SEED OIL. <i>Journal of Food Lipids</i> , 2008, 15, 42-55.	0.9	55
28	Isothermal crystallization kinetics of refined palm oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2002, 79, 403-410.	0.8	52
29	Modeling Growth Rate and Assessing Aflatoxins Production by <i>Aspergillus flavus</i> as a Function of Water Activity and Temperature on Polished and Brown Rice. <i>Journal of Food Science</i> , 2013, 78, M56-63.	1.5	52
30	Interpretation of triacylglycerol profiles of palm oil, palm kernel oil and their binary blends. <i>Food Chemistry</i> , 2007, 100, 178-191.	4.2	51
31	Determination of iodine value of palm oil based on triglyceride composition. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1998, 75, 789-792.	0.8	47
32	The use of cooling and heating thermograms for monitoring of tallow, lard and chicken fat adulterations in canola oil. <i>Food Research International</i> , 2002, 35, 1007-1014.	2.9	47
33	Effect of Saturated/Unsaturated Fatty Acid Ratio on Physicochemical Properties of Palm Olein-Olive Oil Blend. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2010, 87, 255-262.	0.8	47
34	Physicochemical and functional properties of yeast fermented brown rice flour. <i>Journal of Food Science and Technology</i> , 2015, 52, 5534-5545.	1.4	45
35	Optimization of hot water extraction of roselle juice using response surface methodology: a comparative study with other extraction methods. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 1273-1278.	1.7	44
36	Coconut (<i>Cocos nucifera</i> L.) sap as a potential source of sugar: Antioxidant and nutritional properties. <i>Food Science and Nutrition</i> , 2020, 8, 1777-1787.	1.5	44

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37	USE OF ENZYMES TO ENHANCE OIL RECOVERY DURING AQUEOUS EXTRACTION OF MORINGA OLEIFERA SEED OIL. <i>Journal of Food Lipids</i> , 2006, 13, 113-130.	0.9	43
38	Compositional and thermal analysis of RBD palm oil adulterated with lipase-catalyzed interesterified lard. <i>Food Chemistry</i> , 2002, 76, 249-258.	4.2	42
39	Combination of saponification and dispersive liquid-liquid microextraction for the determination of tocopherols and tocotrienols in cereals by reversed-phase high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2013, 1300, 31-37.	1.8	42
40	Physico-Chemical Characterisation of the Fat from Red-Skin Rambutan (<i>Nephellium lappaceum</i> L.) Seed. <i>Journal of Oleo Science</i> , 2013, 62, 335-343.	0.6	41
41	Formation and reduction of 5-hydroxymethylfurfural at frying temperature in model system as a function of amino acid and sugar composition. <i>Food Chemistry</i> , 2015, 182, 164-170.	4.2	41
42	Stability of betanin in pitaya powder and confection as affected by resistant maltodextrin. <i>LWT - Food Science and Technology</i> , 2017, 84, 129-134.	2.5	40
43	Effect of enzymatic transesterification on the melting points of palm stearin-sunflower oil mixtures. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1998, 75, 881-886.	0.8	39
44	Effects of combining ultraviolet and mild heat treatments on enzymatic activities and total phenolic contents in pineapple juice. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 511-516.	2.7	38
45	Tocopherol and tocotrienol contents of different varieties of rice in Malaysia. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 672-678.	1.7	37
46	N-Acetyl-d-glucosamine kinase and germ-tube formation in <i>Candida albicans</i> . <i>Experimental Mycology</i> , 1980, 4, 147-159.	1.8	35
47	Comparison of lipase-transesterified blend with some commercial solid frying shortenings in Malaysia. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2001, 78, 1213-1219.	0.8	33
48	Application of differential scanning calorimetry (DSC), HPLC and pNMR for interpretation primary crystallisation caused by combined low and high melting TAGs. <i>Food Chemistry</i> , 2012, 132, 603-612.	4.2	33
49	Effects of Gellan-Based Edible Coating on the Quality of Fresh-Cut Pineapple During Cold Storage. <i>Food and Bioprocess Technology</i> , 2014, 7, 2144-2151.	2.6	33
50	Lard uptake and its detection in selected food products deep-fried in lard. <i>Food Research International</i> , 2003, 36, 1047-1060.	2.9	32
51	Trans- and cis-urocanic acid, biogenic amine and amino acid contents in ikan pekasam (fermented fish) produced from Javanese carp (<i>Puntius gonionotus</i>) and black tilapia (<i>Oreochromis mossambicus</i>). <i>Food Chemistry</i> , 2015, 172, 893-899.	4.2	32
52	Validation of a HPLC method for determination of hydroxymethylfurfural in crude palm oil. <i>Food Chemistry</i> , 2014, 154, 102-107.	4.2	31
53	Mycelium-Bound Lipase from a Locally Isolated Strain of <i>Aspergillus flavus</i> Link: Pattern and Factors Involved in its Production. <i>Journal of Chemical Technology and Biotechnology</i> , 1996, 67, 157-163.	1.6	29
54	Physical properties of <i>Pseudomonas</i> and <i>Rhizomucor miehei</i> lipase-catalyzed transesterified blends of palm stearin:palm kernel olein. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1998, 75, 953-959.	0.8	29

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55	Effect of Blending and Emulsification on Thermal Behavior, Solid Fat Content, and Microstructure Properties of Palm Oil-Based Margarine Fats. <i>Journal of Food Science</i> , 2011, 76, C21-30.	1.5	29
56	Physico-chemical Characteristics of Papaya (<i>Carica papaya</i> L.) Seed Oil of the Hong Kong/Sekaki Variety. <i>Journal of Oleo Science</i> , 2014, 63, 885-892.	0.6	29
57	Chemical profile and antiacetylcholinesterase, antityrosinase, antioxidant and α -glucosidase inhibitory activity of <i>Cynometra cauliflora</i> L. leaves. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 635-642.	1.7	29
58	Storage stability, color kinetics and morphology of spray-dried soursop (<i>Annona muricata</i> L.) powder: effect of anticaking agents. <i>International Journal of Food Properties</i> , 2018, 21, 1937-1954.	1.3	29
59	Physical properties of palm kernel olein-anhydrous milk fat mixtures transesterified using mycelium-bound lipase from <i>Rhizomucor miehei</i> . <i>Food Chemistry</i> , 2001, 72, 447-454.	4.2	28
60	Kinetics of papaya pectinesterase. <i>Food Chemistry</i> , 1995, 53, 129-135.	4.2	27
61	Enzymatic production of linear long-chain dextrin from sago (<i>Metroxylon sago</i>) starch. <i>Food Chemistry</i> , 2007, 100, 774-780.	4.2	27
62	Pectinesterase extraction from papaya. <i>Food Chemistry</i> , 1993, 47, 183-185.	4.2	26
63	Substrate preference of mycelium-bound lipase from a strain of <i>Aspergillus Flavus</i> Link. <i>Biotechnology Letters</i> , 1998, 20, 369-372.	1.1	25
64	Enzymatic transesterification of palm stearin: anhydrous milk fat mixtures using 1,3-specific and non-specific lipases. <i>Food Chemistry</i> , 2000, 70, 221-225.	4.2	25
65	Physical and chemical properties of a lipase-transesterified palm stearin/palm kernel olein blend and its isopropanol-solid and high melting triacylglycerol fractions. <i>Food Chemistry</i> , 2002, 76, 155-164.	4.2	25
66	DIFFERENTIAL SCANNING CALORIMETRIC ANALYSIS FOR DETERMINATION OF SOME ANIMAL FATS AS ADULTERANTS IN PALM OLEIN. <i>Journal of Food Lipids</i> , 2003, 10, 63-79.	0.9	25
67	Crystallisation regime of w/o emulsion [e.g. multipurpose margarine] models during storage. <i>Food Chemistry</i> , 2012, 133, 1485-1493.	4.2	25
68	Changes in urocanic acid, histamine, putrescine and cadaverine levels in Indian mackerel (<i>Rastrelliger</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	25
69	Physico-chemical properties of <i>Moringa oleifera</i> seed oil enzymatically interesterified with palm stearin and palm kernel oil and its potential application in food. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3321-3333.	1.7	24
70	Effect of virgin avocado oil on diet-induced hypercholesterolemia in rats via ¹ H NMR-based metabolomics approach. <i>Phytotherapy Research</i> , 2018, 32, 2264-2274.	2.8	24
71	Characteristics of fat, and saponin and tannin contents of 11 varieties of rambutan (<i>Nephelium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	1.3	24
72	Acidolysis of several vegetable oils by mycelium-bound lipase of <i>Aspergillus flavus</i> link. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1997, 74, 1121-1128.	0.8	23

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73	Physical properties of lipase-catalyzed transesterified blends of palm stearin and anhydrous milk fat. <i>Food Chemistry</i> , 2000, 70, 215-219.	4.2	23
74	Physico-Chemical Characterization of Oils Extracted from Noni, Spinach, Lady's Finger, Bitter Gourd and Mustard Seeds, and Copra. <i>International Journal of Food Properties</i> , 2015, 18, 2508-2527.	1.3	23
75	Assessing the quality of sardine based on biogenic amines using a fuzzy logic model. <i>Food Chemistry</i> , 2017, 221, 936-943.	4.2	23
76	Optimization of ultrasound-assisted aqueous extraction to produce virgin avocado oil with low free fatty acids. <i>Journal of Food Process Engineering</i> , 2018, 41, e12656.	1.5	23
77	Characterization of Virgin Avocado Oil Obtained via Advanced Green Techniques. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800170.	1.0	23
78	Fat properties and antinutrient content of rambutan (<i>Nephelium lappaceum</i> L.) seed during solid-state fermentation of rambutan fruit. <i>Food Chemistry</i> , 2019, 274, 808-815.	4.2	23
79	Optimization of spray-drying parameters for the production of Cempedak™ (<i>Artocarpus integer</i>) fruit powder. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3238-3249.	1.6	23
80	Improved NARP-HPLC method for separating triglycerides of palm olein and its solid fractions obtained at low temperature storage. <i>Food Chemistry</i> , 1996, 56, 181-186.	4.2	22
81	Partial Characterization of an Enzymatic Extract from Bentong Ginger (<i>Zingiber officinale</i> var.) Tj ETQq1 1 0.784314 1.78 BT / Overlock 10	1.7	22
82	Temperature, water activity and gas composition effects on the growth and aflatoxin production by <i>Aspergillus flavus</i> on paddy. <i>Journal of Stored Products Research</i> , 2016, 67, 49-55.	1.2	22
83	Effect of enzymatic transesterification with flaxseed oil on the high-melting glycerides of palm stearin and palm olein. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 133-137.	0.8	21
84	Flow properties of table margarine prepared from lipase-catalysed transesterified palm stearin:palm kernel olein feedstock. <i>Food Chemistry</i> , 1999, 64, 221-226.	4.2	20
85	Effects of Enzymatic Liquefaction, Maltodextrin Concentration, and Spray-Dryer Air Inlet Temperature on Pumpkin Powder Characteristics. <i>Food and Bioprocess Technology</i> , 2012, 5, 2837-2847.	2.6	20
86	Development of Pistachio (<i>Pistacia vera</i> L.) Spread. <i>Journal of Food Science</i> , 2013, 78, S484-9.	1.5	20
87	Physicochemical properties and toxicity of cocoa powder-like product from roasted seeds of fermented rambutan (<i>Nephelium lappaceum</i> L.) fruit. <i>Food Chemistry</i> , 2019, 271, 298-308.	4.2	20
88	Determination of iodine value of palm oil by differential scanning calorimetry. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1997, 74, 939-942.	0.8	19
89	Physicochemical Properties and Potential Food Applications of Moringa oleifera Seed Oil Blended with Other Vegetable Oils. <i>Journal of Oleo Science</i> , 2014, 63, 811-822.	0.6	19
90	Rheological Properties and Emulsifying Activity of Gum Karaya (<i>Sterculia Urens</i>) in Aqueous System and Oil in Water Emulsion: Heat Treatment and Microwave Modification. <i>International Journal of Food Properties</i> , 2016, 19, 662-679.	1.3	19

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91	Production and characterization of enzyme-treated spray-dried soursop (<i>Annona muricata</i> L.) powder. <i>Journal of Food Process Engineering</i> , 2018, 41, e12688.	1.5	19
92	Determination of cell viability using acridine orange/propidium iodide dual-spectrofluorometry assay. <i>Cogent Food and Agriculture</i> , 2019, 5, 1582398.	0.6	19
93	Polymorphism, textural and crystallization properties of winged bean (<i>Psophocarpus tetragonolobus</i> ,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2019, 100, 158-166.	2.5	19
94	Purification and molecular properties of papaya pectinesterase. <i>Food Chemistry</i> , 1994, 49, 373-378.	4.2	18
95	Use of gas liquid chromatography in combination with pancreatic lipolysis and multivariate data analysis techniques for identification of lard contamination in some vegetable oils. <i>Food Chemistry</i> , 2005, 90, 23-30.	4.2	18
96	Changes in selected quality characteristics of minimally processed carambola (<i>Averrhoa carambola</i> L.) when treated with ascorbic acid. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 702-709.	1.7	18
97	Soy Protein-Gum Karaya Conjugate: Emulsifying Activity and Rheological Behavior in Aqueous System and Oil in Water Emulsion. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1-10.	0.8	18
98	Characterization of enzyme-liquefied soursop (<i>Annona muricata</i> L.) puree. <i>LWT - Food Science and Technology</i> , 2018, 94, 40-49.	2.5	18
99	Moisture sorption isotherm and shelf-life prediction of anticaking agent incorporated spray-dried soursop (<i>Annona muricata</i> L.) powder. <i>Journal of Food Process Engineering</i> , 2019, 42, e13134.	1.5	18
100	The effect of particle size on the physical properties of Arabic gum powder. <i>Journal of Food Process Engineering</i> , 2020, 43, e13368.	1.5	18
101	Effect of enzymatic transesterification on the fluidity of palm stearin-palm kernel olein mixtures. <i>Food Chemistry</i> , 1998, 63, 155-159.	4.2	17
102	Determination of urocanic acid, a compound implicated in histamine toxicity, and assessment of biogenic amines relative to urocanic acid content in selected fish and fish products. <i>Journal of Food Composition and Analysis</i> , 2015, 37, 95-103.	1.9	17
103	Effects of moist-heat treatments on color improvement, physicochemical, antioxidant, and resistant starch properties of drum-dried purple sweet potato powder. <i>Journal of Food Process Engineering</i> , 2019, 42, e12951.	1.5	17
104	Fermented Brown Rice Flour as Functional Food Ingredient. <i>Foods</i> , 2014, 3, 149-159.	1.9	16
105	Comparative Analysis of the Physico-Chemical, Thermal, and Oxidative Properties of Winged Bean and Soybean Oils. <i>International Journal of Food Properties</i> , 2016, 19, 2769-2787.	1.3	16
106	Selected Physicochemical Properties of Registered Clones and Wild Types Rambutan (<i>Nephelium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 0.3	0.3	16
107	Sorption isotherms and isosteric heats of sorption of Malaysian paddy. <i>Journal of Food Science and Technology</i> , 2014, 51, 2656-2663.	1.4	15
108	Changes in oxidation indices and minor components of low free fatty acid and freshly extracted crude palm oils under two different storage conditions. <i>Journal of Food Science and Technology</i> , 2017, 54, 1757-1764.	1.4	15

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109	Processing of coconut sap into sugar syrup using rotary evaporation, microwave, and openâ€heat evaporation techniques. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4012-4019.	1.7	15
110	Composition of crystals of palm olein formed at room temperature. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1995, 72, 343-347.	0.8	14
111	Purification and N-terminal amino acid sequence of fructose-6-phosphate phosphoketolase from <i>Bifidobacterium longum</i> BB536. <i>Letters in Applied Microbiology</i> , 2001, 32, 235-239.	1.0	14
112	A comparative study of extraction techniques for maximum recovery of glutamate decarboxylase (GAD) from <i>Aspergillus oryzae</i> NSK. <i>BMC Research Notes</i> , 2013, 6, 526.	0.6	14
113	Oxidative Stability of Pistachio (<i>Pistacia vera</i> L.) Paste and Spreads. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1015-1021.	0.8	14
114	Hypocholesterolaemic and hepatoprotective effects of virgin avocado oil in dietâ€induced hypercholesterolaemia rats. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2706-2713.	1.3	14
115	Stability studies of papaya pectinesterase. <i>Food Chemistry</i> , 1995, 53, 391-396.	4.2	13
116	Fatty acid preference of mycelium-bound lipase from a locally isolated strain of <i>Geotrichum candidum</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2007, 23, 1771-1778.	1.7	13
117	Effect of processing method on vitamin profile, antioxidant properties and total phenolic content of coconut (<i>Cocos nucifera</i> L.) sugar syrup. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2762-2770.	1.3	13
118	RANDOMNESS TEST OF FATTY ACIDS DISTRIBUTION IN TRIACYLGLYCEROL MOLECULES OF PALM OIL. <i>Journal of Food Lipids</i> , 1998, 5, 113-123.	0.9	12
119	Effect of temperature-controlled fermentation on physico-chemical properties and lactic acid bacterial count of durian (<i>Durio zibethinus</i> Murr.) pulp. <i>Journal of Food Science and Technology</i> , 2014, 51, 2977-2989.	1.4	12
120	Chemical constituents and biological activities of <i>Callicarpa maingayi</i> leaves. <i>South African Journal of Botany</i> , 2016, 104, 98-104.	1.2	12
121	Enhancement of Nutritional and Antioxidant Properties of Brown Rice Flour Through Solidâ€State Yeast Fermentation. <i>Cereal Chemistry</i> , 2017, 94, 519-523.	1.1	12
122	Antioxidative and Quality Properties of Full-Fat Date Seeds Brew as Influenced by the Roasting Conditions. <i>Antioxidants</i> , 2019, 8, 226.	2.2	12
123	Characterisation of musk lime (<i>Citrus microcarpa</i>) seed oil. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 676-683.	1.7	11
124	Sensory and Physicochemical Qualities of Palm Olein and Sesame Seed Oil Blends during Frying of Banana Chips. <i>Journal of Agricultural Science</i> , 2010, 2, .	0.1	11
125	EFFECT OF γ -IRRADIATION ON THE PHYSICO-CHEMICAL PROPERTIES, AND MICROBIAL AND SENSORY QUALITIES OF COLD-STORED ONION PUREE. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 889-898.	0.9	11
126	Smart electrical bi-layers lipopeptides: Novel peptidic chains like zigzag map esterified with phospho-glyceride as mono-layer moieties capable in forming a meso-sphere- envelop with scaffold-ability to cellular impurities. <i>Journal of Controlled Release</i> , 2018, 274, 93-101.	4.8	11

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127	Physical properties, resistant starch content and antioxidant profile of purple sweet potato powder after 12 months of storage. <i>International Journal of Food Properties</i> , 2019, 22, 974-984.	1.3	11
128	The effect of germination of the physico-chemical properties of black gram (<i>Vigna mungo</i> L.). <i>Food Chemistry</i> , 1991, 41, 99-106.	4.2	10
129	In-situ crosslinking of <i>Aspergillus flavus</i> lipase: Improvement of activity, stability and properties. <i>Biotechnology Letters</i> , 1996, 18, 1169-1174.	1.1	10
130	Performance of a lipase-catalyzed transesterified palm kernel olein and palm stearin blend in frying banana chips. <i>Food Chemistry</i> , 2001, 74, 21-33.	4.2	10
131	The Effect of Monoglyceride Addition on the Rheological Properties of Pistachio Spread. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1517-1521.	0.8	10
132	Determination of <i>trans</i> - and <i>cis</i> -urocanic Acid in Relation to Histamine, Putrescine, and Cadaverine Contents in Tuna (<i>Auxis Thazard</i>) at Different Storage Temperatures. <i>Journal of Food Science</i> , 2015, 80, T479-83.	1.5	10
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