

Hilaire Macaire Womeni

List of Publications by Year
in descending order

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Version: 2024-02-01

31
papers

435
citations

840776

11
h-index

794594

19
g-index

31
all docs

31
docs citations

31
times ranked

563
citing authors

#	ARTICLE	IF	CITATIONS
1	Clausena anisata and Dysphania ambrosioides essential oils: from ethno-medicine to modern uses as effective insecticides. Environmental Science and Pollution Research, 2018, 25, 10493-10503.	5.3	68
2	Effect of traditional and oven roasting on the physicochemical properties of fermented cocoa beans. Heliyon, 2018, 4, e00533.	3.2	37
3	Changes of lipids in insect (<i>Rhynchophorus phoenicis</i>) during cooking and storage. European Journal of Lipid Science and Technology, 2013, 115, 186-195.	1.5	28
4	Antioxidant potential of methanolic extracts and powders of some Cameroonian spices during accelerated storage of soybean oil. Advances in Biological Chemistry, 2013, 03, 304-313.	0.6	26
5	Oxidative stabilization of RBD palm olein under forced storage conditions by old Cameroonian green tea leaves methanolic extract. NFS Journal, 2016, 3, 33-40.	4.3	25
6	Trypanosoma brucei Inhibition by Essential Oils from Medicinal and Aromatic Plants Traditionally Used in Cameroon (Azadirachta indica, Aframomum melegueta, Aframomum daniellii, Clausena anisata,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Public Health, 2017, 14, 737.	2.6	23
7	Effect of Boiling and roasting on lipid quality, proximate composition, and mineral content of walnut seeds (<i>Tetracarpidium conophorum</i>) produced and commercialized in Kumba, South West Region Cameroon. Food Science and Nutrition, 2018, 6, 417-423.	3.4	23
8	Effect of smoking and refrigeration on lipid oxidation of <i>Clupea harengus</i>: A fish commonly consumed in Cameroon. Food Science and Nutrition, 2018, 6, 464-473.	3.4	19
9	Characterization of corn, cassava, and commercial flours: Use of amylase-rich flours of germinated corn and sweet potato in the reduction of the consistency of the gruels made from these flours Influence on the nutritional and energy value. Food Science and Nutrition, 2019, 7, 1190-1206.	3.4	19
10	Traditional herbal remedies and dietary spices from Cameroon as novel sources of larvicides against filariasis mosquitoes?. Parasitology Research, 2016, 115, 4617-4626.	1.6	18
11	Effect of Traditional Drying Methods on Proximate Composition, Fatty Acid Profile, and Oil Oxidation of Fish Species Consumed in the Far North of Cameroon. Global Challenges, 2020, 4, 2000007.	3.6	15
12	Effect of bleaching and variety on the physico-chemical, functional and rheological properties of three new Irish potatoes (Cipira, Pamela and Dosa) flours grown in the locality of Dschang (West) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.2	11
13	Alteration of the lipid of red carp (<i>Cyprinus carpio</i>) during frozen storage. Food Science and Nutrition, 2019, 7, 1371-1378.	3.4	12
14	Valorization of soursop flowers (<i>Annona muricata</i> L.) as potent source of natural antioxidants for stabilization of palm olein during accelerated storage. Food Science and Nutrition, 2016, 4, 802-810.	3.4	11
15	Cooking methods affect phytochemical composition and anti-obesity potential of soybean (Glycine) Tj ETQq1 1 0.784314 rgBT /Overbo	3.2	11
16	Effect of boiling and roasting on the physicochemical properties of Djansang seeds (<i>Ricinodendron) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.45	10
17	Optimization using response surface methodology (RSM) of the energy density of flour-based gruels of sweet cassava (Manihot esculenta Crantz) flour: Effect of the addition of two new sprouted rice varieties produced under optimal conditions (Nerica 3 and Nerica L56). NFS Journal, 2020, 19, 16-25.	4.3	10
18	Polyphenol antioxidants from cocoa pods: Extraction optimization, effect of the optimized extract, and storage time on the stability of palm olein during thermoxidation. Journal of Food Processing and Preservation, 2018, 42, e13592.	2.0	9

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19	Effect of Different Processing Methods on the Chemical Composition, Antioxidant Activity and Lipid Quality of Tiger Nuts (<i>Cyperus esculentus</i>). <i>Applied Food Research</i> , 2022, 2, 100124.	4.0	9
20	Optimisation of the production of corn amylase flour from corn Atp and Kassa varieties for the fluidification and energy density increase of cassava gruel. <i>Heliyon</i> , 2020, 6, e05344.	3.2	8
21	Effect of boiling and oven roasting on some physicochemical properties of sunflower seeds produced in Far North, Cameroon. <i>Food Science and Nutrition</i> , 2022, 10, 402-411.	3.4	7
22	Effects of natural antioxidants extracted from Cameroonian ginger roots on the oxidative stability of refined palm olein. <i>European Food Research and Technology</i> , 2018, 244, 1015-1025.	3.3	5
23	Effect of <i>Syzigium aromaticum</i> and <i>Allium sativum</i> spice extract powders on the lipid quality of groundnuts (<i>Arachis hypogaea</i>) pudding during steam cooking. <i>Heliyon</i> , 2020, 6, e05166.	3.2	5
24	Effect of different processing methods on the proximate composition, mineral content and functional properties of snail (<i>Archachatina marginata</i>) meat. <i>Journal of Agriculture and Food Research</i> , 2022, 8, 100298.	2.5	5
25	Nutritional value, phytochemical content, and antioxidant activity of three phytobiotic plants from west Cameroon. <i>Journal of Agriculture and Food Research</i> , 2021, 3, 100105.	2.5	4
26	Optimization of the extraction of natural antioxidants from <i>Coffea robusta</i> leaves and evaluation of their ability to preserve palm olein from oxidation during accelerated storage. <i>Food Science and Nutrition</i> , 2018, 6, 1751-1761.	3.4	3
27	Application of amylase rich flours of corn and sweet potato to the reduction of consistency of cassava and corn gruels. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14058.	2.0	3
28	Optimization using response surface methodology of the soaking and germination time of two rice varieties (Nerica 3 and Nerica L56) grown in the locality of Dschang (West-Cameroon). <i>Journal of Food Science and Technology</i> , 2022, 59, 1901-1911.	2.8	3
29	Preservative Effect of Ginger Root (<i>Zingiber officinale</i> R.) Extract in Refined Palm Olein Subjected to Accelerated Thermal Oxidation. <i>Journal of Food Quality</i> , 2022, 2022, 1-11.	2.6	3
30	Pilot study of risk factors associated with cardiovascular disease in northern and southern Cameroonians. <i>Cardiovascular Journal of Africa</i> , 2017, 28, 235-241.	0.4	1
31	Microbiological Quality of Egusi Pudding, A Traditional Cake of Cucurbitaceae Sold in the City of Yaoundé, Cameroon. <i>Journal of Food Quality</i> , 2022, 2022, 1-12.	2.6	1