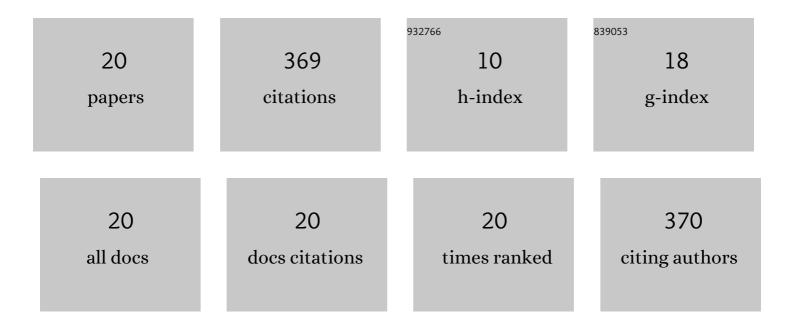
Aderonke Ibidunni Olagunju

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1725092/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Shallotâ€enriched amaranthâ€based extruded snack influences blood glucose levels, hematological parameters, and carbohydrate degrading enzymes in streptozotocinâ€induced diabetic rats. Journal of Food Biochemistry, 2022, 46, e14098.	1.2	8

 $_{2}$ Chemical composition, in vitro antioxidant properties, and phenolic profile of shallot (Allium) Tj ETQq0 0 0 rgBT /Overlock 10 $_{4}^{Tf}$ 50 702 $_{0.7}^{Tr}$

3	The effect of rice bran extract on the quality indices, physicochemical properties and oxidative stability of soybean oil blended with various oils. Measurement Food, 2022, 6, 100032.	0.8	7
4	Nutritional compositions, bioactive properties, and in-vivo glycemic indices of amaranth-based optimized multigrain snack bar products. Measurement Food, 2022, 7, 100039.	0.8	6
5	Multigrain porridge possesses superior nutritional quality, its consumption alleviates hyperglycemia, hypercholesterolemia and oxidative stress in obeseâ€diabetic wistar rats. Journal of Food Biochemistry, 2022, 46, .	1.2	1
6	Antioxidant properties, glycemic indices, and carbohydrate hydrolyzing enzymes activities of formulated gingerâ€based fruit drinks. Journal of Food Biochemistry, 2021, 45, e13324.	1.2	15
7	Thermoaseâ€hydrolysed pigeon pea protein and its membrane fractions possess in vitro bioactive properties (antioxidative, antihypertensive, and antidiabetic). Journal of Food Biochemistry, 2021, 45, e13429.	1.2	17
8	Orangeâ€fleshed sweet potatoes composite bread: A good carrier of beta (β)â€carotene and antioxidant properties. Journal of Food Biochemistry, 2021, 45, e13423.	1.2	19
9	Multigrain bread: dough rheology, quality characteristics, in vitro antioxidant and antidiabetic properties. Journal of Food Measurement and Characterization, 2021, 15, 1851-1864.	1.6	20
10	Influence of acetylation on physicochemical and morphological characteristics of pigeon pea starch. Food Hydrocolloids, 2020, 100, 105424.	5.6	43
11	Technological Properties of Acetylated Pigeon Pea Starch and Its Stabilized Set-Type Yoghurt. Foods, 2020, 9, 957.	1.9	8
12	The differential effects of cooking methods on the nutritional properties and quality attributes of meat from various animal sources. Croatian Journal of Food Science and Technology, 2020, 12, 37-47.	0.5	4
13	Effect of Plantain Bulb's Extract-Beverage Blend on Blood Glucose Levels, Antioxidant Status, and Carbohydrate Hydrolysing Enzymes in Streptozotocin-Induced Diabetic Rats. Preventive Nutrition and Food Science, 2020, 25, 362-374.	0.7	7
14	HPLC-DAD Phenolic Profiling and In Vitro Antioxidant Activities of Three Prominent Nigerian Spices. Preventive Nutrition and Food Science, 2019, 24, 179-186.	0.7	11
15	Influence of Whole Wheat Flour Substitution and Sugar Replacement with Natural Sweetener on Nutritional Composition and Glycaemic Properties of Multigrain Bread. Preventive Nutrition and Food Science, 2019, 24, 456-467.	0.7	9
16	Development of valueâ€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>). Food Science and Nutrition, 2018, 6, 1791-1802.	1.5	30
17	Antioxidant properties, ACE/renin inhibitory activities of pigeon pea hydrolysates and effects on systolic blood pressure of spontaneously hypertensive rats. Food Science and Nutrition, 2018, 6, 1879-1889.	1.5	40
18	Comparative Physicochemical Properties and Antioxidant Activity of Dietary Soursop Milkshake. Beverages, 2018, 4, 38.	1.3	4

#	Article	lF	CITATIONS
19	Pigeon pea enzymatic protein hydrolysates and ultrafiltration peptide fractions as potential sources of antioxidant peptides: An in vitro study. LWT - Food Science and Technology, 2018, 97, 269-278.	2.5	64
20	Protein enrichment of yam peels by fermentation with Saccharomyces cerevisiae (BY4743). Annals of Agricultural Sciences, 2017, 62, 33-37.	1.1	52