

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	Cytotoxic constituent of <i>Melicope latifolia</i> (DC.) T. G. Hartley. <i>Natural Product Research</i> , 2022, 36, 1416-1424.	1.8	1
2	Safety assessment of natural products in Malaysia: current practices, challenges, and new strategies. <i>Reviews on Environmental Health</i> , 2022, 37, 169-179.	2.4	5
3	The Individual Nutrition Education Needs among Patients with Type 2 Diabetes at the Public Health Centers in Padang, Indonesia: A Cross-Sectional Study. <i>Nutrients</i> , 2022, 14, 1105.	4.1	0
4	Ergogenic property of <i>Morinda citrifolia</i> L. leaf extract affects energy metabolism in obese Sprague Dawley rats. <i>Journal of Food Biochemistry</i> , 2022, 46, e14027.	2.9	4
5	Evaluation of nutritional quality of complementary foods formulated from blends of Nigerian yellow maize (<i>Zea mays</i>), soybean (<i>Glycine max</i>) and crayfish (<i>Procambarus clarkii</i>). <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6961-6973.	3.5	2
6	Rheological and molecular properties of chicken head gelatin as affected by combined temperature and time using warm water rendering. <i>International Journal of Food Properties</i> , 2021, 24, 1495-1509.	3.0	2
7	Î±-Amylase and dipeptidyl peptidase-4 (DPP-4) inhibitory effects of <i>Melicope latifolia</i> bark extracts and identification of bioactive constituents using <i>in vitro</i> and <i>in silico</i> approaches. <i>Pharmaceutical Biology</i> , 2021, 59, 962-971.	2.9	11
8	Identification of Phytochemicals of <i>Phoenix dactylifera</i> L. Cv Ajwa with UHPLC-ESI-QTOF-MS/MS. <i>International Journal of Fruit Science</i> , 2021, 21, 848-867.	2.4	7
9	A Comparison of Nutritional Status, Knowledge and Type 2 Diabetes Risk Among Malaysian Young Adults With and Without Family History of Diabetes. <i>The Malaysian Journal of Medical Sciences</i> , 2021, 28, 75-86.	0.5	1
10	Recovery of Gelatin from Bovine Skin with the Aid of Pepsin and Its Effects on the Characteristics of the Extracted Gelatin. <i>Polymers</i> , 2021, 13, 1554.	4.5	15
11	Oxygen radical antioxidant capacity (ORAC) and antibacterial properties of <i>Melicope glabra</i> bark extracts and isolated compounds. <i>PLoS ONE</i> , 2021, 16, e0251534.	2.5	16
12	Currents Nutritional Practices of Nutritionists in the Management of Type 2 Diabetes Patients at Public Health Centres in Padang, Indonesia. <i>Nutrients</i> , 2021, 13, 1975.	4.1	2
13	Manipulation of Gut Microbiota Using Acacia Gum Polysaccharide. <i>ACS Omega</i> , 2021, 6, 17782-17797.	3.5	24
14	Menhaden fish oil attenuates postpartum depression in rat model via inhibition of NLRP3-inflammasome driven inflammatory pathway. <i>Journal of Traditional and Complementary Medicine</i> , 2021, 11, 419-426.	2.7	7
15	Food forensics on gelatine source via ultra-high-performance liquid chromatography diode-array detector and principal component analysis. <i>SN Applied Sciences</i> , 2021, 3, 1.	2.9	10
16	Identification of Dipeptidyl Peptidase-4 and Î±-Amylase Inhibitors from <i>Melicope glabra</i> (Blume) T. G. Hartley (Rutaceae) Using Liquid Chromatography Tandem Mass Spectrometry, <i>In Vitro</i> and <i>In Silico</i> Methods. <i>Molecules</i> , 2021, 26, 1.	3.8	162
17	Method Development and Validation for Omega-3 Fatty Acids (DHA and EPA) in Fish Using Gas Chromatography with Flame Ionization Detection (GC-FID). <i>Molecules</i> , 2021, 26, 6592.	3.8	11
18	Banana inflorescence: Its bio-prospects as an ingredient for functional foods. <i>Trends in Food Science and Technology</i> , 2020, 97, 14-28.	15.1	40

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19	Carotenoid composition and antioxidant potential of <i>Eucheuma denticulatum</i> , <i>Sargassum polycystum</i> and <i>Caulerpa lentillifera</i> . <i>Heliyon</i> , 2020, 6, e04654.	3.2	29
20	Antidepressant-Like Properties of Fish Oil on Postpartum Depression-Like Rats Model: Involvement of Serotonergic System. <i>Brain Sciences</i> , 2020, 10, 733.	2.3	7
21	Impact of prebiotics on equol production from soymilk isoflavones by two <i>Bifidobacterium</i> species. <i>Heliyon</i> , 2020, 6, e05298.	3.2	7
22	Effects of Cocoa Polyphenols and Dark Chocolate on Obese Adults: A Scoping Review. <i>Nutrients</i> , 2020, 12, 3695.	4.1	16
23	Phenolic profiling and evaluation of in vitro antioxidant, α -glucosidase and α -amylase inhibitory activities of <i>Lepisanthes fruticosa</i> (Roxb) Leenh fruit extracts. <i>Food Chemistry</i> , 2020, 331, 127240.	8.2	30
24	Mechanism of action of cocoa on bone metabolism in calcium- and estrogen-deficient rat model of osteoporosis: Evidence for site and dose-related responses and involvement of IGF-I. <i>Journal of Functional Foods</i> , 2020, 66, 103793.	3.4	5
25	Antioxidant and anti-obesity properties of local chilies varieties in Malaysia. <i>Journal of Food Science and Technology</i> , 2020, 57, 3677-3687.	2.8	9
26	Extraction, characterization and molecular structure of bovine skin gelatin extracted with plant enzymes bromelain and zingibain. <i>Journal of Food Science and Technology</i> , 2020, 57, 3772-3781.	2.8	19
27	Iron Chelation Properties of Green Tea Epigallocatechin-3-Gallate (EGCG) in Colorectal Cancer Cells: Analysis on Tfr/Fth Regulations and Molecular Docking. Evidence-based Complementary and Alternative Medicine, 2020, 2020, 1-8.	1.2	14
28	Isolation of antioxidative compounds from <i>Micromelum minutum</i> guided by preparative thin layer chromatography-2,2-diphenyl-1-picrylhydrazyl (PTLC-DPPH) bioautography method. <i>Food Chemistry</i> , 2019, 272, 185-191.	8.2	28
29	Soy husk extract improves physical and biochemical parameters of obese "diabetic rats through the regulation of PPAR α expression. <i>Journal of Food Biochemistry</i> , 2019, 43, e12843.	2.9	4
30	Physicochemical characteristics and molecular structures of gelatin extracted from bovine skin: effects of actinidin and papain enzymes pretreatment. <i>International Journal of Food Properties</i> , 2019, 22, 138-153.	3.0	21
31	Nutritional composition and angiotensin converting enzyme inhibitory activity of blue lupin (<i>Lupinus</i>) Tj ETQq1 1 0.784314 rgBT /Ove	4.4	22
32	Phytochemicals derived from soya bean husk exert hypoglycemic and anti-adipogenic properties in cell culture models. <i>Nutrition and Food Science</i> , 2019, 49, 1219-1231.	0.9	4
33	Induction of Endoplasmic Reticulum Stress Pathway by Green Tea Epigallocatechin-3-Gallate (EGCG) in Colorectal Cancer Cells: Activation of PERK/p-eIF2 α /ATF4 and IRE1 α . <i>BioMed Research International</i> , 2019, 2019, 1-9.	1.9	22
34	Application of Proteases for the Production of Bioactive Peptides. , 2019, , 247-261.		19
35	Chemical constituents from the stem bark of <i>Clausena excavata</i> Burm. f. <i>Biochemical Systematics and Ecology</i> , 2019, 82, 52-55.	1.3	5
36	Optimization of culture conditions of soymilk for equol production by <i>Bifidobacterium breve</i> 15700 and <i>Bifidobacterium longum</i> BB536. <i>Food Chemistry</i> , 2019, 278, 767-772.	8.2	13

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37	Antioxidant compounds and capacities of Gac (<i>Momordica cochinchinensis</i> Spreng) fruits. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2019, 9, 158.	1.2	8
38	Indirect Competitive Enzyme-Linked Immunosorbent Assay (ELISA) for the Determination of Mammalian Gelatin in Pharmaceutical Capsules. , 2018, , 429-439.		1
39	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. <i>Food Chemistry</i> , 2018, 264, 471-475.	8.2	379
40	Effects of drying methods on total phenolic contents and antioxidant capacity of the pomelo (<i>Citrus Tj ETQq0 0 0 556 /Overlock 10 Tf</i>)		57
41	Characterization of gelatin from bovine skin extracted using ultrasound subsequent to bromelain pretreatment. <i>Food Hydrocolloids</i> , 2018, 80, 264-273.	10.7	34
42	Changes in nutritional values induced by butachlor in juvenile diploid and triploid <i>Clarias gariepinus</i> . <i>International Journal of Environmental Science and Technology</i> , 2018, 15, 2117-2128.	3.5	3
43	Metabolomic analysis and biochemical changes in the urine and serum of streptozotocin-induced normal- and obese-diabetic rats. <i>Journal of Physiology and Biochemistry</i> , 2018, 74, 403-416.	3.0	19
44	Effect of High Protein Diet and Probiotic <i>Lactobacillus casei</i> Shirota Supplementation in Aflatoxin B ₁ -Induced Rats. <i>BioMed Research International</i> , 2018, 2018, 1-10.	1.9	9
45	Effects of Ultrasound Assisted Extraction in Conjugation with Aid of Actinidin on the Molecular and Physicochemical Properties of Bovine Hide Gelatin. <i>Molecules</i> , 2018, 23, 730.	3.8	19
46	Autolysis of bovine skin, its endogenous proteases, protease inhibitors and their effects on quality characteristics of extracted gelatin. <i>Food Chemistry</i> , 2018, 265, 1-8.	8.2	5
47	Antioxidant effect, glucose uptake activity in cell lines and cytotoxic potential of <i>Melicope lunu-ankenda</i> leaf extract. <i>Journal of Herbal Medicine</i> , 2018, 14, 55-60.	2.0	5
48	Comparative Evaluation of Antioxidant Properties and Isoflavones of Tempeh Fermented in Two Different Wrapping Materials. <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 307-317.	0.8	11
49	From Weed to Medicinal Plant: Antioxidant Capacities and Phytochemicals of Various Extracts of <i>Mikania micrantha</i> . <i>International Journal of Agriculture and Biology</i> , 2018, 20, 561-568.	0.4	7
50	Gac fruit extracts ameliorate proliferation and modulate angiogenic markers of human retinal pigment epithelial cells under high glucose conditions. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2018, 8, 571.	1.2	4
51	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. <i>European Journal of Nutrition</i> , 2017, 56, 1535-1550.	3.9	144
52	Anti-obesity effect of ethanolic extract from <i>Cosmos caudatus</i> Kunth leaf in lean rats fed a high fat diet. <i>BMC Complementary and Alternative Medicine</i> , 2017, 17, 122.	3.7	39
53	Valorization of <i>Dacryodes rostrata</i> fruit through the characterization of its oil. <i>Food Chemistry</i> , 2017, 235, 257-264.	8.2	7
54	FTIR spectroscopy coupled with chemometrics of multivariate calibration and discriminant analysis for authentication of extra virgin olive oil. <i>International Journal of Food Properties</i> , 2017, 20, S1173-S1181.	3.0	27

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55	Urinary metabolomics study on the protective role of <i>Orthosiphon stamineus</i> in Streptozotocin induced diabetes mellitus in rats via 1H NMR spectroscopy. <i>BMC Complementary and Alternative Medicine</i> , 2017, 17, 278.	3.7	21
56	Metabolite Variation in Lean and Obese Streptozotocin (STZ)-Induced Diabetic Rats via 1H NMR-Based Metabolomics Approach. <i>Applied Biochemistry and Biotechnology</i> , 2017, 182, 653-668.	2.9	23
57	Estimating Glycemic Index of Rice-Based Mixed Meals by Using Predicted and Adjusted Formulae. <i>Rice Science</i> , 2017, 24, 274-282.	3.9	18
58	Application of BATMAN and BAYESIL for quantitative 1H-NMR based metabolomics of urine: discriminant analysis of lean, obese, and obese-diabetic rats. <i>Metabolomics</i> , 2017, 13, 1.	3.0	10
59	Effect of <i>Ipomoea aquatica</i> ethanolic extract in streptozotocin (STZ) induced diabetic rats via 1H NMR-based metabolomics approach. <i>Phytomedicine</i> , 2017, 36, 201-209.	5.3	22
60	Prophetic medicine as potential functional food elements in the intervention of cancer: A review. <i>Biomedicine and Pharmacotherapy</i> , 2017, 95, 614-648.	5.6	32
61	<i>Morinda citrifolia</i> L. leaf extract prevent weight gain in Sprague-Dawley rats fed a high fat diet. <i>Food and Nutrition Research</i> , 2017, 61, 1338919.	2.6	16
62	Anti-obesity and antioxidant activities of selected medicinal plants and phytochemical profiling of bioactive compounds. <i>International Journal of Food Properties</i> , 2017, 20, 2616-2629.	3.0	39
63	Authentication of butter from lard adulteration using high-resolution of nuclear magnetic resonance spectroscopy and high-performance liquid chromatography. <i>International Journal of Food Properties</i> , 2017, 20, 2147-2156.	3.0	26
64	Recent advances on the role of process variables affecting gelatin yield and characteristics with special reference to enzymatic extraction: A review. <i>Food Hydrocolloids</i> , 2017, 63, 85-96.	10.7	118
65	Characterization of Metabolite Profile in <i>Phyllanthus niruri</i> and Correlation with Bioactivity Elucidated by Nuclear Magnetic Resonance Based Metabolomics. <i>Molecules</i> , 2017, 22, 902.	3.8	21
66	Biochemical characterization and 1H NMR based metabolomics revealed <i>Melicope lunu-ankenda</i> leaf extract a potent anti-diabetic agent in rats. <i>BMC Complementary and Alternative Medicine</i> , 2017, 17, 359.	3.7	16
67	Fatty acid profiles and antioxidant properties of dabai oil. <i>ScienceAsia</i> , 2017, 43, 347.	0.5	8
68	Changes in nutritional parameters in diploid and triploid African catfish <i>Clarias gariepinus</i> following chlorpyrifos exposure. <i>Aquatic Biology</i> , 2017, 26, 101-111.	1.4	8
69	DIFFERENTIATION OF FATTY ACID COMPOSITION OF BUTTER ADULTERATED WITH LARD USING GAS CHROMATOGRAPHY MASS SPECTROMETRY COMBINED WITH PRINCIPAL COMPONENT ANALYSIS. <i>Jurnal Teknologi (Sciences and Engineering)</i> , 2016, 78, .	0.4	4
70	Advances in Differential Scanning Calorimetry for Food Authenticity Testing. , 2016, , 311-335.		2
71	Ascorbic Acid: Physiology and Health Effects. , 2016, , 266-274.		12
72	Phytochemicals and Medicinal Properties of Indigenous Tropical Fruits with Potential for Commercial Development. <i>Evidence-based Complementary and Alternative Medicine</i> , 2016, 2016, 1-20.	1.2	43

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73	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Hypertensive Effect of Protein Hydrolysate from <i>Actinopyga lecanora</i> (Sea Cucumber) in Rats. <i>Marine Drugs</i> , 2016, 14, 176.	4.6	25
74	Anti-Diabetic Activity and Metabolic Changes Induced by <i>Andrographis paniculata</i> Plant Extract in Obese Diabetic Rats. <i>Molecules</i> , 2016, 21, 1026.	3.8	27
75	An Investigation into the Antiobesity Effects of <i>Morinda citrifolia</i> L. Leaf Extract in High Fat Diet Induced Obese Rats Using a ¹ H NMR Metabolomics Approach. <i>Journal of Diabetes Research</i> , 2016, 2016, 1-14.	2.3	285
76	Efficacy of cocoa pod extract as antiwrinkle gel on human skin surface. <i>Journal of Cosmetic Dermatology</i> , 2016, 15, 283-295.	1.6	18
77	Estimation of uncertainty from method validation data: Application to a reverse-phase high-performance liquid chromatography method for the determination of amino acids in gelatin using 6-aminoquinolyl- N -hydroxysuccinimidyl carbamate reagent. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016, 129, 389-397.	2.8	4
78	Potent Antidiabetic Activity and Metabolite Profiling of <i>Melicope Lunuankenda</i> Leaves. <i>Journal of Food Science</i> , 2016, 81, C1080-90.	3.1	22
79	Purification and Characterization of Nitric Oxide Inhibitory Peptides from <i>Actinopyga lecanora</i> Through Enzymatic Hydrolysis. <i>Food Biotechnology</i> , 2016, 30, 263-277.	1.5	8
80	Effects of post-drying methods on pomelo fruit peels. <i>Food Science and Biotechnology</i> , 2016, 25, 85-90.	2.6	12
81	Influence of Extraction Solvents on <i>Cosmos caudatus</i> Leaf Antioxidant Properties. <i>Iranian Journal of Science and Technology, Transaction A: Science</i> , 2016, 40, 51-58.	1.5	6
82	Development of antipeptide enzyme-linked immunosorbent assay for determination of gelatin in confectionery products. <i>International Journal of Food Science and Technology</i> , 2016, 51, 54-60.	2.7	22
83	Cocoa polyphenols treatment ameliorates visceral obesity by reduction lipogenesis and promoting fatty acid oxidation genes in obese rats through interfering with AMPK pathway. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 564-575.	1.5	12
84	Metabolic and biochemical changes in streptozotocin induced obese-diabetic rats treated with <i>Phyllanthus niruri</i> extract. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016, 128, 302-312.	2.8	41
85	Alterations in juvenile diploid and triploid African catfish skin gelatin yield and amino acid composition: Effects of chlorpyrifos and butachlor exposures. <i>Environmental Pollution</i> , 2016, 215, 170-177.	7.5	13
86	Effect of <i>Cosmos caudatus</i> (Ulam raja) supplementation in patients with type 2 diabetes: Study protocol for a randomized controlled trial. <i>BMC Complementary and Alternative Medicine</i> , 2016, 16, 84.	3.7	2
87	The inhibitory activity of cocoa phenolic extract against pro-inflammatory mediators secretion induced by lipopolysaccharide in RAW 264.7 cells. <i>SpringerPlus</i> , 2016, 5, 547.	1.2	13
88	Modification of gelatin-DNA interaction for optimised DNA extraction from gelatin and gelatin capsule. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2344-2351.	3.5	26
89	Metabolic alteration in obese diabetes rats upon treatment with <i>Centella asiatica</i> extract. <i>Journal of Ethnopharmacology</i> , 2016, 180, 60-69.	4.1	61
90	Therapeutic effects of vinegar: a review. <i>Current Opinion in Food Science</i> , 2016, 8, 56-61.	8.0	70

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91	Review on potential therapeutic effect of <i>Morinda citrifolia</i> L.. <i>Current Opinion in Food Science</i> , 2016, 8, 62-67.	8.0	14
92	Ascorbic Acid: Properties, Determination and Uses. , 2016, , 275-284.		6
93	Effect of Different Drying Treatments and Solvent Ratios on Phytochemical Constituents of <i>Ipomoea aquatica</i> and Correlation with α -Glucosidase Inhibitory Activity. <i>International Journal of Food Properties</i> , 2016, 19, 2817-2831.	3.0	11
94	LC-MS identification of porcine-specific peptide in heat treated pork identifies candidate markers for meat species determination. <i>Food Chemistry</i> , 2016, 199, 157-164.	8.2	80
95	Extraction of phytochemicals using hydrotropic solvents. <i>Separation Science and Technology</i> , 2016, 51, 1151-1165.	2.5	39
96	Comparative evaluation of nutritional compositions, antioxidant capacities, and phenolic compounds of red and green sessile joyweed (<i>Alternanthera sessilis</i>). <i>Journal of Functional Foods</i> , 2016, 21, 263-271.	3.4	29
97	Alpha-amylase, antioxidant, and anti-inflammatory activities of <i>Eucheuma denticulatum</i> (N.L. Burman) F.S. Collins and Hervey. <i>Journal of Applied Phycology</i> , 2016, 28, 1965-1974.	2.8	13
98	Determination of porcine gelatin in edible bird's nest by competitive indirect ELISA based on anti-peptide polyclonal antibody. <i>Food Control</i> , 2016, 59, 561-566.	5.5	37
99	Protective effects of the extracts of <i>Barringtonia racemosa</i> shoots against oxidative damage in HepG2 cells. <i>PeerJ</i> , 2016, 4, e1628.	2.0	25
100	Antioxidant properties of <i>Alternanthera sessilis</i> red and green. <i>Acta Horticulturae</i> , 2015, , 131-136.	0.2	2
101	Effects of <i>Bifidobacterium longum</i> BB536 on lipid profile and histopathological changes in hypercholesterolaemic rats. <i>Beneficial Microbes</i> , 2015, 6, 661-668.	2.4	15
102	Effect of microbial cell preparation on renal profile and liver function among type 2 diabetics: a randomized controlled trial. <i>BMC Complementary and Alternative Medicine</i> , 2015, 15, 433.	3.7	31
103	Eight Weeks of <i>Cosmos caudatus</i> (Ulam Raja) Supplementation Improves Glycemic Status in Patients with Type 2 Diabetes: A Randomized Controlled Trial. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015, 2015, 1-7.	1.2	10
104	Angiotensin-I Converting Enzyme (ACE) Inhibitory and Anti-Oxidant Activities of Sea Cucumber (<i>Actinopyga lecanora</i>) Hydrolysates. <i>International Journal of Molecular Sciences</i> , 2015, 16, 28870-28885.	4.1	75
105	Detection of Butter Adulteration with Lard by Employing ^1H -NMR Spectroscopy and Multivariate Data Analysis. <i>Journal of Oleo Science</i> , 2015, 64, 697-703.	1.4	16
106	Dietary cocoa protects against colitis-associated cancer by activating the Nrf2/Kap1 pathway. <i>BioFactors</i> , 2015, 41, 1-14.	5.4	69
107	Antioxidant peptides purified and identified from the oil palm (<i>Elaeis guineensis</i> Jacq.) kernel protein hydrolysate. <i>Journal of Functional Foods</i> , 2015, 14, 63-75.	3.4	48
108	FTIR-ATR Spectroscopy Based Metabolite Fingerprinting as A Direct Determination of Butter Adulterated With Lard. <i>International Journal of Food Properties</i> , 2015, 18, 372-379.	3.0	25

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109	A higher sensitivity and efficiency of common primer multiplex PCR assay in identification of meat origin using NADH dehydrogenase subunit 4 gene. <i>Journal of Food Science and Technology</i> , 2015, 52, 4166-4175.	2.8	20
110	Hepatic genome-wide expression of lipid metabolism in diet-induced obesity rats treated with cocoa polyphenols. <i>Journal of Functional Foods</i> , 2015, 17, 969-978.	3.4	20
111	Enzyme immunoassay for the detection of porcine gelatine in edible bird's nests. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1023-1028.	2.3	14
112	A Review on Food Values of Selected Tropical Fruits' Seeds. <i>International Journal of Food Properties</i> , 2015, 18, 2380-2392.	3.0	58
113	Relationship Between Metabolites Composition and Biological Activities of <i>Phyllanthus niruri</i> Extracts Prepared by Different Drying Methods and Solvents Extraction. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 184-192.	3.2	26
114	Formulation and process optimizations of nano-cosmeceuticals containing purified swiftlet nest. <i>RSC Advances</i> , 2015, 5, 42322-42328.	3.6	12
115	Phytochemical and biological features of <i>Phyllanthus niruri</i> and <i>Phyllanthus urinaria</i> harvested at different growth stages revealed by ¹ H NMR-based metabolomics. <i>Industrial Crops and Products</i> , 2015, 77, 602-613.	5.2	40
116	Dietary cocoa inhibits colitis associated cancer: a crucial involvement of the IL-6/STAT3 pathway. <i>Journal of Nutritional Biochemistry</i> , 2015, 26, 1547-1558.	4.2	52
117	Transcriptomics expression analysis to unveil the molecular mechanisms underlying the cocoa polyphenol treatment in diet-induced obesity rats. <i>Genomics</i> , 2015, 105, 23-30.	2.9	22
118	Nutritional values and bioactive components of underutilised vegetables consumed by indigenous people in Malaysia. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2704-2711.	3.5	7
119	Identification of phenolic compounds in polyphenols-rich extract of Malaysian cocoa powder using the HPLC-UV-ESI-MS/MS and probing their antioxidant properties. <i>Journal of Food Science and Technology</i> , 2015, 52, 2103-2111.	2.8	42
120	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. <i>Food Chemistry</i> , 2015, 172, 368-376.	8.2	41
121	Cocoa Polyphenol-Rich Extract Enhances the Expression Levels of PPAR- β in the Skeletal Muscle and Adipose Tissue of Obese-Diabetic Rats Fed a High-Fat Diet. <i>International Journal of Pharmacology</i> , 2015, 11, 309-317.	0.3	3
122	Potential medicinal benefits of <i>Cosmos caudatus</i> (Ulam Raja): A scoping review. <i>Journal of Research in Medical Sciences</i> , 2015, 20, 1000.	0.9	22
123	Inhibition of Oxidative Stress and Lipid Peroxidation by Anthocyanins from Defatted <i>Canarium odontophyllum</i> Pericarp and Peel Using In Vitro Bioassays. <i>PLoS ONE</i> , 2014, 9, e81447.	2.5	16
124	The Effectiveness of Rambutan (<i>Nephelium lappaceum</i> L.) Extract in Stabilization of Sunflower Oil under Accelerated Conditions. <i>Antioxidants</i> , 2014, 3, 371-386.	5.1	39
125	Phenolic composition, antioxidant, anti-wrinkles and tyrosinase inhibitory activities of cocoa pod extract. <i>BMC Complementary and Alternative Medicine</i> , 2014, 14, 381.	3.7	113
126	Biochemical characterisation of the soluble proteins, protein isolates and hydrolysates from oil palm (<i>Elaeis guineensis</i>) kernel. <i>Food Bioscience</i> , 2014, 7, 1-10.	4.4	24

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127	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. <i>Journal of Chromatography A</i> , 2014, 1353, 49-56.	3.7	33
128	Anti-diabetic activity of red pitaya (<i>Hylocereus polyrhizus</i>) fruit. <i>RSC Advances</i> , 2014, 4, 62978-62986.	3.6	22
129	Chemical Compositions and Antioxidative and Antidiabetic Properties of Underutilized Vegetable Palm Hearts from <i>Plectocomiopsis geminiflora</i> and <i>Eugeissona insignis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2077-2084.	5.2	8
130	Health promoting properties of protein hydrolysates produced from oil palm (<i>Elaeis guineensis</i>) kernel. <i>Food Science and Biotechnology</i> , 2014, 23, 1279-1285.	2.6	1
131	Molecular mechanisms underlying the potential antiobesity-related diseases effect of cocoa polyphenols. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 33-48.	3.3	71
132	Effect of dabai (<i>Canarium odontophyllum</i>) fruit extract on biochemical parameters of induced obese-diabetic rats. <i>Journal of Functional Foods</i> , 2014, 8, 139-149.	3.4	13
133	Polyphenols in <i>Barringtonia racemosa</i> and their protection against oxidation of LDL, serum and haemoglobin. <i>Food Chemistry</i> , 2014, 146, 85-93.	8.2	28
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