

Wan Aida Wan Mustapha

List of Publications by Year in descending order

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1634
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#	ARTICLE	IF	CITATIONS
1	A Review on Agro-industrial Waste as Cellulose and Nanocellulose Source and Their Potentials in Food Applications. <i>Food Reviews International</i> , 2023, 39, 663-688.	4.3	20
2	Physicochemical Characteristics and Microbiological Quality of Silkworm (<i>Bombyx mori</i>) Larval and Pupae Powder: Comparative Study. <i>Sains Malaysiana</i> , 2022, 51, 547-558.	0.3	5
3	Application of Gelatin Composite Coating in Pork Quality Preservation during Storage and Mechanism of Gelatin Composite Coating on Pork Flavor. <i>Gels</i> , 2022, 8, 21.	2.1	9
4	Functional polysaccharides of fucoidan, laminaran and alginate from Malaysian brown seaweeds (<i>Sargassum polycystum</i> , <i>Turbinaria ornata</i> and <i>Padina boryana</i>). <i>International Journal of Biological Macromolecules</i> , 2021, 167, 1135-1145.	3.6	51
5	The antioxidant analysis and α -glucosidase inhibition activities of spices and herbs (22 species) in Asian traditional beverages. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1703-1718.	1.6	4
6	Influence of sugar concentration and sugar type on the polyphenol content and antioxidant activity in spiced syrup preparation. <i>Italian Journal of Food Science</i> , 2021, 33, 96-105.	1.5	1
7	Efficacy of Different Solvent for Oleoresin Extraction and Physicochemical Properties of White Pepper Produced Via Water Retting. <i>Sains Malaysiana</i> , 2021, 50, 677-689.	0.3	1
8	Harvesting <i>Aurantiochytrium</i> sp. SW1 using organic flocculants and characteristics of the extracted oil. <i>Algal Research</i> , 2021, 54, 102211.	2.4	6
9	Ekstrak Lemak Sisa Biji Mangga (<i>Mangifera indica</i> L.) menggunakan Pengekstrakan Bendalir Lampau-genting dan Perbandingan Fizikokimianya dengan Lemak Koko (<i>Theobroma cacao</i> L.). <i>Sains Malaysiana</i> , 2021, 50, 1901-1911.	0.3	0
10	Effects of Different Drying Methods and Solvents on Biological Activities of <i>Curcuma aeruginosa</i> Leaves Extract. <i>Sains Malaysiana</i> , 2021, 50, 2207-2218.	0.3	2
11	Functional food & ingredients from seaweed, edible bird's nest and tropical fruits: A translational research. <i>LWT - Food Science and Technology</i> , 2021, 151, 112164.	2.5	3
12	Effect of Thermal Processing on Physico-Chemical and Antioxidant Properties in Mulberry Silkworm (<i>Bombyx mori</i> L.) Powder. <i>Foods</i> , 2020, 9, 871.	1.9	22
13	Development of carotenoid-rich mayonnaise using Carotino oil. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14688.	0.9	4
14	Sequential extraction of red button ginger (<i>Costus woodsonii</i>): Phytochemical screening and antioxidative activities. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14776.	0.9	7
15	Structural characterisation, citral retention and thermal properties of the inclusion complex of rice starch-lemongrass extract. <i>Food Research</i> , 2020, 4, 873-886.	0.3	1
16	Antioxidant and Anti-Diabetic Status of Popular Malay Health Tonic Consumed for Wellness: Help or Hype?. <i>Sains Malaysiana</i> , 2020, 49, 145-154.	0.3	2
17	Perbandingan Hasil Tomato (<i>Lycopersicon esculentum</i> Mill. cv MT1) menggunakan Kompos Tandan Buah Kosong (EFB) dan Kompos Najis Lembu sebagai Medium Penanaman. <i>Sains Malaysiana</i> , 2020, 49, 2745-2754.	0.3	0
18	Structural elucidation of fucoidan from <i>Cladosiphon okamuranus</i> (<i>Okinawa mozuku</i>). <i>Food Chemistry</i> , 2019, 272, 222-226.	4.2	46

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19	Variation in antioxidant capacities in common variant teas and spiced teas. AIP Conference Proceedings, 2019, , .	0.3	0
20	Development of Methods Used in the Extraction of Avocado Oil. European Journal of Lipid Science and Technology, 2019, 121, 1800210.	1.0	24
21	A review on conventional and biotechnological approaches in white pepper production. Journal of the Science of Food and Agriculture, 2019, 99, 2665-2676.	1.7	12
22	Comparative Study of Flavor Precursors, Volatile Compounds and Sensory between Malaysian and Ghanaian Cocoa Beans. Sains Malaysiana, 2019, 48, 589-598.	0.3	3
23	Aroma profile of a traditionally fermented butter (smen). Journal of Dairy Research, 2018, 85, 114-120.	0.7	7
24	Comparison study of moisture content, colour properties and essential oil compounds extracted by hydrodistillation and supercritical fluid extraction between stem and leaves of lemongrass (Cymbopogon citratus). AIP Conference Proceedings, 2018, , .	0.3	1
25	Toxicity of Pandanus amaryllifolius L. chloroform extract against diamondback moth, Plutella xylostella (Lepidoptera: Plutellidae). AIP Conference Proceedings, 2018, , .	0.3	0
26	Characterizing the Deacidification Adsorption Model of Organic Acids and Phenolic Compounds of Noni Extract Using Weak Base Ion Exchanger. Journal of Chemistry, 2018, 2018, 1-10.	0.9	7
27	Low-temperature glycerolysis of avocado oil. AIP Conference Proceedings, 2018, , .	0.3	4
28	Penyahbauan Fukoidan dan Kesannya terhadap Ciri Fizikokimia dan Aktiviti Antipengoksidaan. Sains Malaysiana, 2018, 47, 1501-1510.	0.3	7
29	Optimisation of Cinnamaldehyde-in-water Nanoemulsion Formulation using Central Composite Rotatable Design. Sains Malaysiana, 2018, 47, 1999-2008.	0.3	11
30	Functional Properties of Oleoresin Extracted from White Pepper (Piper nigrum L.) Retting Waste Water. Sains Malaysiana, 2018, 47, 2009-2015.	0.3	14
31	EFFECT OF EXTRACTION METHODS ON THE YIELD, FUCOSE CONTENT AND PURITY OF FUCOIDAN FROM Sargassum sp. OBTAINED FROM PULAU LANGKAWI, MALAYSIA. Malaysian Journal of Analytical Sciences, 2018, 22, .	0.2	5
32	Effects of deodorisation methods on volatile compounds, chemical properties and antioxidant activities of fucoïdan isolated from brown seaweed (Sargassum sp.). Algal Research, 2017, 25, 507-515.	2.4	15
33	Extraction of Sulfated Polysaccharides (Fucoïdan) From Brown Seaweed. , 2017, , 27-46.		12
34	Seaweed Tea: Fucoïdan-Rich Functional Food Product Development from Malaysian Brown Seaweed, Sargassum binderi. Sains Malaysiana, 2017, 46, 1573-1579.	0.3	14
35	Pencirian Bakteria Asid Laktik dan Sebatian Aroma Ikan Pekasam. Sains Malaysiana, 2017, 46, 439-448.	0.3	1
36	Kesan Kaedah Pemendakan Berbeza terhadap Ciri Fizikokimia dan Aktiviti Antioksidan Alginat daripada Sargassum sp.. Sains Malaysiana, 2017, 46, 1807-1816.	0.3	1

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37	Diacylglycerol-enriched oil production using chemical glycerolysis. European Journal of Lipid Science and Technology, 2016, 118, 1880-1890.	1.0	29
38	The effect of deodorization on volatile compositions of fucoidan extracted from brown seaweed (<i>Sargassum</i> sp.). AIP Conference Proceedings, 2016, , .	0.3	3
39	Effects of extraction solvent on fucose content in fucoidan extracted from brown seaweed (<i>Sargassum</i> sp.) from Pulau Langkawi, Kedah, Malaysia. AIP Conference Proceedings, 2016, , .	0.3	6
40	Deep Eutectic Solvent (DES) as a Pretreatment for Oil Palm Empty Fruit Bunch (OPEFB) in Sugar Production. Procedia Chemistry, 2016, 18, 147-154.	0.7	41
41	Chemical properties and toxicology studies of fucoidan extracted from Malaysian <i>Sargassum binderi</i> . Food Science and Biotechnology, 2016, 25, 23-29.	1.2	18
42	Characterisation of fucoidan extracted from Malaysian <i>Sargassum binderi</i> . Food Chemistry, 2016, 209, 267-273.	4.2	50
43	Effect of empty fruit bunch to the accumulated plant height, mass of fresh and dry weight of tomato plant treated with organic and inorganic fertilizer. AIP Conference Proceedings, 2016, , .	0.3	2
44	Effect of Blender and Blending Time on Color and Aroma Characteristics of Juice and Its Freeze-Dried Powder of <i>Pandanus amaryllifolius</i> Roxb. Leaves (Pandan). International Journal of Food Engineering, 2016, 12, 75-81.	0.7	2
45	Antioxidant capacity and consumer acceptability of herbal egg tofu. LWT - Food Science and Technology, 2016, 65, 549-556.	2.5	7
46	Cassava Starch Edible Film Incorporated with Lemongrass Oil: Characteristics and Application. International Journal on Advanced Science, Engineering and Information Technology, 2016, 6, 216.	0.2	18
47	NUTRITIONAL COMPOSITION AND COLOUR ANALYSIS OF CHOLESTEROL-REDUCED EGG YOLK POWDER. Malaysian Journal of Analytical Sciences, 2016, 20, 820-828.	0.2	0
48	Deep eutectic solvent (DES) as a pretreatment for oil palm empty fruit bunch (OPEFB) in production of sugar. AIP Conference Proceedings, 2015, , .	0.3	0
49	Effects of spray drying and size reduction of edible bird's nest on in-vitro digestibility. AIP Conference Proceedings, 2015, , .	0.3	1
50	Optimization of Egg Tofu Formulations Containing Carrageenan, Gum Arabic and Corn Starch by Descriptive Sensory Analysis. American Journal of Applied Sciences, 2015, 12, 47-57.	0.1	1
51	Sensitivity of polymerase chain reaction (PCR)-southern hybridization and conventional PCR analysis for Halal authentication of gelatin capsules. LWT - Food Science and Technology, 2015, 63, 714-719.	2.5	45
52	Fibrous Agricultural Biomass as a Potential Source for Bioconversion to Vanillic Acid. International Journal of Polymer Science, 2014, 2014, 1-8.	1.2	18
53	Characteristics of cinnamaldehyde nanoemulsion prepared using APV-high pressure homogenizer and ultra turrax. AIP Conference Proceedings, 2014, , .	0.3	13
54	Isolation and antioxidant capacity of fucoidan from selected Malaysian seaweeds. Food Hydrocolloids, 2014, 42, 280-288.	5.6	148

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55	Fruit bats and bat fruits: the evolution of fruit scent in relation to the foraging behaviour of bats in the New and Old World tropics. <i>Functional Ecology</i> , 2013, 27, 1075-1084.	1.7	72
56	Sugar recovery of enzymatic hydrolysed oil palm empty fruit bunch fiber by chemical pretreatment. <i>Cellulose</i> , 2013, 20, 3191-3203.	2.4	13
57	Extraction and characterization of elastin from poultry skin. <i>AIP Conference Proceedings</i> , 2013, , .	0.3	7
58	Thermal Analysis and Surface Morphology Study of Cholesterol: β -Cyclodextrin Inclusion Complex. <i>Advanced Materials Research</i> , 2013, 812, 221-225.	0.3	7
59	Reduction of Saltiness and Acrylamide Levels in Palm Sugar-Like Flavouring through Buffer Modification and the Addition of Calcium Chloride. <i>Molecules</i> , 2013, 18, 6792-6803.	1.7	4
60	ANTIOXIDANT CAPACITY AND AMINO ACID PROFILES OF EGG TOFU. <i>American Journal of Applied Sciences</i> , 2013, 10, 1315-1324.	0.1	6
61	Effects of frying temperature, pressure and time on gelatinisation of sago flour as compared to wheat and rice flour in fried coating. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2669-2675.	1.3	7
62	Identification of cDNAs for jasmonic acid-responsive genes in <i>Polygonum minus</i> roots by suppression subtractive hybridization. <i>Acta Physiologiae Plantarum</i> , 2011, 33, 283-294.	1.0	18
63	1-METHYLCYCLOPROPENE APPLICATION SUPPRESSES LIPID PEROXIDATION AND INCREASES ANTIOXIDANT ENZYME ACTIVITY IN COLD-STORED 'SEKAKI' PAPAYAS. <i>Acta Horticulturae</i> , 2010, , 243-246.	0.1	0
64	Analysis of the Chemical Composition of the Essential Oil of <i>Polygonum minus</i> Huds. Using Two-Dimensional Gas Chromatography-Time-of-Flight Mass Spectrometry (GC-TOF MS). <i>Molecules</i> , 2010, 15, 7006-7015.	1.7	87
65	Characterization of cyclodextrin complexes with turmeric oleoresin. <i>Food Chemistry</i> , 2009, 114, 459-465.	4.2	49
66	Effect of Thermal Processing of Palm Sap on the Physico-Chemical Composition of Traditional Palm Sugar. <i>Pakistan Journal of Biological Sciences</i> , 2008, 11, 989-995.	0.2	26
67	Changes in volatile compounds of palm sap (<i>Arenga pinnata</i>) during the heating process for production of palm sugar. <i>Food Chemistry</i> , 2007, 102, 1156-1162.	4.2	85
68	Processing performance of coated chicken wings as affected by wheat, rice and sago flours using response surface methodology. <i>International Journal of Food Science and Technology</i> , 2007, 42, 535-542.	1.3	7
69	Chemical Ecology of Fruit Bat Foraging Behavior in Relation to the Fruit Odors of Two Species of Paleotropical Bat-Dispersed Figs (<i>Ficus hispida</i> and <i>Ficus scortechinii</i>). <i>Journal of Chemical Ecology</i> , 2007, 33, 2097-2110.	0.9	71
70	Optimization of headspace solid phase microextraction (HS-SPME) for gas chromatography mass spectrometry (GC-MS) analysis of aroma compound in palm sugar (<i>Arenga pinnata</i>). <i>Journal of Food Composition and Analysis</i> , 2006, 19, 822-830.	1.9	46
71	Maillard reactions: do the properties of liquid matrices matter. <i>Food Chemistry</i> , 1998, 62, 441-449.	4.2	12