

Aderonke Ibidunni Olagunju

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

369
citations

933447
10
h-index

839539
18
g-index

20
all docs

20
docs citations

20
times ranked

370
citing authors

#	ARTICLE	IF	CITATIONS
1	Pigeon pea enzymatic protein hydrolysates and ultrafiltration peptide fractions as potential sources of antioxidant peptides: An in vitro study. <i>LWT - Food Science and Technology</i> , 2018, 97, 269-278.	5.2	64
2	Protein enrichment of yam peels by fermentation with <i>Saccharomyces cerevisiae</i> (BY4743). <i>Annals of Agricultural Sciences</i> , 2017, 62, 33-37.	2.9	52
3	Influence of acetylation on physicochemical and morphological characteristics of pigeon pea starch. <i>Food Hydrocolloids</i> , 2020, 100, 105424.	10.7	43
4	Antioxidant properties, ACE/renin inhibitory activities of pigeon pea hydrolysates and effects on systolic blood pressure of spontaneously hypertensive rats. <i>Food Science and Nutrition</i> , 2018, 6, 1879-1889.	3.4	40
5	Development of value-added nutritious crackers with high antidiabetic properties from blends of <i>Acha</i> (<i>Digitaria exilis</i>) and blanched Pigeon pea (<i>Cajanus cajan</i>). <i>Food Science and Nutrition</i> , 2018, 6, 1791-1802.	3.4	30
6	Multigrain bread: dough rheology, quality characteristics, in vitro antioxidant and antidiabetic properties. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1851-1864.	3.2	20
7	Orange-fleshed sweet potatoes composite bread: A good carrier of beta (β)-carotene and antioxidant properties. <i>Journal of Food Biochemistry</i> , 2021, 45, e13423.	2.9	19
8	Thermoase-hydrolysed pigeon pea protein and its membrane fractions possess in vitro bioactive properties (antioxidative, antihypertensive, and antidiabetic). <i>Journal of Food Biochemistry</i> , 2021, 45, e13429.	2.9	17
9	Antioxidant properties, glycemic indices, and carbohydrate hydrolyzing enzymes activities of formulated ginger-based fruit drinks. <i>Journal of Food Biochemistry</i> , 2021, 45, e13324.	2.9	15
10	HPLC-DAD Phenolic Profiling and In Vitro Antioxidant Activities of Three Prominent Nigerian Spices. <i>Preventive Nutrition and Food Science</i> , 2019, 24, 179-186.	1.6	11
11	Influence of Whole Wheat Flour Substitution and Sugar Replacement with Natural Sweetener on Nutritional Composition and Glycaemic Properties of Multigrain Bread. <i>Preventive Nutrition and Food Science</i> , 2019, 24, 456-467.	1.6	9
12	Technological Properties of Acetylated Pigeon Pea Starch and Its Stabilized Set-Type Yoghurt. <i>Foods</i> , 2020, 9, 957.	4.3	8
13	Shallot-enriched amaranth-based extruded snack influences blood glucose levels, hematological parameters, and carbohydrate degrading enzymes in streptozotocin-induced diabetic rats. <i>Journal of Food Biochemistry</i> , 2022, 46, e14098.	2.9	8
14	Effect of Plantain Bulb's Extract-Beverage Blend on Blood Glucose Levels, Antioxidant Status, and Carbohydrate Hydrolysing Enzymes in Streptozotocin-Induced Diabetic Rats. <i>Preventive Nutrition and Food Science</i> , 2020, 25, 362-374.	1.6	7
15	The effect of rice bran extract on the quality indices, physicochemical properties and oxidative stability of soybean oil blended with various oils. <i>Measurement Food</i> , 2022, 6, 100032.	1.6	7
16	Nutritional compositions, bioactive properties, and in-vivo glycemic indices of amaranth-based optimized multigrain snack bar products. <i>Measurement Food</i> , 2022, 7, 100039.	1.6	6
17	Comparative Physicochemical Properties and Antioxidant Activity of Dietary Soursop Milkshake. <i>Beverages</i> , 2018, 4, 38.	2.8	4
18	The differential effects of cooking methods on the nutritional properties and quality attributes of meat from various animal sources. <i>Croatian Journal of Food Science and Technology</i> , 2020, 12, 37-47.	0.3	4

#	ARTICLE	IF	CITATIONS
19	Chemical composition, in vitro antioxidant properties, and phenolic profile of shallot (<i>Allium</i>) Tj ETQq1 1 0.784314 18 BT /Overlock 10 18		
20	Multigrain porridge possesses superior nutritional quality, its consumption alleviates hyperglycemia, hypercholesterolemia and oxidative stress in obese-diabetic wistar rats. Journal of Food Biochemistry, 2022, 46, .	2.9	1