

# Samuel Sefa-Dedeh

## List of Publications by Year in descending order

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17  
papers

509  
citations

623574

14  
h-index

940416

16  
g-index

17  
all docs

17  
docs citations

17  
times ranked

413  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical composition and quality changes occurring in Dioscorea dumetorum pax tubers after harvest. Food Chemistry, 2001, 75, 85-91.	4.2	94
2	Chemical composition and the effect of processing on oxalate content of cocoyam Xanthosoma sagittifolium and Colocasia esculenta cormels. Food Chemistry, 2004, 85, 479-487.	4.2	81
3	Starch structure and some properties of cocoyam (Xanthosoma sagittifolium and Colocasia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	4.2	57
4	Application of response surface methodology for studying the product characteristics of extruded rice-cowpea-groundnut blends. International Journal of Food Sciences and Nutrition, 2004, 55, 431-439.	1.3	55
5	Optimization of the sorghum malting process for pito production in Ghana. Journal of the Institute of Brewing, 2015, 121, 106-112.	0.8	29
6	Influence of starter culture combinations of Lactobacillus fermentum, Saccharomyces cerevisiae and Candida krusei on aroma in Ghanaian maize dough fermentation. European Food Research and Technology, 2003, 216, 377-384.	1.6	27
7	Viscoelastic properties and changes in pasting characteristics of trifoliate yam (Dioscorea) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	4.2	22
8	Application of response surface methodology for studying the quality characteristics of cowpea-fortified nixtamalized maize. Innovative Food Science and Emerging Technologies, 2003, 4, 109-119.	2.7	21
9	Textural and microstructural changes associated with post-harvest hardening of trifoliate yam (Dioscorea dumetorum) pax tubers. Food Chemistry, 2002, 77, 279-284.	4.2	19
10	Biochemical and textural changes in trifoliate yam Dioscorea dumetorum tubers after harvest. Food Chemistry, 2002, 79, 27-40.	4.2	19
11	The microflora of fermented nixtamalized corn. International Journal of Food Microbiology, 2004, 96, 97-102.	2.1	18
12	Changes in rheological properties and amylase activities of trifoliate yam, Dioscorea dumetorum, starch after harvest. Food Chemistry, 2002, 77, 285-291.	4.2	17
13	Response Surface Methodology for Studying the Effects of Feed Moisture and Ingredient Variations on the Chemical Composition and Appearance of Extruded Sorghum-Groundnut-Cowpea Blends. International Journal of Food Engineering, 2010, 6, .	0.7	16
14	EXTRUSION COOKING OF RICE-GROUNDNUT-COWPEA MIXTURES - EFFECTS OF EXTRUDER CHARACTERISTICS ON NUTRITIVE VALUE AND PHYSICO-FUNCTIONAL PROPERTIES OF EXTRUDATES USING RESPONSE SURFACE METHODOLOGY. Journal of Food Processing and Preservation, 2012, 36, 465-476.	0.9	15
15	Changes in cell wall constituents and mechanical properties during post-harvest hardening of trifoliate yam Dioscorea dumetorum (Kunth) pax tubers. Food Research International, 2002, 35, 429-434.	2.9	11
16	RESPONSE SURFACE METHODOLOGY FOR STUDYING THE QUALITY CHARACTERISTICS OF COWPEA (<i>VIGNA) Tj ETQq0 0 rgBT /Ove	1.5	8
17	Effects of corn steep water pretreatment on the rheological and microstructural properties of Ga-kenkey. Journal of Food Process Engineering, 2017, 40, e12521.	1.5	0