

# Samuel Sefa-Dedeh

## List of Publications by Citations

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17  
papers

376  
citations

12  
h-index

17  
g-index

17  
ext. papers

410  
ext. citations

5.6  
avg. IF

3.1  
L-index

#	Paper	IF	Citations
17	Chemical composition and quality changes occurring in Dioscorea dumetorum pax tubers after harvest. <i>Food Chemistry</i> , <b>2001</b> , 75, 85-91	8.5	72
16	Chemical composition and the effect of processing on oxalate content of cocoyam Xanthosoma sagittifolium and Colocasia esculenta cormels. <i>Food Chemistry</i> , <b>2004</b> , 85, 479-487	8.5	63
15	Application of response surface methodology for studying the product characteristics of extruded rice-cowpea-groundnut blends. <i>International Journal of Food Sciences and Nutrition</i> , <b>2004</b> , 55, 431-9	3.7	43
14	Starch structure and some properties of cocoyam (Xanthosoma sagittifolium and Colocasia esculenta) starch and raphides. <i>Food Chemistry</i> , <b>2002</b> , 79, 435-444	8.5	42
13	Optimization of the sorghum malting process for pito production in Ghana. <i>Journal of the Institute of Brewing</i> , <b>2015</b> , 121, 106-112	2	19
12	Influence of starter culture combinations of Lactobacillus fermentum, Saccharomyces cerevisiae and Candida krusei on aroma in Ghanaian maize dough fermentation. <i>European Food Research and Technology</i> , <b>2003</b> , 216, 377-384	3.4	19
11	Biochemical and textural changes in trifoliate yam Dioscorea dumetorum tubers after harvest. <i>Food Chemistry</i> , <b>2002</b> , 79, 27-40	8.5	16
10	Application of response surface methodology for studying the quality characteristics of cowpea-fortified nixtamalized maize. <i>Innovative Food Science and Emerging Technologies</i> , <b>2003</b> , 4, 109-119	6.8	16
9	Viscoelastic properties and changes in pasting characteristics of trifoliate yam (Dioscorea dumetorum) starch after harvest. <i>Food Chemistry</i> , <b>2002</b> , 77, 203-208	8.5	15
8	Changes in rheological properties and amylase activities of trifoliate yam, Dioscorea dumetorum, starch after harvest. <i>Food Chemistry</i> , <b>2002</b> , 77, 285-291	8.5	15
7	Textural and microstructural changes associated with post-harvest hardening of trifoliate yam (Dioscorea dumetorum) pax tubers. <i>Food Chemistry</i> , <b>2002</b> , 77, 279-284	8.5	13
6	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. <i>International Journal of Food Engineering</i> , <b>2010</b> , 6,	1.9	12
5	EXTRUSION COOKING OF RICE-GROUNDNUT-COWPEA MIXTURES [EFFECTS OF EXTRUDER CHARACTERISTICS ON NUTRITIVE VALUE AND PHYSICO-FUNCTIONAL PROPERTIES OF EXTRUDATES USING RESPONSE SURFACE METHODOLOGY. <i>Journal of Food Processing and Preservation</i> , <b>2012</b> , 36, 465-476	2.1	10
4	The microflora of fermented nixtamalized corn. <i>International Journal of Food Microbiology</i> , <b>2004</b> , 96, 97-102	5.8	10
3	Changes in cell wall constituents and mechanical properties during post-harvest hardening of trifoliate yam Dioscorea dumetorum (Kunth) pax tubers. <i>Food Research International</i> , <b>2002</b> , 35, 429-434	7	8
2	RESPONSE SURFACE METHODOLOGY FOR STUDYING THE QUALITY CHARACTERISTICS OF COWPEA (VIGNA UNGUICULATA)-BASED TEMPEH. <i>Journal of Food Process Engineering</i> , <b>2009</b> , 33, 606	2.4	3
1	Effects of corn steep water pretreatment on the rheological and microstructural properties of Ga-kenkey. <i>Journal of Food Process Engineering</i> , <b>2017</b> , 40, e12521	2.4	

