

# Dayang Norulfairuz Abang Zaidel

## List of Publications by Year in descending order

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Version: 2024-02-01

26  
papers

427  
citations

933447

10  
h-index

752698

20  
g-index

27  
all docs

27  
docs citations

27  
times ranked

571  
citing authors

#	ARTICLE	IF	CITATIONS
1	Stabilization of emulsions by gum tragacanth ( <i>Astragalus</i> spp.) correlates to the galacturonic acid content and methoxylation degree of the gum. <i>Food Hydrocolloids</i> , 2013, 31, 5-14.	10.7	68
2	Valorisation of plant seed as natural bioactive compounds by various extraction methods: A review. <i>Trends in Food Science and Technology</i> , 2022, 119, 201-214.	15.1	65
3	Rheological characterisation of gluten from extensibility measurement. <i>Journal of Food Engineering</i> , 2008, 86, 549-556.	5.2	45
4	Enzyme catalyzed oxidative gelation of sugar beet pectin: Kinetics and rheology. <i>Food Hydrocolloids</i> , 2012, 28, 130-140.	10.7	42
5	Optimization of the antioxidant-rich xanthone extract from mangosteen ( <i>Garcinia mangostana</i> L.) pericarp via microwave-assisted extraction. <i>Heliyon</i> , 2019, 5, e02571.	3.2	35
6	Stabilization of oil-in-water emulsions by enzyme catalyzed oxidative gelation of sugar beet pectin. <i>Food Hydrocolloids</i> , 2013, 30, 19-25.	10.7	32
7	Microwave-assisted extraction of pectin from pineapple peel. <i>Malaysian Journal of Fundamental and Applied Sciences</i> , 2021, 17, 33-38.	0.8	21
8	Kinetics of Enzyme-Catalyzed Cross-Linking of Feruloylated Arabinan from Sugar Beet. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11598-11607.	5.2	18
9	Encapsulation of Anthocyanin from Roselle and Red Cabbage for Stabilization of Water-in-Oil Emulsion. <i>Agriculture and Agricultural Science Procedia</i> , 2014, 2, 82-89.	0.6	18
10	Production of biodiesel from rice bran oil. , 2019, , 409-447.		14
11	Transparent Branch-Line Coupler Using Micro-Metal Mesh Conductive Film. <i>IEEE Microwave and Wireless Components Letters</i> , 2014, 24, 857-859.	3.2	13
12	Biocatalytic cross-linking of pectic polysaccharides for designed food functionality: Structures, mechanisms, and reactions. <i>Biocatalysis and Agricultural Biotechnology</i> , 2012, 1, 207-219.	3.1	11
13	Crude Oil Yield and Properties of Rice Bran Oil from Different Varieties as Affected by Extraction Conditions Using Soxhlet Method. <i>Arabian Journal for Science and Engineering</i> , 2018, 43, 6237-6244.	3.0	9
14	Optimization of Pectin Extraction from Sweet Potato Peels Using Citric Acid and its Emulsifying Properties. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , 2020, 11, 202-210.	0.9	8
15	Extraction and characterization of pectin from sweet potato ( <i>Ipomoea batatas</i> ) peels using alkaline extraction method. <i>Acta Horticulturae</i> , 2017, , 211-218.	0.2	5
16	Solubility of <i>Swietenia Macrophylla</i> Seeds In Supercritical Carbon Dioxide Extraction. <i>IOP Conference Series: Materials Science and Engineering</i> , 2020, 884, 012021.	0.6	5
17	Analysis and Correlation Studies on Gluten Quantity and Quality During Production. <i>Journal of Applied Sciences</i> , 2009, 9, 1686-1694.	0.3	4
18	ANTIOXIDANT PROPERTIES OF RICE BRAN OIL FROM DIFFERENT VARIETIES EXTRACTED BY SOLVENT EXTRACTION METHODS. <i>Jurnal Teknologi (Sciences and Engineering)</i> , 2016, 78, .	0.4	3

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19	Improving the Delivery System and Bioavailability of Beverages Through Nanoencapsulation. , 2020, , 301-332.		2
20	Statistical Modelling of Gluten Production by Varying Mixing Time, Salt and Water Levels During Dough Mixing. International Journal of Food Engineering, 2009, 5, .	1.5	1
21	Stability Study of Water-in-Oil Emulsion Containing Anthocyanins from Red Cabbage. Jurnal Teknologi (Sciences and Engineering), 2014, 69, .	0.4	1
22	OPTIMIZATION OF COCOA BUTTER EQUIVALENT PRODUCTION FROM FORMULATED HARD PALM OIL MID-FRACTION AND CANOLA OIL BLENDS. Jurnal Teknologi (Sciences and Engineering), 2016, 78, .	0.4	1
23	Breadfruit ( <i>Artocarpus altilis</i> ) Studies: Rheological Stability, Incorporation of Gluten Free, and Bioactive Compound as an Intermediate Ingredient in Health-Related Products. ECS Transactions, 2022, 107, 14455-14463.	0.5	1
24	Evaluation of Capsaicinoids Extracts as Bioactive Substance for Antimicrobial Films. Jurnal Teknologi (Sciences and Engineering), 2013, 64, .	0.4	0
25	CHARACTERIZATION OF THERMOSTABLE BETA-1,4-GALACTANASE AND ITS APPLICATION IN HYDROLYSIS OF PECTIN FROM SWEET POTATO ( <i>Ipomoea batatas</i> (L.) Lam) PEELS. Jurnal Teknologi (Sciences and Engineering), 2014, 66, .	0.784344	0
26	Microbial Biotransformation and Biomineralization of Organic-Rich Waste. Current Pollution Reports, 0, , 1.	6.6	0