Victoria A Jideani

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/12182837/publications.pdf

Version: 2024-02-01

26	515	933447 10	839539 18
papers	citations	h-index	g-index

28	28	28	530
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Functional Properties and Amino Acid Profile of Bambara Groundnut and Moringa oleifera Leaf Protein Complex. Processes, 2022, 10, 205.	2.8	7
2	Bioactive components in Bambara groundnut (Vigna subterraenea (L.) Verdc) as a potential source of nutraceutical ingredients. Heliyon, 2022, 8, e09024.	3.2	8
3	Physicochemical Characteristics of Bambara Groundnut Speciality Malts and Extract. Molecules, 2022, 27, 4332.	3.8	3
4	Phytonutrients and Antioxidant Activity of Bambara Groundnut. , 2021, , 133-143.		0
5	Bambara Groundnut and Starch. , 2021, , 97-107.		0
6	Physicochemical and Functional Properties of Bambara Groundnut Dietary Fibers. , 2021, , 87-96.		0
7	Bambara Groundnut Proteins and Protein Isolates. , 2021, , 109-131.		0
8	Non-Alcoholic Pearl Millet Beverage Innovation with Own Bioburden: Leuconostoc mesenteroides, Pediococcus pentosaceus and Enterococcus gallinarum. Foods, 2021, 10, 1447.	4.3	3
9	Effect of pH and mixing ratios on the synergistic enhancement of Bambara groundnut-whey protein gels. Food Hydrocolloids, 2021, 117, 106702.	10.7	2
10	Miscellaneous Foods, Food Components & Consumption Trends â€“ Marketing and Commerce. , 2021, , 195-204.		0
11	Bambara Groundnut Potential in Functional Food and Ingredients. , 2021, , 173-194.		0
12	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
13	Phenolic content, antioxidant, cytotoxic and antiproliferative effects of fractions of Vigna subterraenea (L.) verdc from Mpumalanga, South Africa. Heliyon, 2021, 7, e08397.	3.2	9
14	Functional characteristics and microbiological viability of foamâ€mat dried Bambara groundnut (Vigna subterranea) yogurt from reconstituted Bambara groundnut milk powder. Food Science and Nutrition, 2020, 8, 5238-5248.	3.4	11
15	Physicochemical properties and gelling behaviour of Bambara groundnut protein isolates and protein-enriched fractions. Food Research International, 2020, 138, 109773.	6.2	12
16	Effect of processing on the microstructure and composition of Bambara groundnut (Vigna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 Tc	10.7	20
17	Extraction, gelation and microstructure of Bambara groundnut vicilins. Food Hydrocolloids, 2019, 97, 105226.	10.7	18
18	Functional characteristics of Bambara groundnut starch-catechin complex formed using cyclodextrins as initiators. Heliyon, 2019, 5, e01562.	3.2	12

#	Article	IF	Citations
19	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
20	Physicochemical characteristics of Bambara groundnut dietary fibres extracted using wet milling. South African Journal of Science, 2016, 112, 8.	0.7	17
21	Dietary fiber extraction for human nutritionâ€"A review. Food Reviews International, 2016, 32, 98-115.	8.4	84
22	Physicochemical and Functional Properties of Insoluble Dietary Fiber Isolated from Bambara Groundnut (Vigna subterranea [L.] Verdc.). Journal of Food Science, 2015, 80, C1933-44.	3.1	32
23	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
24	Potential of Bambara Groundnut (Vigna subterranea(L.)Verdc) Milk as a Probiotic Beverageâ€"A Review. Critical Reviews in Food Science and Nutrition, 2013, 53, 954-967.	10.3	100
25	The Role of Legumes in Human Nutrition. , 0, , .		116
26	Factors Affecting the Stability of Emulsions Stabilised by Biopolymers. , 0, , .		37