

Chin-Ping Tan

List of Publications by Year in Descending Order

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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.

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	Phospholipidomics of bovine milk subjected to homogenization, thermal treatment and cold storage.. <i>Food Chemistry</i> , 2022 , 381, 132288	8.5	1
400	W/O high internal phase emulsion featuring by interfacial crystallization of diacylglycerol and different internal compositions. <i>Food Chemistry</i> , 2022 , 372, 131305	8.5	0
399	Effect of <i>Rosa Roxburghii</i> juice on starch digestibility: A focus on the binding of polyphenols to amylose and porcine pancreatic α -amylase by molecular modeling. <i>Food Hydrocolloids</i> , 2022 , 123, 106966	10.6	3
398	Selective antibacterial activities and storage stability of curcumin-loaded nanoliposomes prepared from bovine milk phospholipid and cholesterol. <i>Food Chemistry</i> , 2022 , 367, 130700	8.5	2
397	Processing Contaminants in Edible Oil 2022 , 379-394		
396	Production of Cocoa Butter Substitute via Enzymatic Interesterification of Fully Hydrogenated Palm Kernel Oil, Coconut Oil and Fully Hydrogenated Palm Stearin Blends.. <i>Journal of Oleo Science</i> , 2022 , 71, 343-351	1.6	0
395	Diacylglycerol Oil: Benefits, Synthesis and Applications 2022 , 249-264		
394	Medium-and Long-Chain : Production, Effects and Applications 2022 , 265-284		0
393	MOISTURE ABSORPTION BEHAVIOR AND THERMAL PROPERTIES OF SUCROSE REPLACER MIXTURE CONTAINING INULIN OR POLYDEXTROSE. <i>Applied Food Research</i> , 2022 , 100089		
392	Production of cocoa butter equivalent from blending of illip butter and palm mid-fraction.. <i>Food Chemistry</i> , 2022 , 384, 132535	8.5	0
391	A comparative study between freeze-dried and spray-dried goat milk on lipid profiling and digestibility.. <i>Food Chemistry</i> , 2022 , 387, 132844	8.5	1
390	Effect of lipids complexes on controlling ethylene gas release from V-type starch. <i>Carbohydrate Polymers</i> , 2022 , 291, 119556	10.3	0
389	Beeswax crystals form a network structure in highly unsaturated oils and O/W emulsions under supersaturation and cool temperature conditions. <i>LWT - Food Science and Technology</i> , 2022 , 113594	5.4	0
388	Characteristics and feasibility of olive oil-based diacylglycerol plastic fat for use in compound chocolate. <i>Food Chemistry</i> , 2022 , 391, 133254	8.5	0
387	In-vitro and in-vivo evaluations of tocotrienol-rich nanoemulsified system on skin wound healing. <i>PLoS ONE</i> , 2022 , 17, e0267381	3.7	0
386	Studies on the Storage Stability of Betacyanins from Fermented Red Dragon Fruit (<i>Hylocereus polyrhizus</i>) Drink Imparted by Xanthan Gum and Carboxymethyl Cellulose. <i>Food Chemistry</i> , 2022 , 133404	8.5	
385	Preparation and evaluation of photoprotective kenaf seed oil nanocarriers-based cream of tocotrienol-rich fraction. <i>Industrial Crops and Products</i> , 2022 , 185, 115164	5.9	0

384	Metabolomic analysis reveals the valuable bioactive compounds of <i>Ardisia elliptica</i> . <i>Phytochemical Analysis</i> , 2021 , 32, 685-697	3.4	2
383	Crystal network structure and stability of beeswax-based oleogels with different polyunsaturated fatty acid oils. <i>Food Chemistry</i> , 2021 , 381, 131745	8.5	3
382	Alteration of Endogenous Fatty Acids Profile and Lipid Metabolism in Rats Caused by a High-Colleseed Oil and a High-Sunflower Oil Diet. <i>European Journal of Lipid Science and Technology</i> , 2021 , 123, 2100100	3	
381	Deep-frying oil induces cytotoxicity, inflammation and apoptosis on intestinal epithelial cells. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	3
380	Tailored rigidity of W/O Pickering emulsions using diacylglycerol-based surface-active solid lipid nanoparticles. <i>Food and Function</i> , 2021 , 12, 11732-11746	6.1	2
379	Molecular dynamics revealed the effect of epoxy group on triglyceride digestion. <i>Food Chemistry</i> , 2021 , 373, 131285	8.5	2
378	Formulation and functionalization of linalool nanoemulsion to boost its antibacterial properties against major foodborne pathogens. <i>Food Bioscience</i> , 2021 , 101430	4.9	1
377	Production of ‘kedondong’ (<i>Spondias cytherea</i> Sonnerat) powder as affected by different drying methods. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2021 , 20, 417-421	1	
376	Nutritive bambara groundnut powdered drink mix: characterization and assessment of the cholesterol-lowering effect. <i>Journal of Food Science and Technology</i> , 2021 , 58, 2992-3000	3.3	2
375	Potential Residual Contaminants in Edible BirdÒ Nest. <i>Frontiers in Pharmacology</i> , 2021 , 12, 631136	5.6	5
374	Encapsulation of caffeine into starch matrices: Bitterness evaluation and suppression mechanism. <i>International Journal of Biological Macromolecules</i> , 2021 , 173, 118-127	7.9	2
373	Improved Thermal Properties and Flow Behavior of Palm Olein-Based Diacylglycerol: Impact of Sucrose Stearate Incorporation. <i>Processes</i> , 2021 , 9, 604	2.9	
372	Establishment of an Effective Refining Process for <i>Moringa oleifera</i> Kernel Oil. <i>Processes</i> , 2021 , 9, 579	2.9	0
371	Pickering emulsion-templated ionotropic gelation of tocotrienol microcapsules: effects of alginate and chitosan concentrations and gelation process parameters. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5963-5971	4.3	1
370	The In Vitro ÒGlucosidase Inhibition Activity of Various Solvent Fractions of and H-NMR Based Metabolite Identification and Molecular Docking Analysis. <i>Plants</i> , 2021 , 10,	4.5	2
369	In-depth characterization of palm-based diacylglycerol-virgin coconut oil blends with enhanced techno-functional properties. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111327	5.4	1
368	Effect of sonication time and heat treatment on the structural and physical properties of chitosan/graphene oxide nanocomposite films. <i>Food Packaging and Shelf Life</i> , 2021 , 28, 100663	8.2	5
367	The detection of glycidyl ester in edible palm-based cooking oil using FTIR-chemometrics and ¹ H NMR analysis. <i>Food Control</i> , 2021 , 125, 108018	6.2	5

366	Fabrication of oil-in-water emulsions as shelf-stable liquid non-dairy creamers: effects of homogenization pressure, oil type, and emulsifier concentration. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2455-2462	4.3	1
365	Cocoa Butter Alternatives from Enzymatic Interesterification of Palm Kernel Stearin, Coconut Oil, and Fully Hydrogenated Palm Stearin Blends. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2021 , 98, 53-64	1.8	1
364	Potential of using basa catfish oil as a promising alternative deep-frying medium: A thermo-oxidative stability study. <i>Food Research International</i> , 2021 , 141, 109897	7	2
363	Mitigation of 3-monochloropropane-1,2-diol esters and glycidyl esters in refined palm oil: A new and optimized approach. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110612	5.4	1
362	Medium chain triglyceride and medium-and long chain triglyceride: metabolism, production, health impacts and its applications - a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	1
361	Palm oil consumption and its repercussion on endogenous fatty acids distribution. <i>Food and Function</i> , 2021 , 12, 2020-2031	6.1	
360	Application of Kenaf Seed Oil-Nanostructured Lipid Carrier to Palm-Based Tocopherol Cream for Photoprotection. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2021 , 98, 201-210	1.8	3
359	Biomimetic self-assembly of lipase-zeolitic imidazolate frameworks with enhanced biosensing of protox inhibiting herbicides. <i>Analytical Methods</i> , 2021 , 13, 4974-4984	3.2	1
358	Proline-Modified UIO-66 as Nanocarriers to Enhance Lipase Catalytic Activity and Stability for Electrochemical Detection of Nitrofen. <i>ACS Applied Materials & Interfaces</i> , 2021 , 13, 4146-4155	9.5	7
357	Enhancing the mechanical and barrier properties of chitosan/graphene oxide composite films using trisodium citrate and sodium tripolyphosphate crosslinkers. <i>Journal of Applied Polymer Science</i> , 2021 , 138, 50618	2.9	3
356	H NMR-based metabolomics and UHPLC-ESI-MS/MS for the investigation of bioactive compounds from <i>Lupinus albus</i> fractions. <i>Food Research International</i> , 2021 , 140, 110046	7	1
355	Biohazard and dynamic features of different polar compounds in vegetable oil during thermal oxidation. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111450	5.4	2
354	Stabilization mechanism of water-in-oil emulsions by medium- and long-chain diacylglycerol: Post-crystallization vs. pre-crystallization. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111649	5.4	2
353	Palm oil supply chain factors impacting chlorinated precursors of 3-MCPD esters. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021 , 38, 2012-2025	3.2	1
352	Effects of Acidic Deep Eutectic Solvent Pretreatment on Sugarcane Bagasse for Efficient 5-Hydroxymethylfurfural Production. <i>Energy Technology</i> , 2021 , 9, 2100396	3.5	0
351	Physicochemical properties of chitosan/ graphene oxide composite films and their effects on storage stability of palm-oil based margarine. <i>Food Hydrocolloids</i> , 2021 , 117, 106707	10.6	6
350	In Vitro Antiaging Evaluation of Sunscreen Formulated from Nanostructured Lipid Carrier and Tocotrienol-Rich Fraction. <i>Journal of Pharmaceutical Sciences</i> , 2021 , 110, 3929-3936	3.9	1
349	Solid encapsulation of lauric acid into "empty" V-type starch: Structural characteristics and emulsifying properties. <i>Carbohydrate Polymers</i> , 2021 , 267, 118181	10.3	5

348	Foodomics: a new perspective on gut probiotics nutrition and health research. <i>Current Opinion in Food Science</i> , 2021 , 41, 146-151	9.8	6
347	Effects of dairy processing on phospholipidome, in-vitro digestion and Caco-2 cellular uptake of bovine milk. <i>Food Chemistry</i> , 2021 , 364, 130426	8.5	1
346	Enzymatic Interesterification of Palm Stearin and Palm Olein Blend Catalyzed by sn-1,3-Specific Lipase: Interesterification Degree, Acyl Migration, and Physical Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9056-9066	5.7	3
345	A summary of 2-, 3-MCPD esters and glycidyl ester occurrence during frying and baking processes. <i>Current Research in Food Science</i> , 2021 , 4, 460-469	5.6	1
344	Interactions between Food Hazards and Intestinal Barrier: Impact on Foodborne Diseases. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14728-14738	5.7	9
343	Phospholipid-Protein Structured Membrane for Microencapsulation of DHA Oil and Evaluation of Its In Vitro Digestibility: Inspired by Milk Fat Globule Membrane. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6190-6201	5.7	10
342	Mitigation of 3-MCPD esters and glycidyl esters during the physical refining process of palm oil by micro and macro laboratory scale refining. <i>Food Chemistry</i> , 2020 , 328, 127147	8.5	6
341	A Theoretical Study of Metalloporphyrin-Based Fluorescent Array Sensor using Density Functional Theory. <i>Journal of Fluorescence</i> , 2020 , 30, 687-694	2.4	2
340	Influence of Soya Lecithin, Sorbitan and Glyceryl Monostearate on Physicochemical Properties of Organogels. <i>Food Biophysics</i> , 2020 , 15, 386-395	3.2	8
339	Hierarchical macro-microporous ZIF-8 nanostructures as efficient nano-lipase carriers for rapid and direct electrochemical detection of nitrogenous diphenyl ether pesticides. <i>Sensors and Actuators B: Chemical</i> , 2020 , 321, 128477	8.5	25
338	Changes in 3-, 2-Monochloropropandiol and Glycidyl Esters during a Conventional Baking System with Addition of Antioxidants. <i>Foods</i> , 2020 , 9,	4.9	4
337	Antioxidant, β Glucosidase, and Nitric Oxide Inhibitory Activities of Six Algerian Traditional Medicinal Plant Extracts and H-NMR-Based Metabolomics Study of the Active Extract. <i>Molecules</i> , 2020 , 25,	4.8	5
336	Effect of Purification Methods on the Physicochemical and Thermodynamic Properties and Crystallization Kinetics of Medium-Chain, Medium-Long-Chain, and Long-Chain Diacylglycerols. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8391-8403	5.7	8
335	In-vitro bioaccessibility of spray dried refined kenaf () seed oil applied in coffee drink. <i>Journal of Food Science and Technology</i> , 2020 , 57, 2507-2515	3.3	6
334	Preparation and Evaluation Pumpkin Seed Oil-based Vitamin E Cream Formulations for Topical Application. <i>Journal of Oleo Science</i> , 2020 , 69, 297-306	1.6	3
333	Effect of freeze-thaw cycles pretreatment on the vacuum freeze-drying process and physicochemical properties of the dried garlic slices. <i>Food Chemistry</i> , 2020 , 324, 126883	8.5	37
332	Physical, morphological and antibacterial properties of lime essential oil nanoemulsions prepared via spontaneous emulsification method. <i>LWT - Food Science and Technology</i> , 2020 , 128, 109388	5.4	30
331	Chemical composition, oxidative stability and antiproliferative activity of Anethum graveolens (dill) seed hexane extract. <i>Grasas Y Aceites</i> , 2020 , 71, 374	1.3	1

330	Effect of diacylglycerol interfacial crystallization on the physical stability of water-in-oil emulsions. <i>Food Chemistry</i> , 2020 , 327, 127014	8.5	13
329	Curcumin-loaded liposomes prepared from bovine milk and krill phospholipids: Effects of chemical composition on storage stability, in-vitro digestibility and anti-hyperglycemic properties. <i>Food Research International</i> , 2020 , 136, 109301	7	14
328	Diacylglycerol in food industry: Synthesis methods, functionalities, health benefits, potential risks and drawbacks. <i>Trends in Food Science and Technology</i> , 2020 , 97, 114-125	15.3	21
327	Production of Structured Triacylglycerol via Enzymatic Interesterification of Medium-Chain Triacylglycerol and Soybean Oil Using a Pilot-Scale Solvent-Free Packed Bed Reactor. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2020 , 97, 271-280	1.8	8
326	Non-aqueous foams formed by whipping diacylglycerol stabilized oleogel. <i>Food Chemistry</i> , 2020 , 312, 126047	8.5	13
325	Monitoring of heat-induced carcinogenic compounds (3-monochloropropane-1,2-diol esters and glycidyl esters) in fries. <i>Scientific Reports</i> , 2020 , 10, 15110	4.9	5
324	Gut microbiota-derived trimethylamine-N-oxide: A bridge between dietary fatty acid and cardiovascular disease?. <i>Food Research International</i> , 2020 , 138, 109812	7	6
323	In-vitro anti-inflammatory activity, free radical (DPPH) scavenging, and ferric reducing ability (FRAP) of <i>Sargassum cristaefolium</i> lipid-soluble fraction and putative identification of bioactive compounds using UHPLC-ESI-ORBITRAP-MS/MS. <i>Food Research International</i> , 2020 , 137, 109702	7	7
322	Feasibility study for the analysis of coconut water using fluorescence spectroscopy coupled with PARAFAC and SVM methods. <i>British Food Journal</i> , 2020 , 122, 3203-3212	2.8	2
321	Fabrication of Concentrated Palm Olein-Based Diacylglycerol Oil-Soybean Oil Blend Oil-In-Water Emulsion: In-Depth Study of the Rheological Properties and Storage Stability. <i>Foods</i> , 2020 , 9,	4.9	7
320	The influence of different metal atoms on the performance of metalloporphyrin-based sensor reaction with propanol. <i>Materials Technology</i> , 2020 , 1-8	2.1	0
319	Spray Drying for the Encapsulation of Oils-A Review. <i>Molecules</i> , 2020 , 25,	4.8	32
318	Effects of spray-, oven-, and freeze drying on the physicochemical properties of poorly aqueous-soluble xanthone encapsulated by coacervation: A comparative study. <i>Drying Technology</i> , 2020 , 1-11	2.6	3
317	Understanding of the Role of Pretreatment Methods on Rapeseed Oil from the Perspective of Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8847-8854	5.7	6
316	Impact of Quercetin Encapsulation with Added Phytosterols on Bilayer Membrane and Photothermal-Alteration of Novel Mixed Soy Lecithin-Based Liposome. <i>Nanomaterials</i> , 2020 , 10,	5.4	5
315	Improving Vesicular Integrity and Antioxidant Activity of Novel Mixed Soy Lecithin-Based Liposomes Containing Squalene and Their Stability against UV Light. <i>Molecules</i> , 2020 , 25,	4.8	2
314	Anti-inflammatory effects of mulberry (L.) root bark and its active compounds. <i>Natural Product Research</i> , 2020 , 34, 1786-1790	2.3	12
313	Storage stability and degradation kinetics of bioactive compounds in red palm oil microcapsules produced with solution-enhanced dispersion by supercritical carbon dioxide: A comparison with the spray-drying method. <i>Food Chemistry</i> , 2020 , 304, 125427	8.5	14

312	Revising degumming and bleaching processes of palm oil refining for the mitigation of 3-monochloropropane-1,2-diol esters (3-MCPDE) and glycidyl esters (GE) contents in refined palm oil. <i>Food Chemistry</i> , 2020 , 307, 125545	8.5	17
311	Production, safety, health effects and applications of diacylglycerol functional oil in food systems: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2509-2525	11.5	12
310	Influence of carbohydrate- and protein-based foods on the formation of polar lipid fraction during deep-frying. <i>Food Control</i> , 2020 , 107, 106781	6.2	6
309	Microencapsulation of fish oil-in-water emulsion using thiol-modified β -lactoglobulin fibrils-chitosan complex. <i>Journal of Food Engineering</i> , 2020 , 264, 109680	6	16
308	Chemical Composition, Oxidative Stability, and Antioxidant Activity of <i>Allium ampeloprasum</i> L. (Wild Leek) Seed Oil. <i>Journal of Oleo Science</i> , 2020 , 69, 413-421	1.6	5
307	Quality profile determination of palm olein: potential markers for the detection of recycled cooking oils. <i>International Journal of Food Properties</i> , 2019 , 22, 1172-1182	3	3
306	Modification of physicochemical and mechanical properties of a new bio-based gelatin composite films through composition adjustment and instantizing process. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108575	5.4	3
305	Starch granules as Pickering emulsifiers: Role of octenylsuccinylation and particle size. <i>Food Chemistry</i> , 2019 , 283, 437-444	8.5	34
304	Production of Functional Non-dairy Creamer using <i>Nigella sativa</i> oil Via Fluidized Bed Coating Technology. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1352-1365	5.1	8
303	Identification, structure-activity relationship and in silico molecular docking analyses of five novel angiotensin I-converting enzyme (ACE)-inhibitory peptides from stone fish (<i>Actinopyga lecanora</i>) hydrolysates. <i>PLoS ONE</i> , 2019 , 14, e0197644	3.7	23
302	Electrochemical Biosensing of Chilled Seafood Freshness by Xanthine Oxidase Immobilized on Copper-Based Metal-Organic Framework Nanofiber Film. <i>Food Analytical Methods</i> , 2019 , 12, 1715-1724	3.4	20
301	An Efficient Strategy for the Production of Epoxidized Oils: Natural Deep Eutectic Solvent-Based Enzymatic Epoxidation. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 671-679	1.8	5
300	Study on bioaccessibility of betacyanins from red dragon fruit (<i>Selenicaria speciosa</i>). <i>Food Science and Biotechnology</i> , 2019 , 28, 1163-1169	3	8
299	Rapid assessment of total MCPD esters in palm-based cooking oil using ATR-FTIR application and chemometric analysis. <i>Talanta</i> , 2019 , 198, 215-223	6.2	8
298	Effect of oxidation degrees of graphene oxide (GO) on the structure and physical properties of chitosan/GO composite films. <i>Food Packaging and Shelf Life</i> , 2019 , 21, 100373	8.2	24
297	Evaluation of quality parameters for fresh, used and recycled palm olein. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6989-6997	4.3	3
296	β -glucosidase inhibitors: consistency of in silico docking data with in vitro inhibitory data and inhibitory effect prediction of quercetin derivatives. <i>Food and Function</i> , 2019 , 10, 6312-6321	6.1	13
295	Development of Nanostructured Lipid Carriers (NLCs) Using Pumpkin and Kenaf Seed Oils with Potential Photoprotective and Antioxidative Properties. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1900082	3	16

294	Effects of limited moisture content and storing temperature on retrogradation of rice starch. <i>International Journal of Biological Macromolecules</i> , 2019 , 137, 1068-1075	7.9	37
293	Sargassum Seaweed as a Source of Anti-Inflammatory Substances and the Potential Insight of the Tropical Species: A Review. <i>Marine Drugs</i> , 2019 , 17,	6	23
292	Effects of shortening and baking temperature on quality, MCPD ester and glycidyl ester content of conventional baked cake. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108553	5.4	8
291	Oxidation and Polymerization of Triacylglycerols: In-Depth Investigations towards the Impact of Heating Profiles. <i>Foods</i> , 2019 , 8,	4.9	10
290	Characterization of Ternary Blends of Vegetable Oils with Optimal Ω_6/Ω_3 Fatty Acid Ratios. <i>Journal of Oleo Science</i> , 2019 , 68, 1041-1049	1.6	6
289	Prediction of the Property of Colorimetric Sensor Array Based on Density Functional Theory. <i>Sensors and Materials</i> , 2019 , 31, 3067	1.5	4
288	CHAPTER 7:3-MCPD and Glycidyl Esters in Palm Oil. <i>Food Chemistry, Function and Analysis</i> , 2019 , 152-190.	6	1
287	Development of bio-yoghurt chewable tablet: a review. <i>Nutrition and Food Science</i> , 2019 , 50, 539-553	1.5	2
286	H-NMR metabolomics for evaluating the protective effect of Clinacanthus nutans (Burm. f) Lindau water extract against nitric oxide production in LPS-IFN- γ -activated RAW 264.7 macrophages. <i>Phytochemical Analysis</i> , 2019 , 30, 46-61	3.4	9
285	Comparison assessment between SIM and MRM mode in the analysis of 3-MCPD ester, 2-MCPD ester and glycidyl ester. <i>Food Research International</i> , 2019 , 121, 553-560	7	16
284	Immobilized Talaromyces thermophilus lipase as an efficient catalyst for the production of LML-type structured lipids. <i>Bioprocess and Biosystems Engineering</i> , 2019 , 42, 321-329	3.7	13
283	Octenylsuccinate quinoa starch granule-stabilized Pickering emulsion gels: Preparation, microstructure and gelling mechanism. <i>Food Hydrocolloids</i> , 2019 , 91, 40-47	10.6	46
282	Rapid quantification of 3-monochloropropane-1,2-diol in deep-fat frying using palm olein: Using ATR-FTIR and chemometrics. <i>LWT - Food Science and Technology</i> , 2019 , 100, 404-408	5.4	7
281	Effects of natural and synthetic antioxidants on changes in 3-MCPD esters and glycidyl ester in palm olein during deep-fat frying. <i>Food Control</i> , 2019 , 96, 488-493	6.2	27
280	Emulsifying conditions and processing parameters optimisation of kenaf seed oil-in-water nanoemulsions stabilised by ternary emulsifier mixtures. <i>Food Science and Technology International</i> , 2018 , 24, 404-413	2.6	5
279	Composition and crystallization behavior of solvent-fractionated palm stearin. <i>International Journal of Food Properties</i> , 2018 , 21, 496-509	3	15
278	Studies on the storage stability of fermented red dragon fruit () drink. <i>Food Science and Biotechnology</i> , 2018 , 27, 1411-1417	3	11
277	Comparison of physicochemical properties and aqueous solubility of xanthone prepared via oil-in-water emulsion and complex coacervation techniques. <i>International Journal of Food Properties</i> , 2018 , 21, 784-798	3	2

276	In-vitro digestion of refined kenaf seed oil microencapsulated in β -cyclodextrin/gum arabic/sodium caseinate by spray drying. <i>Journal of Food Engineering</i> , 2018 , 225, 34-41	6	12
275	Microencapsulation of fish oil using thiol-modified β -lactoglobulin fibrils/chitosan complex: A study on the storage stability and in vitro release. <i>Food Hydrocolloids</i> , 2018 , 80, 186-194	10.6	21
274	Chemical Composition of Date Palm (<i>Phoenix dactylifera</i> L.) Seed Oil from Six Saudi Arabian Cultivars. <i>Journal of Food Science</i> , 2018 , 83, 624-630	3.4	33
273	Changes in 3-MCPD esters, glycidyl esters, bioactive compounds and oxidation indexes during kenaf seed oil refining. <i>Food Science and Biotechnology</i> , 2018 , 27, 905-914	3	14
272	Hypocholesterolemic Effects of Kenaf Seed Oil, Macroemulsion, and Nanoemulsion in High-Cholesterol Diet Induced Rats. <i>Journal of Food Science</i> , 2018 , 83, 854-863	3.4	14
271	Natural Organochlorines as Precursors of 3-Monochloropropanediol Esters in Vegetable Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 999-1007	5.7	30
270	Physicochemical Properties of Enzymatically Produced Palm-Oil-Based Cocoa Butter Substitute (CBS) With Cocoa Butter Mixture. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700205	3	14
269	Synthesis of CLA-Rich Lysophosphatidylcholine by Immobilized MAS1-H108A-Catalyzed Esterification: Effects of the Parameters and Monitoring of the Reaction Process. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700529	3	4
268	Characteristics of L. var. seed oil and study of the oxidative stability by blending with soybean oil. <i>Journal of Food Science and Technology</i> , 2018 , 55, 2170-2179	3.3	6
267	Development and characterization of solid lipid nanoparticles (SLNs) made of cocoa butter: A factorial design study. <i>Journal of Food Engineering</i> , 2018 , 231, 30-41	6	14
266	A Comparative Study of <i>Brachychiton populneus</i> Seed and Seed-Fiber Oils in Tunisia. <i>Waste and Biomass Valorization</i> , 2018 , 9, 635-643	3.2	4
265	<i>Yucca aloifolia</i> Seed Oil: A New Source of Bioactive Compounds. <i>Waste and Biomass Valorization</i> , 2018 , 9, 1087-1093	3.2	8
264	Structural difference of palm based Medium- and Long-Chain Triacylglycerol (MLCT) further reduces body fat accumulation in DIO C57BL/6J mice when consumed in low fat diet for a mid-term period. <i>Food Research International</i> , 2018 , 103, 200-207	7	11
263	Effect of amino acids and frequency of reuse frying oils at different temperature on acrylamide formation in palm olein and soy bean oils via modeling system. <i>Food Chemistry</i> , 2018 , 245, 1-6	8.5	18
262	Solubility of red palm oil in supercritical carbon dioxide: Measurement and modelling. <i>Chinese Journal of Chemical Engineering</i> , 2018 , 26, 964-969	3.2	9
261	Highly Efficient Deacidification of High-Acid Rice Bran Oil Using Methanol as a Novel Acyl Acceptor. <i>Applied Biochemistry and Biotechnology</i> , 2018 , 184, 1061-1072	3.2	5
260	The influence of main emulsion components on the physicochemical properties of soursop beverage emulsions: A mixture design approach. <i>Journal of Dispersion Science and Technology</i> , 2018 , 39, 934-942	1.5	2
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