

Catherine Nkirote Kunyanga

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

410
citations

1051969

10
h-index

1051228

16
g-index

17
all docs

17
docs citations

17
times ranked

762
citing authors

#	ARTICLE	IF	CITATIONS
1	A culture-sensitive semi-quantitative FFQ for use among the adult population in Nairobi, Kenya: development, validity and reproducibility. <i>Public Health Nutrition</i> , 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. <i>African Journal of Food Science</i> , 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. <i>Development in Practice</i> , 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. <i>Advances in Social Sciences Research Journal</i> , 2020, 7, 116-121.	0.1	3
5	Experimental evaluation of beef drying kinetics in a solar tunnel dryer. <i>Renewable Energy</i> , 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. <i>LWT - Food Science and Technology</i> , 2018, 92, 484-489.	2.5	14
7	Microbiological Quality and Contamination Level of Water Sources in Isiolo County in Kenya. <i>Journal of Environmental and Public Health</i> , 2018, 2018, 1-10.	0.4	31
8	Drying Modelling, Moisture Diffusivity and Sensory quality of Thin Layer dried Beef. <i>Current Research in Nutrition and Food Science</i> , 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. <i>Pastoralism</i> , 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. <i>African Journal of Agricultural Research Vol Pp</i> , 2017, 12, 3399-3409.	0.2	2
11	Current status on production and utilization of spider plant (<i>Cleome gynandra</i> L.) an underutilized leafy vegetable in Kenya. <i>Genetic Resources and Crop Evolution</i> , 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. <i>Food and Nutrition Bulletin</i> , 2012, 33, 43-52.	0.5	9
13	Health benefits of nut consumption with special reference to body weight control. <i>Nutrition</i> , 2012, 28, 1089-1097.	1.1	94
14	Antioxidant Potential and Type II Diabetes-Related Enzyme Inhibition of <i>Cassia obtusifolia</i> L.: Effect of Indigenous Processing Methods. <i>Food and Bioprocess Technology</i> , 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. <i>International Journal of Food Sciences and Nutrition</i> , 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. <i>Journal of Food Science</i> , 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. <i>Ecology of Food and Nutrition</i> , 2011, 50, 452-471.	0.8	29