

# Aderonke Ibidunni Olagunju

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1725092/publications.pdf>

Version: 2024-02-01

20  
papers

369  
citations

932766

10  
h-index

839053

18  
g-index

20  
all docs

20  
docs citations

20  
times ranked

370  
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	1.2	8
2	Chemical composition, in vitro antioxidant properties, and phenolic profile of shallot ( <i>Allium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 T	0.7	4
3	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.	0.8	7
4	Nutritional compositions, bioactive properties, and in-vivo glycemic indices of amaranth-based optimized multigrain snack bar products. <i>Measurement Food</i> , 2022, 7, 100039.	0.8	6
5	Multigrain porridge possesses superior nutritional quality, its consumption alleviates hyperglycemia, hypercholesterolemia and oxidative stress in obese-diabetic wistar rats. <i>Journal of Food Biochemistry</i> , 2022, 46, .	1.2	1
6	Antioxidant properties, glycemic indices, and carbohydrate hydrolyzing enzymes activities of formulated ginger-based fruit drinks. <i>Journal of Food Biochemistry</i> , 2021, 45, e13324.	1.2	15
7	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.	1.2	17
8	Orange-fleshed sweet potatoes composite bread: A good carrier of beta ( $\beta$ )-carotene and antioxidant properties. <i>Journal of Food Biochemistry</i> , 2021, 45, e13423.	1.2	19
9	Multigrain bread: dough rheology, quality characteristics, in vitro antioxidant and antidiabetic properties. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1851-1864.	1.6	20
10	Influence of acetylation on physicochemical and morphological characteristics of pigeon pea starch. <i>Food Hydrocolloids</i> , 2020, 100, 105424.	5.6	43
11	Technological Properties of Acetylated Pigeon Pea Starch and Its Stabilized Set-Type Yoghurt. <i>Foods</i> , 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. <i>Croatian Journal of Food Science and Technology</i> , 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. <i>Preventive Nutrition and Food Science</i> , 2020, 25, 362-374.	0.7	7
14	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.	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. <i>Preventive Nutrition and Food Science</i> , 2019, 24, 456-467.	0.7	9
16	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.	1.5	30
17	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.	1.5	40
18	Comparative Physicochemical Properties and Antioxidant Activity of Dietary Soursop Milkshake. <i>Beverages</i> , 2018, 4, 38.	1.3	4

#	ARTICLE	IF	CITATIONS
19	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.	2.5	64
20	Protein enrichment of yam peels by fermentation with <i>Saccharomyces cerevisiae</i> (BY4743). <i>Annals of Agricultural Sciences</i> , 2017, 62, 33-37.	1.1	52