

Atinuke O Idowu

List of Publications by Year in descending order

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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 | 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 |
| 2 | 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 |
| 3 | 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 & Technology</i> , 2021, 1, 146-151. | 2.7 | 5 |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |