

Samuel Sefa-Dedeh

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Effects of corn steep water pretreatment on the rheological and microstructural properties of Ga-kenkey. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12521	2.4	
16	Optimization of the sorghum malting process for pito production in Ghana. <i>Journal of the Institute of Brewing</i> , 2015 , 121, 106-112	2	19
15	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> , 2019 , 43, 1447-1454	2.1	10
14	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> , 2010 , 6,	1.9	12
13	RESPONSE SURFACE METHODOLOGY FOR STUDYING THE QUALITY CHARACTERISTICS OF COWPEA (VIGNA UNGUICULATA)-BASED TEMPEH. <i>Journal of Food Process Engineering</i> , 2009 , 33, 606	2.4	3
12	Chemical composition and the effect of processing on oxalate content of cocoyam <i>Xanthosoma sagittifolium</i> and Colocasia esculenta cormels. <i>Food Chemistry</i> , 2004 , 85, 479-487	8.5	63
11	The microflora of fermented nixtamalized corn. <i>International Journal of Food Microbiology</i> , 2004 , 96, 97-102	5.8	10
10	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> , 2004 , 55, 431-9	3.7	43
9	Influence of starter culture combinations of <i>Lactobacillus fermentum</i> , <i>Saccharomyces cerevisiae</i> and <i>Candida krusei</i> on aroma in Ghanaian maize dough fermentation. <i>European Food Research and Technology</i> , 2003 , 216, 377-384	3.4	19
8	Application of response surface methodology for studying the quality characteristics of cowpea-fortified nixtamalized maize. <i>Innovative Food Science and Emerging Technologies</i> , 2003 , 4, 109-119	6.8	16
7	Viscoelastic properties and changes in pasting characteristics of trifoliate yam (<i>Dioscorea dumetorum</i>) starch after harvest. <i>Food Chemistry</i> , 2002 , 77, 203-208	8.5	15
6	Textural and microstructural changes associated with post-harvest hardening of trifoliate yam (<i>Dioscorea dumetorum</i>) pax tubers. <i>Food Chemistry</i> , 2002 , 77, 279-284	8.5	13
5	Changes in rheological properties and amylase activities of trifoliate yam, <i>Dioscorea dumetorum</i> , starch after harvest. <i>Food Chemistry</i> , 2002 , 77, 285-291	8.5	15
4	Biochemical and textural changes in trifoliate yam <i>Dioscorea dumetorum</i> tubers after harvest. <i>Food Chemistry</i> , 2002 , 79, 27-40	8.5	16
3	Starch structure and some properties of cocoyam (<i>Xanthosoma sagittifolium</i> and <i>Colocasia esculenta</i>) starch and raphides. <i>Food Chemistry</i> , 2002 , 79, 435-444	8.5	42
2	Changes in cell wall constituents and mechanical properties during post-harvest hardening of trifoliate yam <i>Dioscorea dumetorum</i> (Kunth) pax tubers. <i>Food Research International</i> , 2002 , 35, 429-434	7	8
1	Chemical composition and quality changes occurring in <i>Dioscorea dumetorum</i> pax tubers after harvest. <i>Food Chemistry</i> , 2001 , 75, 85-91	8.5	72

