Ngoc Lieu Le

List of Publications by Year
in descending order

32 papers	1,486 citations	516710 16 h-index	580821 25 g-index
32 all docs	32 docs citations	32 times ranked	1848 citing authors

#	Article	IF	Citations
1	Recent membrane development for pervaporation processes. Progress in Polymer Science, 2016, 57, 1-31.	24.7	440
2	Materials and membrane technologies for water and energy sustainability. Sustainable Materials and Technologies, 2016, 7, 1-28.	3.3	279
3	Pebax/POSS mixed matrix membranes for ethanol recovery from aqueous solutions via pervaporation. Journal of Membrane Science, 2011, 379, 174-183.	8.2	178
4	Synthesis, cross-linking modifications of 6FDA-NDA/DABA polyimide membranes for ethanol dehydration via pervaporation. Journal of Membrane Science, 2012, 415-416, 109-121.	8.2	74
5	Aromatic polyimide and crosslinked thermally rearranged poly(benzoxazole-co-imide) membranes for isopropanol dehydration via pervaporation. Journal of Membrane Science, 2016, 499, 317-325.	8.2	67
6	High-performance sulfonated polyimide/polyimide/polyhedral oligosilsesquioxane hybrid membranes for ethanol dehydration applications. Journal of Membrane Science, 2014, 454, 62-73.	8.2	51
7	Thin-film composite membranes with modified polyvinylidene fluoride substrate for ethanol dehydration via pervaporation. Chemical Engineering Science, 2014, 118, 173-183.	3.8	49
8	Outer-selective thin film composite (TFC) hollow fiber membranes for osmotic power generation. Journal of Membrane Science, 2016, 505, 157-166.	8.2	43
9	The development of high-performance 6FDA-NDA/DABA/POSS/UltemÂ® dual-layer hollow fibers for ethanol dehydration via pervaporation. Journal of Membrane Science, 2013, 447, 163-176.	8.2	40
10	The effects of a co-solvent on fabrication of cellulose acetate membranes from solutions in 1-ethyl-3-methylimidazolium acetate. Journal of Membrane Science, 2016, 520, 540-549.	8.2	38
11	Hollow fiber membrane lumen modified by polyzwitterionic grafting. Journal of Membrane Science, 2017, 522, 1-11.	8.2	38
12	How Do Polyethylene Glycol and Poly(sulfobetaine) Hydrogel Layers on Ultrafiltration Membranes Minimize Fouling and Stay Stable in Cleaning Chemicals?. Industrial & Engineering Chemistry Research, 2017, 56, 6785-6795.	3.7	29
13	Hydrophobic Hyflon AD/Poly(vinylidene fluoride) Membranes for Butanol Dehydration via Pervaporation. Industrial & Engineering Chemistry Research, 2015, 54, 11180-11187.	3.7	28
14	Ethylene glycol as bore fluid for hollow fiber membrane preparation. Journal of Membrane Science, 2017, 533, 171-178.	8.2	23
15	Functional compounds in dragon fruit peels and their potential health benefits: a review. International Journal of Food Science and Technology, 2022, 57, 2571-2580.	2.7	20
16	Optimization of microwaveâ€ultrasoundâ€assisted extraction (MUAE) of pectin from dragon fruit peels using natural deep eutectic solvents (NADES). Journal of Food Processing and Preservation, 2022, 46, e16117.	2.0	18
17	Effects of membrane pore size and transmembrane pressure on ultrafiltration of redâ€fleshed dragon fruit (<scp>Hylocereus polyrhizus</scp>) juice. Journal of Chemical Technology and Biotechnology, 2021, 96, 1561-1572.	3.2	17
18	Antioxidant capacities and betacyanin lcâ€ms profile of redâ€fleshed dragon fruit juice (<scp>hylocereus) Tj ETQq0 0 0 rgBT /Overlock surface methodology. Journal of Food Processing and Preservation, 2021, 45, e15217.	2.0	16

#	Article	IF	Citations
19	Evolution of regular geometrical shapes in fiber lumens. Scientific Reports, 2017, 7, 9171.	3.3	10
20	Zwitterionic Triamine Monomer for the Fabrication of Thin-Film Composite Membranes. Industrial & Engineering Chemistry Research, 2021, 60, 583-592.	3.7	8
21	Improved microfiltration of Opuntia cactus cladode juice by enzymatic treatment. Journal of Food Processing and Preservation, 2021, 45, e15108.	2.0	6
22	Fabrication of Hollow Fiber Membranes Using Highly Viscous Liquids as Internal Coagulants. Industrial & Engineering Chemistry Research, 2019, 58, 22343-22349.	3.7	5
23	Characterisation of dragon fruit peel pectin extracted with natural deep eutectic solvent and sequential microwaveâ€ultrasoundâ€assisted approach. International Journal of Food Science and Technology, 2022, 57, 3735-3749.	2.7	5
24	Impact of different treatments on chemical composition, physical, anti-nutritional, antioxidant characteristics and in vitro starch digestibility of green-kernel black bean flours. Food Science and Technology, 0, 42, .	1.7	1
25	Extraction optimization of total phenolics from Thai basil (Ocimum basilicum var. thyrsiflora) leaves and bioactivities of the extract. AIP Conference Proceedings, 2021, , .	0.4	1
26	Influence of location, weather condition, maturity, and plant disease on chemical profiles of dragon fruit (Hylocereus spp.) branches grown in Vietnam. Biomass Conversion and Biorefinery, 0, , 1.	4.6	1
27	Effects of enzymatic treatment on the chemical composition, antioxidant and rheological properties of cactus cladode juice. IOP Conference Series: Earth and Environmental Science, 2021, 947, 012043.	0.3	1
28	Solvent transport properties of POSS nanocomposites. , 2021, , 405-419.		0
29	Effects of Î±-amylase and wheatgrass supplement on fermentation process, textural, antioxidant and sensory properties of steamed white honeycomb cakes. Journal of Food Measurement and Characterization, 2021, 15, 2750-2758.	3.2	0
30	The impacts of peel inclusion and fermentation temperature on the bioactive compounds, antioxidant activity, and sensory properties of dragon fruit wines. Acta Scientiarum Polonorum, Technologia Alimentaria, 2021, 20, 337-346.	0.3	0
31	Drying Kinetics, Rehydration Behavior and Morphological Properties of Pre-blanched Thai Basil Leaves. Applied Science and Engineering Progress, 2021, , .	0.8	0
32	Chemical composition and antioxidant properties of ivy gourd (Coccinia grandis) wines prepared with different pretreatment techniques. Vietnam Journal of Science Technology and Engineering, 2022, 64, 27-32.	0.2	0