Chin-Ping Tan

List of Publications by Citations

401 papers	10,382 citations	51 h-index	77 g-index
418 ext. papers	12,106 ext. citations	5.1 avg, IF	6.68 L-index

#	Paper	IF	Citations
401	-Carotene nanodispersions: preparation, characterization and stability evaluation. *Food Chemistry*, **2005**, 92, 661-671	8.5	283
400	Differential scanning calorimetric analysis of edible oils: Comparison of thermal properties and chemical composition. *JAOCS, Journal of the American Oil ChemistskSociety*, **2000**, 77, 143-155	1.8	222
399	Comparative studies of oxidative stability of edible oils by differential scanning calorimetry and oxidative stability index methods. *Food Chemistry*, **2002**, 76, 385-389	8.5	191
398	Lemongrass essential oil incorporated into alginate-based edible coating for shelf-life extension and quality retention of fresh-cut pineapple. *Postharvest Biology and Technology*, **2014**, 88, 1-7	6.2	187
397	Physicochemical properties and bioactive compounds of selected seed oils. *LWT - Food Science and Technology*, **2009**, 42, 1396-1403	5.4	184
396	Effect of Arabic gum, xanthan gum and orange oil contents on -potential, conductivity, stability, size index and pH of orange beverage emulsion. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2008**, 315, 47-56	5.1	184
395	Differential scanning calorimetric analysis of palm oil, palm oil based products and coconut oil: effects of scanning rate variation. *Food Chemistry*, **2002**, 76, 89-102	8.5	149
394	Optimisation of ultrasound-assisted extraction of oil from papaya seed by response surface methodology: oil recovery, radical scavenging antioxidant activity, and oxidation stability. *Food Chemistry*, **2015**, 172, 7-17	8.5	142
393	Revealing the power of the natural red pigment lycopene. *Molecules*, **2010**, 15, 959-87	4.8	141
392	Effects of binary solvent extraction system, extraction time and extraction temperature on phenolic antioxidants and antioxidant capacity from mengkudu (Morinda citrifolia). *Food Chemistry*, **2010**, 120, 290-295	8.5	138
391	Diacylglycerol Oil-Properties, Processes and Products: A Review. *Food and Bioprocess Technology*, **2008**, 1, 223-233	5.1	116
390	Extraction and physicochemical properties of low free fatty acid crude palm oil. *Food Chemistry*, **2009**, 113, 645-650	8.5	112
389	Comparative differential scanning calorimetric analysis of vegetable oils: I. Effects of heating rate variation. *Phytochemical Analysis*, **2002**, 13, 129-41	3.4	111
388	Optimization of the contents of Arabic gum, xanthan gum and orange oil affecting turbidity, average particle size, polydispersity index and density in orange beverage emulsion. *Food Hydrocolloids*, **2008**, 22, 1212-1223	10.6	107
387	-Tocopherol nanodispersions: Preparation, characterization and stability evaluation. *Journal of Food Engineering*, **2008**, 89, 204-209	6	102
386	Application of arrhenius kinetics to evaluate oxidative stability in vegetable oils by isothermal differential scanning calorimetry. *JAOCS, Journal of the American Oil ChemistskSociety*, **2001**, 78, 1133	1.8	100
385	Essential fatty acids of pitaya (dragon fruit) seed oil. *Food Chemistry*, **2009**, 114, 561-564	8.5	95

384	Characterisation of vegetable oils by surface acoustic wave sensing electronic nose. *Food Chemistry* , **2005**, 89, 507-518	8.5	95
383	Production of a diacylglycerol-enriched palm olein using lipase-catalyzed partial hydrolysis: Optimization using response surface methodology. *Food Chemistry*, **2007**, 105, 1614-1622	8.5	93
382	Effects of natural and synthetic antioxidants on changes in refined, bleached, and deodorized palm olein during deep-fat frying of potato chips. *JAOCS, Journal of the American Oil ChemistskSociety*, **1999**, 76, 331	1.8	90
381	Effect of processing conditions on physicochemical properties of astaxanthin nanodispersions. *Food Chemistry*, **2010**, 123, 477-483	8.5	81
380	Effect of polyglycerol esters of fatty acids on physicochemical properties and stability of -carotene nanodispersions prepared by emulsification/evaporation method. *Journal of the Science of Food and Agriculture*, **2005**, 85, 121-126	4.3	81
379	Influence of pectin and CMC on physical stability, turbidity loss rate, cloudiness and flavor release of orange beverage emulsion during storage. *Carbohydrate Polymers*, **2008**, 73, 83-91	10.3	79
378	Detection of lard adulteration in RBD palm olein using an electronic nose. *Food Chemistry*, **2005**, 90, 829-835	8.5	75
377	Colloidal astaxanthin: preparation, characterisation and bioavailability evaluation. *Food Chemistry*, **2012**, 135, 1303-9	8.5	74
376	Characterization of the influence of main emulsion components on the physicochemical properties of orange beverage emulsion using response surface methodology. *Food Hydrocolloids*, **2009**, 23, 271-280	10.6	74
375	Characterisation and use of -lactoglobulin fibrils for microencapsulation of lipophilic ingredients and oxidative stability thereof. *Journal of Food Engineering*, **2014**, 143, 53-61	6	73
374	Melt Production and Antimicrobial Efficiency of Low-Density Polyethylene (LDPE)-Silver Nanocomposite Film. *Food and Bioprocess Technology*, **2012**, 5, 719-728	5.1	73
373	Physicochemical properties, rheological behavior and morphology of pectin-pea protein isolate mixtures and conjugates in aqueous system and oil in water emulsion. *Food Hydrocolloids*, **2016**, 56, 405-416	10.6	72
372	Ultrasound-assisted extraction and solvent extraction of papaya seed oil: Crystallization and thermal behavior, saturation degree, color and oxidative stability. *Industrial Crops and Products*, **2014**, 52, 702-708	5.9	71
371	Modeling the physicochemical properties of orange beverage emulsion as function of main emulsion components using response surface methodology. *Carbohydrate Polymers*, **2009**, 75, 512-520	10.3	71
370	Evaluation and characterisation of Citrullus colocynthis (L.) Schrad seed oil: Comparison with Helianthus annuus (sunflower) seed oil. *Food Chemistry*, **2013**, 136, 348-53	8.5	69
369	Direct recovery of lipase derived from Burkholderia cepacia in recycling aqueous two-phase flotation. *Separation and Purification Technology*, **2011**, 80, 577-584	8.3	68
368	Preparation and characterisation of water-soluble phytosterol nanodispersions. *Food Chemistry*, **2011**, 129, 77-83	8.5	67
367	Differential scanning calorimetric analysis for monitoring the oxidation of heated oils. *Food Chemistry*, **1999**, 67, 177-184	8.5	66

366	Recent developments in differential scanning calorimetry for assessing oxidative deterioration of vegetable oils. *Trends in Food Science and Technology*, **2002**, 13, 312-318	15.3	65
365	Carrageenan as an alternative coating for papaya (Carica papaya L. cv. Eksotika). *Postharvest Biology and Technology*, **2013**, 75, 142-146	6.2	64
364	Extractive fermentation for improved production and recovery of lipase derived from Burkholderia cepacia using a thermoseparating polymer in aqueous two-phase systems. *Bioresource Technology*, **2012**, 116, 226-33	11	64
363	Droplet characterization and stability of soybean oil/palm kernel olein O/W emulsions with the presence of selected polysaccharides. *Food Hydrocolloids*, **2009**, 23, 233-243	10.6	64
362	Encapsulation of Ethylene Gas into Granular Cold-Water-Soluble Starch: Structure and Release Kinetics. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2189-2197	5.7	59
361	Effects of Different Wall Materials on the Physicochemical Properties and Oxidative Stability of Spray-Dried Microencapsulated Red-Fleshed Pitaya (Hylocereus polyrhizus) Seed Oil. *Food and Bioprocess Technology*, **2012**, 5, 1220-1227	5.1	59
360	Effect of chemical refining on the quality of kenaf (hibiscus cannabinus) seed oil. *Industrial Crops and Products*, **2016**, 89, 59-65	5.9	57
359	Effects of temperature and NaCl on the formation of 3-MCPD esters and glycidyl esters in refined, bleached and deodorized palm olein during deep-fat frying of potato chips. *Food Chemistry*, **2017**, 219, 126-130	8.5	56
358	Kenaf (Hibiscus cannabinus L.) seed oil-in-water Pickering nanoemulsions stabilised by mixture of sodium caseinate, Tween 20 and Ecyclodextrin. *Food Hydrocolloids*, **2016**, 52, 934-941	10.6	55
357	Microencapsulation of refined kenaf (Hibiscus cannabinus L.) seed oil by spray drying using Ecyclodextrin/gum arabic/sodium caseinate. *Journal of Food Engineering*, **2018**, 237, 78-85	6	55
356	Process conditions of spray drying microencapsulation of Nigella sativa oil. *Powder Technology*, **2017**, 315, 1-14	5.2	53
355	Chemical stability of astaxanthin nanodispersions in orange juice and skimmed milk as model food systems. *Food Chemistry*, **2013**, 139, 527-31	8.5	53
354	Developing a three component stabilizer system for producing astaxanthin nanodispersions. *Food Hydrocolloids*, **2013**, 30, 437-447	10.6	53
353	Optimization of ultrasound extraction condition of phospholipids from palm-pressed fiber. *Journal of Food Engineering*, **2009**, 92, 403-409	6	52
352	In-vitro evaluation of kenaf seed oil in chitosan coated-high methoxyl pectin-alginate microcapsules. *Industrial Crops and Products*, **2015**, 76, 230-236	5.9	51
351	The effects of physical refining on the formation of 3-monochloropropane-1,2-diol esters in relation to palm oil minor components. *Food Chemistry*, **2012**, 135, 799-805	8.5	51
350	Optimization of palm oil physical refining process for reduction of 3-monochloropropane-1,2-diol (3-MCPD) ester formation. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 3341-9	5.7	49
349	Chemical composition and DSC thermal properties of two species of Hylocereus cacti seed oil: Hylocereus undatus and Hylocereus polyrhizus. *Food Chemistry*, **2010**, 119, 1326-1331	8.5	49

348	Phenolic acid analysis and antioxidant activity assessment of oil palm (E. guineensis) fruit extracts. *Food Chemistry*, **2010**, 122, 353-359	8.5	49
347	Solid-phase microextraction for headspace analysis of key volatile compounds in orange beverage emulsion. *Food Chemistry*, **2007**, 105, 1659-1670	8.5	49
346	Primary recovery of lipase derived from Burkholderia cenocepacia strain ST8 and recycling of phase components in an aqueous two-phase system. *Biochemical Engineering Journal*, **2012**, 60, 74-80	4.2	48
345	Ultrasound-assisted extraction (UAE) and solvent extraction of papaya seed oil: yield, fatty acid composition and triacylglycerol profile. *Molecules*, **2013**, 18, 12474-87	4.8	47
344	Effects of selected polysorbate and sucrose ester emulsifiers on the physicochemical properties of astaxanthin nanodispersions. *Molecules*, **2013**, 18, 768-77	4.8	47
343	Effect of Vegetable-Based Oil Blends on Physicochemical Properties of Oils During Deep-Fat Frying. *American Journal of Food Technology*, **2010**, 5, 310-323	0.1	47
342	Quantitative differential scanning calorimetric analysis for determining total polar compounds in heated oils. *JAOCS, Journal of the American Oil ChemistskSociety*, **1999**, 76, 1047-1057	1.8	46
341	Octenylsuccinate quinoa starch granule-stabilized Pickering emulsion gels: Preparation, microstructure and gelling mechanism. *Food Hydrocolloids*, **2019**, 91, 40-47	10.6	46
340	Lipase@ZIF-8 nanoparticles-based biosensor for direct and sensitive detection of methyl parathion. *Electrochimica Acta*, **2018**, 283, 509-516	6.7	46
339	Review on the Current State of Diacylglycerol Production Using Enzymatic Approach. *Food and Bioprocess Technology*, **2015**, 8, 1169-1186	5.1	45
338	Effect of blanching on enzyme activity, color changes, anthocyanin stability and extractability of mangosteen pericarp: A kinetic study. *Journal of Food Engineering*, **2016**, 178, 12-19	6	45
337	Effect of processing conditions on physicochemical properties of sodium caseinate-stabilized astaxanthin nanodispersions. *LWT - Food Science and Technology*, **2011**, 44, 1658-1665	5.4	45
336	Effect of Accelerated Storage on Microencapsulated Kenaf Seed Oil. *JAOCS, Journal of the American Oil ChemistskSociety*, **2013**, 90, 1023-1029	1.8	44
335	Effect of organic-phase solvents on physicochemical properties and cellular uptake of astaxanthin nanodispersions. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8733-41	5.7	44
334	Recovery of Bacillus cereus cyclodextrin glycosyltransferase and recycling of phase components in an aqueous two-phase system using thermo-separating polymer. *Separation and Purification Technology*, **2012**, 89, 9-15	8.3	42
333	Comparative study on the physicochemical properties of κ-carrageenan extracted from Kappaphycus alvarezii (doty) doty ex Silva in Tawau, Sabah, Malaysia and commercial κ-carrageenans. *Food Hydrocolloids*, **2013**, 30, 581-588	10.6	42
332	Stability and rheology of concentrated O/W emulsions based on soybean oil/palm kernel olein blends. *Food Research International*, **2007**, 40, 1051-1061	7	42
331	Effects of microwave heating on changes in chemical and thermal properties of vegetable oils. *JAOCS, Journal of the American Oil ChemistskSociety*, **2001**, 78, 1227-1232	1.8	42

330	Encapsulation properties, release behavior and physicochemical characteristics of water-in-oil-in-water (W/O/W) emulsion stabilized with pectin□ea protein isolate conjugate and Tween 80. *Food Hydrocolloids*, **2016**, 61, 599-608	10.6	42
329	Effects of homogenization process parameters on physicochemical properties of astaxanthin nanodispersions prepared using a solvent-diffusion technique. *International Journal of Nanomedicine*, **2015**, 10, 1109-18	7.3	41
328	Equilibrium headspace analysis of volatile flavor compounds extracted from soursop (Annona muricata) using solid-phase microextraction. *Food Research International*, **2010**, 43, 1267-1276	7	41
327	Characteristics, composition and thermal stability of Acacia senegal (L.) Willd. seed oil. *Industrial Crops and Products*, **2012**, 36, 54-58	5.9	40
326	Enzymatic Synthesis of Medium- and Long-Chain Triacylglycerols (MLCT): Optimization of Process Parameters Using Response Surface Methodology. *Food and Bioprocess Technology*, **2010**, 3, 288-299	5.1	39
325	New functionalities of Maillard reaction products as emulsifiers and encapsulating agents, and the processing parameters: a brief review. *Journal of the Science of Food and Agriculture*, **2017**, 97, 1379-1385	4.3	38
324	Optimization of drum drying processing parameters for production of jackfruit (Artocarpus heterophyllus) powder using response surface methodology. *LWT - Food Science and Technology*, **2010**, 43, 343-349	5.4	38
323	Effect of freeze-thaw cycles pretreatment on the vacuum freeze-drying process and physicochemical properties of the dried garlic slices. *Food Chemistry*, **2020**, 324, 126883	8.5	37
322	Effects of limited moisture content and storing temperature on retrogradation of rice starch. *International Journal of Biological Macromolecules*, **2019**, 137, 1068-1075	7.9	37
321	Optimization of supercritical CO2 extraction of phytosterol-enriched oil from Kalahari melon seeds. *Food and Bioprocess Technology*, **2011**, 4, 1432-1441	5.1	37
320	Extraction of tocopherol-enriched oils from Kalahari melon and roselle seeds by supercritical fluid extraction (SFE-CO2). *Food Chemistry*, **2010**, 119, 1278-1283	8.5	37
319	Analysis of volatile compounds in five jackfruit (Artocarpus heterophyllus L.) cultivars using solid-phase microextraction (SPME) and gas chromatography-time-of-flight mass spectrometry (GC-TOFMS). *Journal of Food Composition and Analysis*, **2008**, 21, 416-422	4.1	37
318	Effects of Different Drying Methods and Storage Time on Free Radical Scavenging Activity and Total Phenolic Content of Cosmos Caudatus. *Antioxidants*, **2014**, 3, 358-70	7.1	36
317	Optimization of oven drying conditions for lycopene content and lipophilic antioxidant capacity in a by-product of the pink guava puree industry using response surface methodology. *LWT - Food Science and Technology*, **2010**, 43, 729-735	5.4	36
316	Rapid Profiling of Animal-Derived Fatty Acids Using Fast GC □GC Coupled to Time-of-Flight Mass Spectrometry. *JAOCS, Journal of the American Oil ChemistskSociety*, **2009**, 86, 949-958	1.8	36
315	Optimization of supercritical fluid extraction of phytosterol from roselle seeds with a central composite design model. *Food and Bioproducts Processing*, **2010**, 88, 239-246	4.9	36
314	Comparative differential scanning calorimetric analysis of vegetable oils: II. Effects of cooling rate variation. *Phytochemical Analysis*, **2002**, 13, 142-51	3.4	36
313	The Effects of Different Extraction Methods on Antioxidant Properties, Chemical Composition, and Thermal Behavior of Black Seed (Nigella sativa L.) Oil. *Evidence-based Complementary and Alternative Medicine*, **2016**, 2016, 6273817	2.3	36

312	The influence of deep frying using various vegetable oils on acrylamide formation in sweet potato (Ipomoea batatas L. Lam) chips. *Journal of Food Science*, **2014**, 79, T115-21	3.4	35
311	Stability of a concentrated oil-in-water emulsion model prepared using palm olein-based diacylglycerol/virgin coconut oil blends: Effects of the rheological properties, droplet size distribution and microstructure. *Food Research International*, **2014**, 64, 919-930	7	35
310	Primary capture of cyclodextrin glycosyltransferase derived from Bacillus cereus by aqueous two phase system. *Separation and Purification Technology*, **2011**, 81, 318-324	8.3	35
309	Monitoring the storage stability of RBD palm olein using the electronic nose. *Food Chemistry*, **2005**, 89, 271-282	8.5	35
308	Starch granules as Pickering emulsifiers: Role of octenylsuccinylation and particle size. *Food Chemistry*, **2019**, 283, 437-444	8.5	34
307	Chemical Composition of Date Palm (Phoenix dactylifera L.) Seed Oil from Six Saudi Arabian Cultivars. *Journal of Food Science*, **2018**, 83, 624-630	3.4	33
306	Antioxidant synergism between ethanolic Centella asiatica extracts and □-tocopherol in model systems. *Food Chemistry*, **2013**, 138, 1215-9	8.5	33
305	Optimization of equilibrium headspace analysis of volatile flavor compounds of malaysian soursop (Annona muricata): Comprehensive two-dimensional gas chromatography time-of-flight mass spectrometry (GC□C-TOFMS). *Food Chemistry*, **2011**, 125, 1481-1489	8.5	33
304	Enzyme-Assisted Aqueous Extraction of Kalahari Melon Seed Oil: Optimization Using Response Surface Methodology. *JAOCS, Journal of the American Oil ChemistskSociety*, **2009**, 86, 1235-1240	1.8	33
303	Determination of oil palm fruit phenolic compounds and their antioxidant activities using spectrophotometric methods. *International Journal of Food Science and Technology*, **2008**, 43, 1832-1837	3.8	33
302	Application of response surface methodology for optimizing the deodorization parameters in chemical refining of kenaf seed oil. *Separation and Purification Technology*, **2017**, 184, 144-151	8.3	32
301	Acrylamide formation in vegetable oils and animal fats during heat treatment. *Food Chemistry*, **2016**, 212, 244-9	8.5	32
300	Producing a lycopene nanodispersion: The effects of emulsifiers. *Food and Bioproducts Processing*, **2016**, 98, 210-216	4.9	32
299	Response surface methodology and multivariate analysis of equilibrium headspace concentration of orange beverage emulsion as function of emulsion composition and structure. *Food Chemistry*, **2009**, 115, 324-333	8.5	32
298	Lycopene-rich fractions derived from pink guava by-product and their potential activity towards hydrogen peroxide-induced cellular and DNA damage. *Food Chemistry*, **2010**, 123, 1142-1148	8.5	32
297	Monitoring peroxide value in oxidized emulsions by Fourier transform infrared spectroscopy. *European Journal of Lipid Science and Technology*, **2005**, 107, 886-895	3	32
296	Spray Drying for the Encapsulation of Oils-A Review. *Molecules*, **2020**, 25,	4.8	32
295	Lipase-catalysed production and chemical composition of diacylglycerols from soybean oil deodoriser distillate. *European Journal of Lipid Science and Technology*, **2004**, 106, 218-224	3	31

294	Phytochemical and biological features of Phyllanthus niruri and Phyllanthus urinaria harvested at different growth stages revealed by 1 H NMR-based metabolomics. *Industrial Crops and Products*, **2015**, 77, 602-613	5.9	30
293	Physical, morphological and antibacterial properties of lime essential oil nanoemulsions prepared via spontaneous emulsification method. *LWT - Food Science and Technology*, **2020**, 128, 109388	5.4	30
292	Natural Organochlorines as Precursors of 3-Monochloropropanediol Esters in Vegetable Oils. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 999-1007	5.7	30
291	Assessment of extraction parameters on antioxidant capacity, polyphenol content, epigallocatechin gallate (EGCG), epicatechin gallate (ECG) and iriflophenone 3-C-β-glucoside of agarwood (Aquilaria crassna) young leaves. *Molecules*, **2014**, 19, 12304-19	4.8	30
290	Physical, rheological and sensorial properties, and bloom formation of dark chocolate made with cocoa butter substitute (CBS). *LWT - Food Science and Technology*, **2017**, 82, 420-428	5.4	29
289	Metabolic and biochemical changes in streptozotocin induced obese-diabetic rats treated with Phyllanthus niruri extract. *Journal of Pharmaceutical and Biomedical Analysis*, **2016**, 128, 302-312	3.5	29
288	Optimization of sunflower oil transesterification process using sodium methoxide. *Scientific World Journal, The*, **2012**, 2012, 475027	2.2	29
287	Effect of glycerol and vegetable oil on physicochemical properties of Arabic gum-based beverage emulsion. *European Food Research and Technology*, **2008**, 228, 19-28	3.4	29
286	Process optimisation of encapsulated pandan (Pandanus amaryllifolius) powder using spray-drying method. *Journal of the Science of Food and Agriculture*, **2005**, 85, 1999-2004	4.3	29
285	Optimization of process parameters in preparation of tocotrienol-rich red palm oil-based nanoemulsion stabilized by Tween80-Span 80 using response surface methodology. *PLoS ONE*, **2018**, 13, e0202771	3.7	29
284	Effects of storage and yogurt matrix on the stability of tocotrienols encapsulated in chitosan-alginate microcapsules. *Food Chemistry*, **2018**, 241, 79-85	8.5	28
283	Bitter and sweet lupin (Lupinus albus L.) seeds and seed oils: A comparison study of their compositions and physicochemical properties. *Industrial Crops and Products*, **2013**, 49, 573-579	5.9	28
282	Cytotoxic activity of kenaf (Hibiscus cannabinus L.) seed extract and oil against human cancer cell lines. *Asian Pacific Journal of Tropical Biomedicine*, **2014**, 4, S510-5	1.4	28
281	Diacylglycerol and triacylglycerol as responses in a dual response surface-optimized process for diacylglycerol production by lipase-catalyzed esterification in a pilot packed-bed enzyme reactor. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 5595-603	5.7	28
280	Production and characterization of biodiesel from Camelus dromedarius (Hachi) fat. *Energy Conversion and Management*, **2014**, 78, 50-57	10.6	27
279	Kinetic study on partial hydrolysis of palm oil catalyzed by Rhizomucor miehei lipase. *Journal of Molecular Catalysis B: Enzymatic*, **2012**, 78, 91-97		27
278	Producing a lycopene nanodispersion: Formulation development and the effects of high pressure homogenization. *Food Research International*, **2017**, 101, 165-172	7	27
277	Preparation of astaxanthin nanodispersions using gelatin-based stabilizer systems. *Molecules*, **2014**, 19, 14257-65	4.8	27

276	Influence of growth stage and season on the antioxidant constituents of Cosmos caudatus. *Plant Foods for Human Nutrition*, **2012**, 67, 344-50	3.9	27
275	Garden cress (Lepidium sativum Linn.) seed oil as a potential feedstock for biodiesel production. *Bioresource Technology*, **2012**, 126, 193-7	11	27
274	Effects of natural and synthetic antioxidants on changes in 3-MCPD esters and glycidyl ester in palm olein during deep-fat frying. *Food Control*, **2019**, 96, 488-493	6.2	27
273	Forming a lutein nanodispersion via solvent displacement method: the effects of processing parameters and emulsifiers with different stabilizing mechanisms. *Food Chemistry*, **2016**, 194, 416-23	8.5	26
272	Cocoa Butter Substitute (CBS) Produced from Palm Mid-fraction/Palm Kernel Oil/Palm Stearin for Confectionery Fillings. *JAOCS, Journal of the American Oil ChemistskSociety*, **2017**, 94, 235-245	1.8	26
271	Nozzleless Fabrication of Oil-Core Biopolymeric Microcapsules by the Interfacial Gelation of Pickering Emulsion Templates. *ACS Applied Materials & Interfaces*, **2015**, 7, 16169-76	9.5	26
270	Physicochemical, oxidative and anti-oxidant stabilities of kenaf seed oil-in-water nanoemulsions under different storage temperatures. *Industrial Crops and Products*, **2017**, 95, 374-382	5.9	26
269	Functional properties of roselle (Hibiscus sabdariffa L.) seed and its application as bakery product. *Journal of Food Science and Technology*, **2014**, 51, 3830-7	3.3	26
268	Physicochemical, Textural and Viscoelastic Properties of Palm Diacylglycerol Bakery Margarine During Storage. *JAOCS, Journal of the American Oil ChemistskSociety*, **2009**, 86, 723-731	1.8	26
267	Effect of sucrose fatty acid esters on the particle characteristics and flow properties of phytosterol nanodispersions. *Journal of Food Engineering*, **2011**, 104, 63-69	6	26
266	Effects of microwave heating on the quality characteristics and thermal properties of RBD palm olein. *Innovative Food Science and Emerging Technologies*, **2002**, 3, 157-163	6.8	26
265	In-vitro gastrointestinal digestion of kenaf seed oil-in-water nanoemulsions. *Industrial Crops and Products*, **2016**, 87, 1-8	5.9	26
264	Anti-hypercholesterolemic effect of kenaf (Hibiscus cannabinus L.) seed on high-fat diet Sprague dawley rats. *Asian Pacific Journal of Tropical Medicine*, **2015**, 8, 6-13	2.1	25
263	Hierarchical macro-microporous ZIF-8 nanostructures as efficient nano-lipase carriers for rapid and direct electrochemical detection of nitrogenous diphenyl ether pesticides. *Sensors and Actuators B: Chemical*, **2020**, 321, 128477	8.5	25
262	Modeling and Optimization of Lipozyme RM IM-Catalyzed Esterification of Medium- and Long-Chain Triacyglycerols (MLCT) Using Response Surface Methodology. *Food and Bioprocess Technology*, **2012**, 5, 216-225	5.1	25
261	Influence of astaxanthin, emulsifier and organic phase concentration on physicochemical properties of astaxanthin nanodispersions. *Chemistry Central Journal*, **2013**, 7, 127		25
260	Optimization of processing parameters for the preparation of phytosterol microemulsions by the solvent displacement method. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 8426-33	5.7	25
259	Modeling the relationship between the main emulsion components and stability, viscosity, fluid behavior, zeta-potential, and electrophoretic mobility of orange beverage emulsion using response surface methodology. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 7659-66	5.7	25

258	Blending of Palm Mid-Fraction, Refined Bleached Deodorized Palm Kernel Oil or Palm Stearin for Cocoa Butter Alternative. *JAOCS, Journal of the American Oil ChemistskSociety*, **2016**, 93, 1415-1427	1.8	25
257	Relationship Between Metabolites Composition and Biological Activities of Phyllanthus niruri Extracts Prepared by Different Drying Methods and Solvents Extraction. *Plant Foods for Human Nutrition*, **2015**, 70, 184-92	3.9	24
256	Effect of oxidation degrees of graphene oxide (GO) on the structure and physical properties of chitosan/GO composite films. *Food Packaging and Shelf Life*, **2019**, 21, 100373	8.2	24
255	Effects of Gellan-Based Edible Coating on the Quality of Fresh-Cut Pineapple During Cold Storage. *Food and Bioprocess Technology*, **2014**, 7, 2144-2151	5.1	24
254	Cosmos caudatus as a potential source of polyphenolic compounds: optimisation of oven drying conditions and characterisation of its functional properties. *Molecules*, **2013**, 18, 10452-64	4.8	24
253	Primary recovery of lipase derived from Burkholderia sp. ST8 with aqueous micellar two-phase system. *Process Biochemistry*, **2011**, 46, 1847-1852	4.8	24
252	Identification, structure-activity relationship and in silico molecular docking analyses of five novel angiotensin I-converting enzyme (ACE)-inhibitory peptides from stone fish (Actinopyga lecanora) hydrolysates. *PLoS ONE*, **2019**, 14, e0197644	3.7	23
251	Sargassum Seaweed as a Source of Anti-Inflammatory Substances and the Potential Insight of the Tropical Species: A Review. *Marine Drugs*, **2019**, 17,	6	23
250	Leucaena leucocephala (Lam.) de Wit seed oil: Characterization and uses. *Industrial Crops and Products*, **2014**, 52, 582-587	5.9	23
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