

Samuel A O Adeyeye

List of Publications by Year in descending order

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Version: 2024-02-01

71
papers

971
citations

566801

15
h-index

525886

27
g-index

72
all docs

72
docs citations

72
times ranked

1005
citing authors

#	ARTICLE	IF	CITATIONS
1	Frying of Food: A Critical Review. <i>Journal of Culinary Science and Technology</i> , 2018, 16, 107-127.	0.6	87
2	Aflatoxigenic fungi and mycotoxins in food: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 709-721.	5.4	82
3	Fungal mycotoxins in foods: A review. <i>Cogent Food and Agriculture</i> , 2016, 2, .	0.6	79
4	Fermentation of prebiotics by human colonic microbiota <i>in vitro</i> and short-chain fatty acids production: a critical review. <i>Journal of Applied Microbiology</i> , 2021, 130, 677-687.	1.4	75
5	Food packaging and nanotechnology: safeguarding consumer health and safety. <i>Nutrition and Food Science</i> , 2019, 49, 1164-1179.	0.4	44
6	An Overview of Traditional Fish Smoking In Africa. <i>Journal of Culinary Science and Technology</i> , 2016, 14, 198-215.	0.6	40
7	Heterocyclic Amines and Polycyclic Aromatic Hydrocarbons in Cooked Meat Products: A Review. <i>Polycyclic Aromatic Compounds</i> , 2020, 40, 1557-1567.	1.4	36
8	The role of food processing and appropriate storage technologies in ensuring food security and food availability in Africa. <i>Nutrition and Food Science</i> , 2017, 47, 122-139.	0.4	33
9	Africa and the Nexus of poverty, malnutrition and diseases. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 641-656.	5.4	28
10	Applications of nano-materials in food packaging: A review. <i>Journal of Food Process Engineering</i> , 2021, 44, e13708.	1.5	26
11	Poverty and malnutrition in Africa: a conceptual analysis. <i>Nutrition and Food Science</i> , 2017, 47, 754-764.	0.4	20
12	Quality and sensory properties of maize flour cookies enriched with soy protein isolate. <i>Cogent Food and Agriculture</i> , 2017, 3, 1278827.	0.6	19
13	Effect of smoking methods on microbial safety, polycyclic aromatic hydrocarbon, and heavy metal concentrations of traditional smoked fish from Lagos State, Nigeria. <i>Journal of Culinary Science and Technology</i> , 2016, 14, 91-106.	0.6	18
14	Quality Evaluation and Acceptability of Cookies Produced From Rice (<i>Oryza glaberrima</i>) and Soybeans (<i>Glycine max</i>) Flour Blends. <i>Journal of Culinary Science and Technology</i> , 2020, 18, 54-66.	0.6	18
15	Heterocyclic Amine Formation and Mitigation in Processed Meat and Meat Products: A Mini-Review. <i>Journal of Food Protection</i> , 2021, 84, 1868-1877.	0.8	18
16	Polycyclic Aromatic Hydrocarbons in Foods: A Critical Review. <i>Current Nutrition and Food Science</i> , 2020, 16, 866-873.	0.3	18
17	Nutritional composition and antinutritional properties of maize ogi cofermented with pigeon pea. <i>Food Science and Nutrition</i> , 2018, 6, 424-439.	1.5	17
18	Processing and utilization of snail meat in alleviating protein malnutrition in Africa: a review. <i>Nutrition and Food Science</i> , 2020, 50, 1085-1097.	0.4	17

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19	A preliminary study on the quality and safety of street-vended warankasi (a Nigerian soft white) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.6	16
20	Microbiological assessment of maize ogi cofermented with pigeon pea. Food Science and Nutrition, 2018, 6, 1238-1253.	1.5	16
21	Smoking of fish: a critical review. Journal of Culinary Science and Technology, 2019, 17, 559-575.	0.6	15
22	Polycyclic Aromatic Hydrocarbons Formation and Mitigation in Meat and Meat Products. Polycyclic Aromatic Compounds, 2022, 42, 3401-3411.	1.4	13
23	Quality characteristics and acceptability of cookies from sweet potato "maize flour blends. Nutrition and Food Science, 2015, 45, 703-715.	0.4	12
24	Effect of Processing Methods on Quality and Safety of Suya, a West African Grilled Meat. Journal of Culinary Science and Technology, 2017, 15, 158-170.	0.6	11
25	Nanotechnology and food processing: between innovations and consumer safety. Journal of Culinary Science and Technology, 2019, 17, 435-452.	0.6	11
26	Quality, Functional, and Sensory Properties of Cookies from Sweet Potato"Maize Flour Blends. Journal of Culinary Science and Technology, 2016, 14, 363-376.	0.6	10
27	Traditional fish processing in Nigeria: a critical review. Nutrition and Food Science, 2016, 46, 321-335.	0.4	10
28	Production and acceptability of chinchin snack made from wheat and tigernut (Cyperus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.6	10
29	Effect of Smoking Methods on Quality and Safety of Traditional Smoked Fish from Lagos State, Nigeria. Journal of Culinary Science and Technology, 2017, 15, 17-35.	0.6	10
30	Effect of Co-Fermentation on Nutritional Composition, Anti-Nutritional Factors and Acceptability of Cookies from Fermented Sorghum (Sorghum bicolor) and Soybeans (Glycine max) Flour Blends. Journal of Culinary Science and Technology, 2019, 17, 59-74.	0.6	10
31	Quality and Safety Assessment of Traditional Smoked Fish from Lagos State, Nigeria. International Journal of Aquaculture, 0, , .	0.0	10
32	Genetically modified and biofortified crops and food security in developing countries. Nutrition and Food Science, 2019, ahead-of-print, .	0.4	9
33	Assessment of quality and safety of traditional smoked spotted tilapia fish (Tilapia mariae) from Lagos State, Nigeria. Nutrition and Food Science, 2016, 46, 142-155.	0.4	8
34	Production and quality evaluation of vinegar from mango. Cogent Food and Agriculture, 2017, 3, 1278193.	0.6	8
35	Mycotoxins: Food Safety, Consumer Health and Africa's Food Security. Polycyclic Aromatic Compounds, 2022, 42, 5779-5795.	1.4	8
36	Polycyclic Aromatic Hydrocarbon Profile, Chemical Composition and Acceptability of Suya (a West) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.4	7

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37	Production and Evaluation of Tigernut (<i>Cyperus esculentus</i>)Milk Flavoured with Moringa oleifera Leaf Extract. <i>Current Research in Nutrition and Food Science</i> , 2019, 7, 265-271.	0.3	7
38	Assessment of quality and sensory properties of sorghum and wheat flour cookies. <i>Cogent Food and Agriculture</i> , 2016, 2, .	0.6	6
39	Chemical and Physio-Chemical Characterization of the Flours and Oils from Whole and Rejected Cashew Nuts Cultivated in Southwest Nigeria. <i>Pakistan Journal of Nutrition</i> , 2006, 6, 89-93.	0.2	6
40	A Study on Polycyclic Aromatic Hydrocarbon and Heavy Metal Concentrations of Commercial Grilled Meat (Suya) and Smoked Catfish (<i>Clarias gariepinus</i> Burchell, 1822) Fish from South-West, Nigeria. <i>Polycyclic Aromatic Compounds</i> , 2022, 42, 3281-3290.	1.4	6
41	A survey on traditional fish smoking in Lagos State, Nigeria. <i>African Journal of Food Science</i> , 2015, 9, 59-64.	0.4	5
42	Influence of smoking method on quality of traditional smoked Bonga shad (<i>Ethmalosa frimbriata</i>) fish from Lagos State, Nigeria. <i>African Journal of Food Science</i> , 2015, 9, 200-207.	0.4	5
43	Nutritional Composition and Heavy Metal Profile of Nigerian Rice Varieties. <i>Current Research in Nutrition and Food Science</i> , 2019, 7, 576-583.	0.3	5

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55	Microbiological assessment of traditional smoked silver catfish (<i>Chrysichthys nigrodigitatus</i>). African Journal of Microbiology Research, 2015, 9, 111-116.	0.4	2
56	Safety Issues in Traditional West African Foods: A Critical Review. Journal of Culinary Science and Technology, 2017, 15, 101-125.	0.6	2
57	Microbial Safety and Polycyclic Aromatic Hydrocarbon Concentrations of Intermediate Moisture Smoked African Giant Snail (<i>Achatina achatina</i>) Meat. Polycyclic Aromatic Compounds, 2022, 42, 4520-4533.	1.4	2
58	Effect of Meat Sources on Nutritional Composition and Heavy Metal Profile of Suya (A West African) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.3	2
59	Effect of natural fermentation on nutritional composition and anti-nutrients in soy-wara (a Nigerian) Tj ETQq1 1 0.784314 rgBT /Overlock 0.3	0.3	2
60	Quality Evaluation of Bread Produced from Whole Wheat Flour Blended with Watermelon Seed Flour. Journal of Culinary Science and Technology, 0, , 1-24.	0.6	2
61	Chemical, sensory and shelf life study of pawpaw juice and milk blend. Cogent Food and Agriculture, 2016, 2, .	0.6	1
62	Quality Attributes, Chemical and Microbial Safety of Street-Vended Smoked West Africa Ilisha (<i>Ilisha africana</i>) from Major Markets in Ibadan, Oyo State, Nigeria. International Journal of Aquaculture, 0, , .	0.0	1
63	Socio-Economic Characteristics of Traditional Fish Processors in Lagos State, Nigeria. International Journal of Aquaculture, 0, , .	0.0	1
64	Mycotoxins in foods: impact on health. , 2022, , 261-271.		1
65	An overview of fish drying kinetics. Nutrition and Food Science, 2019, ahead-of-print, .	0.4	0
66	Effect of natural fermentation on quality and sensory properties of soy-wara (a Nigerian fried) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	0.6	0
67	Polycyclic Aromatic Hydrocarbon, Microbial Safety and Heavy Metal Profile of Smoke-Dried Grass Cutter (<i>Thryonomys swinderianus</i>) Meat. Polycyclic Aromatic Compounds, 2022, 42, 333-343.	1.4	0
68	Microbial Quality and Chemical Safety of Modern Convective Smoked Guinean Barracuda Fish from Lagos State, Nigeria. International Journal of Aquaculture, 0, , .	0.0	0
69	Proximate composition, physicochemical properties and sensory qualities of salad cream from corn and tigernut starch blends. Ukrainian Food Journal, 2020, 9, 820-831.	0.1	0
70	Quality Characteristics and Acceptability of Chin-chin Prepared from Rice and High Quality Cassava Composite Flour. Current Nutrition and Food Science, 2020, 16, 963-971.	0.3	0
71	African Functional Foods and Beverages: A Review. Journal of Culinary Science and Technology, 2024, 22, 142-177.	0.6	0