Alias Abd Karim

List of Publications by Year
in descending order

134	11,918	30070 54	28297 105
papers	citations	h-index	g-index

165	165	165	12229
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Modification methods toward the production of porous starch: a review. Critical Reviews in Food Science and Nutrition, 2021, 61, 2841-2862.	10.3	31
2	Effect of Thermal Treatment on the Physicochemical Properties of Emulsion Stabilized by Gelatin from Black Tilapia (Oreochromis mossambicus) Skin. Food Biophysics, 2020, 15, 423-432.	3.0	5
3	Effects of heatâ€moisture and alkali treatment on the enzymatic hydrolysis of porous sago () Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.6	4
4	Effect extraction temperature on the emulsifying properties of gelatin from black tilapia (Oreochromis mossambicus) skin. Food Hydrocolloids, 2020, 108, 106024.	10.7	35
5	Physicochemical characterisation of oil palm (Elaeis guineensis) trunk syrup from the sap of different storage period as potential sweetener. Journal of Food Measurement and Characterization, 2019, 13, 1011-1019.	3.2	1
6	Study of electrospun fish gelatin nanofilms from benign organic acids as solvents. Food Packaging and Shelf Life, 2019, 19, 66-75.	7.5	24
7	Application of antimicrobial active packaging film made of semolina flour, nano zinc oxide and nanoâ€kaolin to maintain the quality of lowâ€moisture mozzarella cheese during lowâ€temperature storage. Journal of the Science of Food and Agriculture, 2019, 99, 2716-2725.	3.5	57
8	Gaseous Ozonation of Pigeon Pea, Lima Bean, and Jack Bean Starches: Functional, Thermal, and Molecular Properties. Starch/Staerke, 2018, 70, 1700367.	2.1	15
9	Nutritional and therapeutic potentials of rambutan fruit (Nephelium lappaceum L.) and the by-products: a review. Journal of Food Measurement and Characterization, 2018, 12, 1556-1571.	3.2	30
10	Effects of acid type extraction on characterization and sensory profile of duck feet gelatin: towards finding bovine gelatin alternative. Journal of Food Measurement and Characterization, 2018, 12, 480-486.	3.2	20
11	Biodegradable Films for Fruits and Vegetables Packaging Application: Preparation and Properties. Food Engineering Reviews, 2018, 10, 139-153.	5.9	90
12	Physico-mechanical and microstructural properties of semolina flour films as influenced by different sorbitol/glycerol concentrations. International Journal of Food Properties, 2018, 21, 983-995.	3.0	38
13	Fabrication and characterization of novel semolina-based antimicrobial films derived from the combination of ZnO nanorods and nanokaolin. Journal of Food Science and Technology, 2017, 54, 105-113.	2.8	19
14	Preparation and characterization of a novel edible film based on Alyssum homolocarpum seed gum. Journal of Food Science and Technology, 2017, 54, 1703-1710.	2.8	51
15	Functional properties of dually modified sago starch/Î¹-carrageenan films: An alternative to gelatin in pharmaceutical capsules. Carbohydrate Polymers, 2017, 160, 43-51.	10.2	53
16	Comparison of physicochemical and functional properties of duck feet and bovine gelatins. Journal of the Science of Food and Agriculture, 2017, 97, 1663-1671.	3.5	33
17	Preparation and characterization of bionanocomposite films reinforced with nano kaolin. Journal of Food Science and Technology, 2016, 53, 1111-1119.	2.8	54
18	Chemical composition, antioxidant activity and antimicrobial properties of three selected varieties of Iranian fennel seeds. Journal of Essential Oil Research, 2016, 28, 357-363.	2.7	24

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19	Effects of sugars on the gelation kinetics and texture of duck feet gelatin. Food Hydrocolloids, 2016, 58, 267-275.	10.7	80
20	Mechanical and Sensory Evaluation of Noodles Incorporated with Betel Leaf Extract. International Journal of Food Engineering, 2015, 11, 221-227.	1.5	17
21	Effects of Î²-carrageenan on rheological properties of dually modified sago starch: Towards finding gelatin alternative for hard capsules. Carbohydrate Polymers, 2015, 132, 156-163.	10.2	57
22	Characteristics of Metroxylon sagu Resistant Starch Type III as Prebiotic Substance. Journal of Food Science, 2015, 80, H875-82.	3.1	9
23	Determination of Phenolics and Antioxidant Properties in Tea and the Effects of Polyphenols on Alpha-Amylase Activity. Pakistan Journal of Nutrition, 2015, 14, 808-817.	0.2	7
24	ACE Inhibitory and Antioxidant Activities of Collagen Hydrolysates from the Ribbon Jellyfish (Chrysaora sp.). Food Technology and Biotechnology, 2014, 52, 495-504.	2.1	44
25	Physicochemical and Biochemical Properties of Pepsin-Solubilized Collagen Isolated from the Integument of Sea Cucumber (S tichopus vastus). Journal of Food Processing and Preservation, 2014, 38, 2027-2036.	2.0	9
26	Towards producing novel fish gelatin films by combination treatments of ultraviolet radiation and sugars (ribose and lactose) as cross-linking agents. Journal of Food Science and Technology, 2014, 51, 1326-1333.	2.8	40
27	Isolation and characterisation of collagen from the ribbon jellyfish (<scp>C</scp>hrysaora) Tj ETQq1 1 0.784314 rgBT /Overlock	2.7	68
28	Reduction of gelatinization temperatures of starch blend suspensions with supercritical CO2 treatment. Journal of Supercritical Fluids, 2014, 95, 499-505.	3.2	13
29	Biochemical and radical-scavenging properties of sea cucumber (Stichopus vastus) collagen hydrolysates. Natural Product Research, 2014, 28, 1302-1305.	1.8	27
30	Phytochemical, antioxidant, antibacterial, and Î±-amylase inhibitory properties of different extracts from betel leaves. Industrial Crops and Products, 2014, 62, 47-52.	5.2	48
31	Influence of Drying Treatments on Polyphenolic Contents and Antioxidant Properties of Raw and Ripe Papaya (Carica papaya L.). International Journal of Food Properties, 2014, 17, 283-292.	3.0	32
32	Extraction and Characterization of Non-Starch Polysaccharides from Different Growth Stages of Sago Starch. Pakistan Journal of Nutrition, 2014, 13, 287-295.	0.2	1
33	The free radical scavenging and antioxidant activities of pod and seed extract of Clitoria fairchildiana (Howard)- an underutilized legume. Journal of Food Science and Technology, 2013, 50, 535-541.	2.8	22
34	Sub-lethal effect of ultraviolet radiation on the growth, intestinal adherence ability and cholesterol removal potentials of parent cells and subsequent sub-culturing of Lactobacillus acidophilus BT 1088 under conditions that mimic the human gastrointestinal tract. Annals of Microbiology, 2013, 63, 615-622.	2.6	0
35	Chemical Composition and Antimicrobial Activity of Essential Oil and Solvent Extracts of Torch Ginger Inflorescence (Etlingera elatiorJack.). International Journal of Food Properties, 2013, 16, 1200-1210.	3.0	22
36	Hydroxypropyl derivatives of legume starches: Functional, rheological and thermal properties. Starch/Staerke, 2013, 65, 762-772.	2.1	20

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37	Hydrolysis of native and crossâ€linked corn, tapioca, and sweet potato starches at subâ€gelatinization temperature using a mixture of amylolytic enzymes. Starch/Staerke, 2013, 65, 285-295.	2.1	31
38	Effects of ascorbic acid and sugars on solubility, thermal, and mechanical properties of egg white protein gels. International Journal of Biological Macromolecules, 2013, 62, 397-404.	7.5	62
39	Preparation and characterization of high degree substituted sago (Metroxylon sagu) starch with propylene oxide. Starch/Staerke, 2013, 65, 686-693.	2.1	39
40	Functional, thermal and molecular behaviours of ozone-oxidised cocoyam and yam starches. Food Chemistry, 2013, 141, 1416-1423.	8.2	62
41	Evaluation of Free Radical Scavenging Activity and Antioxidant Potential of a Few Popular Green Leafy Vegetables of Malaysia. International Journal of Food Properties, 2013, 16, 1371-1379.	3.0	22
42	Defatting improves the hydrolysis of granular starch using a mixture of fungal amylolytic enzymes. Industrial Crops and Products, 2013, 43, 441-449.	5.2	34
43	Thermoplastic starches: Properties, challenges, and prospects. Starch/Staerke, 2013, 65, 61-72.	2.1	287
44	Radiation processing of food proteins â€“ A review on the recent developments. Trends in Food Science and Technology, 2013, 30, 105-120.	15.1	93
45	Preparation and characterization of bionanocomposite films filled with nanorod-rich zinc oxide. Carbohydrate Polymers, 2013, 96, 233-239.	10.2	129
46	The influence of ultrasound on the degree of oxidation of hypochlorite-oxidized corn starch. LWT - Food Science and Technology, 2013, 50, 439-443.	5.2	49
47	Isolation and characterization of pepsinâ€solubilized collagen from the integument of sea cucumber (Stichopus vastus). Journal of the Science of Food and Agriculture, 2013, 93, 1083-1088.	3.5	37
48	Protective effects of Ficus racemosa stem bark against doxorubucin-induced renal and testicular toxicity. Pharmacognosy Magazine, 2013, 9, 130.	0.6	18
49	Traditional uses and pharmacological potential of Ficus exasperata vahl. Systematic Reviews in Pharmacy (discontinued), 2012, 3, 15.	0.2	24
50	The use of carbon dioxide in the processing and packaging of milk and dairy products: A review. International Journal of Dairy Technology, 2012, 65, 161-177.	2.8	55
51	Physicochemical, thermal, and rheological properties of acid-hydrolyzed sago (Metroxylon sagu) starch. LWT - Food Science and Technology, 2012, 46, 135-141.	5.2	76
52	Effects of NaOH treatment of cereal starch granules on the extent of granular starch hydrolysis. Colloid and Polymer Science, 2012, 290, 1481-1491.	2.1	22
53	Mixed Biopolymer Systems Based on Starch. Molecules, 2012, 17, 584-597.	3.8	20
54	Influence of sonication treatments and extraction solvents on the phenolics and antioxidants in star fruits. Journal of Food Science and Technology, 2012, 49, 510-514.	2.8	103

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55	Effect of Addition of Halloysite Nanoclay and SiO2 Nanoparticles on Barrier and Mechanical Properties of Bovine Gelatin Films. Food and Bioprocess Technology, 2012, 5, 1766-1774.	4.7	120
56	Pithecellobium jiringa legume flour for potential food applications: Studies on their physico-chemical and functional properties. Food Chemistry, 2012, 130, 528-535.	8.2	34
57	Progress in starch modification in the last decade. Food Hydrocolloids, 2012, 26, 398-404.	10.7	389
58	Effect of deproteinization on degree of oxidation of ozonated starch. Food Hydrocolloids, 2012, 26, 339-343.	10.7	29
59	Enhanced growth of lactobacilli and bioconversion of isoflavones in biotin-supplemented soymilk upon ultrasound-treatment. Ultrasonics Sonochemistry, 2012, 19, 160-173.	8.2	55
60	Ultrasound enhanced growth and cholesterol removal of Lactobacillus fermentum FTDC 1311 in the parent cells but not the subsequent passages. Ultrasonics Sonochemistry, 2012, 19, 901-908.	8.2	6
61	Hydrolysis of Native and Heat-Treated Starches at Sub-Gelatinization Temperature Using Granular Starch Hydrolyzing Enzyme. Applied Biochemistry and Biotechnology, 2012, 166, 1167-1182.	2.9	48
62	Growth Properties and Cholesterol Removal Ability of Electroporated Lactobacillus acidophilus BT 1088. Journal of Microbiology and Biotechnology, 2012, 22, 981-989.	2.1	11
63	Emulsifying and Foaming Properties of Ultraviolet-Irradiated Egg White Protein and Sodium Caseinate. Journal of Agricultural and Food Chemistry, 2011, 59, 4111-4118.	5.2	71
64	Electroporation enhances the ability of lactobacilli to remove cholesterol. Journal of Dairy Science, 2011, 94, 4820-4830.	3.4	13
65	Alcoholic-alkaline treatment of sago starch and its effect on physicochemical properties. Food and Bioproducts Processing, 2011, 89, 463-471.	3.6	69
66	Effects of plasticizers on thermal properties and heat sealability of sago starch films. Food Hydrocolloids, 2011, 25, 56-60.	10.7	186
67	Antioxidant capacity and phenolic composition of fermented Centella asiatica herbal teas. Journal of the Science of Food and Agriculture, 2011, 91, 2731-2739.	3.5	63
68	Molecular structure, rheological and thermal characteristics of ozone-oxidized starch. Food Chemistry, 2011, 126, 1019-1024.	8.2	111
69	Quality attributes of starfruit (Averrhoa carambola L.) juice treated with ultraviolet radiation. Food Chemistry, 2011, 127, 641-644.	8.2	103
70	Effect of extraction solvents on the phenolic compounds and antioxidant activities of bunga kantan (Etlingera elatior Jack.) inflorescence. Journal of Food Composition and Analysis, 2011, 24, 615-619.	3.9	121
71	Sonication improves kasturi lime (Citrus microcarpa) juice quality. Ultrasonics Sonochemistry, 2011, 18, 1295-1300.	8.2	295
72	Development of soyâ€based cream cheese via the addition of microbial transglutaminase, soy protein isolate and maltodextrin. British Food Journal, 2011, 113, 1147-1172.	2.9	23

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73	Effect of Fermentation on the Composition of Centella asiatica Teas. American Journal of Food Technology, 2011, 6, 581-593.	0.2	15
74	Microbial quality evaluation and effective decontamination of nutraceutically valued lotus seeds by electron beams and gamma irradiation. Radiation Physics and Chemistry, 2010, 79, 976-981.	2.8	37
75	Determination of Mineral Composition and Heavy Metal Content of Some Nutraceutically Valued Plant Products. Food Analytical Methods, 2010, 3, 181-187.	2.6	65
76	Hydrolysis of granular starch at sub-gelatinization temperature using a mixture of amylolytic enzymes. Food and Bioproducts Processing, 2010, 88, 47-54.	3.6	164
77	Tongkat Ali (Eurycoma longifolia Jack): A review on its ethnobotany and pharmacological importance. FÃ¬toterapÃ¬Ã¢, 2010, 81, 669-679.	2.2	173
78	Mycotoxins in Food and Feed: Present Status and Future Concerns. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 57-81.	11.7	463
79	Nonmeat Protein Alternatives as Meat Extenders and Meat Analogs. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 513-529.	11.7	317
80	Comparative susceptibilities of sago, potato and corn starches to alkali treatment. Food Chemistry, 2010, 121, 1053-1059.	8.2	134
81	Effects of sodium dodecyl sulphate and sonication treatment on physicochemical properties of starch. Food Chemistry, 2010, 120, 703-709.	8.2	116
82	Fermentation of Metroxylon sagu Resistant Starch Type III by Lactobacillus sp. and Bifidobacterium bifidum. Journal of Agricultural and Food Chemistry, 2010, 58, 2274-2278.	5.2	26
83	Ozone-induced changes of antioxidant capacity of fresh-cut tropical fruits. Innovative Food Science and Emerging Technologies, 2010, 11, 666-671.	5.6	145
84	Impact of Radiation Processing on Starch. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 44-58.	11.7	131
85	Exploring the Nutritional Potential of Wild and Underutilized Legumes. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 305-331.	11.7	128
86	Enzymatic hydrolysis of granular native and mildly heat-treated tapioca and sweet potato starches at sub-gelatinization temperature. Food Hydrocolloids, 2009, 23, 434-440.	10.7	117
87	Fish gelatin: properties, challenges, and prospects as an alternative to mammalian gelatins. Food Hydrocolloids, 2009, 23, 563-576.	10.7	924
88	Application of supercritical CO2 in lipid extraction â€“ A review. Journal of Food Engineering, 2009, 95, 240-253.	5.2	491
89	Probing the solâ€“gel transition of egg white proteins by pulsed-NMR method. European Food Research and Technology, 2009, 228, 367-371.	3.3	12
90	Antioxidant capacity and phenolic content of selected tropical fruits from Malaysia, extracted with different solvents. Food Chemistry, 2009, 115, 785-788.	8.2	580

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91	Ultraviolet irradiation improves gel strength of fish gelatin. Food Chemistry, 2009, 113, 1160-1164.	8.2	103
92	Influence of Î³-Radiation on the Nutritional and Functional Qualities of Lotus Seed Flour. Journal of Agricultural and Food Chemistry, 2009, 57, 9524-9531.	5.2	22
93	Effects of Ultraviolet Irradiation on the Physicochemical and Functional Properties of Gum Arabic. Journal of Agricultural and Food Chemistry, 2009, 57, 9154-9159.	5.2	20
94	Exploring the antioxidant potential of lignin isolated from black liquor of oil palm waste. Comptes Rendus - Biologies, 2009, 332, 827-831.	0.2	32
95	Effects of radiation processing on phytochemicals and antioxidants in plant produce. Trends in Food Science and Technology, 2009, 20, 201-212.	15.1	197
96	UV radiation-induced changes of antioxidant capacity of fresh-cut tropical fruits. Innovative Food Science and Emerging Technologies, 2009, 10, 512-516.	5.6	168
97	Physicochemical and Functional Properties of Ozone-Oxidized Starch. Journal of Agricultural and Food Chemistry, 2009, 57, 5965-5970.	5.2	127
98	Physicochemical Properties of Hydrothermally Treated Hemicellulose from Oil Palm Frond. Journal of Agricultural and Food Chemistry, 2009, 57, 1527-1531.	5.2	33
99	Effect of ionizing radiation on some quality attributes of nutraceutically valued lotus seeds. International Journal of Food Sciences and Nutrition, 2009, 60, 9-20.	2.8	2
100	Physicochemical Properties of Starch in Sago Palms (Metroxylon sagu) at Different Growth Stages. Starch/Staerke, 2008, 60, 408-416.	2.1	16
101	DSC study of mixtures of wheat flour and potato, sweet potato, cassava, and yam starches. Journal of Food Engineering, 2008, 86, 68-73.	5.2	51
102	Characterisation of composite films made of konjac glucomannan (KGM), carboxymethyl cellulose (CMC) and lipid. Food Chemistry, 2008, 107, 411-418.	8.2	91
103	Pasting and retrogradation properties of alkali-treated sago (Metroxylon sagu) starch. Food Hydrocolloids, 2008, 22, 1044-1053.	10.7	148
104	DEVELOPMENT OF A SOYâ€BASED CREAM CHEESE. Journal of Texture Studies, 2008, 39, 635-654.	2.5	26
105	Starch from the Sago (Metroxylon sagu) Palm Treeâ€”Properties, Prospects, and Challenges as a New Industrial Source for Food and Other Uses. Comprehensive Reviews in Food Science and Food Safety, 2008, 7, 215-228.	11.7	157
106	Gelatin alternatives for the food industry: recent developments, challenges and prospects. Trends in Food Science and Technology, 2008, 19, 644-656.	15.1	284
107	Dual Modification of Starch via Partial Enzymatic Hydrolysis in the Granular State and Subsequent Hydroxypropylation. Journal of Agricultural and Food Chemistry, 2008, 56, 10901-10907.	5.2	56
108	Effects of acid modification on physical properties of konjac glucomannan (KGM) films. Food Chemistry, 2007, 103, 994-1002.	8.2	41

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109	Effect of Pullulanase Debranching of Sago (Metroxylon sagu) Starch at Subgelatinization Temperature on the Yield of Resistant Starch. Starch/Staerke, 2007, 59, 21-32.	2.1	54
110	Effects of Phosphorus Contents on the Gelatinization and Retrogradation of Potato Starch. Journal of Food Science, 2007, 72, C132-C138.	3.1	101
111	Antibacterial Activity and Mechanical Properties of Partially Hydrolyzed Sago Starchâ€“Alginate Edible Film Containing Lemongrass Oil. Journal of Food Science, 2007, 72, C324-30.	3.1	198
112	Pulsed NMR measurements of freeze/thaw-induced retrogradation of corn and wheat starch gels: Correlation with rheological measurements. Food Hydrocolloids, 2007, 21, 1041-1045.	10.7	8
113	Effects of Waterâ€Glycerol and Waterâ€Sorbitol Interactions on the Physical Properties of Konjac Glucomannan Films. Journal of Food Science, 2006, 71, E62.	3.1	76
114	Sago starch and composition of associated components in palms of different growth stages. Carbohydrate Polymers, 2006, 63, 283-286.	10.2	27
115	Interactive plasticizingâ€“antiplasticizing effects of water and glycerol on the tensile properties of tapioca starch films. Food Hydrocolloids, 2006, 20, 1-8.	10.7	150
116	Rheological studies on mixtures of agar (Gracilaria changii) and Î¹-carrageenan. Food Hydrocolloids, 2006, 20, 204-217.	10.7	74
117	Exothermic events on heating of semi-dilute konjac glucomannan-water systems. Carbohydrate Polymers, 2005, 61, 368-373.	10.2	8
118	Physicochemical Properties of Carboxy-methylated Sago (Metroxylon sagu) Starch. Journal of Food Science, 2005, 70, C560-C567.	3.1	25
119	Effects of Na2CO3 and NaOH on Pasting Properties of Selected Native Cereal Starches. Journal of Food Science, 2004, 69, FCT249-FCT256.	3.1	55
120	Effects of Na2CO3 and NaOH on Retrogradation of Selected Native Cereal Starches Studied by Differential Scanning Calorimetry and Nuclear Magnetic Resonance. Journal of Food Science, 2004, 69, FCT287-FCT296.	3.1	4
121	The applications of computer vision system and tomographic radar imaging for assessing physical properties of food. Journal of Food Engineering, 2004, 61, 125-135.	5.2	124
122	A farinograph study on the viscoelastic properties of sago/wheat flour dough systems. Journal of the Science of Food and Agriculture, 2004, 84, 616-622.	3.5	30
123	Effects of cationization on DSC thermal profiles, pasting and emulsifying properties of sago starch. Journal of the Science of Food and Agriculture, 2004, 84, 1722-1730.	3.5	32
124	Stress Relaxation Test for Sagoâ€“Wheat Mixtures Gel. International Journal of Food Properties, 2003, 6, 431-442.	3.0	8
125	STUDY OF RHEOLOGICAL PROFILE ANALYSIS RELATED TO TEXTURE FOR MIXTURES OF SAGO-WHEAT GEL. International Journal of Food Properties, 2002, 5, 585-598.	3.0	8
126	Modification of the microstructural and physical properties of konjac glucomannan-based films by alkali and sodium carboxymethylcellulose. Food Research International, 2002, 35, 829-836.	6.2	76

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127	Effects of Na2CO3 and NaOH on DSC thermal profiles of selected native cereal starches. Food Chemistry, 2002, 78, 355-362.	8.2	50
128	Pectinâ€“sucroseâ€“Ca2+ interactions: effects on rheological properties. Food Hydrocolloids, 2001, 15, 491-498.	10.7	38
129	Methods for the study of starch retrogradation. Food Chemistry, 2000, 71, 9-36.	8.2	713
130	On the roles of protein and starch in the aging of non-waxy rice flour. Food Chemistry, 2000, 69, 229-236.	8.2	109
131	Foam-mat drying of starfruit (Averrhoa carambola L.) purÃ©e. Stability and air drying characteristics. Food Chemistry, 1999, 64, 337-343.	8.2	98
132	Effect of carrageenan on yield and properties of tofu. Food Chemistry, 1999, 66, 159-165.	8.2	48
133	Lactose content of modified enzyme-treated â€˜dadihâ€™. Food Chemistry, 1999, 65, 439-443.	8.2	3
134	Characteristics of foam prepared from starfruit (Averrhoa carambola L.) puree by using methyl cellulose. Food Hydrocolloids, 1999, 13, 203-210.	10.7	44