

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 | Valorisation of plant seed as natural bioactive compounds by various extraction methods: A review. Trends in Food Science and Technology, 2022, 119, 201-214. | 15.1 | 65 |
| 2 | 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 |
| 3 | Microwave-assisted extraction of pectin from pineapple peel. Malaysian Journal of Fundamental and Applied Sciences, 2021, 17, 33-38. | 0.8 | 21 |
| 4 | 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), 2016, 10, 10 Tf 50 | 0.0 | 0 |
| 5 | Improving the Delivery System and Bioavailability of Beverages Through Nanoencapsulation. , 2020, , 301-332. | | 2 |
| 6 | Solubility of <i>Swietenia Macrophylla</i> Seeds In Supercritical Carbon Dioxide Extraction. IOP Conference Series: Materials Science and Engineering, 2020, 884, 012021. | 0.6 | 5 |
| 7 | Optimization of Pectin Extraction from Sweet Potato Peels Using Citric Acid and its Emulsifying Properties. Recent Patents on Food, Nutrition & Agriculture, 2020, 11, 202-210. | 0.9 | 8 |
| 8 | Optimization of the antioxidant-rich xanthone extract from mangosteen (<i>Garcinia mangostana</i> L.) pericarp via microwave-assisted extraction. Heliyon, 2019, 5, e02571. | 3.2 | 35 |
| 9 | Production of biodiesel from rice bran oil. , 2019, , 409-447. | | 14 |
| 10 | Crude Oil Yield and Properties of Rice Bran Oil from Different Varieties as Affected by Extraction Conditions Using Soxhlet Method. Arabian Journal for Science and Engineering, 2018, 43, 6237-6244. | 3.0 | 9 |
| 11 | Extraction and characterization of pectin from sweet potato (<i>Ipomoea batatas</i>) peels using alkaline extraction method. Acta Horticulturae, 2017, , 211-218. | 0.2 | 5 |
| 12 | ANTIOXIDANT PROPERTIES OF RICE BRAN OIL FROM DIFFERENT VARIETIES EXTRACTED BY SOLVENT EXTRACTION METHODS. Jurnal Teknologi (Sciences and Engineering), 2016, 78, . | 0.4 | 3 |
| 13 | 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 |
| 14 | Stability Study of Water-in-Oil Emulsion Containing Anthocyanins from Red Cabbage. Jurnal Teknologi (Sciences and Engineering), 2014, 69, . | 0.4 | 1 |
| 15 | Encapsulation of Anthocyanin from Roselle and Red Cabbage for Stabilization of Water-in-Oil Emulsion. Agriculture and Agricultural Science Procedia, 2014, 2, 82-89. | 0.6 | 18 |
| 16 | Transparent Branch-Line Coupler Using Micro-Metal Mesh Conductive Film. IEEE Microwave and Wireless Components Letters, 2014, 24, 857-859. | 3.2 | 13 |
| 17 | Stabilization of emulsions by gum tragacanth (<i>Astragalus</i> spp.) correlates to the galacturonic acid content and methoxylation degree of the gum. Food Hydrocolloids, 2013, 31, 5-14. | 10.7 | 68 |
| 18 | Stabilization of oil-in-water emulsions by enzyme catalyzed oxidative gelation of sugar beet pectin. Food Hydrocolloids, 2013, 30, 19-25. | 10.7 | 32 |

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 19 | Evaluation of Capsaicinoids Extracts as Bioactive Substance for Antimicrobial Films. Jurnal Teknologi (Sciences and Engineering), 2013, 64, . | 0.4 | 0 |
| 20 | Enzyme catalyzed oxidative gelation of sugar beet pectin: Kinetics and rheology. Food Hydrocolloids, 2012, 28, 130-140. | 10.7 | 42 |
| 21 | Biocatalytic cross-linking of pectic polysaccharides for designed food functionality: Structures, mechanisms, and reactions. Biocatalysis and Agricultural Biotechnology, 2012, 1, 207-219. | 3.1 | 11 |
| 22 | Kinetics of Enzyme-Catalyzed Cross-Linking of Feruloylated Arabinan from Sugar Beet. Journal of Agricultural and Food Chemistry, 2011, 59, 11598-11607. | 5.2 | 18 |
| 23 | 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 |
| 24 | Analysis and Correlation Studies on Gluten Quantity and Quality During Production. Journal of Applied Sciences, 2009, 9, 1686-1694. | 0.3 | 4 |
| 25 | Rheological characterisation of gluten from extensibility measurement. Journal of Food Engineering, 2008, 86, 549-556. | 5.2 | 45 |
| 26 | Microbial Biotransformation and Biomineralization of Organic-Rich Waste. Current Pollution Reports, 0, , 1. | 6.6 | 0 |