Ching L Hii

List of Publications by Year
in descending order

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34	948	567144 15	454834 30
papers	citations	h-index	g-index

35	35	35	958
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Modeling using a new thin layer drying model and product quality of cocoa. Journal of Food Engineering, 2009, 90, 191-198.	2.7	195
2	Available technologies on improving the stability of polyphenols in food processing. Food Frontiers, 2021, 2, 109-139.	3.7	98
3	Drying kinetics and product quality of dried Chempedak. Journal of Food Engineering, 2008, 88, 522-527.	2.7	86
4	Drying kinetics of the individual layer of cocoa beans during heat pump drying. Journal of Food Engineering, 2012, 108, 276-282.	2.7	56
5	Simulation of heat and mass transfer of cocoa beans under stepwise drying conditions in a heat pump dryer. Applied Thermal Engineering, 2013, 54, 264-271.	3.0	56
6	Quality of cocoa beans dried using a direct solar dryer at different loadings. Journal of the Science of Food and Agriculture, 2006, 86, 1237-1243.	1.7	45
7	Effect of ambient conditions on drying of herbs in solar greenhouse dryer with integrated heat pump. Drying Technology, 2017, 35, 1721-1732.	1.7	42
8	Hybrid drying of food and bioproducts: a review. Drying Technology, 2021, 39, 1554-1576.	1.7	42
9	Application of foam-mat drying with egg white for carrageenan: drying rate and product quality aspects. Journal of Food Science and Technology, 2015, 52, 1170-1175.	1.4	40
10	Effects of drying on total polyphenols content and antioxidant properties of <scp>Carica papaya</scp> leaves. Journal of the Science of Food and Agriculture, 2020, 100, 2932-2937.	1.7	37
11	Process simulation and debottlenecking for an industrial cocoa manufacturing process. Food and Bioproducts Processing, 2011, 89, 528-536.	1.8	29
12	Improving Malaysian cocoa quality through the use of dehumidified air under mild drying conditions. Journal of the Science of Food and Agriculture, 2011, 91, 239-246.	1.7	26
13	Optimization of Heat Pumpâ€“Assisted Intermittent Drying. Drying Technology, 2012, 30, 1676-1687.	1.7	26
14	Effect of Pre-treatment and Drying Method on Colour Degradation Kinetics of Dried Salak Fruit During Storage. Food and Bioprocess Technology, 2012, 5, 2331-2341.	2.6	25
15	Effects of drying on the production of polyphenol-rich cocoa beans. Drying Technology, 2017, 35, 1799-1806.	1.7	20
16	Convective Air Drying of Raw and Cooked Chicken Meats. Drying Technology, 2014, 32, 1304-1309.	1.7	16
17	Kinetics of hot air roasting of cocoa nibs and product quality. Journal of Food Process Engineering, 2017, 40, e12467.	1.5	15
18	Quantification of Carpaine and Antioxidant Properties of Extracts from Carica Papaya Plant Leaves and Stalks. Journal of Bioresources and Bioproducts, 2021, 6, 350-358.	11.8	14

#	Article	IF	Citations
19	Moisture Transport Mechanism and Drying Kinetic of Fresh Harvested Red Onion Bulbs under Dehumidified Air. International Journal of Food Engineering, 2017, 13, .	0.7	13
20	The Drying Kinetics and Polyphenol Degradation of Cocoa Beans. Journal of Food Process Engineering, 2016, 39, 484-491.	1.5	11
21	Air dehumidification with advance adsorptive materials for food drying: A critical assessment for future prospective. Drying Technology, 2021, 39, 1648-1666.	1.7	10
22	Application of microwave-assisted drying on specific energy consumption, effective diffusion coefficient and topological changes of crumb natural rubber (Cis-1, 4- polyisoprene). Chemical Engineering and Processing: Process Intensification, 2018, 128, 19-35.	1.8	9
23	Convective Air Drying of Spondias Dulcis and Product Quality. International Journal of Food Engineering, 2019, 15, .	0.7	6
24	Twoâ€step falling rate in the drying kinetics of rice noodle subjected to preâ€treatment and temperature. Journal of Food Processing and Preservation, 2020, 44, e14849.	0.9	6
25	Valorization of fruits, vegetables, and their by-products: Drying and bio-drying. Drying Technology, 2022, 40, 1514-1538.	1.7	6
26	Modeling of Convective Drying of Sawdust Using a Reaction Engineering Approach. Chemical Engineering and Technology, 2020, 43, 1802-1812.	0.9	5
27	Hybridization of freeze drying and impacts on drying kinetics and dried product quality of kedondong fruits. Drying Technology, 2022, 40, 3413-3424.	1.7	4
28	Drying Kinetics and Modelling of Convective Drying of Kedondong Fruit. ASEAN Journal of Chemical Engineering, 2021, 21, 93.	0.5	3
29	Determining the Effect of Pre-Treatment in Rice Noodle Quality Subjected to Dehydration through Hierarchical Scoring. Processes, 2021, 9, 1309.	1.3	3
30	Emerging macroscopic pretreatment. , 2015, , 197-225.		2
31	Improvements in thermal efficiency of onion slice drying by exhaust air recycling. Cogent Engineering, 2021, 8, 1920562.	1.1	1
32	A SURVEY OF MALAYSIAN COCOA SMALLHOLDRES PROCESSING PRACTICES AND ITS EFFECTS ON DRIED COCOA QUALITY. , 2007, , .		1
33	Special Issue for the 8th Asia Pacific Drying Conference (ADC 2015). Drying Technology, 2016, 34, 1653-1653.	1.7	0
34	Convective Baking Characteristics and Effective Moisture Diffusivities of Yellow Mealworms. ASEAN Journal of Chemical Engineering, 2020, 20, 165.	0.5	0