

# Hasanah M Ghazali

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

172  
papers

4,163  
citations

35  
h-index

55  
g-index

179  
ext. papers

4,802  
ext. citations

4.5  
avg, IF

5.56  
L-index

#	Paper	IF	Citations
172	Mitigation of antinutritional factors and protease inhibitors of defatted winged bean-seed proteins using thermal and hydrothermal treatments: Denaturation/unfolding coupled hydrolysis mechanism.. <i>Current Research in Food Science</i> , <b>2022</b> , 5, 207-221	5.6	2
171	Lipopeptides in promoting signals at surface/interface of micelles: Their roles in repairing cellular and nuclear damages. <i>Food Bioscience</i> , <b>2022</b> , 46, 101522	4.9	
170	Gluten proteins: Enzymatic modification, functional and therapeutic properties. <i>Journal of Proteomics</i> , <b>2022</b> , 251, 104395	3.9	3
169	Novel emulsifiers and stabilizers from apricot ( <i>Prunus armeniaca</i> L.): Their potential therapeutic targets and functional properties. <i>Applied Food Research</i> , <b>2022</b> , 2, 100085		0
168	Acetylcholinesterase and $\beta$ -glucosidase inhibitory compounds from. <i>Natural Product Research</i> , <b>2021</b> , 35, 2992-2996	2.3	3
167	Turning ameliorates the quality of cocoa bean-like product from the seed of fermented rambutan ( <i>Nephelium lappaceum</i> L.) fruit. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15544	2.1	
166	Effects of inlet temperature and carrier concentration on spray-dried 'cempedak' ( <i>Artocarpus integer</i> ) fruit powder and its reconstitution properties. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , <b>2021</b> , 20, 135-148	1	0
165	The structural reformation of peptides in enhancing functional and therapeutic properties: Insights into their solid state crystallizations. <i>Biophysical Chemistry</i> , <b>2021</b> , 273, 106565	3.5	1
164	Enzymatic maceration and liquefaction of pumpkin ( <i>Cucurbita moschata</i> L.) flesh for the preparation of a suitable base feed for spray drying. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45,	2.1	2
163	Purification of 5'-phosphodiesterase from Adzuki ( <i>Vigna angularis</i> L.) bean. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 1349-1358	2.8	0
162	Effect of surface area of clay pots on physicochemical and microbiological properties of stingless bee ( <i>Geniotrigona thoracica</i> ) honey. <i>Food Bioscience</i> , <b>2021</b> , 40, 100839	4.9	0
161	The manner of urocanic acid accumulation in fish by tracking histidine ammonia lyase activity during storage of vacuum-packed, eviscerated, and whole fish. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15288	2.1	0
160	Comparative Study of Table Margarine Prepared from Moringa oleifera Seed Oil-Palm Stearin Blend and Commercial Margarines: Composition, Thermal, and Textural Properties. <i>European Journal of Lipid Science and Technology</i> , <b>2020</b> , 122, 1900428	3	3
159	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> , <b>2020</b> , 55, 2762-2770	3.8	8
158	The effect of particle size on the physical properties of Arabic gum powder. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13368	2.4	6
157	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> , <b>2020</b> , 100, 4012-4019	4.3	8
156	Anti-caking Agent Effects on the Properties of Spray-dried 'Cempedak' Fruit Powder. <i>Pertanika Journal of Science and Technology</i> , <b>2020</b> , 43,	0.4	2

155	Characterization of crude 5'-phosphodiesterase from germinated adzuki ( <i>Vigna angularis</i> L.) beans. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , <b>2020</b> , 19, 319-331	1	0
154	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> , <b>2020</b> , 136, 109312	7	7
153	Coconut (L.) sap as a potential source of sugar: Antioxidant and nutritional properties. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 1777-1787	3.2	19
152	Bioethanol production from Brewer's rice by <i>Saccharomyces cerevisiae</i> and <i>Zymomonas mobilis</i> : evaluation of process kinetics and performance. <i>Energy Sources, Part A: Recovery, Utilization and Environmental Effects</i> , <b>2020</b> , 1-14	1.6	3
151	Optimization of spray-drying parameters for the production of "Empedak" ( <i>Artocarpus integer</i> ) fruit powder. <i>Journal of Food Measurement and Characterization</i> , <b>2020</b> , 14, 3238-3249	2.8	8
150	A novel method based on passive diffusion that reduces the moisture content of stingless bee ( <i>Heterotrigona itama</i> ) honey. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13221	2.4	2
149	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> , <b>2019</b> , 103, 199-204	5.4	10
148	Stability of $\beta$ -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> , <b>2019</b> , 56, 3461-3470	3.2	7
147	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> , <b>2019</b> , 42, e13134	2.4	9
146	Avocado ( <i>Persea americana</i> Mill.) Oil <b>2019</b> , 353-375		1
145	Determination of cell viability using acridine orange/propidium iodide dual-spectrofluorometry assay. <i>Cogent Food and Agriculture</i> , <b>2019</b> , 5, 1582398	1.8	9
144	Flavonoids from <i>Cynometra cauliflora</i> and Their Antioxidant, $\beta$ -Glucosidase, and Cholinesterase Inhibitory Activities. <i>Chemistry of Natural Compounds</i> , <b>2019</b> , 55, 112-114	0.7	3
143	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> , <b>2019</b> , 271, 298-308	8.5	14
142	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> , <b>2019</b> , 22, 974-984	3	4
141	Antioxidative and Quality Properties of Full-Fat Date Seeds Brew as Influenced by the Roasting Conditions. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	8
140	LIPASE - CATALYZED FORMATION OF PENTYL NONANOATE USING SCREENED IMMOBILIZED LIPASE FROM <i>Rhizomucor meihei</i> . <i>Brazilian Journal of Chemical Engineering</i> , <b>2019</b> , 36, 1089-1097	1.7	3
139	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> , <b>2019</b> , 100, 158-166	5.4	9
138	Fat properties and antinutrient content of rambutan ( <i>Nephelium lappaceum</i> L.) seed during solid-state fermentation of rambutan fruit. <i>Food Chemistry</i> , <b>2019</b> , 274, 808-815	8.5	16

137	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> , <b>2019</b> , 42, e12951	2.4	5
136	Characterization of enzyme-liquefied soursop ( <i>Annona muricata</i> L.) puree. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 94, 40-49	5.4	14
135	Production and characterization of enzyme-treated spray-dried soursop ( <i>Annona muricata</i> L.) powder. <i>Journal of Food Process Engineering</i> , <b>2018</b> , 41, e12688	2.4	15
134	Comparison of subcritical CO <sub>2</sub> and ultrasound-assisted aqueous methods with the conventional solvent method in the extraction of avocado oil. <i>Journal of Supercritical Fluids</i> , <b>2018</b> , 135, 45-51	4.2	40
133	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> , <b>2018</b> , 274, 93-101	11.7	5
132	Characterization of Virgin Avocado Oil Obtained via Advanced Green Techniques. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1800170	3	11
131	Effect of virgin avocado oil on diet-induced hypercholesterolemia in rats via H NMR-based metabolomics approach. <i>Phytotherapy Research</i> , <b>2018</b> , 32, 2264-2274	6.7	13
130	Hypocholesterolaemic and hepatoprotective effects of virgin avocado oil in diet-induced hypercholesterolaemia rats. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 2706-2713	3.8	12
129	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> , <b>2018</b> , 21, 1091-1106	3	20
128	Selected Physicochemical Properties of Registered Clones and Wild Types Rambutan ( <i>Nephelium lappaceum</i> L.) Fruits and Their Potentials in Food Products <b>2018</b> , 47, 1483-1490		12
127	Effects of Fermentation Time and Turning Intervals on the Physicochemical Properties of Rambutan ( <i>Nephelium lappaceum</i> L.) Fruit Sweetings <b>2018</b> , 47, 2311-2318		5
126	Optimization of ultrasound-assisted aqueous extraction to produce virgin avocado oil with low free fatty acids. <i>Journal of Food Process Engineering</i> , <b>2018</b> , 41, e12656	2.4	16
125	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> , <b>2018</b> , 21, 1937-1954	3	11
124	Enhancement of Nutritional and Antioxidant Properties of Brown Rice Flour Through Solid-State Yeast Fermentation. <i>Cereal Chemistry</i> , <b>2017</b> , 94, 519-523	2.4	9
123	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> , <b>2017</b> , 54, 1757-1764	3.3	9
122	Stability of betanin in pitaya powder and confection as affected by resistant maltodextrin. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 84, 129-134	5.4	27
121	Assessing the quality of sardine based on biogenic amines using a fuzzy logic model. <i>Food Chemistry</i> , <b>2017</b> , 221, 936-943	8.5	16
120	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> , <b>2016</b> , 19, 662-679	3	13

119	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> , <b>2016</b> , 67, 49-55	2.5	14
118	Chemical constituents and biological activities of <i>Callicarpa maingayi</i> leaves. <i>South African Journal of Botany</i> , <b>2016</b> , 104, 98-104	2.9	8
117	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> , <b>2016</b> , 93, 1-10	1.8	14
116	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> , <b>2016</b> , 56, 405-416	10.6	72
115	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> , <b>2016</b> , 111, 362-369	6.2	52
114	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> , <b>2016</b> , 96, 3321-33	4.3	16
113	Comparative Analysis of the Physico-Chemical, Thermal, and Oxidative Properties of Winged Bean and Soybean Oils. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 2769-2787	3	10
112	Physicochemical and functional properties of yeast fermented brown rice flour. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 5534-45	3.3	35
111	Enzymatic interesterification on the physicochemical properties of <i>Moringa oleifera</i> seed oil blended with palm olein and virgin coconut oil. <i>Grasas Y Aceites</i> , <b>2015</b> , 66, e073	1.3	5
110	Nutritional, phytochemical and commercial quality of Noni fruit: A multi-beneficial gift from nature. <i>Trends in Food Science and Technology</i> , <b>2015</b> , 45, 118-129	15.3	31
109	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> , <b>2015</b> , 182, 164-70	8.5	29
108	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> , <b>2015</b> , 190, 187-194	4.1	86
107	Oxidative Stability of Pistachio ( <i>Pistacia vera</i> L.) Paste and Spreads. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2015</b> , 92, 1015-1021	1.8	6
106	Chemical profile and antiacetylcholinesterase, antityrosinase, antioxidant and $\beta$ -glucosidase inhibitory activity of <i>Cynometra cauliflora</i> L. leaves. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 635-42	4.3	20
105	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> , <b>2015</b> , 172, 893-9	8.5	19
104	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> , <b>2015</b> , 37, 95-103	4.1	11
103	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> , <b>2015</b> , 172, 7-17	8.5	142
102	Combined Effects of Irradiation and Ascorbic Acid on the Physicochemical Properties, Microbial Stability and Aroma Profile of Onion Puree During Storage. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 645-652	2.1	1

101	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> , <b>2015</b> , 18, 2508-2527	3	15
100	Recent advances in food biopeptides: production, biological functionalities and therapeutic applications. <i>Biotechnology Advances</i> , <b>2015</b> , 33, 80-116	17.8	106
99	Tocopherol and tocotrienol contents of different varieties of rice in Malaysia. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 672-8	4.3	23
98	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> , <b>2015</b> , 80, T479-83	3.4	7
97	Effects of Gellan-Based Edible Coating on the Quality of Fresh-Cut Pineapple During Cold Storage. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 2144-2151	5.1	24
96	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> , <b>2014</b> , 88, 1-7	6.2	187
95	Validation of a HPLC method for determination of hydroxymethylfurfural in crude palm oil. <i>Food Chemistry</i> , <b>2014</b> , 154, 102-7	8.5	21
94	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> , <b>2014</b> , 52, 702-708	5.9	71
93	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> , <b>2014</b> , 26, 511-516	6.8	27
92	Physicochemical properties and potential food applications of Moringa oleifera seed oil blended with other vegetable oils. <i>Journal of Oleo Science</i> , <b>2014</b> , 63, 811-22	1.6	16
91	Physico-chemical characteristics of papaya ( <i>Carica papaya</i> L.) seed oil of the Hong Kong/Sekaki variety. <i>Journal of Oleo Science</i> , <b>2014</b> , 63, 885-92	1.6	16
90	Fermented Brown Rice Flour as Functional Food Ingredient. <i>Foods</i> , <b>2014</b> , 3, 149-159	4.9	10
89	Partial characterization of an enzymatic extract from Bentong ginger ( <i>Zingiber officinale</i> var. Bentong). <i>Molecules</i> , <b>2014</b> , 19, 12336-48	4.8	15
88	Mycelium-bound lipase from a locally isolated strain of <i>Geotrichum candidum</i> . <i>Molecules</i> , <b>2014</b> , 19, 8556-70	7.0	8
87	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> , <b>2014</b> , 51, 2977-89	3.3	9
86	Sorption isotherms and isosteric heats of sorption of Malaysian paddy. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 2656-63	3.3	10
85	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> , <b>2013</b> , 37, 889-898	2.1	8
84	The Effect of Monoglyceride Addition on the Rheological Properties of Pistachio Spread. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2013</b> , 90, 1517-1521	1.8	9



83	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> , <b>2013</b> , 1300, 31-7	4.5	36
82	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> , <b>2013</b> , 139, 320-5	8.5	20
81	A comparative study of extraction techniques for maximum recovery of glutamate decarboxylase (GAD) from <i>Aspergillus oryzae</i> NSK. <i>BMC Research Notes</i> , <b>2013</b> , 6, 526	2.3	12
80	Textural, rheological and sensory properties and oxidative stability of nut spreads—a review. <i>International Journal of Molecular Sciences</i> , <b>2013</b> , 14, 4223-41	6.3	47
79	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> , <b>2013</b> , 78, M56-63	3.4	42
78	Ultrasound-assisted extraction (UAE) and solvent extraction of papaya seed oil: yield, fatty acid composition and triacylglycerol profile. <i>Molecules</i> , <b>2013</b> , 18, 12474-87	4.8	47
77	Development of Pistachio ( <i>Pistacia vera</i> L.) spread. <i>Journal of Food Science</i> , <b>2013</b> , 78, S484-9	3.4	13
76	Anti- and pro-lipase activity of selected medicinal, herbal and aquatic plants, and structure elucidation of an anti-lipase compound. <i>Molecules</i> , <b>2013</b> , 18, 14651-69	4.8	44
75	Physico-chemical characterisation of the fat from red-skin rambutan ( <i>Nephellium lappaceum</i> L.) seed. <i>Journal of Oleo Science</i> , <b>2013</b> , 62, 335-43	1.6	33
74	Effects of Enzymatic Liquefaction, Maltodextrin Concentration, and Spray-Dryer Air Inlet Temperature on Pumpkin Powder Characteristics. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 2837-2847	5.1	16
73	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> , <b>2012</b> , 1256, 144-9	4.5	7
72	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> , <b>2012</b> , 132, 603-12	8.5	23
71	Crystallisation regime of w/o emulsion [e.g. multipurpose margarine] models during storage. <i>Food Chemistry</i> , <b>2012</b> , 133, 1485-1493	8.5	18
70	Moringa ( <i>Moringa oleifera</i> ) Seed Oil <b>2011</b> , 787-793		7
69	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> , <b>2011</b> , 111, 1262-74	4.7	51
68	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> , <b>2011</b> , 76, C21-30	3.4	21
67	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> , <b>2011</b> , 88, 533-540	1.8	50
66	Effect of Moringa Oleifera Oil Blending on Fractional Crystallization Behavior of Palm Oil. <i>International Journal of Food Properties</i> , <b>2011</b> , 14, 1049-1059	3	7

65	Sensory and Physicochemical Qualities of Palm Olein and Sesame Seed Oil Blends during Frying of Banana Chips. <i>Journal of Agricultural Science</i> , <b>2010</b> , 2,	1	5
64	Effect of Saturated/Unsaturated Fatty Acid Ratio on Physicochemical Properties of Palm OleinOlive Oil Blend. <i>JAOCS, Journal of the American Oil ChemistsnSociety</i> , <b>2010</b> , 87, 255-262	1.8	32
63	INFLUENCE OF PARTIAL REPLACEMENT OF OLIVE OIL ON FRYING PERFORMANCE OF PALM OLEIN. <i>Journal of Food Lipids</i> , <b>2009</b> , 16, 554-568		8
62	Extraction and physicochemical properties of low free fatty acid crude palm oil. <i>Food Chemistry</i> , <b>2009</b> , 113, 645-650	8.5	112
61	Characterisation of musk lime (Citrusmicrocarpa) seed oil. <i>Journal of the Science of Food and Agriculture</i> , <b>2008</b> , 88, 676-683	4.3	9
60	PHYSICOCHEMICAL PROPERTIES OF CUCUMIS MELO VAR. INODORUS (HONEYDEW MELON) SEED AND SEED OIL. <i>Journal of Food Lipids</i> , <b>2008</b> , 15, 42-55		38
59	Changes in selected quality characteristics of minimally processed carambola (Averrhoa carambola L.) when treated with ascorbic acid. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 702-709	4.3	11
58	Interpretation of triacylglycerol profiles of palm oil, palm kernel oil and their binary blends. <i>Food Chemistry</i> , <b>2007</b> , 100, 178-191	8.5	47
57	Enzymatic production of linear long-chain dextrin from sago (Metroxylon sagu) starch. <i>Food Chemistry</i> , <b>2007</b> , 100, 774-780	8.5	26
56	Frying quality and stability of high-oleic Moringa oleifera seed oil in comparison with other vegetable oils. <i>Food Chemistry</i> , <b>2007</b> , 105, 1382-1389	8.5	152
55	Fatty acid preference of mycelium-bound lipase from a locally isolated strain of Geotrichum candidum. <i>World Journal of Microbiology and Biotechnology</i> , <b>2007</b> , 23, 1771-8	4.4	11
54	USE OF ENZYMES TO ENHANCE OIL RECOVERY DURING AQUEOUS EXTRACTION OF MORINGA OLEIFERA SEED OIL. <i>Journal of Food Lipids</i> , <b>2006</b> , 13, 113-130		32
53	Some physico-chemical properties of Moringa oleifera seed oil extracted using solvent and aqueous enzymatic methods. <i>Food Chemistry</i> , <b>2005</b> , 93, 253-263	8.5	186
52	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> , <b>2005</b> , 91, 5-14	8.5	43
51	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> , <b>2005</b> , 90, 23-30	8.5	14
50	PROPERTIES OF CARICA PAPAYA L. (PAPAYA) SEED OIL FOLLOWING EXTRACTIONS USING SOLVENT AND AQUEOUS ENZYMATIC METHODS. <i>Journal of Food Lipids</i> , <b>2005</b> , 12, 62-76		63
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47	DIFFERENTIAL SCANNING CALORIMETRIC ANALYSIS FOR DETERMINATION OF SOME ANIMAL FATS AS ADULTERANTS IN PALM OLEIN. <i>Journal of Food Lipids</i> , <b>2003</b> , 10, 63-79		24
46	Lard uptake and its detection in selected food products deep-fried in lard. <i>Food Research International</i> , <b>2003</b> , 36, 1047-1060	7	27
45	Determination of iodine value of palm olein mixtures using differential scanning calorimetry. <i>European Journal of Lipid Science and Technology</i> , <b>2002</b> , 104, 472-482	3	5
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43	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> , <b>2002</b> , 76, 155-164	8.5	23
42	Compositional and thermal analysis of RBD palm oil adulterated with lipase-catalyzed interesterified lard. <i>Food Chemistry</i> , <b>2002</b> , 76, 249-258	8.5	37
41	The use of cooling and heating thermograms for monitoring of tallow, lard and chicken fat adulterations in canola oil. <i>Food Research International</i> , <b>2002</b> , 35, 1007-1014	7	43
40	Comparison of lipase-transesterified blend with some commercial solid frying shortenings in Malaysia. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2001</b> , 78, 1213-1219	1.8	29
39	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> , <b>2001</b> , 78, 1113-1119	1.8	50
38	Physical properties of palm kernel olein-anhydrous milk fat mixtures transesterified using mycelium-bound lipase from <i>Rhizomucor miehei</i> . <i>Food Chemistry</i> , <b>2001</b> , 72, 447-454	8.5	25
37	Performance of a lipase-catalyzed transesterified palm kernel olein and palm stearin blend in frying banana chips. <i>Food Chemistry</i> , <b>2001</b> , 74, 21-33	8.5	9
36	Purification and N-terminal amino acid sequence of fructose-6-phosphate phosphoketolase from <i>Bifidobacterium longum</i> BB536. <i>Letters in Applied Microbiology</i> , <b>2001</b> , 32, 235-9	2.9	12
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34	RHEOLOGICAL PROPERTIES OF ICE CREAM EMULSION PREPARED FROM LIPASE-CATALYZED TRANSESTERIFIED PALM KERNEL OLEIN:ANHYDROUS MILK FAT MIXTURE. <i>Journal of Food Lipids</i> , <b>2001</b> , 8, 131-146		3
33	Effect of pH on phosphorylation of sago starch. <i>Carbohydrate Polymers</i> , <b>2000</b> , 42, 85-90	10.3	64
32	Enzymatic transesterification of palm stearin: anhydrous milk fat mixtures using 1,3-specific and non-specific lipases. <i>Food Chemistry</i> , <b>2000</b> , 70, 221-225	8.5	23
31	Physical properties of lipase-catalyzed transesterified blends of palm stearin and anhydrous milk fat. <i>Food Chemistry</i> , <b>2000</b> , 70, 215-219	8.5	23
30	Use of enzymatic transesterified palm stearin-sunflower oil blends in the preparation of table margarine formulation. <i>Food Chemistry</i> , <b>1999</b> , 64, 83-88	8.5	56

29	Flow properties of table margarine prepared from lipase-catalysed transesterified palm stearin:palm kernel olein feedstock. <i>Food Chemistry</i> , <b>1999</b> , 64, 221-226	8.5	13
28	VISCOELASTIC PROPERTIES OF TABLE MARGARINE PREPARED FROM LIPASE-CATALYZED TRANSESTERIFIED MIXTURES OF PALM STEARIN AND PALM KERNEL OLEIN. <i>Journal of Food Lipids</i> , <b>1999</b> , 6, 25-46		5
27	OPTIMIZATION OF CHEMICAL TRANSESTERIFICATION OF PALM OIL USING RESPONSE SURFACE METHODOLOGY. <i>Journal of Food Lipids</i> , <b>1999</b> , 6, 91-106		3
26	MONITORING OF TRANSESTERIFICATION OF PALM OIL BY DIFFERENTIAL SCANNING CALORIMETRY. <i>Journal of Food Lipids</i> , <b>1999</b> , 6, 215-232		1
25	Composition and thermal profile of crude palm oil and its products. <i>JAACS, Journal of the American Oil ChemistsnSociety</i> , <b>1999</b> , 76, 237-242	1.8	110
24	Substrate preference of mycelium-bound lipase from a strain of <i>Aspergillus Flavus</i> Link. <i>Biotechnology Letters</i> , <b>1998</b> , 20, 369-372	3	19
23	RANDOMNESS TEST OF FATTY ACIDS DISTRIBUTION IN TRIACYLGLYCEROL MOLECULES OF PALM OIL. <i>Journal of Food Lipids</i> , <b>1998</b> , 5, 113-123		12
22	Effect of enzymatic transesterification on the fluidity of palm stearin-palm kernel olein mixtures. <i>Food Chemistry</i> , <b>1998</b> , 63, 155-159	8.5	14
21	Determination of iodine value of palm oil based on triglyceride composition. <i>JAACS, Journal of the American Oil ChemistsnSociety</i> , <b>1998</b> , 75, 789-792	1.8	36
20	Effect of enzymatic transesterification on the melting points of palm stearin-sunflower oil mixtures. <i>JAACS, Journal of the American Oil ChemistsnSociety</i> , <b>1998</b> , 75, 881-886	1.8	36
19	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 ChemistsnSociety</i> , <b>1998</b> , 75, 953-959	1.8	25
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17	Acidolysis of several vegetable oils by mycelium-bound lipase of <i>Aspergillus flavus</i> link. <i>JAACS, Journal of the American Oil ChemistsnSociety</i> , <b>1997</b> , 74, 1121-1128	1.8	18
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15	Improved NARP-HPLC method for separating triglycerides of palm olein and its solid fractions obtained at low temperature storage. <i>Food Chemistry</i> , <b>1996</b> , 56, 181-186	8.5	21
14	In-situ crosslinking of <i>Aspergillus flavus</i> lipase: Improvement of activity, stability and properties. <i>Biotechnology Letters</i> , <b>1996</b> , 18, 1169-1174	3	6
13	Kinetics of papaya pectinesterase. <i>Food Chemistry</i> , <b>1995</b> , 53, 129-135	8.5	23
12	Stability studies of papaya pectinesterase. <i>Food Chemistry</i> , <b>1995</b> , 53, 391-396	8.5	12

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10	Enzymatic transesterification of palm olein with nonspecific and 1,3-specific lipases. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1995</b> , 72, 633-639	1.8	77
9	Purification and molecular properties of papaya pectinesterase. <i>Food Chemistry</i> , <b>1994</b> , 49, 373-378	8.5	17
8	Identification of major triglycerides causing the clouding of palm olein. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1994</b> , 71, 1141-1144	1.8	8
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4	Polygalacturonase activity in starfruit. <i>Food Chemistry</i> , <b>1987</b> , 24, 147-157	8.5	9
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1	N-Acetyl-d-glucosamine kinase and germ-tube formation in <i>Candida albicans</i> . <i>Experimental Mycology</i> , <b>1980</b> , 4, 147-159		31