

# Lai Peng Leong

## 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.

24  
papers

1,802  
citations

18  
h-index

24  
g-index

24  
ext. papers

1,953  
ext. citations

5.3  
avg, IF

4.87  
L-index

#	Paper	IF	Citations
24	An investigation of antioxidant capacity of fruits in Singapore markets. <i>Food Chemistry</i> , <b>2002</b> , 76, 69-75	8.5	692
23	Separation and determination of organic acids and phenolic compounds in fruit juices and drinks by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , <b>2002</b> , 977, 89-96	4.5	204
22	Residue from star fruit as valuable source for functional food ingredients and antioxidant nutraceuticals. <i>Food Chemistry</i> , <b>2006</b> , 97, 277-284	8.5	160
21	Analysis of polyphenolic antioxidants in star fruit using liquid chromatography and mass spectrometry. <i>Journal of Chromatography A</i> , <b>2004</b> , 1022, 67-75	4.5	123
20	Temperature and solvent effects on radical scavenging ability of phenols. <i>Journal of Physical Chemistry A</i> , <b>2009</b> , 113, 3068-77	2.8	75
19	Investigation of the influence of hydroxy groups on the radical scavenging ability of polyphenols. <i>Journal of Physical Chemistry A</i> , <b>2006</b> , 110, 4918-23	2.8	67
18	Nutrition intervention approaches to reduce malnutrition in oncology patients: a systematic review. <i>Supportive Care in Cancer</i> , <b>2016</b> , 24, 469-480	3.9	63
17	Single laboratory validation of a method for the determination of Bisphenol A, Bisphenol A diglycidyl ether and its derivatives in canned foods by reversed-phase liquid chromatography. <i>Journal of Chromatography A</i> , <b>2006</b> , 1129, 145-8	4.5	54
16	Total antioxidant capacity and starch digestibility of muffins baked with rice, wheat, oat, corn and barley flour. <i>Food Chemistry</i> , <b>2014</b> , 164, 462-9	8.5	48
15	Rapid screening and characterisation of antioxidants of <i>Cosmos caudatus</i> using liquid chromatography coupled with mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2005</b> , 827, 127-38	3.2	38
14	Identification of edible Bird's nest with amino acid and monosaccharide analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 279-89	5.7	34
13	Synthesis of a novel BODIPY library and its application in the discovery of a fructose sensor. <i>ACS Combinatorial Science</i> , <b>2012</b> , 14, 81-4	3.9	32
12	Screening and identification of antioxidants in biological samples using high-performance liquid chromatography-mass spectrometry and its application on <i>Salacca edulis</i> Reinw. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 880-6	5.7	31
11	Characterization of antioxidants and change of antioxidant levels during storage of <i>Manilkara zapota</i> L. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 7834-41	5.7	29
10	An improved method for the analysis of major antioxidants of <i>Hibiscus esculentus</i> Linn. <i>Journal of Chromatography A</i> , <b>2004</b> , 1048, 17-24	4.5	29
9	Metabolite profiling of edible bird's nest using gas chromatography/mass spectrometry and liquid chromatography/mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , <b>2014</b> , 28, 1387-400	2.2	23
8	USING NATURALLY BREWED SOY SAUCE TO REDUCE SALT IN SELECTED FOODS. <i>Journal of Sensory Studies</i> , <b>2011</b> , 26, 429-435	2.2	20

7	In vitro bioaccessibility and bioavailability of quercetin from the quercetin-fortified bread products with reduced glycemic potential. <i>Food Chemistry</i> , <b>2019</b> , 286, 629-635	8.5	18
6	The Millimeter- and Submillimeter-Wave Spectrum of the trans-trans Conformer of Diethyl Ether (C <sub>2</sub> H <sub>5</sub> OC <sub>2</sub> H <sub>5</sub> ). <i>Astrophysical Journal, Supplement Series</i> , <b>2003</b> , 148, 593-597	8	18
5	Steamed bread enriched with quercetin as an antiglycative food product: its quality attributes and antioxidant properties. <i>Food and Function</i> , <b>2018</b> , 9, 3398-3407	6.1	18
4	Temperature and time effects on the structural properties of a non-aqueous ethyl cellulose topical drug delivery system. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 644-651	10.3	11
3	The Development and Evaluation of a Diet Quality Index for Asian Toddlers and Its Perinatal Correlates: The GUSTO Cohort Study. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	9
2	The conformers of hydroxyacetaldehyde. <i>Journal of Physical Chemistry A</i> , <b>2007</b> , 111, 5081-5	2.8	6
1	Modeling the Maillard Reaction: Schiff Base Formation. <i>Annals of the New York Academy of Sciences</i> , <b>2005</b> , 1043, 890-890	6.5	