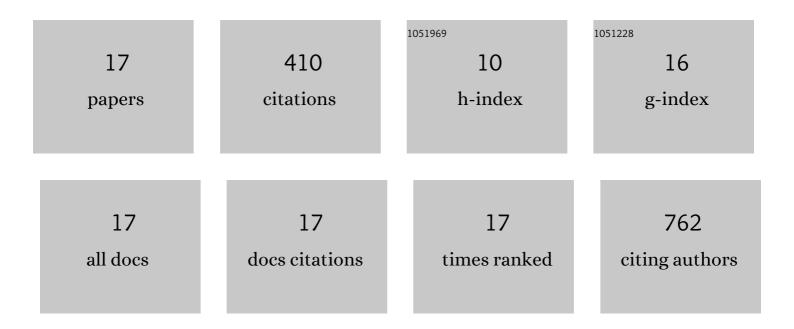
Catherine Nkirote Kunyanga

List of Publications by Year in descending order

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| # | Article | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | A culture-sensitive semi-quantitative FFQ for use among the adult population in Nairobi, Kenya: development, validity and reproducibility. Public Health Nutrition, 2021, 24, 834-844. | 1.1 | 4 |
| 2 | Performance of a fabricated solar-powered vapour compression cooler in maintaining post-harvest quality of French beans in Kenya. African Journal of Food Science, 2020, 14, 192-200. | 0.4 | 0 |
| 3 | Social networks and household food consumption smoothing in the presence of idiosyncratic shocks: insights from rural Kenya. Development in Practice, 2020, 30, 383-393. | 0.6 | 2 |
| 4 | Utilization and Processing of Sorghum by Small Holder Farmers in Drought Prone Agro-ecological Zones of Kenya. Advances in Social Sciences Research Journal, 2020, 7, 116-121. | 0.1 | 3 |
| 5 | Experimental evaluation of beef drying kinetics in a solar tunnel dryer. Renewable Energy, 2019, 139, 235-241. | 4.3 | 46 |
| 6 | Effect of drying air temperature and slice thickness on the physical and microbiological quality of dried beef. LWT - Food Science and Technology, 2018, 92, 484-489. | 2.5 | 14 |
| 7 | Microbiological Quality and Contamination Level of Water Sources in Isiolo County in Kenya. Journal of Environmental and Public Health, 2018, 2018, 1-10. | 0.4 | 31 |
| 8 | Drying Modelling, Moisture Diffusivity and Sensory quality of Thin Layer dried Beef. Current Research in Nutrition and Food Science, 2018, 6, 552-565. | 0.3 | 18 |
| 9 | Standardization of cut size and pre-drying time of beef to mainstream pastoral processing in Kenya's meat industry. Pastoralism, 2017, 7, . | 0.3 | 1 |
| 10 | Current knowledge and performance of existing charcoal coolers in improving the overall quality and shelf-life of French beans. African Journal of Agricultural Research Vol Pp, 2017, 12, 3399-3409. | 0.2 | 2 |
| 11 | Current status on production and utilization of spider plant (Cleome gynandra L.) an underutilized leafy vegetable in Kenya. Genetic Resources and Crop Evolution, 2013, 60, 2183-2189. | 0.8 | 36 |
| 12 | Development, Acceptability, and Nutritional Characteristics of a Low-Cost, Shelf-Stable Supplementary Food Product for Vulnerable Groups in Kenya. Food and Nutrition Bulletin, 2012, 33, 43-52. | 0.5 | 9 |
| 13 | Health benefits of nut consumption with special reference to body weight control. Nutrition, 2012, 28, 1089-1097. | 1.1 | 94 |
| 14 | Antioxidant Potential and Type II Diabetes-Related Enzyme Inhibition of Cassia obtusifolia L.: Effect of Indigenous Processing Methods. Food and Bioprocess Technology, 2012, 5, 2687-2696. | 2.6 | 22 |
| 15 | Flavonoid content in ethanolic extracts of selected raw and traditionally processed indigenous foods consumed by vulnerable groups of Kenya: antioxidant and type II diabetes-related functional properties. International Journal of Food Sciences and Nutrition, 2011, 62, 465-473. | 1.3 | 11 |
| 16 | Antioxidant and Antidiabetic Properties of Condensed Tannins in Acetonic Extract of Selected Raw and Processed Indigenous Food Ingredients from Kenya. Journal of Food Science, 2011, 76, C560-7. | 1.5 | 88 |
| 17 | Antioxidant and Type 2 Diabetes Related Functional Properties of Phytic Acid Extract from Kenyan Local Food Ingredients: Effects of Traditional Processing Methods. Ecology of Food and Nutrition, 2011, 50, 452-471. | 0.8 | 29 |