

Hasanah M Ghazali

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172
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ext. citations

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L-index

#	Paper	IF	Citations
172	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	6.2	187
171	Some physico-chemical properties of Moringa oleifera seed oil extracted using solvent and aqueous enzymatic methods. <i>Food Chemistry</i> , 2005 , 93, 253-263	8.5	186
170	Frying quality and stability of high-oleic Moringa oleifera seed oil in comparison with other vegetable oils. <i>Food Chemistry</i> , 2007 , 105, 1382-1389	8.5	152
169	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	8.5	142
168	Extraction and physicochemical properties of low free fatty acid crude palm oil. <i>Food Chemistry</i> , 2009 , 113, 645-650	8.5	112
167	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	1.8	110
166	Recent advances in food biopeptides: production, biological functionalities and therapeutic applications. <i>Biotechnology Advances</i> , 2015 , 33, 80-116	17.8	106
165	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	4.1	86
164	Polyphenoloxidase from guava (<i>Psidium guajava</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 1985 , 36, 1259-1265	4.3	84
163	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	1.8	77
162	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	10.6	72
161	Naringin content in local citrus fruits. <i>Food Chemistry</i> , 1990 , 37, 113-121	8.5	72
160	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	5.9	71
159	Effect of pH on phosphorylation of sago starch. <i>Carbohydrate Polymers</i> , 2000 , 42, 85-90	10.3	64
158	PROPERTIES OF CARICA PAPAYA L. (PAPAYA) SEED OIL FOLLOWING EXTRACTIONS USING SOLVENT AND AQUEOUS ENZYMATIc METHODS. <i>Journal of Food Lipids</i> , 2005 , 12, 62-76		63
157	Use of enzymatic transesterified palm stearin-sunflower oil blends in the preparation of table margarine formulation. <i>Food Chemistry</i> , 1999 , 64, 83-88	8.5	56
156	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	6.2	52

155	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, 1262-74	4.7	51
154	Physicochemical Characteristics of Nigella 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	1.8	50
153	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	1.8	50
152	Textural, rheological and sensory properties and oxidative stability of nut spreads; a review. <i>International Journal of Molecular Sciences</i> , 2013 , 14, 4223-41	6.3	47
151	Ultrasound-assisted extraction (UAE) and solvent extraction of papaya seed oil: yield, fatty acid composition and triacylglycerol profile. <i>Molecules</i> , 2013 , 18, 12474-87	4.8	47
150	Interpretation of triacylglycerol profiles of palm oil, palm kernel oil and their binary blends. <i>Food Chemistry</i> , 2007 , 100, 178-191	8.5	47
149	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, 14651-69	4.8	44
148	Isothermal crystallization kinetics of refined palm oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 403-410	1.8	44
147	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	8.5	43
146	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	7	43
145	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	3.4	42
144	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	4.2	40
143	PHYSICO-CHEMICAL PROPERTIES OF CUCUMIS MELO VAR. INODORUS (HONEYDEW MELON) SEED AND SEED OIL. <i>Journal of Food Lipids</i> , 2008 , 15, 42-55		38
142	Compositional and thermal analysis of RBD palm oil adulterated with lipase-catalyzed interesterified lard. <i>Food Chemistry</i> , 2002 , 76, 249-258	8.5	37
141	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, 31-7	4.5	36
140	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	1.8	36
139	Effect of enzymatic transesterification on the melting points of palm stearin-sunflower oil mixtures. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1998 , 75, 881-886	1.8	36
138	Physicochemical and functional properties of yeast fermented brown rice flour. <i>Journal of Food Science and Technology</i> , 2015 , 52, 5534-45	3.3	35

137	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	4.3	34
136	Physico-chemical characterisation of the fat from red-skin rambutan (<i>Nephellium lappaceum</i> L.) seed. <i>Journal of Oleo Science</i> , 2013 , 62, 335-43	1.6	33
135	Effect of Saturated/Unsaturated Fatty Acid Ratio on Physicochemical Properties of Palm Olein/Olive Oil Blend. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 255-262	1.8	32
134	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		32
133	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	15.3	31
132	N-Acetyl-d-glucosamine kinase and germ-tube formation in <i>Candida albicans</i> . <i>Experimental Mycology</i> , 1980 , 4, 147-159		31
131	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, 164-70	8.5	29
130	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	1.8	29
129	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	3.5	28
128	Stability of betanin in pitaya powder and confection as affected by resistant maltodextrin. <i>LWT - Food Science and Technology</i> , 2017 , 84, 129-134	5.4	27
127	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	6.8	27
126	Lard uptake and its detection in selected food products deep-fried in lard. <i>Food Research International</i> , 2003 , 36, 1047-1060	7	27
125	Enzymatic production of linear long-chain dextrin from sago (<i>Metroxylon sagu</i>) starch. <i>Food Chemistry</i> , 2007 , 100, 774-780	8.5	26
124	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	1.8	25
123	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	8.5	25
122	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	5.1	24
121	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		24
120	Tocopherol and tocotrienol contents of different varieties of rice in Malaysia. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 672-8	4.3	23

119	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, 603-12	8.5	23
118	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	8.5	23
117	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	8.5	23
116	Physical properties of lipase-catalyzed transesterified blends of palm stearin and anhydrous milk fat. <i>Food Chemistry</i> , 2000 , 70, 215-219	8.5	23
115	Kinetics of papaya pectinesterase. <i>Food Chemistry</i> , 1995 , 53, 129-135	8.5	23
114	Validation of a HPLC method for determination of hydroxymethylfurfural in crude palm oil. <i>Food Chemistry</i> , 2014 , 154, 102-7	8.5	21
113	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	3.4	21
112	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	8.5	21
111	Pectinesterase extraction from papaya. <i>Food Chemistry</i> , 1993 , 47, 183-185	8.5	21
110	Chemical profile and antiacetylcholinesterase, antityrosinase, antioxidant and β -glucosidase inhibitory activity of <i>Cynometra cauliflora</i> L. leaves. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 635-42	4.3	20
109	Characteristics of fat, and saponin and tannin contents of 11 varieties of rambutan (<i>Nephelium lappaceum</i> L.) seed. <i>International Journal of Food Properties</i> , 2018 , 21, 1091-1106	3	20
108	Changes in urocanic acid, histamine, putrescine and cadaverine levels in Indian mackerel (<i>Rastrelliger kanagurta</i>) during storage at different temperatures. <i>Food Chemistry</i> , 2013 , 139, 320-5	8.5	20
107	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, 893-9	8.5	19
106	Substrate preference of mycelium-bound lipase from a strain of <i>Aspergillus Flavus</i> Link. <i>Biotechnology Letters</i> , 1998 , 20, 369-372	3	19
105	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	1.8	19
104	Coconut (L.) sap as a potential source of sugar: Antioxidant and nutritional properties. <i>Food Science and Nutrition</i> , 2020 , 8, 1777-1787	3.2	19
103	Crystallisation regime of w/o emulsion [e.g. multipurpose margarine] models during storage. <i>Food Chemistry</i> , 2012 , 133, 1485-1493	8.5	18
102	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	1.8	18

101	Acidolysis of several vegetable oils by mycelium-bound lipase of <i>Aspergillus flavus</i> link. <i>JAACS, Journal of the American Oil Chemists Society</i> , 1997 , 74, 1121-1128	1.8	18
100	Purification and molecular properties of papaya pectinesterase. <i>Food Chemistry</i> , 1994 , 49, 373-378	8.5	17
99	Physicochemical properties and potential food applications of <i>Moringa oleifera</i> seed oil blended with other vegetable oils. <i>Journal of Oleo Science</i> , 2014 , 63, 811-22	1.6	16
98	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, 885-92	1.6	16
97	Assessing the quality of sardine based on biogenic amines using a fuzzy logic model. <i>Food Chemistry</i> , 2017 , 221, 936-943	8.5	16
96	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	5.1	16
95	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, 3321-33	4.3	16
94	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	8.5	16
93	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	2.4	16
92	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	2.4	15
91	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	3	15
90	Partial characterization of an enzymatic extract from Bentong ginger (<i>Zingiber officinale</i> var. Bentong). <i>Molecules</i> , 2014 , 19, 12336-48	4.8	15
89	Characterization of enzyme-liquefied soursop (<i>Annona muricata</i> L.) puree. <i>LWT - Food Science and Technology</i> , 2018 , 94, 40-49	5.4	14
88	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	2.5	14
87	Soy Protein-Gum Karaya Conjugate: Emulsifying Activity and Rheological Behavior in Aqueous System and Oil in Water Emulsion. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 1-10	1.8	14
86	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	8.5	14
85	Effect of enzymatic transesterification on the fluidity of palm stearin-palm kernel olein mixtures. <i>Food Chemistry</i> , 1998 , 63, 155-159	8.5	14
84	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	8.5	14

83	Composition of crystals of palm olein formed at room temperature. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1995 , 72, 343-347	1.8	14
82	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	3	13
81	Effect of virgin avocado oil on diet-induced hypercholesterolemia in rats via H NMR-based metabolomics approach. <i>Phytotherapy Research</i> , 2018 , 32, 2264-2274	6.7	13
80	Development of Pistachio (<i>Pistacia vera</i> L.) spread. <i>Journal of Food Science</i> , 2013 , 78, S484-9	3.4	13
79	Flow properties of table margarine prepared from lipase-catalysed transesterified palm stearin:palm kernel olein feedstock. <i>Food Chemistry</i> , 1999 , 64, 221-226	8.5	13
78	Hypocholesterolaemic and hepatoprotective effects of virgin avocado oil in diet-induced hypercholesterolaemia rats. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2706-2713	3.8	12
77	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	2.3	12
76	RANDOMNESS TEST OF FATTY ACIDS DISTRIBUTION IN TRIACYLGLYCEROL MOLECULES OF PALM OIL. <i>Journal of Food Lipids</i> , 1998 , 5, 113-123		12
75	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, 235-9	2.9	12
74	Stability studies of papaya pectinesterase. <i>Food Chemistry</i> , 1995 , 53, 391-396	8.5	12
73	Selected Physicochemical Properties of Registered Clones and Wild Types Rambutan (<i>Nephelium lappaceum</i> L.) Fruits and Their Potentials in Food Products 2018 , 47, 1483-1490		12
72	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	4.1	11
71	Characterization of Virgin Avocado Oil Obtained via Advanced Green Techniques. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1800170	3	11
70	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	4.3	11
69	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, 1771-8	4.4	11
68	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	3	11
67	Characterization of rambutan (<i>Nephelium lappaceum</i> L.) seed fat and anti-nutrient content of the seed during the fruit fermentation: Effect of turning intervals. <i>LWT - Food Science and Technology</i> , 2019 , 103, 199-204	5.4	10
66	Fermented Brown Rice Flour as Functional Food Ingredient. <i>Foods</i> , 2014 , 3, 149-159	4.9	10

65	Sorption isotherms and isosteric heats of sorption of Malaysian paddy. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2656-63	3.3	10
64	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	3	10
63	Enhancement of Nutritional and Antioxidant Properties of Brown Rice Flour Through Solid-State Yeast Fermentation. <i>Cereal Chemistry</i> , 2017 , 94, 519-523	2.4	9
62	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	3.3	9
61	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	2.4	9
60	Determination of cell viability using acridine orange/propidium iodide dual-spectrofluorometry assay. <i>Cogent Food and Agriculture</i> , 2019 , 5, 1582398	1.8	9
59	The Effect of Monoglyceride Addition on the Rheological Properties of Pistachio Spread. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2013 , 90, 1517-1521	1.8	9
58	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, 2977-89	3.3	9
57	Characterisation of musk lime (<i>Citrusmicrocarpa</i>) seed oil. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 676-683	4.3	9
56	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	8.5	9
55	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	8.5	9
54	Polygalacturonase activity in starfruit. <i>Food Chemistry</i> , 1987 , 24, 147-157	8.5	9
53	Polymorphism, textural and crystallization properties of winged bean (<i>Psophocarpus tetragonolobus</i> , D.C) oil-based trans-fatty acids free ternary margarine blends. <i>LWT - Food Science and Technology</i> , 2019 , 100, 158-166	5.4	9
52	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	3.8	8
51	Processing of coconut sap into sugar syrup using rotary evaporation, microwave, and open-heat evaporation techniques. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4012-4019	4.3	8
50	Chemical constituents and biological activities of <i>Callicarpa maingayi</i> leaves. <i>South African Journal of Botany</i> , 2016 , 104, 98-104	2.9	8
49	Antioxidative and Quality Properties of Full-Fat Date Seeds Brew as Influenced by the Roasting Conditions. <i>Antioxidants</i> , 2019 , 8,	7.1	8
48	EFFECT OF 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	2.1	8

47	Mycelium-bound lipase from a locally isolated strain of <i>Geotrichum candidum</i> . <i>Molecules</i> , 2014 , 19, 8556-78	7.8	8
46	INFLUENCE OF PARTIAL REPLACEMENT OF OLIVE OIL ON FRYING PERFORMANCE OF PALM OLEIN. <i>Journal of Food Lipids</i> , 2009 , 16, 554-568		8
45	Identification of major triglycerides causing the clouding of palm olein. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1994 , 71, 1141-1144	1.8	8
44	Optimization of spray-drying parameters for the production of Tempedak (Artocarpus integer) fruit powder. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 3238-3249	2.8	8
43	Stability of β -carotene in carrot powder and sugar confection as affected by resistant maltodextrin and octenyl succinate anhydride (OSA) starches. <i>Journal of Food Science and Technology</i> , 2019 , 56, 3461-3470	3.2	7
42	Determination of trans- and cis-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	3.4	7
41	Development and validation of an ion-pair chromatographic method for simultaneous determination of trans- and cis-urocanic acid in fish samples. <i>Journal of Chromatography A</i> , 2012 , 1256, 144-9	4.5	7
40	Moringa (<i>Moringa oleifera</i>) Seed Oil 2011 , 787-793		7
39	Effect of Moringa Oleifera Oil Blending on Fractional Crystallization Behavior of Palm Oil. <i>International Journal of Food Properties</i> , 2011 , 14, 1049-1059	3	7
38	Complementary NMR- and MS-based metabolomics approaches reveal the correlations of phytochemicals and biological activities in <i>Phyllanthus acidus</i> leaf extracts. <i>Food Research International</i> , 2020 , 136, 109312	7	7
37	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	1.8	6
36	The effect of particle size on the physical properties of Arabic gum powder. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13368	2.4	6
35	In-situ crosslinking of <i>Aspergillus flavus</i> lipase: Improvement of activity, stability and properties. <i>Biotechnology Letters</i> , 1996 , 18, 1169-1174	3	6
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