

# Ganiyat O Olatunde

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1316309/publications.pdf>

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9  
papers

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1936888  
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1719596  
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9  
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9  
docs citations

9  
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120  
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality attributes of sweet potato flour as influenced by variety, pretreatment and drying method. Food Science and Nutrition, 2016, 4, 623-635.	1.5	45
2	Chemical, functional and pasting properties of banana and plantain starches modified by pre-gelatinization, oxidation and acetylation. Cogent Food and Agriculture, 2017, 3, 1283079.	0.6	18
3	Flour, dough and bread properties of wheat flour substituted with orange-fleshed sweetpotato flour. Journal of Culinary Science and Technology, 2019, 17, 268-289.	0.6	12
4	Extruded flakes from pearl millet ( <i>Pennisetum glaucum</i> ) - carrot ( <i>Daucus carota</i> ) blended flours- Production, nutritional and sensory attributes. Cogent Food and Agriculture, 2020, 6, 1733332.	0.6	10
5	Carotenoid profile and functional properties of flour blends from biofortified maize and improved soybean varieties for product developments. Cogent Food and Agriculture, 2021, 7, 1868665.	0.6	6
6	Optimization of deep-fat frying conditions and quality attributes of orange-fleshed sweetpotato crisps by response surface methodology. Cogent Food and Agriculture, 2019, 5, 1658977.	0.6	3
7	Sequential dependency for affective appraisal of food images. Humanities and Social Sciences Communications, 2021, 8, .	1.3	1
8	Multivariate analysis of quality attributes of sweetpotato flour. Journal of Food Measurement and Characterization, 2017, 11, 2211-2221.	1.6	0
9	Quality and carotenoid compositions of extrudates produced from composite biofortified maize (Zea mays) cv. Tj ETQq1 1 0,784314 rgBT /Ove	2.5	0