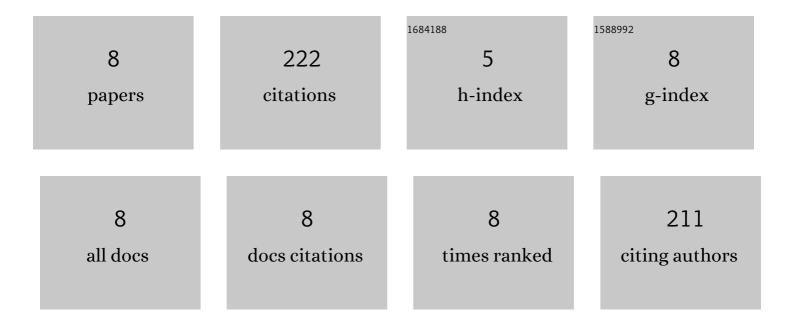
## Oladapo Oluwaseye Olukomaiya

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/108629/publications.pdf

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**OLADAPO OLUWASEYE** 

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#	Article	IF	CITATIONS
1	Effect of solid-state fermentation on proximate composition, anti-nutritional factor, microbiological and functional properties of lupin flour. Food Chemistry, 2020, 315, 126238.	8.2	76
2	Solid-state fermented plant protein sources in the diets of broiler chickens: A review. Animal Nutrition, 2019, 5, 319-330.	5.1	73
3	Solid-state fermentation of canola meal with Aspergillus sojae, Aspergillus ficuum and their co-cultures: Effects on physicochemical, microbiological and functional properties. LWT - Food Science and Technology, 2020, 127, 109362.	5.2	36
4	Screening and molecular identification of potential probiotic lactic acid bacteria in effluents generated during ogi production. Annals of Microbiology, 2018, 68, 433-443.	2.6	19
5	Physicochemical, Microbiological and Functional Properties of Camelina Meal Fermented in Solid-State Using Food Grade Aspergillus Fungi. Fermentation, 2020, 6, 44.	3.0	9
6	Performance and ileal amino acid digestibility in broilers fed diets containing solid-state fermented and enzyme-supplemented canola meals. Animal Feed Science and Technology, 2021, 275, 114876.	2.2	5
7	Nutritional Composition of Solid-State Fermented Camelina Meal (An Enriched Protein Source for) Tj ETQq1 1 0.	784314 rg 0.2	gBT_/Overlock
	Effect of solid-state fermented and enzyme-supplemented lupins on performance and ileal amino acid		

Effect of solid-state fermented and enzyme-supplemented lupins on performance and ileal amino acid
digestibility in broiler chickens. Animal Production Science, 2021, 61, 1449-1459.