Amin Ismail

List of Publications by Year
in descending order

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238 papers	11,591 citations	38742 50 h-index	37204 96 g-index
240 all docs	240 docs citations	240 times ranked	14402 citing authors

#	Article	IF	Citations
1	Antioxidative peptides from food proteins: A review. Peptides, 2010, 31, 1949-1956.	2.4	1,252
2	Total antioxidant activity and phenolic content in selected vegetables. Food Chemistry, 2004, 87, 581-586.	8.2	539
3	Prebiotics as functional foods: A review. Journal of Functional Foods, 2013, 5, 1542-1553.	3.4	421
4	Carotenoids and Their Isomers: Color Pigments in Fruits and Vegetables. Molecules, 2011, 16, 1710-1738.	3.8	382
5	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. Food Chemistry, 2018, 264, 471-475.	8.2	379
6	Antioxidant capacity and phenolic content of cocoa beans. Food Chemistry, 2007, 100, 1523-1530.	8.2	326
7	An Investigation into the Antiobesity Effects ofMorinda citrifoliaL. Leaf Extract in High Fat Diet Induced Obese Rats Using a¹H NMR Metabolomics Approach. Journal of Diabetes Research, 2016, 2016, 1-14.	2.3	285
8	Chemical Properties of Virgin Coconut Oil. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 301-307.	1.9	237
9	Antioxidant activity and phenolic content of raw and blanched Amaranthus species. Food Chemistry, 2006, 94, 47-52.	8.2	229
10	Virgin coconut oil: emerging functional food oil. Trends in Food Science and Technology, 2009, 20, 481-487.	15.1	206
11	Antioxidant capacity and total phenolic content of Malaysian underutilized fruits. Journal of Food Composition and Analysis, 2009, 22, 388-393.	3.9	190
12	Revealing the Power of the Natural Red Pigment Lycopene. Molecules, 2010, 15, 959-987.	3.8	188
13	Antioxidant capacity and phenolic acids of virgin coconut oil. International Journal of Food Sciences and Nutrition, 2009, 60, 114-123.	2.8	181
14	Identification of Dipeptidyl Peptidase-4 and Î±-Amylase Inhibitors from Melicope glabra (Blume) T. G. Hartley (Rutaceae) Using Liquid Chromatography Tandem Mass Spectrometry, In Vitro and In Silico Methods. Molecules, 2021, 26, 1.	3.8	162
15	Antioxidant activity in different parts of roselle (Hibiscus sabdariffa L.) extracts and potential exploitation of the seeds. Food Chemistry, 2010, 122, 1055-1060.	8.2	159
16	Polyphenols in Cocoa and Cocoa Products: Is There a Link between Antioxidant Properties and Health?. Molecules, 2008, 13, 2190-2219.	3.8	146
17	Response surface optimisation for the extraction of phenolic compounds and antioxidant capacities of underutilised Mangifera pajang Kosterm. peels. Food Chemistry, 2011, 128, 1121-1127.	8.2	145
18	Effect of multi-strain probiotics (multi-strain microbial cell preparation) on glycemic control and other diabetes-related outcomes in people with type 2 diabetes: a randomized controlled trial. European Journal of Nutrition, 2017, 56, 1535-1550.	3.9	144

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19	Recent advances on the role of process variables affecting gelatin yield and characteristics with special reference to enzymatic extraction: A review. Food Hydrocolloids, 2017, 63, 85-96.	10.7	118
20	Phenolic composition, antioxidant, anti-wrinkles and tyrosinase inhibitory activities of cocoa pod extract. BMC Complementary and Alternative Medicine, 2014, 14, 381.	3.7	113
21	Antioxidant capacity, phenolics and isoflavones in soybean by-products. Food Chemistry, 2010, 123, 583-589.	8.2	101
22	The effect of Malaysian cocoa extract on glucose levels and lipid profiles in diabetic rats. Journal of Ethnopharmacology, 2005, 98, 55-60.	4.1	97
23	Effects of Cocoa Extract on Glucometabolism, Oxidative Stress, and Antioxidant Enzymes in Obese-Diabetic (Ob-db) Rats. Journal of Agricultural and Food Chemistry, 2008, 56, 7877-7884.	5.2	92
24	Comparison of fatty acids, vitamin E and physicochemical properties of Canarium odontophyllum Miq. (dabai), olive and palm oils. Journal of Food Composition and Analysis, 2010, 23, 772-776.	3.9	88
25	Antioxidant activities and polyphenolics from the shoots of Barringtonia racemosa (L.) Spreng in a polar to apolar medium system. Food Chemistry, 2012, 134, 324-332.	8.2	86
26	LCâ€“QTOF-MS identification of porcine-specific peptide in heat treated pork identifies candidate markers for meat species determination. Food Chemistry, 2016, 199, 157-164.	8.2	80
27	Application of FTIR Spectroscopy for the Determination of Virgin Coconut Oil in Binary Mixtures with Olive Oil and Palm Oil. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 601-606.	1.9	77
28	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Oxidant Activities of Sea Cucumber (Actinopyga lecanora) Hydrolysates. International Journal of Molecular Sciences, 2015, 16, 28870-28885.	4.1	75
29	Characterisation of fibre-rich powder and antioxidant capacity of Mangifera pajang K. fruit peels. Food Chemistry, 2011, 126, 283-288.	8.2	74
30	Antioxidant activity-guided separation of coumarins and lignan from Melicope glabra (Rutaceae). Food Chemistry, 2013, 139, 87-92.	8.2	71
31	Molecular mechanisms underlying the potential antiobesityâ€related diseases effect of cocoa polyphenols. Molecular Nutrition and Food Research, 2014, 58, 33-48.	3.3	71
32	In Vitro Anti-diabetic Activities and Chemical Analysis of Polypeptide-k and Oil Isolated from Seeds of Momordica charantia (Bitter Gourd). Molecules, 2012, 17, 9631-9640.	3.8	70
33	Therapeutic effects of vinegar: a review. Current Opinion in Food Science, 2016, 8, 56-61.	8.0	70
34	Use of the SAW Sensor Electronic Nose for Detecting the Adulteration of Virgin Coconut Oil with RBD Palm Kernel Olein. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 263-270.	1.9	69
35	Dietary cocoa protects against colitisâ€associated cancer by activating the <scp>N</scp>rf2/<scp>K</scp>eap1 pathway. BioFactors, 2015, 41, 1-14.	5.4	69
36	Purification, characterization and antioxidant activity of polysaccharides extracted from the fibrous pulp of Mangifera pajang fruits. LWT - Food Science and Technology, 2012, 48, 291-296.	5.2	65

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37	Functional Properties and Characterization of Dietary Fiber from Mangifera pajang Kort. Fruit Pulp. Journal of Agricultural and Food Chemistry, 2011, 59, 3980-3985.	5.2	64
38	Effect of different blanching times on antioxidant properties in selected cruciferous vegetables. Journal of the Science of Food and Agriculture, 2005, 85, 2314-2320.	3.5	63
39	Carotenoid Content of Underutilized Tropical Fruits. Plant Foods for Human Nutrition, 2008, 63, 170-175.	3.2	63
40	ANALYSIS OF ADULTERATION OF VIRGIN COCONUT OIL BY PALM KERNEL OLEIN USING FOURIER TRANSFORM INFRARED SPECTROSCOPY. Journal of Food Lipids, 2007, 14, 111-121.	1.0	61
41	Phenolic and Theobromine Contents of Commercial Dark, Milk and White Chocolates on the Malaysian Market. Molecules, 2009, 14, 200-209.	3.8	61
42	Metabolic alteration in obese diabetes rats upon treatment with Centella asiatica extract. Journal of Ethnopharmacology, 2016, 180, 60-69.	4.1	61
43	A Review on Food Values of Selected Tropical Fruitsâ€™ Seeds. International Journal of Food Properties, 2015, 18, 2380-2392.	3.0	58
44	Antioxidant Capacities of Peel, Pulp, and Seed Fractions ofCanarium odontophyllumMiq. Fruit. Journal of Biomedicine and Biotechnology, 2010, 2010, 1-8.	3.0	57
45	Nutritional composition and antioxidant properties of Canarium odontophyllum Miq. (dabai) fruits. Journal of Food Composition and Analysis, 2011, 24, 670-677.	3.9	57
46	Hypocholesterolaemic effect of yoghurt containing Bifidobacterium pseudocatenulatum G4 or Bifidobacterium longum BB536. Food Chemistry, 2012, 135, 356-361.	8.2	57
47	Effects of drying methods on total phenolic contents and antioxidant capacity of the pomelo (Citrus) Tj ETQq1 1 0.784314 rgBT /Ove	5.6	57
48	Antioxidant capacity of underutilized Malaysian Canarium odontophyllum (dabai) Miq. fruit. Journal of Food Composition and Analysis, 2010, 23, 777-781.	3.9	56
49	Bioactive substance contents and antioxidant capacity of raw and blanched vegetables. Innovative Food Science and Emerging Technologies, 2010, 11, 464-469.	5.6	55
50	FTIR spectroscopy combined with chemometrics for analysis of lard adulteration in some vegetable oils Espectroscopia FTIR combinada con quimiometrÃa para el anÃ¡lisis de adulteraciÃ³n con grasa de cerdo de aceites vegetales. CYTA - Journal of Food, 2011, 9, 96-101.	1.9	53
51	Dietary cocoa inhibits colitis associated cancer: a crucial involvement of the IL-6/STAT3 pathway. Journal of Nutritional Biochemistry, 2015, 26, 1547-1558.	4.2	52
52	Use of principal component analysis for differentiation of gelatine sources based on polypeptide molecular weights. Food Chemistry, 2014, 151, 286-292.	8.2	51
53	Antioxidant and angiotensin converting enzyme (ACE) inhibitory activities of cocoa (Theobroma cacao) Tj ETQq1 1 0.784314 rgBT /O	6.2	50
54	Daidzein and genestein contents in tempeh and selected soy products. Food Chemistry, 2009, 115, 1350-1356.	8.2	49

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55	Lycopene content and lipophilic antioxidant capacity of by-products from Psidium guajava fruits produced during puree production industry. Food and Bioproducts Processing, 2011, 89, 53-61.	3.6	49
56	Carotenoids and antioxidant capacities from Canarium odontophyllum Miq. fruit. Food Chemistry, 2011, 124, 1549-1555.	8.2	49
57	Antioxidant peptides purified and identified from the oil palm (Elaeis guineensis Jacq.) kernel protein hydrolysate. Journal of Functional Foods, 2015, 14, 63-75.	3.4	48
58	Phytochemicals and Antioxidant Capacity fromNypa fruticansWurmb. Fruit. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-9.	1.2	47
59	Optimization of oven drying conditions for lycopene content and lipophilic antioxidant capacity in a by-product of the pink guava puree industry using response surface methodology. LWT - Food Science and Technology, 2010, 43, 729-735.	5.2	43
60	Ficus deltoidea: A Potential Alternative Medicine for Diabetes Mellitus. Evidence-based Complementary and Alternative Medicine, 2012, 2012, 1-12.	1.2	43
61	Evaluation of Minerals Content of Drinking Water in Malaysia. Scientific World Journal, The, 2012, 2012, 1-10.	2.1	43
62	Phytochemicals and Medicinal Properties of Indigenous Tropical Fruits with Potential for Commercial Development. Evidence-based Complementary and Alternative Medicine, 2016, 2016, 1-20.	1.2	43
63	Identification of phenolic compounds in polyphenols-rich extract of Malaysian cocoa powder using the HPLC-UV-ESIâ€"MS/MS and probing their antioxidant properties. Journal of Food Science and Technology, 2015, 52, 2103-2111.	2.8	42
64	RP-HPLC method using 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate incorporated with normalization technique in principal component analysis to differentiate the bovine, porcine and fish gelatins. Food Chemistry, 2015, 172, 368-376.	8.2	41
65	Metabolic and biochemical changes in streptozotocin induced obese-diabetic rats treated with Phyllanthus niruri extract. Journal of Pharmaceutical and Biomedical Analysis, 2016, 128, 302-312.	2.8	41
66	Antioxidant capacity of methanolic and water extracts prepared from food-processing by-products. Journal of the Science of Food and Agriculture, 2006, 86, 778-784.	3.5	40
67	MONITORING THE ADULTERATION OF VIRGIN COCONUT OIL BY SELECTED VEGETABLE OILS USING DIFFERENTIAL SCANNING CALORIMETRY. Journal of Food Lipids, 2009, 16, 50-61.	1.0	40
68	Fermentation and non-digestibility of Mangifera pajang fibrous pulp and its polysaccharides. Journal of Functional Foods, 2012, 4, 933-940.	3.4	40
69	Phytochemical and biological features of Phyllanthus niruri and Phyllanthus urinaria harvested at different growth stages revealed by 1 H NMR-based metabolomics. Industrial Crops and Products, 2015, 77, 602-613.	5.2	40
70	Banana inflorescence: Its bio-prospects as an ingredient for functional foods. Trends in Food Science and Technology, 2020, 97, 14-28.	15.1	40
71	Antioxidant activity of selected commercial seaweeds. Malaysian Journal of Nutrition, 2002, 8, 167-77.	0.4	40
72	Quantitative Determination of Fatty Acids in Marine Fish and Shellfish from Warm Water of Straits of Malacca for Nutraceutical Purposes. BioMed Research International, 2013, 2013, 1-12.	1.9	39

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73	The Effectiveness of Rambutan (Nephelium lappaceum L.) Extract in Stabilization of Sunflower Oil under Accelerated Conditions. Antioxidants, 2014, 3, 371-386.	5.1	39
74	Extraction of phytochemicals using hydrotropic solvents. Separation Science and Technology, 2016, 51, 1151-1165.	2.5	39
75	Anti-obesity effect of ethanolic extract from Cosmos caudatus Kunth leaf in lean rats fed a high fat diet. BMC Complementary and Alternative Medicine, 2017, 17, 122.	3.7	39
76	Anti-obesity and antioxidant activities of selected medicinal plants and phytochemical profiling of bioactive compounds. International Journal of Food Properties, 2017, 20, 2616-2629.	3.0	39
77	Hypoglycemic effects of cocoa (Theobroma cacao L.) autolysates. Food Chemistry, 2012, 134, 905-911.	8.2	38
78	Lycopene-rich fractions derived from pink guava by-product and their potential activity towards hydrogen peroxide-induced cellular and DNA damage. Food Chemistry, 2010, 123, 1142-1148.	8.2	37
79	Plants' Metabolites as Potential Antiobesity Agents. Scientific World Journal, The, 2012, 2012, 1-8.	2.1	37
80	Determination of porcine gelatin in edible bird's nest by competitive indirect ELISA based on anti-peptide polyclonal antibody. Food Control, 2016, 59, 561-566.	5.5	37
81	Identification and Quantification of Phenolic Compounds in Bambangan (Mangifera pajang) Tj ETQq1 1 0.784314 rgBT /Overlo 2011, 59, 9102-9111.	5.2	36
82	Actinopyga lecanora Hydrolysates as Natural Antibacterial Agents. International Journal of Molecular Sciences, 2012, 13, 16796-16811.	4.1	36
83	Vicilin-class globulins and their degradation during cocoa fermentation. Food Chemistry, 1997, 59, 1-5.	8.2	35
84	Effects of defatted dried roselle (Hibiscus sabdariffa L.) seed powder on lipid profiles of hypercholesterolemia rats. Journal of the Science of Food and Agriculture, 2008, 88, 1043-1050.	3.5	35
85	Characterization of gelatin from bovine skin extracted using ultrasound subsequent to bromelain pretreatment. Food Hydrocolloids, 2018, 80, 264-273.	10.7	34
86	Analytical Methods for Gelatin Differentiation from Bovine and Porcine Origins and Food Products. Journal of Food Science, 2012, 77, R42-6.	3.1	33
87	Validation of a reverse-phase high-performance liquid chromatography method for the determination of amino acids in gelatins by application of 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate reagent. Journal of Chromatography A, 2014, 1353, 49-56.	3.7	33
88	Effects of cocoa extract containing polyphenols and methylxanthines on biochemical parameters of obeseâ€diabetic rats. Journal of the Science of Food and Agriculture, 2009, 89, 130-137.	3.5	32
89	Prophetic medicine as potential functional food elements in the intervention of cancer: A review. Biomedicine and Pharmacotherapy, 2017, 95, 614-648.	5.6	32
90	Bioconversion of daidzein to equol by Bifidobacterium breve 15700 and Bifidobacterium longum BB536. Journal of Functional Foods, 2012, 4, 736-745.	3.4	31

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91	Effect of microbial cell preparation on renal profile and liver function among type 2 diabetics: a randomized controlled trial. BMC Complementary and Alternative Medicine, 2015, 15, 433.	3.7	31
92	Response surface optimisation for the extraction of phenolics and flavonoids from a pink guava puree industrial byâ€product. International Journal of Food Science and Technology, 2010, 45, 1739-1745.	2.7	30
93	Analysis of Phenolic Compounds of Dabai (Canarium odontophyllum Miq.) Fruits by High-Performance Liquid Chromatography. Food Analytical Methods, 2012, 5, 126-137.	2.6	30
94	Phenolic profiling and evaluation of in vitro antioxidant, Î±-glucosidase and Î±-amylase inhibitory activities of Lepisanthes fruticosa (Roxb) Leenh fruit extracts. Food Chemistry, 2020, 331, 127240.	8.2	30
95	Nutritional and amino acid contents of differently treated Roselle (Hibiscus sabdariffa L.) seeds. Food Chemistry, 2008, 111, 906-911.	8.2	29
96	Optimization of enzymatic hydrolysis of palm kernel cake protein (PKCP) for producing hydrolysates with antiradical capacity. Industrial Crops and Products, 2013, 43, 725-731.	5.2	29
97	Comparative evaluation of nutritional compositions, antioxidant capacities, and phenolic compounds of red and green sessile joyweed (Alternanthera sessilis). Journal of Functional Foods, 2016, 21, 263-271.	3.4	29
98	Carotenoid composition and antioxidant potential of Eucheuma denticulatum, Sargassum polycystum and Caulerpa lentillifera. Heliyon, 2020, 6, e04654.	3.2	29
99	Proteolytic activity (aspartic endoproteinase and carboxypeptidase) of cocoa bean during fermentation. Journal of the Science of Food and Agriculture, 1998, 76, 123-128.	3.5	28
100	Polyphenols in Barringtonia racemosa and their protection against oxidation of LDL, serum and haemoglobin. Food Chemistry, 2014, 146, 85-93.	8.2	28
101	Isolation of antioxidative compounds from Micromelum minutum guided by preparative thin layer chromatography-2,2-diphenyl-1-picrylhydrazyl (PTLC-DPPH) bioautography method. Food Chemistry, 2019, 272, 185-191.	8.2	28
102	Anti-Diabetic Activity and Metabolic Changes Induced by Andrographis paniculata Plant Extract in Obese Diabetic Rats. Molecules, 2016, 21, 1026.	3.8	27
103	FTIR spectroscopy coupled with chemometrics of multivariate calibration and discriminant analysis for authentication of extra virgin olive oil. International Journal of Food Properties, 2017, 20, S1173-S1181.	3.0	27
104	Relationship Between Metabolites Composition and Biological Activities of Phyllanthus niruri Extracts Prepared by Different Drying Methods and Solvents Extraction. Plant Foods for Human Nutrition, 2015, 70, 184-192.	3.2	26
105	Modification of gelatinâ€“<scp>DNA</scp> interaction for optimised <scp>DNA</scp> extraction from gelatin and gelatin capsule. Journal of the Science of Food and Agriculture, 2016, 96, 2344-2351.	3.5	26
106	Authentication of butter from lard adulteration using high-resolution of nuclear magnetic resonance spectroscopy and high-performance liquid chromatography. International Journal of Food Properties, 2017, 20, 2147-2156.	3.0	26
107	ANTIOXIDANT PROPERTIES OF COCOA POWDER. Journal of Food Biochemistry, 2010, 34, 111-128.	2.9	25
108	FTIR-ATR Spectroscopy Based Metabolite Fingerprinting as A Direct Determination of Butter Adulterated With Lard. International Journal of Food Properties, 2015, 18, 372-379.	3.0	25

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109	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Hypertensive Effect of Protein Hydrolysate from Actinopyga lecanora (Sea Cucumber) in Rats. Marine Drugs, 2016, 14, 176.	4.6	25
110	Protective effects of the extracts ofBarringtonia racemosashoots against oxidative damage in HepG2 cells. PeerJ, 2016, 4, e1628.	2.0	25
111	Role of probiotics in modulating glucose homeostasis: evidence from animal and human studies. International Journal of Food Sciences and Nutrition, 2013, 64, 780-786.	2.8	24
112	Biochemical characterisation of the soluble proteins, protein isolates and hydrolysates from oil palm (Elaeis guineensis) kernel. Food Bioscience, 2014, 7, 1-10.	4.4	24
113	Manipulation of Gut Microbiota Using Acacia Gum Polysaccharide. ACS Omega, 2021, 6, 17782-17797.	3.5	24
114	Determination of Vitamin C, b-carotene and Riboflavin Contents in Five Green Vegetables Organically and Conventionally Grown. Malaysian Journal of Nutrition, 2003, 9, 31-9.	0.4	24
115	Determination and Optimization of Flavonoid and Extract Yield from Brown Mango using Response Surface Methodology. Separation Science and Technology, 2012, 47, 73-80.	2.5	23
116	Nutritional compositions and bioactivities of Dacryodes species: A review. Food Chemistry, 2014, 165, 247-255.	8.2	23
117	Metabolite Variation in Lean and Obese Streptozotocin (STZ)-Induced Diabetic Rats via 1H NMR-Based Metabolomics Approach. Applied Biochemistry and Biotechnology, 2017, 182, 653-668.	2.9	23
118	Effects of cooking practices (boiling and frying) on the protein and amino acids contents of four selected fishes. Nutrition and Food Science, 2004, 34, 54-59.	0.9	22
119	Protective effect of polyphenolâ€rich extract prepared from Malaysian cocoa (Theobroma cacao) on glucose levels and lipid profiles in streptozotocinâ€induced diabetic rats. Journal of the Science of Food and Agriculture, 2008, 88, 1442-1447.	3.5	22
120	Nutritional constituents and antioxidant properties of indigenous kembayau (Dacryodes rostrata) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	6.2	22
121	Influence of Different Extraction Media on Phenolic Contents and Antioxidant Capacity of Defatted Dabai (Canarium odontophyllum) Fruit. Food Analytical Methods, 2012, 5, 339-350.	2.6	22
122	Anti-diabetic activity of red pitaya (Hylocereus polyrhizus) fruit. RSC Advances, 2014, 4, 62978-62986.	3.6	22
123	Transcriptomics expression analysis to unveil the molecular mechanisms underlying the cocoa polyphenol treatment in diet-induced obesity rats. Genomics, 2015, 105, 23-30.	2.9	22
124	Potent Antidiabetic Activity and Metabolite Profiling of Melicope Lunuâ€ankenda Leaves. Journal of Food Science, 2016, 81, C1080-90.	3.1	22
125	Development of antipeptide enzymeâ€linked immunosorbent assay for determination of gelatin in confectionery products. International Journal of Food Science and Technology, 2016, 51, 54-60.	2.7	22
126	Effect of Ipomoea aquatica ethanolic extract in streptozotocin (STZ) induced diabetic rats via 1H NMR-based metabolomics approach. Phytomedicine, 2017, 36, 201-209.	5.3	22

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127	Nutritional composition and angiotensin converting enzyme inhibitory activity of blue lupin (Lupinus) Tj ETQq1 1 0.784314 rgBT /Ove	4.4	22
128	Induction of Endoplasmic Reticulum Stress Pathway by Green Tea Epigallocatechin-3-Gallate (EGCG) in Colorectal Cancer Cells: Activation of PERK/p-eIF2Î±/ATF4 and IRE1Î±. BioMed Research International, 2019, 2019, 1-9.	1.9	22
129	Potential medicinal benefits of Cosmos caudatus (Ulam Raja): A scoping review. Journal of Research in Medical Sciences, 2015, 20, 1000.	0.9	22
130	Antioxidant Properties of Fresh, Powder, and Fiber Products of Mango (Mangifera Foetida) Fruit. International Journal of Food Properties, 2010, 13, 682-691.	3.0	21
131	Viability and Activity of Bifidobacteria During Refrigerated Storage of Yoghurt Containing Mangifera pajang Fibrous Polysaccharides. Journal of Food Science, 2012, 77, M624-30.	3.1	21
132	Protective Effect of Pulp Oil Extracted fromCanarium odontophyllumMiq. Fruit on Blood Lipids, Lipid Peroxidation, and Antioxidant Status in Healthy Rabbits. Oxidative Medicine and Cellular Longevity, 2012, 2012, 1-9.	4.0	21
133	Urinary metabolomics study on the protective role of Orthosiphon stamineus in Streptozotocin induced diabetes mellitus in rats via 1H NMR spectroscopy. BMC Complementary and Alternative Medicine, 2017, 17, 278.	3.7	21
134	Characterization of Metabolite Profile in Phyllanthus niruri and Correlation with Bioactivity Elucidated by Nuclear Magnetic Resonance Based Metabolomics. Molecules, 2017, 22, 902.	3.8	21
135	Physicochemical characteristics and molecular structures of gelatin extracted from bovine skin: effects of actinidin and papain enzymes pretreatment. International Journal of Food Properties, 2019, 22, 138-153.	3.0	21
136	Scoparia dulcis (SDF7) endowed with glucose uptake properties on L6 myotubes compared insulin. Journal of Ethnopharmacology, 2010, 129, 23-33.	4.1	20
137	Antioxidative Properties of Defatted Dabai Pulp and Peel Prepared by Solid Phase Extraction. Molecules, 2012, 17, 9754-9773.	3.8	20
138	A higher sensitivity and efficiency of common primer multiplex PCR assay in identification of meat origin using NADH dehydrogenase subunit 4 gene. Journal of Food Science and Technology, 2015, 52, 4166-4175.	2.8	20
139	Hepatic genome-wide expression of lipid metabolism in diet-induced obesity rats treated with cocoa polyphenols. Journal of Functional Foods, 2015, 17, 969-978.	3.4	20
140	Analysis of vicilin (7S)-class globulin in cocoa cotyledons from various genetic origins. Journal of the Science of Food and Agriculture, 2002, 82, 728-732.	3.5	19
141	Analysis of chicken fat as adulterant in butter using fourier transform infrared spectroscopy and chemometrics. Grasas Y Aceites, 2013, 64, 349-355.	0.9	19
142	Metabolomic analysis and biochemical changes in the urine and serum of streptozotocin-induced normal- and obese-diabetic rats. Journal of Physiology and Biochemistry, 2018, 74, 403-416.	3.0	19
143	Effects of Ultrasound Assisted Extraction in Conjugation with Aid of Actinidin on the Molecular and Physicochemical Properties of Bovine Hide Gelatin. Molecules, 2018, 23, 730.	3.8	19
144	Application of Proteases for the Production of Bioactive Peptides. , 2019, , 247-261.		19

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145	Extraction, characterization and molecular structure of bovine skin gelatin extracted with plant enzymes bromelain and zingibain. Journal of Food Science and Technology, 2020, 57, 3772-3781.	2.8	19
146	Effect of Cacao Liquor Extract on Tumor Marker Enzymes During Chemical Hepatocarcinogenesis in Rats. Journal of Medicinal Food, 2004, 7, 7-12.	1.5	18
147	Efficacy of cocoa pod extract as antiwrinkle gel on human skin surface. Journal of Cosmetic Dermatology, 2016, 15, 283-295.	1.6	18
148	Estimating Glycemic Index of Rice-Based Mixed Meals by Using Predicted and Adjusted Formulae. Rice Science, 2017, 24, 274-282.	3.9	18
149	Oligopeptide patterns produced fromTheobroma cacao L of various genetic origins. Journal of the Science of Food and Agriculture, 2002, 82, 733-737.	3.5	17
150	Effect of cocoa powder extract on plasma glucose levels in hyperglycaemic rats. Nutrition and Food Science, 2004, 34, 116-121.	0.9	16
151	Application of FTIR-ATR Spectroscopy Coupled with Multivariate Analysis for Rapid Estimation of Butter Adulteration. Journal of Oleo Science, 2013, 62, 555-562.	1.4	16
152	Inhibition of Oxidative Stress and Lipid Peroxidation by Anthocyanins from Defatted Canarium odontophyllum Pericarp and Peel Using In Vitro Bioassays. PLoS ONE, 2014, 9, e81447.	2.5	16
153	Detection of Butter Adulteration with Lard by Employing ¹H-NMR Spectroscopy and Multivariate Data Analysis. Journal of Oleo Science, 2015, 64, 697-703.	1.4	16
154	Morinda citrifoliaL. leaf extract prevent weight gain in Sprague-Dawley rats fed a high fat diet. Food and Nutrition Research, 2017, 61, 1338919.	2.6	16
155	Biochemical characterization and 1H NMR based metabolomics revealed Melicope lunu-ankenda leaf extract a potent anti-diabetic agent in rats. BMC Complementary and Alternative Medicine, 2017, 17, 359.	3.7	16
156	Effects of Cocoa Polyphenols and Dark Chocolate on Obese Adults: A Scoping Review. Nutrients, 2020, 12, 3695.	4.1	16
157	Oxygen radical antioxidant capacity (ORAC) and antibacterial properties of Melicope glabra bark extracts and isolated compounds. PLoS ONE, 2021, 16, e0251534.	2.5	16
158	Carotenoids from Mangifera Pajang and Their Antioxidant Capacity. Molecules, 2010, 15, 6699-6712.	3.8	15
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160	Effects of Bifidobacterium longum BB536 on lipid profile and histopathological changes in hypercholesterolaemic rats. Beneficial Microbes, 2015, 6, 661-668.	2.4	15
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