

Ngoc Lieu Le

List of Publications by Year in descending order

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Version: 2024-02-01

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	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
2	Optimization of microwave-ultrasound-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
3	Characterisation of dragon fruit peel pectin extracted with natural deep eutectic solvent and sequential microwave-ultrasound-assisted approach. International Journal of Food Science and Technology, 2022, 57, 3735-3749.	2.7	5
4	Chemical composition and antioxidant properties of ivy gourd (<i>Coccinia grandis</i>) wines prepared with different pretreatment techniques. Vietnam Journal of Science Technology and Engineering, 2022, 64, 27-32.	0.2	0
5	Improved microfiltration of <i>Opuntia cactus cladode</i> juice by enzymatic treatment. Journal of Food Processing and Preservation, 2021, 45, e15108.	2.0	6
6	Antioxidant capacities and betacyanin contents profile of red-fleshed dragon fruit juice (<i>Hylocereus</i>) by surface methodology. Journal of Food Processing and Preservation, 2021, 45, e15217.	2.0	16
7	Solvent transport properties of POSS nanocomposites. , 2021, , 405-419.		0
8	Effects of membrane pore size and transmembrane pressure on ultrafiltration of red-fleshed dragon fruit (<i>Hylocereus polyrhizus</i>) juice. Journal of Chemical Technology and Biotechnology, 2021, 96, 1561-1572.	3.2	17
9	Effects of α -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
10	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
11	Extraction optimization of total phenolics from Thai basil (<i>Ocimum basilicum</i> var. <i>thyriflora</i>) leaves and bioactivities of the extract. AIP Conference Proceedings, 2021, , .	0.4	1
12	Zwitterionic Triamine Monomer for the Fabrication of Thin-Film Composite Membranes. Industrial & Engineering Chemistry Research, 2021, 60, 583-592.	3.7	8
13	Drying Kinetics, Rehydration Behavior and Morphological Properties of Pre-blanched Thai Basil Leaves. Applied Science and Engineering Progress, 2021, , .	0.8	0
14	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
15	Fabrication of Hollow Fiber Membranes Using Highly Viscous Liquids as Internal Coagulants. Industrial & Engineering Chemistry Research, 2019, 58, 22343-22349.	3.7	5
16	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
17	Ethylene glycol as bore fluid for hollow fiber membrane preparation. Journal of Membrane Science, 2017, 533, 171-178.	8.2	23
18	Evolution of regular geometrical shapes in fiber lumens. Scientific Reports, 2017, 7, 9171.	3.3	10

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19	Hollow fiber membrane lumen modified by polyzwitterionic grafting. Journal of Membrane Science, 2017, 522, 1-11.	8.2	38
20	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
21	Outer-selective thin film composite (TFC) hollow fiber membranes for osmotic power generation. Journal of Membrane Science, 2016, 505, 157-166.	8.2	43
22	Recent membrane development for pervaporation processes. Progress in Polymer Science, 2016, 57, 1-31.	24.7	440
23	Materials and membrane technologies for water and energy sustainability. Sustainable Materials and Technologies, 2016, 7, 1-28.	3.3	279
24	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
25	Hydrophobic Hyflon AD/Poly(vinylidene fluoride) Membranes for Butanol Dehydration via Pervaporation. Industrial & Engineering Chemistry Research, 2015, 54, 11180-11187.	3.7	28
26	Thin-film composite membranes with modified polyvinylidene fluoride substrate for ethanol dehydration via pervaporation. Chemical Engineering Science, 2014, 118, 173-183.	3.8	49
27	High-performance sulfonated polyimide/polyimide/polyhedral oligosilsesquioxane hybrid membranes for ethanol dehydration applications. Journal of Membrane Science, 2014, 454, 62-73.	8.2	51
28	The development of high-performance 6FDA-NDA/DABA/POSS/Ultem® dual-layer hollow fibers for ethanol dehydration via pervaporation. Journal of Membrane Science, 2013, 447, 163-176.	8.2	40
29	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
30	Pebax/POSS mixed matrix membranes for ethanol recovery from aqueous solutions via pervaporation. Journal of Membrane Science, 2011, 379, 174-183.	8.2	178
31	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
32	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