

# 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	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
2	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
3	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
4	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
5	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
6	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
7	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
8	Effect of Traditional Drying Methods on Proximate Composition, Fatty Acid Profile, and Oil Oxidation of Fish Species Consumed in the Far North of Cameroon. <i>Global Challenges</i> , 2020, 4, 2000007.	3.6	15
9	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
10	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
11	Optimization using response surface methodology (RSM) of the energy density of flour-based gruels of sweet cassava ( <i>Manihot esculenta</i> Crantz) flour: Effect of the addition of two new sprouted rice varieties produced under optimal conditions (Nerica 3 and Nerica L56). <i>NFS Journal</i> , 2020, 19, 16-25.	4.3	10
12	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
13	Alteration of the lipid of red carp ( <i>Cyprinus carpio</i> ) during frozen storage. <i>Food Science and Nutrition</i> , 2019, 7, 1371-1378.	3.4	12
14	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. <i>Food Science and Nutrition</i> , 2019, 7, 1190-1206.	3.4	19
15	Effect of boiling and roasting on the physicochemical properties of Djansang seeds ( <i>Ricinodendron</i> ) Tj ETQq1 1 0.784314 rgBT /Over	3.4	19
16	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	3.4	19
17	Effect of traditional and oven roasting on the physicochemical properties of fermented cocoa beans. <i>Heliyon</i> , 2018, 4, e00533.	3.2	37
18	Effect of smoking and refrigeration on lipid oxidation of <i>Clupea harengus</i> : A fish commonly consumed in Cameroon. <i>Food Science and Nutrition</i> , 2018, 6, 464-473.	3.4	19

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19	Polyphenol antioxidants from cocoa pods: Extraction optimization, effect of the optimized extract, and storage time on the stability of palm olein during thermoxidation. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13592.	2.0	9
20	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. <i>Food Science and Nutrition</i> , 2018, 6, 417-423.	3.4	23
21	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
22	<i>Clausena anisata</i> and <i>Dysphania ambrosioides</i> essential oils: from ethno-medicine to modern uses as effective insecticides. <i>Environmental Science and Pollution Research</i> , 2018, 25, 10493-10503.	5.3	68
23	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
24	Cooking methods affect phytochemical composition and anti-obesity potential of soybean ( <i>Glycine</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 TF	3.2	11
25	<i>Trypanosoma brucei</i> Inhibition by Essential Oils from Medicinal and Aromatic Plants Traditionally Used in Cameroon ( <i>Azadirachta indica</i> , <i>Aframomum melegueta</i> , <i>Aframomum daniellii</i> , <i>Clausena anisata</i> ,) Tj ETQq1 1 0.784314 rgBT /Ov	2.6	23
26	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
27	Oxidative stabilization of RBD palm olein under forced storage conditions by old Cameroonian green tea leaves methanolic extract. <i>NFS Journal</i> , 2016, 3, 33-40.	4.3	25
28	Traditional herbal remedies and dietary spices from Cameroon as novel sources of larvicides against filariasis mosquitoes?. <i>Parasitology Research</i> , 2016, 115, 4617-4626.	1.6	18
29	Valorization of soursop flowers ( <i>Annona muricata</i> L.) as potent source of natural antioxidants for stabilization of palm olein during accelerated storage. <i>Food Science and Nutrition</i> , 2016, 4, 802-810.	3.4	11
30	Changes of lipids in insect ( <i>Rhynchophorus phoenicis</i> ) during cooking and storage. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 186-195.	1.5	28
31	Antioxidant potential of methanolic extracts and powders of some Cameroonian spices during accelerated storage of soybean oil. <i>Advances in Biological Chemistry</i> , 2013, 03, 304-313.	0.6	26