

Alias Abd Karim

List of Publications by Year in descending order

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134
papers

11,918
citations

30070

54
h-index

28297

105
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165
all docs

165
docs citations

165
times ranked

12229
citing authors

#	ARTICLE	IF	CITATIONS
1	Fish gelatin: properties, challenges, and prospects as an alternative to mammalian gelatins. <i>Food Hydrocolloids</i> , 2009, 23, 563-576.	10.7	924
2	Methods for the study of starch retrogradation. <i>Food Chemistry</i> , 2000, 71, 9-36.	8.2	713
3	Antioxidant capacity and phenolic content of selected tropical fruits from Malaysia, extracted with different solvents. <i>Food Chemistry</i> , 2009, 115, 785-788.	8.2	580
4	Application of supercritical CO ₂ in lipid extraction – A review. <i>Journal of Food Engineering</i> , 2009, 95, 240-253.	5.2	491
5	Mycotoxins in Food and Feed: Present Status and Future Concerns. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 57-81.	11.7	463
6	Progress in starch modification in the last decade. <i>Food Hydrocolloids</i> , 2012, 26, 398-404.	10.7	389
7	Nonmeat Protein Alternatives as Meat Extenders and Meat Analogs. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 513-529.	11.7	317
8	Sonication improves kasturi lime (<i>Citrus microcarpa</i>) juice quality. <i>Ultrasonics Sonochemistry</i> , 2011, 18, 1295-1300.	8.2	295
9	Thermoplastic starches: Properties, challenges, and prospects. <i>Starch/Staerke</i> , 2013, 65, 61-72.	2.1	287
10	Gelatin alternatives for the food industry: recent developments, challenges and prospects. <i>Trends in Food Science and Technology</i> , 2008, 19, 644-656.	15.1	284
11	Antibacterial Activity and Mechanical Properties of Partially Hydrolyzed Sago Starch – Alginate Edible Film Containing Lemongrass Oil. <i>Journal of Food Science</i> , 2007, 72, C324-30.	3.1	198
12	Effects of radiation processing on phytochemicals and antioxidants in plant produce. <i>Trends in Food Science and Technology</i> , 2009, 20, 201-212.	15.1	197
13	Effects of plasticizers on thermal properties and heat sealability of sago starch films. <i>Food Hydrocolloids</i> , 2011, 25, 56-60.	10.7	186
14	Tongkat Ali (<i>Eurycoma longifolia</i> Jack): A review on its ethnobotany and pharmacological importance. <i>FÄ-toterapÄ-Äç</i> , 2010, 81, 669-679.	2.2	173
15	UV radiation-induced changes of antioxidant capacity of fresh-cut tropical fruits. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 512-516.	5.6	168
16	Hydrolysis of granular starch at sub-gelatinization temperature using a mixture of amylolytic enzymes. <i>Food and Bioproducts Processing</i> , 2010, 88, 47-54.	3.6	164
17	Starch from the Sago (<i>Metroxylon sago</i>) Palm Tree – Properties, Prospects, and Challenges as a New Industrial Source for Food and Other Uses. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2008, 7, 215-228.	11.7	157
18	Interactive plasticizing – antiplasticizing effects of water and glycerol on the tensile properties of tapioca starch films. <i>Food Hydrocolloids</i> , 2006, 20, 1-8.	10.7	150

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19	Pasting and retrogradation properties of alkali-treated sago (<i>Metroxylon sagu</i>) starch. <i>Food Hydrocolloids</i> , 2008, 22, 1044-1053.	10.7	148
20	Ozone-induced changes of antioxidant capacity of fresh-cut tropical fruits. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 666-671.	5.6	145
21	Comparative susceptibilities of sago, potato and corn starches to alkali treatment. <i>Food Chemistry</i> , 2010, 121, 1053-1059.	8.2	134
22	Impact of Radiation Processing on Starch. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009, 8, 44-58.	11.7	131
23	Preparation and characterization of bionanocomposite films filled with nanorod-rich zinc oxide. <i>Carbohydrate Polymers</i> , 2013, 96, 233-239.	10.2	129
24	Exploring the Nutritional Potential of Wild and Underutilized Legumes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009, 8, 305-331.	11.7	128
25	Physicochemical and Functional Properties of Ozone-Oxidized Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5965-5970.	5.2	127
26	The applications of computer vision system and tomographic radar imaging for assessing physical properties of food. <i>Journal of Food Engineering</i> , 2004, 61, 125-135.	5.2	124
27	Effect of extraction solvents on the phenolic compounds and antioxidant activities of bunga kantan (<i>Etlingera elatior</i> Jack.) inflorescence. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 615-619.	3.9	121
28	Effect of Addition of Halloysite Nanoclay and SiO ₂ Nanoparticles on Barrier and Mechanical Properties of Bovine Gelatin Films. <i>Food and Bioprocess Technology</i> , 2012, 5, 1766-1774.	4.7	120
29	Enzymatic hydrolysis of granular native and mildly heat-treated tapioca and sweet potato starches at sub-gelatinization temperature. <i>Food Hydrocolloids</i> , 2009, 23, 434-440.	10.7	117
30	Effects of sodium dodecyl sulphate and sonication treatment on physicochemical properties of starch. <i>Food Chemistry</i> , 2010, 120, 703-709.	8.2	116
31	Molecular structure, rheological and thermal characteristics of ozone-oxidized starch. <i>Food Chemistry</i> , 2011, 126, 1019-1024.	8.2	111
32	On the roles of protein and starch in the aging of non-waxy rice flour. <i>Food Chemistry</i> , 2000, 69, 229-236.	8.2	109
33	Ultraviolet irradiation improves gel strength of fish gelatin. <i>Food Chemistry</i> , 2009, 113, 1160-1164.	8.2	103
34	Quality attributes of starfruit (<i>Averrhoa carambola</i> L.) juice treated with ultraviolet radiation. <i>Food Chemistry</i> , 2011, 127, 641-644.	8.2	103
35	Influence of sonication treatments and extraction solvents on the phenolics and antioxidants in star fruits. <i>Journal of Food Science and Technology</i> , 2012, 49, 510-514.	2.8	103
36	Effects of Phosphorus Contents on the Gelatinization and Retrogradation of Potato Starch. <i>Journal of Food Science</i> , 2007, 72, C132-C138.	3.1	101

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37	Foam-mat drying of starfruit (<i>Averrhoa carambola</i> L.) purÃ©e. Stability and air drying characteristics. <i>Food Chemistry</i> , 1999, 64, 337-343.	8.2	98
38	Radiation processing of food proteins â€” A review on the recent developments. <i>Trends in Food Science and Technology</i> , 2013, 30, 105-120.	15.1	93
39	Characterisation of composite films made of konjac glucomannan (KGM), carboxymethyl cellulose (CMC) and lipid. <i>Food Chemistry</i> , 2008, 107, 411-418.	8.2	91
40	Biodegradable Films for Fruits and Vegetables Packaging Application: Preparation and Properties. <i>Food Engineering Reviews</i> , 2018, 10, 139-153.	5.9	90
41	Effects of sugars on the gelation kinetics and texture of duck feet gelatin. <i>Food Hydrocolloids</i> , 2016, 58, 267-275.	10.7	80
42	Modification of the microstructural and physical properties of konjac glucomannan-based films by alkali and sodium carboxymethylcellulose. <i>Food Research International</i> , 2002, 35, 829-836.	6.2	76
43	Effects of Waterâ€”Glycerol and Waterâ€”Sorbitol Interactions on the Physical Properties of Konjac Glucomannan Films. <i>Journal of Food Science</i> , 2006, 71, E62.	3.1	76
44	Physicochemical, thermal, and rheological properties of acid-hydrolyzed sago (<i>Metroxylon sagu</i>) starch. <i>LWT - Food Science and Technology</i> , 2012, 46, 135-141.	5.2	76
45	Rheological studies on mixtures of agar (<i>Gracilaria changii</i>) and Î²-carrageenan. <i>Food Hydrocolloids</i> , 2006, 20, 204-217.	10.7	74
46	Emulsifying and Foaming Properties of Ultraviolet-Irradiated Egg White Protein and Sodium Caseinate. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4111-4118.	5.2	71
47	Alcoholic-alkaline treatment of sago starch and its effect on physicochemical properties. <i>Food and Bioproducts Processing</i> , 2011, 89, 463-471.	3.6	69
48	Isolation and characterisation of collagen from the ribbon jellyfish (<i>Cyanea lamarckii</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.7	68
49	Determination of Mineral Composition and Heavy Metal Content of Some Nutraceutically Valued Plant Products. <i>Food Analytical Methods</i> , 2010, 3, 181-187.	2.6	65
50	Antioxidant capacity and phenolic composition of fermented <i>Centella asiatica</i> herbal teas. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2731-2739.	3.5	63
51	Effects of ascorbic acid and sugars on solubility, thermal, and mechanical properties of egg white protein gels. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 397-404.	7.5	62
52	Functional, thermal and molecular behaviours of ozone-oxidised cocoyam and yam starches. <i>Food Chemistry</i> , 2013, 141, 1416-1423.	8.2	62
53	Effects of Î²-carrageenan on rheological properties of dually modified sago starch: Towards finding gelatin alternative for hard capsules. <i>Carbohydrate Polymers</i> , 2015, 132, 156-163.	10.2	57
54	Application of antimicrobial active packaging film made of semolina flour, nano zinc oxide and nano-kaolin to maintain the quality of low-moisture mozzarella cheese during low-temperature storage. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2716-2725.	3.5	57

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55	Dual Modification of Starch via Partial Enzymatic Hydrolysis in the Granular State and Subsequent Hydroxypropylation. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10901-10907.	5.2	56
56	Effects of Na ₂ CO ₃ and NaOH on Pasting Properties of Selected Native Cereal Starches. <i>Journal of Food Science</i> , 2004, 69, FCT249-FCT256.	3.1	55
57	The use of carbon dioxide in the processing and packaging of milk and dairy products: A review. <i>International Journal of Dairy Technology</i> , 2012, 65, 161-177.	2.8	55
58	Enhanced growth of lactobacilli and bioconversion of isoflavones in biotin-supplemented soymilk upon ultrasound-treatment. <i>Ultrasonics Sonochemistry</i> , 2012, 19, 160-173.	8.2	55
59	Effect of Pullulanase Debranching of Sago (Metroxylon sagu) Starch at Subgelatinization Temperature on the Yield of Resistant Starch. <i>Starch/Staerke</i> , 2007, 59, 21-32.	2.1	54
60	Preparation and characterization of bionanocomposite films reinforced with nano kaolin. <i>Journal of Food Science and Technology</i> , 2016, 53, 1111-1119.	2.8	54
61	Functional properties of dually modified sago starch/κ-carrageenan films: An alternative to gelatin in pharmaceutical capsules. <i>Carbohydrate Polymers</i> , 2017, 160, 43-51.	10.2	53
62	DSC study of mixtures of wheat flour and potato, sweet potato, cassava, and yam starches. <i>Journal of Food Engineering</i> , 2008, 86, 68-73.	5.2	51
63	Preparation and characterization of a novel edible film based on Alyssum homolocarpum seed gum. <i>Journal of Food Science and Technology</i> , 2017, 54, 1703-1710.	2.8	51
64	Effects of Na ₂ CO ₃ and NaOH on DSC thermal profiles of selected native cereal starches. <i>Food Chemistry</i> , 2002, 78, 355-362.	8.2	50
65	The influence of ultrasound on the degree of oxidation of hypochlorite-oxidized corn starch. <i>LWT - Food Science and Technology</i> , 2013, 50, 439-443.	5.2	49
66	Effect of carrageenan on yield and properties of tofu. <i>Food Chemistry</i> , 1999, 66, 159-165.	8.2	48
67	Hydrolysis of Native and Heat-Treated Starches at Sub-Gelatinization Temperature Using Granular Starch Hydrolyzing Enzyme. <i>Applied Biochemistry and Biotechnology</i> , 2012, 166, 1167-1182.	2.9	48
68	Phytochemical, antioxidant, antibacterial, and α-amylase inhibitory properties of different extracts from betel leaves. <i>Industrial Crops and Products</i> , 2014, 62, 47-52.	5.2	48
69	Characteristics of foam prepared from starfruit (Averrhoa carambola L.) puree by using methyl cellulose. <i>Food Hydrocolloids</i> , 1999, 13, 203-210.	10.7	44
70	ACE Inhibitory and Antioxidant Activities of Collagen Hydrolysates from the Ribbon Jellyfish (Chrysaora sp.). <i>Food Technology and Biotechnology</i> , 2014, 52, 495-504.	2.1	44
71	Effects of acid modification on physical properties of konjac glucomannan (KGM) films. <i>Food Chemistry</i> , 2007, 103, 994-1002.	8.2	41
72	Towards producing novel fish gelatin films by combination treatments of ultraviolet radiation and sugars (ribose and lactose) as cross-linking agents. <i>Journal of Food Science and Technology</i> , 2014, 51, 1326-1333.	2.8	40

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73	Preparation and characterization of high degree substituted sago (<i>Metroxylon sago</i>) starch with propylene oxide. <i>Starch/Staerke</i> , 2013, 65, 686-693.	2.1	39
74	Pectin-sucrose-Ca ²⁺ interactions: effects on rheological properties. <i>Food Hydrocolloids</i> , 2001, 15, 491-498.	10.7	38
75	Physico-mechanical and microstructural properties of semolina flour films as influenced by different sorbitol/glycerol concentrations. <i>International Journal of Food Properties</i> , 2018, 21, 983-995.	3.0	38
76	Microbial quality evaluation and effective decontamination of nutraceutically valued lotus seeds by electron beams and gamma irradiation. <i>Radiation Physics and Chemistry</i> , 2010, 79, 976-981.	2.8	37
77	Isolation and characterization of pepsin-solubilized collagen from the integument of sea cucumber (<i>Stichopus vastus</i>). <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1083-1088.	3.5	37
78	Effect extraction temperature on the emulsifying properties of gelatin from black tilapia (<i>Oreochromis mossambicus</i>) skin. <i>Food Hydrocolloids</i> , 2020, 108, 106024.	10.7	35
79	Pithecellobium jiringa legume flour for potential food applications: Studies on their physico-chemical and functional properties. <i>Food Chemistry</i> , 2012, 130, 528-535.	8.2	34
80	Defatting improves the hydrolysis of granular starch using a mixture of fungal amyolytic enzymes. <i>Industrial Crops and Products</i> , 2013, 43, 441-449.	5.2	34
81	Physicochemical Properties of Hydrothermally Treated Hemicellulose from Oil Palm Frond. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1527-1531.	5.2	33
82	Comparison of physicochemical and functional properties of duck feet and bovine gelatins. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1663-1671.	3.5	33
83	Effects of cationization on DSC thermal profiles, pasting and emulsifying properties of sago starch. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1722-1730.	3.5	32
84	Exploring the antioxidant potential of lignin isolated from black liquor of oil palm waste. <i>Comptes Rendus - Biologies</i> , 2009, 332, 827-831.	0.2	32
85	Influence of Drying Treatments on Polyphenolic Contents and Antioxidant Properties of Raw and Ripe Papaya (<i>Carica papaya</i> L.). <i>International Journal of Food Properties</i> , 2014, 17, 283-292.	3.0	32
86	Hydrolysis of native and cross-linked corn, tapioca, and sweet potato starches at sub-gelatinization temperature using a mixture of amyolytic enzymes. <i>Starch/Staerke</i> , 2013, 65, 285-295.	2.1	31
87	Modification methods toward the production of porous starch: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2841-2862.	10.3	31
88	A farinograph study on the viscoelastic properties of sago/wheat flour dough systems. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 616-622.	3.5	30
89	Nutritional and therapeutic potentials of rambutan fruit (<i>Nephelium lappaceum</i> L.) and the by-products: a review. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1556-1571.	3.2	30
90	Effect of deproteinization on degree of oxidation of ozonated starch. <i>Food Hydrocolloids</i> , 2012, 26, 339-343.	10.7	29

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91	Sago starch and composition of associated components in palms of different growth stages. <i>Carbohydrate Polymers</i> , 2006, 63, 283-286.	10.2	27
92	Biochemical and radical-scavenging properties of sea cucumber (<i>Stichopus vastus</i>) collagen hydrolysates. <i>Natural Product Research</i> , 2014, 28, 1302-1305.	1.8	27
93	DEVELOPMENT OF A SOY-BASED CREAM CHEESE. <i>Journal of Texture Studies</i> , 2008, 39, 635-654.	2.5	26
94	Fermentation of <i>Metroxylon sagu</i> Resistant Starch Type III by <i>Lactobacillus</i> sp. and <i>Bifidobacterium bifidum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2274-2278.	5.2	26
95	Physicochemical Properties of Carboxy-methylated Sago (<i>Metroxylon sagu</i>) Starch. <i>Journal of Food Science</i> , 2005, 70, C560-C567.	3.1	25
96	Traditional uses and pharmacological potential of <i>Ficus exasperata</i> vahl. <i>Systematic Reviews in Pharmacy (discontinued)</i> , 2012, 3, 15.	0.2	24
97	Chemical composition, antioxidant activity and antimicrobial properties of three selected varieties of Iranian fennel seeds. <i>Journal of Essential Oil Research</i> , 2016, 28, 357-363.	2.7	24
98	Study of electrospun fish gelatin nanofilms from benign organic acids as solvents. <i>Food Packaging and Shelf Life</i> , 2019, 19, 66-75.	7.5	24
99	Development of soy-based cream cheese via the addition of microbial transglutaminase, soy protein isolate and maltodextrin. <i>British Food Journal</i> , 2011, 113, 1147-1172.	2.9	23
100	Influence of γ -Radiation on the Nutritional and Functional Qualities of Lotus Seed Flour. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9524-9531.	5.2	22
101	Effects of NaOH treatment of cereal starch granules on the extent of granular starch hydrolysis. <i>Colloid and Polymer Science</i> , 2012, 290, 1481-1491.	2.1	22
102	The free radical scavenging and antioxidant activities of pod and seed extract of <i>Clitoria fairchildiana</i> (Howard)- an underutilized legume. <i>Journal of Food Science and Technology</i> , 2013, 50, 535-541.	2.8	22
103	Chemical Composition and Antimicrobial Activity of Essential Oil and Solvent Extracts of Torch Ginger Inflorescence (<i>Etlingera elatior</i> Jack.). <i>International Journal of Food Properties</i> , 2013, 16, 1200-1210.	3.0	22
104	Evaluation of Free Radical Scavenging Activity and Antioxidant Potential of a Few Popular Green Leafy Vegetables of Malaysia. <i>International Journal of Food Properties</i> , 2013, 16, 1371-1379.	3.0	22
105	Effects of Ultraviolet Irradiation on the Physicochemical and Functional Properties of Gum Arabic. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9154-9159.	5.2	20
106	Mixed Biopolymer Systems Based on Starch. <i>Molecules</i> , 2012, 17, 584-597.	3.8	20
107	Hydroxypropyl derivatives of legume starches: Functional, rheological and thermal properties. <i>Starch/Staerke</i> , 2013, 65, 762-772.	2.1	20
108	Effects of acid type extraction on characterization and sensory profile of duck feet gelatin: towards finding bovine gelatin alternative. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 480-486.	3.2	20

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109	Fabrication and characterization of novel semolina-based antimicrobial films derived from the combination of ZnO nanorods and nanokaolin. <i>Journal of Food Science and Technology</i> , 2017, 54, 105-113.	2.8	19
110	Protective effects of <i>Ficus racemosa</i> stem bark against doxorubicin-induced renal and testicular toxicity. <i>Pharmacognosy Magazine</i> , 2013, 9, 130.	0.6	18
111	Mechanical and Sensory Evaluation of Noodles Incorporated with Betel Leaf Extract. <i>International Journal of Food Engineering</i> , 2015, 11, 221-227.	1.5	17
112	Physicochemical Properties of Starch in Sago Palms (<i>Metroxylon sagu</i>) at Different Growth Stages. <i>Starch/Staerke</i> , 2008, 60, 408-416.	2.1	16
113	Gaseous Ozonation of Pigeon Pea, Lima Bean, and Jack Bean Starches: Functional, Thermal, and Molecular Properties. <i>Starch/Staerke</i> , 2018, 70, 1700367.	2.1	15
114	Effect of Fermentation on the Composition of <i>Centella asiatica</i> Teas. <i>American Journal of Food Technology</i> , 2011, 6, 581-593.	0.2	15
115	Electroporation enhances the ability of lactobacilli to remove cholesterol. <i>Journal of Dairy Science</i> , 2011, 94, 4820-4830.	3.4	13
116	Reduction of gelatinization temperatures of starch blend suspensions with supercritical CO ₂ treatment. <i>Journal of Supercritical Fluids</i> , 2014, 95, 499-505.	3.2	13
117	Probing the sol-gel transition of egg white proteins by pulsed-NMR method. <i>European Food Research and Technology</i> , 2009, 228, 367-371.	3.3	12
118	Growth Properties and Cholesterol Removal Ability of Electroporated <i>Lactobacillus acidophilus</i> BT 1088. <i>Journal of Microbiology and Biotechnology</i> , 2012, 22, 981-989.	2.1	11
119	Physicochemical and Biochemical Properties of Pepsin-Solubilized Collagen Isolated from the Integument of Sea Cucumber (<i>S tichopus vastus</i>). <i>Journal of Food Processing and Preservation</i> , 2014, 38, 2027-2036.	2.0	9
120	Characteristics of <i>Metroxylon sagu</i> Resistant Starch Type III as Prebiotic Substance. <i>Journal of Food Science</i> , 2015, 80, H875-82.	3.1	9
121	STUDY OF RHEOLOGICAL PROFILE ANALYSIS RELATED TO TEXTURE FOR MIXTURES OF SAGO-WHEAT GEL. <i>International Journal of Food Properties</i> , 2002, 5, 585-598.	3.0	8
122	Stress Relaxation Test for Sago-Wheat Mixtures Gel. <i>International Journal of Food Properties</i> , 2003, 6, 431-442.	3.0	8
123	Exothermic events on heating of semi-dilute konjac glucomannan-water systems. <i>Carbohydrate Polymers</i> , 2005, 61, 368-373.	10.2	8
124	Pulsed NMR measurements of freeze/thaw-induced retrogradation of corn and wheat starch gels: Correlation with rheological measurements. <i>Food Hydrocolloids</i> , 2007, 21, 1041-1045.	10.7	8
125	Determination of Phenolics and Antioxidant Properties in Tea and the Effects of Polyphenols on Alpha-Amylase Activity. <i>Pakistan Journal of Nutrition</i> , 2015, 14, 808-817.	0.2	7
126	Ultrasound enhanced growth and cholesterol removal of <i>Lactobacillus fermentum</i> FTDC 1311 in the parent cells but not the subsequent passages. <i>Ultrasonics Sonochemistry</i> , 2012, 19, 901-908.	8.2	6

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127	Effect of Thermal Treatment on the Physicochemical Properties of Emulsion Stabilized by Gelatin from Black Tilapia (<i>Oreochromis mossambicus</i>) Skin. <i>Food Biophysics</i> , 2020, 15, 423-432.	3.0	5
128	Effects of Na ₂ CO ₃ and NaOH on Retrogradation of Selected Native Cereal Starches Studied by Differential Scanning Calorimetry and Nuclear Magnetic Resonance. <i>Journal of Food Science</i> , 2004, 69, FCT287-FCT296.	3.1	4
129	Effects of heat and moisture and alkali treatment on the enzymatic hydrolysis of porous sago (<i>Cyclocarpium</i>) Tj ETQq1 1 0.784314,rgBT /Overlock 10	2.8	4
130	Lactose content of modified enzyme-treated "dadih"™. <i>Food Chemistry</i> , 1999, 65, 439-443.	8.2	3
131	Effect of ionizing radiation on some quality attributes of nutraceutically valued lotus seeds. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 9-20.	2.8	2
132	Physicochemical characterisation of oil palm (<i>Elaeis guineensis</i>) trunk syrup from the sap of different storage period as potential sweetener. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1011-1019.	3.2	1
133	Extraction and Characterization of Non-Starch Polysaccharides from Different Growth Stages of Sago Starch. <i>Pakistan Journal of Nutrition</i> , 2014, 13, 287-295.	0.2	1
134	Sub-lethal effect of ultraviolet radiation on the growth, intestinal adherence ability and cholesterol removal potentials of parent cells and subsequent sub-culturing of <i>Lactobacillus acidophilus</i> BT 1088 under conditions that mimic the human gastrointestinal tract. <i>Annals of Microbiology</i> , 2013, 63, 615-622.	2.6	0