# Chin-Ping Tan

List of Publications by Year
in descending order

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| 411 | 14,251 | 19657 61 | 46799 89 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 419 | 419 | 419 | 12347 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Î²-Carotene nanodispersions: preparation, characterization and stability evaluation. Food Chemistry, 2005, 92, 661-671. | 8.2 | 309 |
| 2 | Differential scanning calorimetric analysis of edible oils: Comparison of thermal properties and chemical composition. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 143-155. | 1.9 | 277 |
| 3 | Lemongrass essential oil incorporated into alginate-based edible coating for shelf-life extension and quality retention of fresh-cut pineapple. Postharvest Biology and Technology, 2014, 88, 1-7. | 6.0 | 256 |
| 4 | Physicochemical properties and bioactive compounds of selected seed oils. LWT - Food Science and Technology, 2009, 42, 1396-1403. | 5.2 | 233 |
| 5 | Effect of Arabic gum, xanthan gum and orange oil contents on Î¶-potential, conductivity, stability, size index and pH of orange beverage emulsion. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2008, 315, 47-56. | 4.7 | 226 |
| 6 | Comparative studies of oxidative stability of edible oils by differential scanning calorimetry and oxidative stability index methods. Food Chemistry, 2002, 76, 385-389. | 8.2 | 215 |
| 7 | Optimisation of ultrasound-assisted extraction of oil from papaya seed by response surface methodology: Oil recovery, radical scavenging antioxidant activity, and oxidation stability. Food Chemistry, 2015, 172, 7-17. | 8.2 | 198 |
| 8 | Revealing the Power of the Natural Red Pigment Lycopene. Molecules, 2010, 15, 959-987. | 3.8 | 188 |
| 9 | Effects of binary solvent extraction system, extraction time and extraction temperature on phenolic antioxidants and antioxidant capacity from mengkudu (Morinda citrifolia). Food Chemistry, 2010, 120, 290-295. | 8.2 | 177 |
| 10 | Differential scanning calorimetric analysis of palm oil, palm oil based products and coconut oil: effects of scanning rate variation. Food Chemistry, 2002, 76, 89-102. | 8.2 | 173 |
| 11 | Extraction and physicochemical properties of low free fatty acid crude palm oil. Food Chemistry, 2009, 113, 645-650. | 8.2 | 147 |
| 12 | Diacylglycerol Oilâ€"Properties, Processes and Products: A Review. Food and Bioprocess Technology, 2008, 1, 223-233. | 4.7 | 142 |
| 13 | Essential fatty acids of pitaya (dragon fruit) seed oil. Food Chemistry, 2009, 114, 561-564. | 8.2 | 136 |
| 14 | Comparative differential scanning calorimetric analysis of vegetable oils: I. Effects of heating rate variation. Phytochemical Analysis, 2002, 13, 129-141. | 2.4 | 135 |
| 15 | Optimization of the contents of Arabic gum, xanthan gum and orange oil affecting turbidity, average particle size, polydispersity index and density in orange beverage emulsion. Food Hydrocolloids, 2008, 22, 1212-1223. | 10.7 | 129 |
| 16 | Application of arrhenius kinetics to evaluate oxidative stability in vegetable oils by isothermal differential scanning calorimetry. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 1133. | 1.9 | 122 |
| 17 | Î±-Tocopherol nanodispersions: Preparation, characterization and stability evaluation. Journal of Food Engineering, 2008, 89, 204-209. | 5.2 | 112 |
| 18 | Physicochemical properties, rheological behavior and morphology of pectin-pea protein isolate mixtures and conjugates in aqueous system and oil in water emulsion. Food Hydrocolloids, 2016, 56, 405-416. | 10.7 | 109 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Effects of natural and synthetic antioxidants on changes in refined, bleached, and deodorized palm olein during deepâ€fat frying of potato chips. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 331-339. | 1.9 | 108 |
| 20 | Spray Drying for the Encapsulation of Oilsâ€"A Review. Molecules, 2020, 25, 3873. | 3.8 | 104 |
| 21 | Characterisation of vegetable oils by surface acoustic wave sensing electronic nose. Food Chemistry, 2005, 89, 507-518. | 8.2 | 99 |
| 22 | Production of a diacylglycerol-enriched palm olein using lipase-catalyzed partial hydrolysis: Optimization using response surface methodology. Food Chemistry, 2007, 105, 1614-1622. | 8.2 | 99 |
| 23 | Characterisation and use of Î²-lactoglobulin fibrils for microencapsulation of lipophilic ingredients and oxidative stability thereof. Journal of Food Engineering, 2014, 143, 53-61. | 5.2 | 98 |
| 24 | Microencapsulation of refined kenaf ( Hibiscus cannabinus L.) seed oil by spray drying using Î²-cyclodextrin/gum arabic/sodium caseinate. Journal of Food Engineering, 2018, 237, 78-85. | 5.2 | 97 |
| 25 | Octenylsuccinate quinoa starch granule-stabilized Pickering emulsion gels: Preparation, microstructure and gelling mechanism. Food Hydrocolloids, 2019, 91, 40-47. | 10.7 | 94 |
| 26 | Ultrasound-assisted extraction and solvent extraction of papaya seed oil: Crystallization and thermal behavior, saturation degree, color and oxidative stability. Industrial Crops and Products, 2014, 52, 702-708. | 5.2 | 93 |
| 27 | Effect of polyglycerol esters of fatty acids on physicochemical properties and stability of ?-carotene nanodispersions prepared by emulsification/evaporation method. Journal of the Science of Food and Agriculture, 2005, 85, 121-126. | 3.5 | 92 |
| 28 | Detection of lard adulteration in RBD palm olein using an electronic nose. Food Chemistry, 2005, 90, 829-835. | 8.2 | 91 |
| 29 | Colloidal astaxanthin: Preparation, characterisation and bioavailability evaluation. Food Chemistry, 2012, 135, 1303-1309. | 8.2 | 89 |
| 30 | Effect of processing conditions on physicochemical properties of astaxanthin nanodispersions. Food Chemistry, 2010, 123, 477-483. | 8.2 | 88 |
| 31 | Evaluation and characterisation of Citrullus colocynthis (L.) Schrad seed oil: Comparison with Helianthus annuus (sunflower) seed oil. Food Chemistry, 2013, 136, 348-353. | 8.2 | 88 |
| 32 | Influence of pectin and CMC on physical stability, turbidity loss rate, cloudiness and flavor release of orange beverage emulsion during storage. Carbohydrate Polymers, 2008, 73, 83-91. | 10.2 | 87 |
| 33 | Characterization of the influence of main emulsion components on the physicochemical properties of orange beverage emulsion using response surface methodology. Food Hydrocolloids, 2009, 23, 271-280. | 10.7 | 87 |
| 34 | Carrageenan as an alternative coating for papaya (Carica papaya L. cv. Eksotika). Postharvest Biology and Technology, 2013, 75, 142-146. | 6.0 | 85 |
| 35 | Melt Production and Antimicrobial Efficiency of Low-Density Polyethylene (LDPE)-Silver Nanocomposite Film. Food and Bioprocess Technology, 2012, 5, 719-728. | 4.7 | 82 |
| 36 | Effect of freeze-thaw cycles pretreatment on the vacuum freeze-drying process and physicochemical properties of the dried garlic slices. Food Chemistry, 2020, 324, 126883. | 8.2 | 81 |

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| 37 | Recent developments in differential scanning calorimetry for assessing oxidative deterioration of vegetable oils. Trends in Food Science and Technology, 2002, 13, 312-318. | 15.1 | 79 |
| 38 | Preparation and characterisation of water-soluble phytosterol nanodispersions. Food Chemistry, 2011, 129, 77-83. | 8.2 | 78 |
| 39 | Effects of temperature and NaCl on the formation of 3-MCPD esters and glycidyl esters in refined, bleached and deodorized palm olein during deep-fat frying of potato chips. Food Chemistry, 2017, 219, 126-130. | 8.2 | 78 |
| 40 | Chemical composition and DSC thermal properties of two species of Hylocereus cacti seed oil: Hylocereus undatus and Hylocereus polyrhizus. Food Chemistry, 2010, 119, 1326-1331. | 8.2 | 77 |
| 41 | Encapsulation of Ethylene Gas into Granular Cold-Water-Soluble Starch: Structure and Release Kinetics. Journal of Agricultural and Food Chemistry, 2017, 65, 2189-2197. | 5.2 | 77 |
| 42 | Modeling the physicochemical properties of orange beverage emulsion as function of main emulsion components using response surface methodology. Carbohydrate Polymers, 2009, 75, 512-520. | 10.2 | 76 |
| 43 | Differential scanning calorimetric analysis for monitoring the oxidation of heated oils. Food Chemistry, 1999, 67, 177-184. | 8.2 | 75 |
| 44 | Extractive fermentation for improved production and recovery of lipase derived from Burkholderia cepacia using a thermoseparating polymer in aqueous two-phase systems. Bioresource Technology, 2012, 116, 226-233. | 9.6 | 75 |
| 45 | Droplet characterization and stability of soybean oil/palm kernel olein O/W emulsions with the presence of selected polysaccharides. Food Hydrocolloids, 2009, 23, 233-243. | 10.7 | 73 |
| 46 | Effect of chemical refining on the quality of kenaf (hibiscus cannabinus) seed oil. Industrial Crops and Products, 2016, 89, 59-65. | 5.2 | 73 |
| 47 | Direct recovery of lipase derived from Burkholderia cepacia in recycling aqueous two-phase flotation. Separation and Purification Technology, 2011, 80, 577-584. | 7.9 | 72 |
| 48 | Chemical stability of astaxanthin nanodispersions in orange juice and skimmed milk as model food systems. Food Chemistry, 2013, 139, 527-531. | 8.2 | 71 |
| 49 | Encapsulation properties, release behavior and physicochemical characteristics of water-in-oil-in-water (W/O/W) emulsion stabilized with pectinâ€“pea protein isolate conjugate and Tween 80. Food Hydrocolloids, 2016, 61, 599-608. | 10.7 | 69 |
| 50 | Kenaf (Hibiscus cannabinus L.) seed oil-in-water Pickering nanoemulsions stabilised by mixture of sodium caseinate, Tween 20 and Î²-cyclodextrin. Food Hydrocolloids, 2016, 52, 934-941. | 10.7 | 69 |
| 51 | Process conditions of spray drying microencapsulation of Nigella sativa oil. Powder Technology, 2017, 315, 1-14. | 4.2 | 68 |
| 52 | Lipase@ZIF-8 nanoparticles-based biosensor for direct and sensitive detection of methyl parathion. Electrochimica Acta, 2018, 283, 509-516. | 5.2 | 68 |
| 53 | Effects of Different Wall Materials on the Physicochemical Properties and Oxidative Stability of Spray-Dried Microencapsulated Red-Fleshed Pitaya (Hylocereus polyrhizus) Seed Oil. Food and Bioprocess Technology, 2012, 5, 1220-1227. | 4.7 | 67 |
| 54 | Ultrasound-Assisted Extraction (UAE) and Solvent Extraction of Papaya Seed Oil: Yield, Fatty Acid Composition and Triacylglycerol Profile. Molecules, 2013, 18, 12474-12487. | 3.8 | 67 |

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|---|---|---|---|
| 55 | Starch granules as Pickering emulsifiers: Role of octenylsuccinylation and particle size. Food Chemistry, 2019, 283, 437-444. | 8.2 | 67 |
| 56 | Effect of blanching on enzyme activity, color changes, anthocyanin stability and extractability of mangosteen pericarp: A kinetic study. Journal of Food Engineering, 2016, 178, 12-19. | 5.2 | 66 |
| 57 | Effects of limited moisture content and storing temperature on retrogradation of rice starch. International Journal of Biological Macromolecules, 2019, 137, 1068-1075. | 7.5 | 66 |
| 58 | In-vitro evaluation of kenaf seed oil in chitosan coated-high methoxyl pectin-alginate microcapsules. Industrial Crops and Products, 2015, 76, 230-236. | 5.2 | 64 |
| 59 | The Effects of Different Extraction Methods on Antioxidant Properties, Chemical Composition, and Thermal Behavior of Black Seed (Nigella sativaL.) Oil. Evidence-based Complementary and Alternative Medicine, 2016, 2016, 1-10. | 1.2 | 64 |
| 60 | Phenolic acid analysis and antioxidant activity assessment of oil palm (E. guineensis) fruit extracts. Food Chemistry, 2010, 122, 353-359. | 8.2 | 63 |
| 61 | Optimization of Palm Oil Physical Refining Process for Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) Ester Formation. Journal of Agricultural and Food Chemistry, 2013, 61, 3341-3349. | 5.2 | 63 |
| 62 | The effects of physical refining on the formation of 3-monochloropropane-1,2-diol esters in relation to palm oil minor components. Food Chemistry, 2012, 135, 799-805. | 8.2 | 62 |
| 63 | Optimization of ultrasound extraction condition of phospholipids from palm-pressed fiber. Journal of Food Engineering, 2009, 92, 403-409. | 5.2 | 60 |
| 64 | Diacylglycerol in food industry: Synthesis methods, functionalities, health benefits, potential risks and drawbacks. Trends in Food Science and Technology, 2020, 97, 114-125. | 15.1 | 59 |
| 65 | Effect of Vegetable-Based Oil Blends on Physicochemical Properties of Oils During Deep-Fat Frying. American Journal of Food Technology, 2010, 5, 310-323. | 0.2 | 59 |
| 66 | Physical, morphological and antibacterial properties of lime essential oil nanoemulsions prepared via spontaneous emulsification method. LWT - Food Science and Technology, 2020, 128, 109388. | 5.2 | 58 |
| 67 | Developing a three component stabilizer system for producing astaxanthin nanodispersions. Food Hydrocolloids, 2013, 30, 437-447. | 10.7 | 57 |
| 68 | Effects of Different Drying Methods and Storage Time on Free Radical Scavenging Activity and Total Phenolic Content of Cosmos Caudatus. Antioxidants, 2014, 3, 358-370. | 5.1 | 57 |
| 69 | Review on the Current State of Diacylglycerol Production Using Enzymatic Approach. Food and Bioprocess Technology, 2015, 8, 1169-1186. | 4.7 | 57 |
| 70 | Stability and rheology of concentrated O/W emulsions based on soybean oil/palm kernel olein blends. Food Research International, 2007, 40, 1051-1061. | 6.2 | 56 |
| 71 | Chemical Composition of Date Palm (Phoenix dactylifera L.) Seed Oil from Six Saudi Arabian Cultivars. Journal of Food Science, 2018, 83, 624-630. | 3.1 | 56 |
| 72 | Optimization of process parameters in preparation of tocotrienol-rich red palm oil-based nanoemulsion stabilized by Tween80-Span 80 using response surface methodology. PLoS ONE, 2018, 13, e0202771. | 2.5 | 55 |

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|---|---|---|---|
| 73 | Solid-phase microextraction for headspace analysis of key volatile compounds in orange beverage emulsion. Food Chemistry, 2007, 105, 1659-1670. | 8.2 | 54 |
| 74 | Optimization of drum drying processing parameters for production of jackfruit (Artocarpus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 T 2010, 43, 343-349. | 5.2 | 54 |
| 75 | Effects of Selected Polysorbate and Sucrose Ester Emulsifiers on the Physicochemical Properties of Astaxanthin Nanodispersions. Molecules, 2013, 18, 768-777. | 3.8 | 54 |
| 76 | New functionalities of Maillard reaction products as emulsifiers and encapsulating agents, and the processing parameters: a brief review. Journal of the Science of Food and Agriculture, 2017, 97, 1379-1385. | 3.5 | 54 |
| 77 | Equilibrium headspace analysis of volatile flavor compounds extracted from soursop (Annona) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T | 6.2 | 52 |
| 78 | Effect of Organic-Phase Solvents on Physicochemical Properties and Cellular Uptake of Astaxanthin Nanodispersions. Journal of Agricultural and Food Chemistry, 2011, 59, 8733-8741. | 5.2 | 52 |
| 79 | Effect of processing conditions on physicochemical properties of sodium caseinate-stabilized astaxanthin nanodispersions. LWT - Food Science and Technology, 2011, 44, 1658-1665. | 5.2 | 52 |
| 80 | Sargassum Seaweed as a Source of Anti-Inflammatory Substances and the Potential Insight of the Tropical Species: A Review. Marine Drugs, 2019, 17, 590. | 4.6 | 52 |
| 81 | Quantitative differential scanning calorimetric analysis for determining total polar compounds in heated oils. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 1047-1057. | 1.9 | 50 |
| 82 | Primary recovery of lipase derived from Burkholderia cenocepacia strain ST8 and recycling of phase components in an aqueous two-phase system. Biochemical Engineering Journal, 2012, 60, 74-80. | 3.6 | 50 |
| 83 | Comparative study on the physicochemical properties of Î²-carrageenan extracted from Kappaphycus alvarezii (doty) doty ex Silva in Tawau, Sabah, Malaysia and commercial Î²-carrageenans. Food Hydrocolloids, 2013, 30, 581-588. | 10.7 | 50 |
| 84 | Effect of Accelerated Storage on Microencapsulated Kenaf Seed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1023-1029. | 1.9 | 50 |
| 85 | Stability of a concentrated oil-in-water emulsion model prepared using palm olein-based diacylglycerol/virgin coconut oil blends: Effects of the rheological properties, droplet size distribution and microstructure. Food Research International, 2014, 64, 919-930. | 6.2 | 50 |
| 86 | Effects of homogenization process parameters on physicochemical properties of astaxanthin nanodispersions prepared using a solvent-diffusion technique. International Journal of Nanomedicine, 2015, 10, 1109. | 6.7 | 50 |
| 87 | Effects of microwave heating on changes in chemical and thermal properties of vegetable oils. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 1227-1232. | 1.9 | 49 |
| 88 | Acrylamide formation in vegetable oils and animal fats during heat treatment. Food Chemistry, 2016, 212, 244-249. | 8.2 | 49 |
| 89 | Identification, structure-activity relationship and in silico molecular docking analyses of five novel angiotensin I-converting enzyme (ACE)-inhibitory peptides from stone fish (Actinopyga lecanora) hydrolysates. PLoS ONE, 2019, 14, e0197644. | 2.5 | 49 |
| 90 | Characteristics, composition and thermal stability of Acacia senegal (L.) Willd. seed oil. Industrial Crops and Products, 2012, 36, 54-58. | 5.2 | 48 |

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|---|---|---|---|
| 91 | Analysis of volatile compounds in five jackfruit (Artocarpus heterophyllus L.) cultivars using solid-phase microextraction (SPME) and gas chromatography-time-of-flight mass spectrometry (GC-TOFMS). Journal of Food Composition and Analysis, 2008, 21, 416-422. | 3.9 | 47 |
| 92 | Extraction of tocopherol-enriched oils from Kalahari melon and roselle seeds by supercritical fluid extraction (SFE-CO2). Food Chemistry, 2010, 119, 1278-1283. | 8.2 | 47 |
| 93 | Production, safety, health effects and applications of diacylglycerol functional oil in food systems: a review. Critical Reviews in Food Science and Nutrition, 2020, 60, 2509-2525. | 10.3 | 47 |
| 94 | Enzymatic Synthesis of Medium- and Long-Chain Triacylglycerols (MLCT): Optimization of Process Parameters Using Response Surface Methodology. Food and Bioprocess Technology, 2010, 3, 288-299. | 4.7 | 46 |
| 95 | Optimization of supercritical CO2 extraction of phytosterol-enriched oil from Kalahari melon seeds. Food and Bioprocess Technology, 2011, 4, 1432-1441. | 4.7 | 46 |
| 96 | Effects of natural and synthetic antioxidants on changes in 3-MCPD esters and glycidyl ester in palm olein during deep-fat frying. Food Control, 2019, 96, 488-493. | 5.5 | 46 |
| 97 | Recovery of Bacillus cereus cyclodextrin glycosyltransferase and recycling of phase components in an aqueous two-phase system using thermo-separating polymer. Separation and Purification Technology, 2012, 89, 9-15. | 7.9 | 45 |
| 98 | The Influence of Deep Frying Using Various Vegetable Oils on Acrylamide Formation in Sweet Potato (Ipomoea batatas L. Lam) Chips. Journal of Food Science, 2014, 79, T115-21. | 3.1 | 45 |
| 99 | Comparative differential scanning calorimetric analysis of vegetable oils: II. Effects of cooling rate variation. Phytochemical Analysis, 2002, 13, 142-151. | 2.4 | 44 |
| 100 | Physical, rheological and sensorial properties, and bloom formation of dark chocolate made with cocoa butter substitute (CBS). LWT - Food Science and Technology, 2017, 82, 420-428. | 5.2 | 44 |
| 101 | Natural Organochlorines as Precursors of 3-Monochloropropanediol Esters in Vegetable Oils. Journal of Agricultural and Food Chemistry, 2018, 66, 999-1007. | 5.2 | 44 |
| 102 | Optimization of supercritical fluid extraction of phytosterol from roselle seeds with a central composite design model. Food and Bioproducts Processing, 2010, 88, 239-246. | 3.6 | 43 |
| 103 | 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 |
| 104 | Effect of oxidation degrees of graphene oxide (GO) on the structure and physical properties of chitosan/GO composite films. Food Packaging and Shelf Life, 2019, 21, 100373. | 7.5 | 43 |
| 105 | Rapid Profiling of Animalâ€Derived Fatty Acids Using Fast GC Ã— GC Coupled to Timeâ€ofâ€Flight Mass Spectrometry. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 949-958. | 1.9 | 42 |
| 106 | Determination of oil palm fruit phenolic compounds and their antioxidant activities using spectrophotometric methods. International Journal of Food Science and Technology, 2008, 43, 1832-1837. | 2.7 | 41 |
| 107 | Optimization of equilibrium headspace analysis of volatile flavor compounds of malaysian soursop (Annona muricata): Comprehensive two-dimensional gas chromatography time-of-flight mass spectrometry (GCÃ—GC-TOFMS). Food Chemistry, 2011, 125, 1481-1489. | 8.2 | 41 |
| 108 | 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 |

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|---|---|---|---|
| 109 | Cocoa Butter Substitute (CBS) Produced from Palm Midâ€fraction/Palm Kernel Oil/Palm Stearin for Confectionery Fillings. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 235-245. | 1.9 | 41 |
| 110 | Effect of diacylglycerol interfacial crystallization on the physical stability of water-in-oil emulsions. Food Chemistry, 2020, 327, 127014. | 8.2 | 41 |
| 111 | Cosmos Caudatus as a Potential Source of Polyphenolic Compounds: Optimisation of Oven Drying Conditions and Characterisation of Its Functional Properties. Molecules, 2013, 18, 10452-10464. | 3.8 | 40 |
| 112 | Assessment of Extraction Parameters on Antioxidant Capacity, Polyphenol Content, Epigallocatechin Gallate (EGCG), Epicatechin Gallate (ECG) and Iriflophenone 3-C-Î²-Glucoside of Agarwood (Aquilaria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf | 8.8 | 40 |
| 113 | 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 |
| 114 | A Comprehensive Review on Phytochemistry and Pharmacological Activities of Clinacanthus nutans (Burm.f.) Lindau. Evidence-based Complementary and Alternative Medicine, 2018, 2018, 1-39. | 1.2 | 40 |
| 115 | Hierarchical macro-microporous ZIF-8 nanostructures as efficient nano-lipase carriers for rapid and direct electrochemical detection of nitrogenous diphenyl ether pesticides. Sensors and Actuators B: Chemical, 2020, 321, 128477. | 7.8 | 40 |
| 116 | Medium chain triglyceride and medium-and long chain triglyceride: metabolism, production, health impacts and its applications â€“ a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 4169-4185. | 10.3 | 40 |
| 117 | Enzymeâ€Assisted Aqueous Extraction of Kalahari Melon Seed Oil: Optimization Using Response Surface Methodology. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 1235-1240. | 1.9 | 39 |
| 118 | Monitoring the storage stability of RBD palm olein using the electronic nose. Food Chemistry, 2005, 89, 271-282. | 8.2 | 38 |
| 119 | Producing a lycopene nanodispersion: The effects of emulsifiers. Food and Bioproducts Processing, 2016, 98, 210-216. | 3.6 | 38 |
| 120 | Effects of sonication on the extraction of free-amino acids from moromi and application to the laboratory scale rapid fermentation of soy sauce. Food Chemistry, 2017, 215, 200-208. | 8.2 | 38 |
| 121 | Monitoring peroxide value in oxidized emulsions by Fourier transform infrared spectroscopy. European Journal of Lipid Science and Technology, 2005, 107, 886-895. | 1.5 | 37 |
| 122 | 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 |
| 123 | Antioxidant synergism between ethanolic Centella asiatica extracts and Î±-tocopherol in model systems. Food Chemistry, 2013, 138, 1215-1219. | 8.2 | 37 |
| 124 | Bitter and sweet lupin (Lupinus albus L.) seeds and seed oils: A comparison study of their compositions and physicochemical properties. Industrial Crops and Products, 2013, 49, 573-579. | 5.2 | 37 |
| 125 | Application of response surface methodology for optimizing the deodorization parameters in chemical refining of kenaf seed oil. Separation and Purification Technology, 2017, 184, 144-151. | 7.9 | 37 |
| 126 | Crystal network structure and stability of beeswax-based oleogels with different polyunsaturated fatty acid oils. Food Chemistry, 2022, 381, 131745. | 8.2 | 37 |

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|---|---|---|---|
| 127 | Lipase-catalysed production and chemical composition of diacylglycerols from soybean oil deodoriser distillate. European Journal of Lipid Science and Technology, 2004, 106, 218-224. | 1.5 | 36 |
| 128 | Response surface methodology and multivariate analysis of equilibrium headspace concentration of orange beverage emulsion as function of emulsion composition and structure. Food Chemistry, 2009, 115, 324-333. | 8.2 | 36 |
| 129 | Primary capture of cyclodextrin glycosyltransferase derived from Bacillus cereus by aqueous two phase system. Separation and Purification Technology, 2011, 81, 318-324. | 7.9 | 36 |
| 130 | Producing a lycopene nanodispersion: Formulation development and the effects of high pressure homogenization. Food Research International, 2017, 101, 165-172. | 6.2 | 36 |
| 131 | Effects of storage and yogurt matrix on the stability of tocotrienols encapsulated in chitosan-alginate microcapsules. Food Chemistry, 2018, 241, 79-85. | 8.2 | 36 |
| 132 | Physical properties and stability evaluation of fish oil-in-water emulsions stabilized using thiol-modified Î²-lactoglobulin fibrils-chitosan complex. Food Research International, 2018, 105, 482-491. | 6.2 | 36 |
| 133 | Electrochemical Biosensing of Chilled Seafood Freshness by Xanthine Oxidase Immobilized on Copper-Based Metalâ€“Organic Framework Nanofiber Film. Food Analytical Methods, 2019, 12, 1715-1724. | 2.6 | 36 |
| 134 | Effect of glycerol and vegetable oil on physicochemical properties of Arabic gum-based beverage emulsion. European Food Research and Technology, 2008, 228, 19-28. | 3.3 | 35 |
| 135 | Preparation of Astaxanthin Nanodispersions Using Gelatin-Based Stabilizer Systems. Molecules, 2014, 19, 14257-14265. | 3.8 | 35 |
| 136 | Functional properties of roselle (Hibiscus sabdariffa L.) seed and its application as bakery product. Journal of Food Science and Technology, 2014, 51, 3830-3837. | 2.8 | 35 |
| 137 | Leucaena leucocephala (Lam.) de Wit seed oil: Characterization and uses. Industrial Crops and Products, 2014, 52, 582-587. | 5.2 | 35 |
| 138 | Blending of Palm Midâ€Fraction, Refined Bleached Deodorized Palm Kernel Oil or Palm Stearin for Cocoa Butter Alternative. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1415-1427. | 1.9 | 35 |
| 139 | Optimization of Sunflower Oil Transesterification Process Using Sodium Methoxide. Scientific World Journal, The, 2012, 2012, 1-8. | 2.1 | 34 |
| 140 | Physico-chemical stability of astaxanthin nanodispersions prepared with polysaccharides as stabilizing agents. International Journal of Food Sciences and Nutrition, 2013, 64, 744-748. | 2.8 | 34 |
| 141 | Cytotoxic activity of kenaf (Hibiscus cannabinus L.) seed extract and oil against human cancer cell lines. Asian Pacific Journal of Tropical Biomedicine, 2014, 4, S510-S515. | 1.2 | 34 |
| 142 | Forming a lutein nanodispersion via solvent displacement method: The effects of processing parameters and emulsifiers with different stabilizing mechanisms. Food Chemistry, 2016, 194, 416-423. | 8.2 | 34 |
| 143 | Process optimisation of encapsulated pandan(Pandanus amaryllifolius) powder using spray-drying method. Journal of the Science of Food and Agriculture, 2005, 85, 1999-2004. | 3.5 | 33 |
| 144 | Garden cress (Lepidium sativum Linn.) seed oil as a potential feedstock for biodiesel production. Bioresource Technology, 2012, 126, 193-197. | 9.6 | 33 |

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|---|---|---|---|
| 145 | Effects of Gellan-Based Edible Coating on the Quality of Fresh-Cut Pineapple During Cold Storage. Food and Bioprocess Technology, 2014, 7, 2144-2151. | 4.7 | 33 |
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