

Chin-Ping Tan

List of Publications by Year in descending order

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Version: 2024-02-01

411
papers

14,251
citations

19657

61
h-index

46799

89
g-index

419
all docs

419
docs citations

419
times ranked

12347
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro applicability of mixed soy lecithin-based liposomes with added several lipophilic agents as novel delivery systems for delivery of quercetin. <i>Journal of Dispersion Science and Technology</i> , 2023, 44, 1269-1277.	2.4	1
2	Medium chain triglyceride and medium-and long chain triglyceride: metabolism, production, health impacts and its applications – a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4169-4185.	10.3	40
3	Effect of <i>Rosa Roxburghii</i> juice on starch digestibility: A focus on the binding of polyphenols to amylose and porcine pancreatic α -amylase by molecular modeling. <i>Food Hydrocolloids</i> , 2022, 123, 106966.	10.7	21
4	Selective antibacterial activities and storage stability of curcumin-loaded nanoliposomes prepared from bovine milk phospholipid and cholesterol. <i>Food Chemistry</i> , 2022, 367, 130700.	8.2	26
5	Molecular dynamics revealed the effect of epoxy group on triglyceride digestion. <i>Food Chemistry</i> , 2022, 373, 131285.	8.2	15
6	W/O high internal phase emulsion featuring by interfacial crystallization of diacylglycerol and different internal compositions. <i>Food Chemistry</i> , 2022, 372, 131305.	8.2	26
7	Deep-frying oil induces cytotoxicity, inflammation and apoptosis on intestinal epithelial cells. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3160-3168.	3.5	10
8	Palm Olein Organogelation Using Mixtures of Soy Lecithin and Glycerol Monostearate. <i>Gels</i> , 2022, 8, 30.	4.5	6
9	Influence of extraction technology on rapeseed oil functional quality: a study on rapeseed polyphenols. <i>Food and Function</i> , 2022, 13, 270-279.	4.6	7
10	Application of Aqueous Saline Process to Extract Silkworm Pupae Oil (<i>Bombyx mori</i>): Process Optimization and Composition Analysis. <i>Foods</i> , 2022, 11, 291.	4.3	6
11	Phospholipidomics of bovine milk subjected to homogenization, thermal treatment and cold storage. <i>Food Chemistry</i> , 2022, 381, 132288.	8.2	5
12	Crystal network structure and stability of beeswax-based oleogels with different polyunsaturated fatty acid oils. <i>Food Chemistry</i> , 2022, 381, 131745.	8.2	37
13	Production of Cocoa Butter Substitute via Enzymatic Interesterification of Fully Hydrogenated Palm Kernel Oil, Coconut Oil and Fully Hydrogenated Palm Stearin Blends. <i>Journal of Oleo Science</i> , 2022, 71, 343-351.	1.4	2
14	Medium-and Long-Chain Triacylglycerol: Production, Health Effects and Applications. , 2022, , 265-284.		1
15	Moisture absorption behavior and thermal properties of sucrose replacer mixture containing inulin or polydextrose. <i>Applied Food Research</i> , 2022, 2, 100089.	4.0	5
16	Production of cocoa butter equivalent from blending of illip butter and palm mid-fraction. <i>Food Chemistry</i> , 2022, 384, 132535.	8.2	7
17	A comparative study between freeze-dried and spray-dried goat milk on lipid profiling and digestibility. <i>Food Chemistry</i> , 2022, 387, 132844.	8.2	12
18	Effect of potassium salts on the structure of β -cyclodextrin α -MOF and the encapsulation properties with thymol. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6387-6396.	3.5	9

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19	Effect of lipids complexes on controlling ethylene gas release from V-type starch. Carbohydrate Polymers, 2022, 291, 119556.	10.2	4
20	Beeswax crystals form a network structure in highly unsaturated oils and O/W emulsions under supersaturation and cool temperature conditions. LWT - Food Science and Technology, 2022, 164, 113594.	5.2	6
21	Characteristics and feasibility of olive oil-based diacylglycerol plastic fat for use in compound chocolate. Food Chemistry, 2022, 391, 133254.	8.2	7
22	In-vitro and in-vivo evaluations of tocotrienol-rich nanoemulsified system on skin wound healing. PLoS ONE, 2022, 17, e0267381.	2.5	4
23	Studies on the storage stability of betacyanins from fermented red dragon fruit (<i>Hylocereus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 133404.	8.2	3
24	Preparation and evaluation of photoprotective kenaf seed oil nanocarriers-based cream of tocotrienol-rich fraction. Industrial Crops and Products, 2022, 185, 115164.	5.2	6
25	The Characteristics and Analysis of Polar Compounds in Deep-Frying Oil: a Mini Review. Food Analytical Methods, 2022, 15, 2767-2776.	2.6	3
26	In vitro safety evaluation of sunscreen formulation from nanostructured lipid carriers using human cells and skin model. Toxicology in Vitro, 2022, 84, 105431.	2.4	4
27	Nutritive bambara groundnut powdered drink mix: characterization and in-vivo assessment of the cholesterol-lowering effect. Journal of Food Science and Technology, 2021, 58, 2992-3000.	2.8	5
28	Metabolomic analysis reveals the valuable bioactive compounds of <i>Ardisia elliptica</i> . Phytochemical Analysis, 2021, 32, 685-697.	2.4	6
29	Fabrication of oil-in-water emulsions as shelf-stable liquid non-dairy creamers: effects of homogenization pressure, oil type, and emulsifier concentration. Journal of the Science of Food and Agriculture, 2021, 101, 2455-2462.	3.5	5
30	Cocoa Butter Alternatives from Enzymatic Interesterification of Palm Kernel Stearin, Coconut Oil, and Fully Hydrogenated Palm Stearin Blends. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 53-64.	1.9	5
31	Potential of using basa catfish oil as a promising alternative deep-frying medium: A thermo-oxidative stability study. Food Research International, 2021, 141, 109897.	6.2	9
32	Mitigation of 3-monochloropropane-1,2-diol esters and glycidyl esters in refined palm oil: A new and optimized approach. LWT - Food Science and Technology, 2021, 139, 110612.	5.2	12
33	Palm oil consumption and its repercussion on endogenous fatty acids distribution. Food and Function, 2021, 12, 2020-2031.	4.6	0
34	Application of Kenaf Seed Oil-Nanostructured Lipid Carrier to Palm-Based Tocopherol Cream for Photoprotection. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 201-210.	1.9	4
35	Biomimetic self-assembly of lipase-zeolitic imidazolate frameworks with enhanced biosensing of protox inhibiting herbicides. Analytical Methods, 2021, 13, 4974-4984.	2.7	6
36	Proline-Modified UIO-66 as Nanocarriers to Enhance <i>Candida rugosa</i> Lipase Catalytic Activity and Stability for Electrochemical Detection of Nitrofen. ACS Applied Materials & Interfaces, 2021, 13, 4146-4155.	8.0	20

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37	Stabilization and Release of Palm Tocotrienol Emulsion Fabricated Using pH-Sensitive Calcium Carbonate. <i>Foods</i> , 2021, 10, 358.	4.3	4
38	Enhancing the mechanical and barrier properties of chitosan/graphene oxide composite films using trisodium citrate and sodium tripolyphosphate crosslinkers. <i>Journal of Applied Polymer Science</i> , 2021, 138, 50618.	2.6	15
39	¹ H NMR-based metabolomics and UHPLC-ESI-MS/MS for the investigation of bioactive compounds from <i>Lupinus albus</i> fractions. <i>Food Research International</i> , 2021, 140, 110046.	6.2	7
40	Potential Residual Contaminants in Edible Bird's Nest. <i>Frontiers in Pharmacology</i> , 2021, 12, 631136.	3.5	12
41	Encapsulation of caffeine into starch matrices: Bitterness evaluation and suppression mechanism. <i>International Journal of Biological Macromolecules</i> , 2021, 173, 118-127.	7.5	13
42	Improved Thermal Properties and Flow Behavior of Palm Olein-Based Diacylglycerol: Impact of Sucrose Stearate Incorporation. <i>Processes</i> , 2021, 9, 604.	2.8	1
43	Establishment of an Effective Refining Process for <i>Moringa oleifera</i> Kernel Oil. <i>Processes</i> , 2021, 9, 579.	2.8	3
44	Pickering emulsion-templated ionotropic gelation of tocotrienol microcapsules: effects of alginate and chitosan concentrations and gelation process parameters. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5963-5971.	3.5	4
45	The In Vitro α -Glucosidase Inhibition Activity of Various Solvent Fractions of <i>Tamarix dioica</i> and ¹ H-NMR Based Metabolite Identification and Molecular Docking Analysis. <i>Plants</i> , 2021, 10, 1128.	3.5	6
46	In-depth characterization of palm-based diacylglycerol-virgin coconut oil blends with enhanced techno-functional properties. <i>LWT - Food Science and Technology</i> , 2021, 145, 111327.	5.2	9
47	Effect of sonication time and heat treatment on the structural and physical properties of chitosan/graphene oxide nanocomposite films. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100663.	7.5	13
48	The detection of glycidyl ester in edible palm-based cooking oil using FTIR-chemometrics and ¹ H NMR analysis. <i>Food Control</i> , 2021, 125, 108018.	5.5	13
49	Biohazard and dynamic features of different polar compounds in vegetable oil during thermal oxidation. <i>LWT - Food Science and Technology</i> , 2021, 146, 111450.	5.2	8
50	Stabilization mechanism of water-in-oil emulsions by medium- and long-chain diacylglycerol: Post-crystallization vs. pre-crystallization. <i>LWT - Food Science and Technology</i> , 2021, 146, 111649.	5.2	11
51	Palm oil supply chain factors impacting chlorinated precursors of 3-MCPD esters. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 2012-2025.	2.3	5
52	Effects of Acidic Deep Eutectic Solvent Pretreatment on Sugarcane Bagasse for Efficient 5-Hydroxymethylfurfural Production. <i>Energy Technology</i> , 2021, 9, 2100396.	3.8	11
53	Physicochemical properties of chitosan/ graphene oxide composite films and their effects on storage stability of palm-oil based margarine. <i>Food Hydrocolloids</i> , 2021, 117, 106707.	10.7	23
54	In Vitro Antiaging Evaluation of Sunscreen Formulated from Nanostructured Lipid Carrier and Tocotrienol-Rich Fraction. <i>Journal of Pharmaceutical Sciences</i> , 2021, 110, 3929-3936.	3.3	6

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55	Solid encapsulation of lauric acid into "empty" V-type starch: Structural characteristics and emulsifying properties. <i>Carbohydrate Polymers</i> , 2021, 267, 118181.	10.2	27
56	Foodomics: a new perspective on gut probiotics nutrition and health research. <i>Current Opinion in Food Science</i> , 2021, 41, 146-151.	8.0	13
57	Effects of dairy processing on phospholipidome, in-vitro digestion and Caco-2 cellular uptake of bovine milk. <i>Food Chemistry</i> , 2021, 364, 130426.	8.2	6
58	Enzymatic Interesterification of Palm Stearin and Palm Olein Blend Catalyzed by sn-1,3-Specific Lipase: Interesterification Degree, Acyl Migration, and Physical Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9056-9066.	5.2	13
59	A summary of 2-, 3-MCPD esters and glycidyl ester occurrence during frying and baking processes. <i>Current Research in Food Science</i> , 2021, 4, 460-469.	5.8	18
60	Tailored rigidity of W/O Pickering emulsions using diacylglycerol-based surface-active solid lipid nanoparticles. <i>Food and Function</i> , 2021, 12, 11732-11746.	4.6	8
61	Formulation and functionalization of linalool nanoemulsion to boost its antibacterial properties against major foodborne pathogens. <i>Food Bioscience</i> , 2021, 44, 101430.	4.4	5
62	Production of "kedondong" (Spondias cytherea Sonnerat) powder as affected by different drying methods. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2021, 20, 417-421.	0.3	0
63	Alteration of Endogenous Fatty Acids Profile and Lipid Metabolism in Rats Caused by a High-Coleseed Oil and a High-Sunflower Oil Diet. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2100100.	1.5	0
64	Production of "kedondong" (Spondias cytherea Sonnerat) powder as affected by different drying methods [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2021, 20, 417-421.	0.3	1
65	Anti-inflammatory effects of mulberry (<i>Morus alba</i> L.) root bark and its active compounds. <i>Natural Product Research</i> , 2020, 34, 1786-1790.	1.8	21
66	Storage stability and degradation kinetics of bioactive compounds in red palm oil microcapsules produced with solution-enhanced dispersion by supercritical carbon dioxide: A comparison with the spray-drying method. <i>Food Chemistry</i> , 2020, 304, 125427.	8.2	21
67	Revising degumming and bleaching processes of palm oil refining for the mitigation of 3-monochloropropane-1,2-diol esters (3-MCPDE) and glycidyl esters (GE) contents in refined palm oil. <i>Food Chemistry</i> , 2020, 307, 125545.	8.2	25
68	Production, safety, health effects and applications of diacylglycerol functional oil in food systems: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2509-2525.	10.3	47
69	Influence of carbohydrate- and protein-based foods on the formation of polar lipid fraction during deep-frying. <i>Food Control</i> , 2020, 107, 106781.	5.5	17
70	Microencapsulation of fish oil-in-water emulsion using thiol-modified β -lactoglobulin fibrils-chitosan complex. <i>Journal of Food Engineering</i> , 2020, 264, 109680.	5.2	27
71	Diacylglycerol in food industry: Synthesis methods, functionalities, health benefits, potential risks and drawbacks. <i>Trends in Food Science and Technology</i> , 2020, 97, 114-125.	15.1	59
72	Production of Structured Triacylglycerol via Enzymatic Interesterification of Medium-Chain Triacylglycerol and Soybean Oil Using a Pilot-scale Solvent-Free Packed Bed Reactor. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 271-280.	1.9	14

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73	Non-aqueous foams formed by whipping diacylglycerol stabilized oleogel. Food Chemistry, 2020, 312, 126047.	8.2	31
74	Monitoring of heat-induced carcinogenic compounds (3-monochloropropane-1,2-diol esters and) Tj ETQq0 0 0 rgBT/Overlock, 10 Tf 50 7	3.3	17
75	Gut microbiota-derived trimethylamine-N-oxide: A bridge between dietary fatty acid and cardiovascular disease?. Food Research International, 2020, 138, 109812.	6.2	18
76	In-vitro anti-inflammatory activity, free radical (DPPH) scavenging, and ferric reducing ability (FRAP) of Sargassum cristaefolium lipid-soluble fraction and putative identification of bioactive compounds using UHPLC-ESI-ORBITRAP-MS/MS. Food Research International, 2020, 137, 109702.	6.2	20
77	Feasibility study for the analysis of coconut water using fluorescence spectroscopy coupled with PARAFAC and SVM methods. British Food Journal, 2020, 122, 3203-3212.	2.9	7
78	Fabrication of Concentrated Palm Olein-Based Diacylglycerol Oilâ€“Soybean Oil Blend Oil-In-Water Emulsion: In-Depth Study of the Rheological Properties and Storage Stability. Foods, 2020, 9, 877.	4.3	14
79	The influence of different metal atoms on the performance of metalloporphyrin-based sensor reaction with propanol. Materials Technology, 2020, , 1-8.	3.0	2
80	Spray Drying for the Encapsulation of Oilsâ€”A Review. Molecules, 2020, 25, 3873.	3.8	104
81	Effects of spray-, oven-, and freeze drying on the physicochemical properties of poorly aqueous-soluble xanthone encapsulated by coacervation: A comparative study. Drying Technology, 2020, , 1-11.	3.1	7
82	Understanding of the Role of Pretreatment Methods on Rapeseed Oil from the Perspective of Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2020, 68, 8847-8854.	5.2	16
83	Impact of Quercetin Encapsulation with Added Phytosterols on Bilayer Membrane and Photothermal-Alteration of Novel Mixed Soy Lecithin-Based Liposome. Nanomaterials, 2020, 10, 2432.	4.1	10
84	Improving Vesicular Integrity and Antioxidant Activity of Novel Mixed Soy Lecithin-Based Liposomes Containing Squalene and Their Stability against UV Light. Molecules, 2020, 25, 5873.	3.8	6
85	Interactions between Food Hazards and Intestinal Barrier: Impact on Foodborne Diseases. Journal of Agricultural and Food Chemistry, 2020, 68, 14728-14738.	5.2	21
86	Phospholipidâ€“Protein Structured Membrane for Microencapsulation of DHA Oil and Evaluation of Its In Vitro Digestibility: Inspired by Milk Fat Globule Membrane. Journal of Agricultural and Food Chemistry, 2020, 68, 6190-6201.	5.2	33
87	Mitigation of 3-MCPD esters and glycidyl esters during the physical refining process of palm oil by micro and macro laboratory scale refining. Food Chemistry, 2020, 328, 127147.	8.2	16
88	A Theoretical Study of Metalloporphyrin-Based Fluorescent Array Sensor using Density Functional Theory. Journal of Fluorescence, 2020, 30, 687-694.	2.5	5
89	Influence of Soya Lecithin, Sorbitan and Glyceryl Monostearate on Physicochemical Properties of Organogels. Food Biophysics, 2020, 15, 386-395.	3.0	14
90	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

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91	Changes in 3-, 2-Monochloropropandiol and Glycidyl Esters during a Conventional Baking System with Addition of Antioxidants. <i>Foods</i> , 2020, 9, 739.	4.3	8
92	Antioxidant, α -Glucosidase, and Nitric Oxide Inhibitory Activities of Six Algerian Traditional Medicinal Plant Extracts and 1H-NMR-Based Metabolomics Study of the Active Extract. <i>Molecules</i> , 2020, 25, 1247.	3.8	11
93	Effect of Purification Methods on the Physicochemical and Thermodynamic Properties and Crystallization Kinetics of Medium-Chain, Medium-Chain Long-Chain, and Long-Chain Diacylglycerols. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8391-8403.	5.2	16
94	In-vitro bioaccessibility of spray dried refined kenaf (<i>Hibiscus cannabinus</i>) seed oil applied in coffee drink. <i>Journal of Food Science and Technology</i> , 2020, 57, 2507-2515.	2.8	8
95	Preparation and Evaluation Pumpkin Seed Oil-based Vitamin E Cream Formulations for Topical Application. <i>Journal of Oleo Science</i> , 2020, 69, 297-306.	1.4	5
96	Effect of freeze-thaw cycles pretreatment on the vacuum freeze-drying process and physicochemical properties of the dried garlic slices. <i>Food Chemistry</i> , 2020, 324, 126883.	8.2	81
97	Physical, morphological and antibacterial properties of lime essential oil nanoemulsions prepared via spontaneous emulsification method. <i>LWT - Food Science and Technology</i> , 2020, 128, 109388.	5.2	58
98	Chemical Composition, Oxidative Stability, and Antioxidant Activity of <i>Allium ampeloprasum</i> L. (Wild Leek) Seed Oil. <i>Journal of Oleo Science</i> , 2020, 69, 413-421.	1.4	8
99	Effect of diacylglycerol interfacial crystallization on the physical stability of water-in-oil emulsions. <i>Food Chemistry</i> , 2020, 327, 127014.	8.2	41
100	Curcumin-loaded liposomes prepared from bovine milk and krill phospholipids: Effects of chemical composition on storage stability, in-vitro digestibility and anti-hyperglycemic properties. <i>Food Research International</i> , 2020, 136, 109301.	6.2	31
101	Mechanistic Insight of Metalloporphyrin-based Fluorescence Sensor Reacting with Volatile Organic Compounds. <i>Sensors and Materials</i> , 2020, 32, 1823.	0.5	1
102	Chemical composition, oxidative stability and antiproliferative activity of <i>Anethum graveolens</i> (dill) seed hexane extract. <i>Grasas Y Aceites</i> , 2020, 71, 374.	0.9	2
103	A density functional theory study of metalloporphyrin derivatives act as fluorescent sensor for rapid evaluation of trimethylamine. <i>Materials Express</i> , 2020, 10, 1560-1566.	0.5	2
104	Effect of oxidation degrees of graphene oxide (GO) on the structure and physical properties of chitosan/GO composite films. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100373.	7.5	43
105	Evaluation of quality parameters for fresh, used and recycled palm olein. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6989-6997.	3.5	6
106	α -Glucosidase inhibitors: consistency of <i>in silico</i> docking data with <i>in vitro</i> inhibitory data and inhibitory effect prediction of quercetin derivatives. <i>Food and Function</i> , 2019, 10, 6312-6321.	4.6	20
107	Development of Nanostructured Lipid Carriers (NLCs) Using Pumpkin and Kenaf Seed Oils with Potential Photoprotective and Antioxidative Properties. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1900082.	1.5	22
108	Effects of limited moisture content and storing temperature on retrogradation of rice starch. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 1068-1075.	7.5	66

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109	Sargassum Seaweed as a Source of Anti-Inflammatory Substances and the Potential Insight of the Tropical Species: A Review. <i>Marine Drugs</i> , 2019, 17, 590.	4.6	52
110	Effects of shortening and baking temperature on quality, MCPD ester and glycidyl ester content of conventional baked cake. <i>LWT - Food Science and Technology</i> , 2019, 116, 108553.	5.2	15
111	Oxidation and Polymerization of Triacylglycerols: In-Depth Investigations towards the Impact of Heating Profiles. <i>Foods</i> , 2019, 8, 475.	4.3	23
112	Characterization of Ternary Blends of Vegetable Oils with Optimal ω-6/ω-3 Fatty Acid Ratios. <i>Journal of Oleo Science</i> , 2019, 68, 1041-1049.	1.4	13
113	Quality profile determination of palm olein: potential markers for the detection of recycled cooking oils. <i>International Journal of Food Properties</i> , 2019, 22, 1172-1182.	3.0	3
114	Modification of physicochemical and mechanical properties of a new bio-based gelatin composite films through composition adjustment and instantizing process. <i>LWT - Food Science and Technology</i> , 2019, 116, 108575.	5.2	6
115	Starch granules as Pickering emulsifiers: Role of octenylsuccinylation and particle size. <i>Food Chemistry</i> , 2019, 283, 437-444.	8.2	67
116	Production of Functional Non-dairy Creamer using <i>Nigella sativa</i> oil Via Fluidized Bed Coating Technology. <i>Food and Bioprocess Technology</i> , 2019, 12, 1352-1365.	4.7	10
117	Identification, structure-activity relationship and in silico molecular docking analyses of five novel angiotensin I-converting enzyme (ACE)-inhibitory peptides from stone fish (<i>Actinopyga lecanora</i>) hydrolysates. <i>PLoS ONE</i> , 2019, 14, e0197644.	2.5	49
118	Electrochemical Biosensing of Chilled Seafood Freshness by Xanthine Oxidase Immobilized on Copper-Based Metal-Organic Framework Nanofiber Film. <i>Food Analytical Methods</i> , 2019, 12, 1715-1724.	2.6	36
119	An Efficient Strategy for the Production of Epoxidized Oils: Natural Deep Eutectic Solvent-Based Enzymatic Epoxidation. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 671-679.	1.9	5
120	Study on bioaccessibility of betacyanins from red dragon fruit (<i>Hylocereus polyrhizus</i>). <i>Food Science and Biotechnology</i> , 2019, 28, 1163-1169.	2.6	15
121	Rapid assessment of total MCPD esters in palm-based cooking oil using ATR-FTIR application and chemometric analysis. <i>Talanta</i> , 2019, 198, 215-223.	5.5	19
122	Development of bio-yoghurt chewable tablet: a review. <i>Nutrition and Food Science</i> , 2019, 50, 539-553.	0.9	5
123	¹ H-NMR metabolomics for evaluating the protective effect of <i>Clinacanthus nutans</i> (Burm. f) Lindau water extract against nitric oxide production in LPS-activated RAW 264.7 macrophages. <i>Phytochemical Analysis</i> , 2019, 30, 46-61.	2.4	15
124	Comparison assessment between SIM and MRM mode in the analysis of 3-MCPD ester, 2-MCPD ester and glycidyl ester. <i>Food Research International</i> , 2019, 121, 553-560.	6.2	23
125	Immobilized <i>Talaromyces thermophilus</i> lipase as an efficient catalyst for the production of LML-type structured lipids. <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 321-329.	3.4	16
126	Octenylsuccinate quinoa starch granule-stabilized Pickering emulsion gels: Preparation, microstructure and gelling mechanism. <i>Food Hydrocolloids</i> , 2019, 91, 40-47.	10.7	94

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127	Rapid quantification of 3-monochloropropane-1,2-diol in deep-fat frying using palm olein: Using ATR-FTIR and chemometrics. <i>LWT - Food Science and Technology</i> , 2019, 100, 404-408.	5.2	11
128	Effects of natural and synthetic antioxidants on changes in 3-MCPD esters and glycidyl ester in palm olein during deep-fat frying. <i>Food Control</i> , 2019, 96, 488-493.	5.5	46
129	3-MCPD and Glycidyl Esters in Palm Oil. <i>Food Chemistry, Function and Analysis</i> , 2019, , 152-190.	0.2	1
130	Prediction of the Property of Colorimetric Sensor Array Based on Density Functional Theory. <i>Sensors and Materials</i> , 2019, 31, 3067.	0.5	8
131	Oxidative Stability of Crude and Refined Kenaf (<i>Hibiscus cannabinus</i> L.) Seed Oil during Accelerated Storage. <i>Sains Malaysiana</i> , 2019, 48, 329-335.	0.5	2
132	Emulsifying conditions and processing parameters optimisation of kenaf seed oil-in-water nanoemulsions stabilised by ternary emulsifier mixtures. <i>Food Science and Technology International</i> , 2018, 24, 404-413.	2.2	8
133	Composition and crystallization behavior of solvent-fractionated palm stearin. <i>International Journal of Food Properties</i> , 2018, 21, 496-509.	3.0	23
134	Studies on the storage stability of fermented red dragon fruit (<i>Hylocereus polyrhizus</i>) drink. <i>Food Science and Biotechnology</i> , 2018, 27, 1411-1417.	2.6	19
135	Comparison of physicochemical properties and aqueous solubility of xanthone prepared via oil-in-water emulsion and complex coacervation techniques. <i>International Journal of Food Properties</i> , 2018, 21, 784-798.	3.0	7
136	In-vitro digestion of refined kenaf seed oil microencapsulated in β -cyclodextrin/gum arabic/sodium caseinate by spray drying. <i>Journal of Food Engineering</i> , 2018, 225, 34-41.	5.2	14
137	Microencapsulation of fish oil using thiol-modified β -lactoglobulin fibrils/chitosan complex: A study on the storage stability and in vitro release. <i>Food Hydrocolloids</i> , 2018, 80, 186-194.	10.7	32
138	Chemical Composition of Date Palm (<i>Phoenix dactylifera</i> L.) Seed Oil from Six Saudi Arabian Cultivars. <i>Journal of Food Science</i> , 2018, 83, 624-630.	3.1	56
139	Changes in 3-MCPD esters, glycidyl esters, bioactive compounds and oxidation indexes during kenaf seed oil refining. <i>Food Science and Biotechnology</i> , 2018, 27, 905-914.	2.6	16
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