

# Atinuke O Idowu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10435674/publications.pdf>

Version: 2024-02-01

6  
papers

62  
citations

1684188  
5  
h-index

1872680  
6  
g-index

6  
all docs

6  
docs citations

6  
times ranked

62  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant and enzyme-inhibitory properties of sesame seed protein fractions and their isolate and hydrolyzate. <i>International Journal of Food Properties</i> , 2021, 24, 780-795.	3.0	15
2	Effects of thermal processing on the nutritional and functional properties of defatted conophor nut ( <i>Tetracarpidium conophorum</i> ) flour and protein isolates. <i>Food Science and Nutrition</i> , 2017, 5, 1170-1178.	3.4	13
3	Nutritional composition, antidiabetic and antilipidemic potentials of flour blends made from unripe plantain, soybean cake, and rice bran. <i>Journal of Food Biochemistry</i> , 2018, 42, e12447.	2.9	13
4	Analyses of dietary fibre contents, antioxidant composition, functional and pasting properties of plantain and <i>Moringa oleifera</i> composite flour blends. <i>Cogent Food and Agriculture</i> , 2017, 3, 1278871.	1.4	8
5	Effect of Toasting on the Chemical Composition, Functional and Antioxidative Properties of Full Fat and Defatted Sesame ( <i>sesamum indicum</i> L) Seed Flours. <i>Journal of Culinary Science and Technology</i> , 2021, 19, 18-34.	1.4	8
6	Influence of Extractive Solvents on the Chemical Composition and Antioxidative Properties of Blends from <i>Carica papaya</i> Leaves and Alkalized Cocoa Powder. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 146-151.	2.7	5