

Hasanah M Ghazali

List of Publications by Year in descending order

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179
papers

5,636
citations

76326
40
h-index

110387
64
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179
all docs

179
docs citations

179
times ranked

5525
citing authors

#	ARTICLE	IF	CITATIONS
1	Physical properties and proximate composition of Thompson red avocado fruit. <i>British Food Journal</i> , 2022, 124, 1421-1429.	2.9	7
2	Gluten proteins: Enzymatic modification, functional and therapeutic properties. <i>Journal of Proteomics</i> , 2022, 251, 104395.	2.4	7
3	Lipopeptides in promoting signals at surface/interface of micelles: Their roles in repairing cellular and nuclear damages. <i>Food Bioscience</i> , 2022, 46, 101522.	4.4	0
4	Mitigation of antinutritional factors and protease inhibitors of defatted winged bean-seed proteins using thermal and hydrothermal treatments: Denaturation/unfolding coupled hydrolysis mechanism. <i>Current Research in Food Science</i> , 2022, 5, 207-221.	5.8	8
5	Novel emulsifiers and stabilizers from apricot (<i>Prunus armeniaca</i> L.): Their potential therapeutic targets and functional properties. <i>Applied Food Research</i> , 2022, 2, 100085.	4.0	8
6	Acetylcholinesterase and Î±-glucosidase inhibitory compounds from <i>Callicarpa maingayi</i> . <i>Natural Product Research</i> , 2021, 35, 2992-2996.	1.8	7
7	Enzymatic maceration and liquefaction of pumpkin (<i>Cucurbita moschata</i> L.) flesh for the preparation of a suitable base feed for spray drying. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	2.0	4
8	Purification of 5â€²-phosphodiesterase from Adzuki (<i>Vigna angularis</i> L.) bean. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1349-1358.	3.2	1
9	Effect of surface area of clay pots on physicochemical and microbiological properties of stingless bee (<i>Geniotrigona thoracica</i>) honey. <i>Food Bioscience</i> , 2021, 40, 100839.	4.4	1
10	The manner of urocanic acid accumulation in fish by tracking histidine ammonia lyase activity during storage of vacuumâ€packed, eviscerated, and whole fish. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15288.	2.0	1
11	Organic acid composition and consumer acceptability of fermented fish produced from black tilapia (<i>Oreochromis mossambicus</i>) and Javanese carp (<i>Puntius gonionotus</i>) using natural and acid-assisted fermentation. <i>Food Research</i> , 2021, 5, 262-271.	0.8	1
12	Turning ameliorates the quality of cocoa beanâ€like product from the seed of fermented rambutan () Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.0	2
13	Effects of inlet temperature and carrier concentration on spray-dried â€cempedakâ€ (Artocarpus integer) fruit powder and its reconstitution properties. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2021, 20, 135-148.	0.3	2
14	The structural reformation of peptides in enhancing functional and therapeutic properties: Insights into their solid state crystallizations. <i>Biophysical Chemistry</i> , 2021, 273, 106565.	2.8	5
15	Optimization of juice production from â€cempedakâ€ (Artocarpus integer) fruit pulp liquefied with the aid of enzymes. <i>British Food Journal</i> , 2021, ahead-of-print, .	2.9	0
16	Coconut (<i>Cocos nucifera</i> L.) sap as a potential source of sugar: Antioxidant and nutritional properties. <i>Food Science and Nutrition</i> , 2020, 8, 1777-1787.	3.4	44
17	Bioethanol production from Brewerâ€™s rice by <i>Saccharomyces cerevisiae</i> and <i>Zymomonas mobilis</i> : evaluation of process kinetics and performance. <i>Energy Sources, Part A: Recovery, Utilization and Environmental Effects</i> , 2020, , 1-14.	2.3	4
18	Optimization of spray-drying parameters for the production of â€Cempedakâ€ (Artocarpus integer) fruit powder. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3238-3249.	3.2	23

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19	Comparative Study of Table Margarine Prepared from Moringa oleifera Seed Oil&Palm Stearin Blend and Commercial Margarines: Composition, Thermal, and Textural Properties. European Journal of Lipid Science and Technology, 2020, 122, 1900428.	1.5	4
20	Effect of processing method on vitamin profile, antioxidant properties and total phenolic content of coconut (Cocos nucifera L.) sugar syrup. International Journal of Food Science and Technology, 2020, 55, 2762-2770.	2.7	13
21	The effect of particle size on the physical properties of Arabic gum powder. Journal of Food Process Engineering, 2020, 43, e13368.	2.9	18
22	Processing of coconut sap into sugar syrup using rotary evaporation, microwave, and open&heat evaporation techniques. Journal of the Science of Food and Agriculture, 2020, 100, 4012-4019.	3.5	15
23	Complementary NMR- and MS-based metabolomics approaches reveal the correlations of phytochemicals and biological activities in Phyllanthus acidus leaf extracts. Food Research International, 2020, 136, 109312.	6.2	10
24	Characterisation of physicochemical properties of gum arabic powder at various particle sizes. Food Research, 2020, 4, 107-115.	0.8	8
25	Anti-caking Agent Effects on the Properties of Spray-dried &Cempedak&™ Fruit Powder. Pertanika Journal of Science and Technology, 2020, 43, .	0.3	5
26	Characterization of crude 5&™-phosphodiesterase from germinated adzuki (Vigna angularis L.) beans. Acta Scientiarum Polonorum, Technologia Alimentaria, 2020, 19, 319-331.	0.3	1
27	Physicochemical properties and toxicity of cocoa powder-like product from roasted seeds of fermented rambutan (Nephelium lappaceum L.) fruit. Food Chemistry, 2019, 271, 298-308.	8.2	20
28	Physical properties, resistant starch content and antioxidant profile of purple sweet potato powder after 12 months of storage. International Journal of Food Properties, 2019, 22, 974-984.	3.0	11
29	Antioxidative and Quality Properties of Full-Fat Date Seeds Brew as Influenced by the Roasting Conditions. Antioxidants, 2019, 8, 226.	5.1	12
30	A novel method based on passive diffusion that reduces the moisture content of stingless bee () Tj ETQq0 0 0 rgBT /Qverlock 7,10 Tf 50 3	2.9	10
31	Characterization of rambutan (Nephelium lappaceum L.) seed fat and anti-nutrient content of the seed during the fruit fermentation: Effect of turning intervals. LWT - Food Science and Technology, 2019, 103, 199-204.	5.2	10
32	Stability of Î²-carotene in carrot powder and sugar confection as affected by resistant maltodextrin and octenyl succinate anhydride (OSA) starches. Journal of Food Science and Technology, 2019, 56, 3461-3470.	2.8	10
33	Moisture sorption isotherm and shelf&life prediction of anticaking agent incorporated spray&dried soursop (<i>Annona muricata</i> L.) powder. Journal of Food Process Engineering, 2019, 42, e13134.	2.9	18
34	Avocado (Persea americana Mill.) Oil. , 2019, , 353-375.		1
35	Determination of cell viability using acridine orange/propidium iodide dual-spectrofluorometry assay. Cogent Food and Agriculture, 2019, 5, 1582398.	1.4	19
36	Flavonoids from Cynometra cauliflora and Their Antioxidant, Î±-Glucosidase, and Cholinesterase Inhibitory Activities. Chemistry of Natural Compounds, 2019, 55, 112-114.	0.8	4

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37	Polymorphism, textural and crystallization properties of winged bean (<i>Psophocarpus tetragonolobus</i> .) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2019, 100, 158-166.	5.2	19
38	Fat properties and antinutrient content of rambutan (<i>Nephelium lappaceum</i> L.) seed during solid-state fermentation of rambutan fruit. Food Chemistry, 2019, 274, 808-815.	8.2	23
39	Effects of moist-heat treatments on color improvement, physicochemical, antioxidant, and resistant starch properties of drum-dried purple sweet potato powder. Journal of Food Process Engineering, 2019, 42, e12951.	2.9	17
40	LIPASE - CATALYZED FORMATION OF PENTYL NONANOATE USING SCREENED IMMOBILIZED LIPASE FROM <i>Rhizomucor meihei</i> . Brazilian Journal of Chemical Engineering, 2019, 36, 1089-1097.	1.3	5
41	How Pullulanase Affects Resistant Starch and Antioxidant Activity in Purple Sweet Potato Powder?. Turkish Journal of Agriculture: Food Science and Technology, 2019, 7, 1795.	0.3	1
42	Characterization of enzyme-liquefied soursop (<i>Annona muricata</i> L.) puree. LWT - Food Science and Technology, 2018, 94, 40-49.	5.2	18
43	Production and characterization of enzyme-treated spray-dried soursop (<i>Annona muricata</i> L.) powder. Journal of Food Process Engineering, 2018, 41, e12688.	2.9	19
44	Comparison of subcritical CO ₂ and ultrasound-assisted aqueous methods with the conventional solvent method in the extraction of avocado oil. Journal of Supercritical Fluids, 2018, 135, 45-51.	3.2	58
45	Smart electrical bi-layers lipopeptides: Novel peptidic chains like zigzag map esterified with phospho-glyceride as mono-layer moieties capable in forming a meso-sphere-envelop with scaffoldability to cellular impurities. Journal of Controlled Release, 2018, 274, 93-101.	9.9	11
46	Optimization of ultrasound-assisted aqueous extraction to produce virgin avocado oil with low free fatty acids. Journal of Food Process Engineering, 2018, 41, e12656.	2.9	23
47	Storage stability, color kinetics and morphology of spray-dried soursop (<i>Annona muricata</i> L.) powder: effect of anticaking agents. International Journal of Food Properties, 2018, 21, 1937-1954.	3.0	29
48	Characterization of Virgin Avocado Oil Obtained via Advanced Green Techniques. European Journal of Lipid Science and Technology, 2018, 120, 1800170.	1.5	23
49	Effect of virgin avocado oil on diet-induced hypercholesterolemia in rats via ¹ H NMR-based metabolomics approach. Phytotherapy Research, 2018, 32, 2264-2274.	5.8	24
50	Hypocholesterolaemic and hepatoprotective effects of virgin avocado oil in diet-induced hypercholesterolaemia rats. International Journal of Food Science and Technology, 2018, 53, 2706-2713.	2.7	14
51	Characteristics of fat, and saponin and tannin contents of 11 varieties of rambutan (<i>Nephelium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	3.0	24
52	Selected Physicochemical Properties of Registered Clones and Wild Types Rambutan (<i>Nephelium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.5	16
53	Effects of Fermentation Time and Turning Intervals on the Physicochemical Properties of Rambutan (<i>Nephelium lappaceum</i> L.) Fruit Sweetings. Sains Malaysiana, 2018, 47, 2311-2318.	0.5	5
54	Enhancement of Nutritional and Antioxidant Properties of Brown Rice Flour Through Solid-State Yeast Fermentation. Cereal Chemistry, 2017, 94, 519-523.	2.2	12

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55	Changes in oxidation indices and minor components of low free fatty acid and freshly extracted crude palm oils under two different storage conditions. <i>Journal of Food Science and Technology</i> , 2017, 54, 1757-1764.	2.8	15
56	Stability of betanin in pitaya powder and confection as affected by resistant maltodextrin. <i>LWT - Food Science and Technology</i> , 2017, 84, 129-134.	5.2	40
57	Assessing the quality of sardine based on biogenic amines using a fuzzy logic model. <i>Food Chemistry</i> , 2017, 221, 936-943.	8.2	23
58	Effect of Yeast Fermented Brown Rice Flour Substitution on Nutritional, Rheological and Textural Properties of Steamed Brown Rice Bread. , 2017, , .		1
59	Physicochemical properties of <i>Moringa oleifera</i> seed oil enzymatically interesterified with palm stearin and palm kernel oil and its potential application in food. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3321-3333.	3.5	24
60	Comparative Analysis of the Physico-Chemical, Thermal, and Oxidative Properties of Winged Bean and Soybean Oils. <i>International Journal of Food Properties</i> , 2016, 19, 2769-2787.	3.0	16
61	Temperature, water activity and gas composition effects on the growth and aflatoxin production by <i>Aspergillus flavus</i> on paddy. <i>Journal of Stored Products Research</i> , 2016, 67, 49-55.	2.6	22
62	Chemical constituents and biological activities of <i>Callicarpa maingayi</i> leaves. <i>South African Journal of Botany</i> , 2016, 104, 98-104.	2.5	12
63	Soy Protein-Gum Karaya Conjugate: Emulsifying Activity and Rheological Behavior in Aqueous System and Oil in Water Emulsion. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1-10.	1.9	18
64	Physicochemical properties, rheological behavior and morphology of pectin-pea protein isolate mixtures and conjugates in aqueous system and oil in water emulsion. <i>Food Hydrocolloids</i> , 2016, 56, 405-416.	10.7	109
65	Influence of gum arabic coating enriched with calcium chloride on physiological, biochemical and quality responses of mango (<i>Mangifera indica</i> L.) fruit stored under low temperature stress. <i>Postharvest Biology and Technology</i> , 2016, 111, 362-369.	6.0	82
66	Rheological Properties and Emulsifying Activity of Gum Karaya (<i>Sterculia Urens</i>) in Aqueous System and Oil in Water Emulsion: Heat Treatment and Microwave Modification. <i>International Journal of Food Properties</i> , 2016, 19, 662-679.	3.0	19
67	Combined Effects of γ -Irradiation and Ascorbic Acid on the Physicochemical Properties, Microbial Stability and Aroma Profile of Onion Puree During Storage. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 645-652.	2.0	1
68	Physico-Chemical Characterization of Oils Extracted from Noni, Spinach, Lady's Finger, Bitter Gourd and Mustard Seeds, and Copra. <i>International Journal of Food Properties</i> , 2015, 18, 2508-2527.	3.0	23
69	Recent advances in food biopeptides: Production, biological functionalities and therapeutic applications. <i>Biotechnology Advances</i> , 2015, 33, 80-116.	11.7	145
70	Tocopherol and tocotrienol contents of different varieties of rice in Malaysia. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 672-678.	3.5	37
71	Determination of <i>trans</i> - and <i>cis</i> -Urocanic Acid in Relation to Histamine, Putrescine, and Cadaverine Contents in Tuna (<i>Auxis Thazard</i>) at Different Storage Temperatures. <i>Journal of Food Science</i> , 2015, 80, T479-83.	3.1	10
72	Physicochemical and functional properties of yeast fermented brown rice flour. <i>Journal of Food Science and Technology</i> , 2015, 52, 5534-5545.	2.8	45

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73	Enzymatic interesterification on the physicochemical properties of <i>Moringa oleifera</i> seed oil blended with palm olein and virgin coconut oil. <i>Grasas Y Aceites</i> , 2015, 66, e073.	0.9	8
74	Nutritional, phytochemical and commercial quality of Noni fruit: A multi-beneficial gift from nature. <i>Trends in Food Science and Technology</i> , 2015, 45, 118-129.	15.1	58
75	Formation and reduction of 5-hydroxymethylfurfural at frying temperature in model system as a function of amino acid and sugar composition. <i>Food Chemistry</i> , 2015, 182, 164-170.	8.2	41
76	Effect of gum arabic coating combined with calcium chloride on physico-chemical and qualitative properties of mango (<i>Mangifera indica</i> L.) fruit during low temperature storage. <i>Scientia Horticulturae</i> , 2015, 190, 187-194.	3.6	148
77	Oxidative Stability of Pistachio (<i>Pistacia vera</i> L.) Paste and Spreads. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1015-1021.	1.9	14
78	Chemical profile and antiacetylcholinesterase, antityrosinase, antioxidant and α -glucosidase inhibitory activity of <i>Cynometra cauliflora</i> L. leaves. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 635-642.	3.5	29
79	Trans- and cis-urocanic acid, biogenic amine and amino acid contents in ikan pekasam (fermented fish) produced from Javanese carp (<i>Puntius gonionotus</i>) and black tilapia (<i>Oreochromis mossambicus</i>). <i>Food Chemistry</i> , 2015, 172, 893-899.	8.2	32
80	Determination of urocanic acid, a compound implicated in histamine toxicity, and assessment of biogenic amines relative to urocanic acid content in selected fish and fish products. <i>Journal of Food Composition and Analysis</i> , 2015, 37, 95-103.	3.9	17
81	Optimisation of ultrasound-assisted extraction of oil from papaya seed by response surface methodology: Oil recovery, radical scavenging antioxidant activity, and oxidation stability. <i>Food Chemistry</i> , 2015, 172, 7-17.	8.2	198
82	Fermented Brown Rice Flour as Functional Food Ingredient. <i>Foods</i> , 2014, 3, 149-159.	4.3	16
83	Partial Characterization of an Enzymatic Extract from Bentong Ginger (<i>Zingiber officinale</i> var.) Tj ETQq1 1 0.784314 3.8 22 /Overlock 10 T	3.8	22
84	Mycelium-Bound Lipase from a Locally Isolated Strain of <i>Geotrichum candidum</i> . <i>Molecules</i> , 2014, 19, 8556-8570.	3.8	9
85	Effect of temperature-controlled fermentation on physico-chemical properties and lactic acid bacterial count of durian (<i>Durio zibethinus</i> Murr.) pulp. <i>Journal of Food Science and Technology</i> , 2014, 51, 2977-2989.	2.8	12
86	Sorption isotherms and isosteric heats of sorption of Malaysian paddy. <i>Journal of Food Science and Technology</i> , 2014, 51, 2656-2663.	2.8	15
87	Effects of Gellan-Based Edible Coating on the Quality of Fresh-Cut Pineapple During Cold Storage. <i>Food and Bioprocess Technology</i> , 2014, 7, 2144-2151.	4.7	33
88	Lemongrass essential oil incorporated into alginate-based edible coating for shelf-life extension and quality retention of fresh-cut pineapple. <i>Postharvest Biology and Technology</i> , 2014, 88, 1-7.	6.0	256
89	Validation of a HPLC method for determination of hydroxymethylfurfural in crude palm oil. <i>Food Chemistry</i> , 2014, 154, 102-107.	8.2	31
90	Ultrasound-assisted extraction and solvent extraction of papaya seed oil: Crystallization and thermal behavior, saturation degree, color and oxidative stability. <i>Industrial Crops and Products</i> , 2014, 52, 702-708.	5.2	93

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91	Effects of combining ultraviolet and mild heat treatments on enzymatic activities and total phenolic contents in pineapple juice. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 511-516.	5.6	38
92	Physicochemical Properties and Potential Food Applications of Moringa oleifera Seed Oil Blended with Other Vegetable Oils. <i>Journal of Oleo Science</i> , 2014, 63, 811-822.	1.4	19
93	Physico-chemical Characteristics of Papaya (<i>Carica papaya</i> L.) Seed Oil of the Hong Kong/Sekaki Variety. <i>Journal of Oleo Science</i> , 2014, 63, 885-892.	1.4	29
94	EFFECT OF γ -IRRADIATION ON THE PHYSICO-CHEMICAL PROPERTIES, AND MICROBIAL AND SENSORY QUALITIES OF COLD-STORED ONION PUREE. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 889-898.	2.0	11
95	The Effect of Monoglyceride Addition on the Rheological Properties of Pistachio Spread. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1517-1521.	1.9	10
96	Combination of saponification and dispersive liquid-liquid microextraction for the determination of tocopherols and tocotrienols in cereals by reversed-phase high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2013, 1300, 31-37.	3.7	42
97	Changes in urocanic acid, histamine, putrescine and cadaverine levels in Indian mackerel (<i>Rastrelliger</i>) Tj ETQq1 1 0,784314 rgBT /Ove	8.2	25
98	A comparative study of extraction techniques for maximum recovery of glutamate decarboxylase (GAD) from <i>Aspergillus oryzae</i> NSK. <i>BMC Research Notes</i> , 2013, 6, 526.	1.4	14
99	Textural, Rheological and Sensory Properties and Oxidative Stability of Nut Spreads—A Review. <i>International Journal of Molecular Sciences</i> , 2013, 14, 4223-4241.	4.1	75
100	Modeling Growth Rate and Assessing Aflatoxins Production by <i>Aspergillus flavus</i> as a Function of Water Activity and Temperature on Polished and Brown Rice. <i>Journal of Food Science</i> , 2013, 78, M56-63.	3.1	52
101	Ultrasound-Assisted Extraction (UAE) and Solvent Extraction of Papaya Seed Oil: Yield, Fatty Acid Composition and Triacylglycerol Profile. <i>Molecules</i> , 2013, 18, 12474-12487.	3.8	67
102	Development of Pistachio (<i>Pistacia vera</i> L.) Spread. <i>Journal of Food Science</i> , 2013, 78, S484-9.	3.1	20
103	Anti- and Pro-Lipase Activity of Selected Medicinal, Herbal and Aquatic Plants, and Structure Elucidation of an Anti-Lipase Compound. <i>Molecules</i> , 2013, 18, 14651-14669.	3.8	56
104	Physico-Chemical Characterisation of the Fat from Red-Skin Rambutan (<i>Nephellium lappaceum</i> L.) Seed. <i>Journal of Oleo Science</i> , 2013, 62, 335-343.	1.4	41
105	Effects of Enzymatic Liquefaction, Maltodextrin Concentration, and Spray-Dryer Air Inlet Temperature on Pumpkin Powder Characteristics. <i>Food and Bioprocess Technology</i> , 2012, 5, 2837-2847.	4.7	20
106	Development and validation of an ion-pair chromatographic method for simultaneous determination of trans- and cis-urocanic acid in fish samples. <i>Journal of Chromatography A</i> , 2012, 1256, 144-149.	3.7	8
107	Application of differential scanning calorimetry (DSC), HPLC and pNMR for interpretation primary crystallisation caused by combined low and high melting TAGs. <i>Food Chemistry</i> , 2012, 132, 603-612.	8.2	33
108	Crystallisation regime of w/o emulsion [e.g. multipurpose margarine] models during storage. <i>Food Chemistry</i> , 2012, 133, 1485-1493.	8.2	25

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109	Effect of <i>Moringa Oleifera</i> Oil Blending on Fractional Crystallization Behavior of Palm Oil. International Journal of Food Properties, 2011, 14, 1049-1059.	3.0	8
110	Moringa (<i>Moringa oleifera</i>) Seed Oil. , 2011, , 787-793.		7
111	EFFECT OF ALGINATE AND GELLAN-BASED EDIBLE COATINGS ON THE QUALITY OF FRESH-CUT PINEAPPLE DURING COLD STORAGE. Acta Horticulturae, 2011, , 519-524.	0.2	1
112	Modelling the effect of water activity and temperature on growth rate and aflatoxin production by two isolates of <i>Aspergillus flavus</i> on paddy. Journal of Applied Microbiology, 2011, 111, 1262-1274.	3.1	60
113	Effect of Blending and Emulsification on Thermal Behavior, Solid Fat Content, and Microstructure Properties of Palm Oil-Based Margarine Fats. Journal of Food Science, 2011, 76, C21-30.	3.1	29
114	Physicochemical Characteristics of <i>Nigella</i> Seed (<i>Nigella sativa</i>) Oil as Affected by Different Extraction Methods. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 533-540.	1.9	72
115	Effect of Saturated/Unsaturated Fatty Acid Ratio on Physicochemical Properties of Palm Olein-Olive Oil Blend. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 255-262.	1.9	47
116	Sensory and Physicochemical Qualities of Palm Olein and Sesame Seed Oil Blends during Frying of Banana Chips. Journal of Agricultural Science, 2010, 2, .	0.2	11
117	INFLUENCE OF PARTIAL REPLACEMENT OF OLIVE OIL ON FRYING PERFORMANCE OF PALM OLEIN. Journal of Food Lipids, 2009, 16, 554-568.	1.0	9
118	Extraction and physicochemical properties of low free fatty acid crude palm oil. Food Chemistry, 2009, 113, 645-650.	8.2	147
119	Characterisation of musk lime (<i>Citrus microcarpa</i>) seed oil. Journal of the Science of Food and Agriculture, 2008, 88, 676-683.	3.5	11
120	PHYSICOCHEMICAL PROPERTIES OF <i>CUCUMIS MELO</i> VAR. <i>INODORUS</i> (HONEYDEW MELON) SEED AND SEED OIL. Journal of Food Lipids, 2008, 15, 42-55.	1.0	55
121	Changes in selected quality characteristics of minimally processed carambola (<i>Averrhoa carambola</i> L.) when treated with ascorbic acid. Journal of the Science of Food and Agriculture, 2007, 87, 702-709.	3.5	18
122	Interpretation of triacylglycerol profiles of palm oil, palm kernel oil and their binary blends. Food Chemistry, 2007, 100, 178-191.	8.2	51
123	Enzymatic production of linear long-chain dextrin from sago (<i>Metroxylon sagu</i>) starch. Food Chemistry, 2007, 100, 774-780.	8.2	27
124	Frying quality and stability of high-oleic <i>Moringa oleifera</i> seed oil in comparison with other vegetable oils. Food Chemistry, 2007, 105, 1382-1389.	8.2	191
125	Fatty acid preference of mycelium-bound lipase from a locally isolated strain of <i>Geotrichum candidum</i> . World Journal of Microbiology and Biotechnology, 2007, 23, 1771-1778.	3.6	13
126	USE OF ENZYMES TO ENHANCE OIL RECOVERY DURING AQUEOUS EXTRACTION OF MORINGA OLEIFERA SEED OIL. Journal of Food Lipids, 2006, 13, 113-130.	1.0	43

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127	Some physico-chemical properties of <i>Moringa oleifera</i> seed oil extracted using solvent and aqueous enzymatic methods. <i>Food Chemistry</i> , 2005, 93, 253-263.	8.2	246
128	Distinguishing lard from other animal fats in admixtures of some vegetable oils using liquid chromatographic data coupled with multivariate data analysis. <i>Food Chemistry</i> , 2005, 91, 5-14.	8.2	58
129	Use of gas liquid chromatography in combination with pancreatic lipolysis and multivariate data analysis techniques for identification of lard contamination in some vegetable oils. <i>Food Chemistry</i> , 2005, 90, 23-30.	8.2	18
130	PROPERTIES OF <i>CARICA PAPAYA</i> L. (PAPAYA) SEED OIL FOLLOWING EXTRACTIONS USING SOLVENT AND AQUEOUS ENZYMATIC METHODS. <i>Journal of Food Lipids</i> , 2005, 12, 62-76.	1.0	85
131	Effect of enzymatic transesterification with flaxseed oil on the high-melting glycerides of palm stearin and palm olein. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 133-137.	1.9	21
132	Optimization of hot water extraction of roselle juice using response surface methodology: a comparative study with other extraction methods. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 1273-1278.	3.5	44
133	DIFFERENTIAL SCANNING CALORIMETRIC ANALYSIS FOR DETERMINATION OF SOME ANIMAL FATS AS ADULTERANTS IN PALM OLEIN. <i>Journal of Food Lipids</i> , 2003, 10, 63-79.	1.0	25
134	Lard uptake and its detection in selected food products deep-fried in lard. <i>Food Research International</i> , 2003, 36, 1047-1060.	6.2	32
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