

Zamzahaila Mohd Zin

List of Publications by Citations

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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.

13
papers

230
citations

4
h-index

15
g-index

32
ext. papers

262
ext. citations

1.2
avg, IF

2.7
L-index

#	Paper	IF	Citations
13	Antioxidative activity of extracts from Mengkudu (<i>Morinda citrifolia</i> L.) root, fruit and leaf. <i>Food Chemistry</i> , 2002 , 78, 227-231	8.5	124
12	Antioxidative activities of chromatographic fractions obtained from root, fruit and leaf of Mengkudu (<i>Morinda citrifolia</i> L.). <i>Food Chemistry</i> , 2006 , 94, 169-178	8.5	48
11	Isolation and Identification of Antioxidative Compound from Fruit of Mengkudu (<i>Morinda citrifolia</i> L.). <i>International Journal of Food Properties</i> , 2007 , 10, 363-373	3	26
10	Antioxidative properties and proximate analysis of spent coffee ground (SCG) extracted using ultrasonic-methanol assisted technique as a potential functional food ingredient. <i>Food Research</i> , 2020 , 4, 636-644	1.5	5
9	The effectiveness of a computer-based method to support eating intervention among economically disadvantaged children in Malaysia. <i>Health Education Journal</i> , 2019 , 78, 497-509	1.5	4
8	Influence of pectinase-assisted extraction time on the antioxidant capacity of Spent Coffee Ground (SCG). <i>Food Research</i> , 2020 , 4, 2054-2061	1.5	3
7	Physicochemical properties and sensory acceptance of <i>Canavalia ensiformis</i> tempeh energy bar. <i>Food Research</i> , 2020 , 4, 1637-1645	1.5	3
6	Catechin profile and hypolipidemic activity of leaf water extract. <i>Heliyon</i> , 2020 , 6, e04337	3.6	3
5	Physicochemical, antioxidant and sensory characteristics of cookies supplemented with different levels of spent coffee ground extract. <i>Food Research</i> , 2020 , 4, 1181-1190	1.5	2
4	The ramification of Arabic gum and gelatine incorporation on the physicochemical properties of Belimbing Buluh (<i>Averhoa belimbi</i>) fruits pastilles. <i>Food Research</i> , 2019 , 4, 532-538	1.5	2
3	Antioxidant and antibacterial activities in the fruit peel, flesh and seed of Ceri Terengganu (<i>Lepisanthes alata</i> Leenh.). <i>Food Research</i> , 2020 , 4, 1600-1610	1.5	2
2	Innovative Uses of Recycle Waste Materials as an Artificial Concrete Reef for Estuarine Ecosystem. <i>IOP Conference Series: Materials Science and Engineering</i> , 2018 , 374, 012088	0.4	1
1	Effect of Acidified Ethanol on Antioxidant Properties of <i>Morinda citrifolia</i> Leaf Extract and Its Catechin Derivatives. <i>Current Research in Nutrition and Food Science</i> , 2021 , 9, 172-183	1.1	