

Victoria A Jideani

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

515
citations

933447

10
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839539

18
g-index

28
all docs

28
docs citations

28
times ranked

530
citing authors

#	ARTICLE	IF	CITATIONS
1	The Role of Legumes in Human Nutrition. , 0, , .		116
2	Potential of Bambara Groundnut (<i>Vigna subterranea</i> (L.) <i>Verdc</i>) Milk as a Probiotic Beverageâ€”A Review. Critical Reviews in Food Science and Nutrition, 2013, 53, 954-967.	10.3	100
3	Dietary fiber extraction for human nutritionâ€”A review. Food Reviews International, 2016, 32, 98-115.	8.4	84
4	Factors Affecting the Stability of Emulsions Stabilised by Biopolymers. , 0, , .		37
5	Physicochemical and Functional Properties of Insoluble Dietary Fiber Isolated from Bambara Groundnut (<i>Vigna subterranea</i> [L.] <i>Verdc.</i>). Journal of Food Science, 2015, 80, C1933-44.	3.1	32
6	Effect of processing on the microstructure and composition of Bambara groundnut (<i>Vigna</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 To	10.7	20
7	Extraction, gelation and microstructure of Bambara groundnut vicilins. Food Hydrocolloids, 2019, 97, 105226.	10.7	18
8	Physicochemical characteristics of Bambara groundnut dietary fibres extracted using wet milling. South African Journal of Science, 2016, 112, 8.	0.7	17
9	Effect of soluble dietary fibres from Bambara groundnut varieties on the stability of orange oil beverage emulsion. African Journal of Science, Technology, Innovation and Development, 2017, 9, 69-76.	1.6	13
10	Functional characteristics of Bambara groundnut starch-catechin complex formed using cyclodextrins as initiators. Heliyon, 2019, 5, e01562.	3.2	12
11	Physicochemical properties and gelling behaviour of Bambara groundnut protein isolates and protein-enriched fractions. Food Research International, 2020, 138, 109773.	6.2	12
12	Functional characteristics and microbiological viability of foamâ€”mat dried Bambara groundnut (<i>Vigna subterranea</i>) yogurt from reconstituted Bambara groundnut milk powder. Food Science and Nutrition, 2020, 8, 5238-5248.	3.4	11
13	Phenolic content, antioxidant, cytotoxic and antiproliferative effects of fractions of <i>Vigna subterraenea</i> (L.) <i>verdc</i> from Mpumalanga, South Africa. Heliyon, 2021, 7, e08397.	3.2	9
14	Bioactive components in Bambara groundnut (<i>Vigna subterraenea</i> (L.) <i>Verdc</i>) as a potential source of nutraceutical ingredients. Heliyon, 2022, 8, e09024.	3.2	8
15	Influence of selected physicochemical factors on the stability of emulsions stabilized by Bambara groundnut flour and starch. Journal of Food Science and Technology, 2015, 52, 7048-7058.	2.8	7
16	Functional Properties and Amino Acid Profile of Bambara Groundnut and Moringa oleifera Leaf Protein Complex. Processes, 2022, 10, 205.	2.8	7
17	Leuconostoc mesenteroides and Pediococcus pentosaceus Non-Alcoholic Pearl Millet Beverage Enriched with Moringa oleifera Leaf Powder: Nutritional and Sensory Characteristics. Processes, 2021, 9, 2125.	2.8	4
18	Non-Alcoholic Pearl Millet Beverage Innovation with Own Bioburden: Leuconostoc mesenteroides, Pediococcus pentosaceus and Enterococcus gallinarum. Foods, 2021, 10, 1447.	4.3	3

#	ARTICLE	IF	CITATIONS
19	Physicochemical Characteristics of Bambara Groundnut Speciality Malts and Extract. <i>Molecules</i> , 2022, 27, 4332.	3.8	3
20	Effect of pH and mixing ratios on the synergistic enhancement of Bambara groundnut-whey protein gels. <i>Food Hydrocolloids</i> , 2021, 117, 106702.	10.7	2
21	Phytonutrients and Antioxidant Activity of Bambara Groundnut. , 2021, , 133-143.		0
22	Bambara Groundnut and Starch. , 2021, , 97-107.		0
23	Physicochemical and Functional Properties of Bambara Groundnut Dietary Fibers. , 2021, , 87-96.		0
24	Bambara Groundnut Proteins and Protein Isolates. , 2021, , 109-131.		0
25	Miscellaneous Foods, Food Components & Consumption Trends – Marketing and Commerce. , 2021, , 195-204.		0
26	Bambara Groundnut Potential in Functional Food and Ingredients. , 2021, , 173-194.		0