

# Ivan Muzira Mukisa

## List of Publications by Year in descending order

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Version: 2024-02-01

37  
papers

698  
citations

516710

16  
h-index

552781

26  
g-index

37  
all docs

37  
docs citations

37  
times ranked

946  
citing authors

#	ARTICLE	IF	CITATIONS
1	The dominant microbial community associated with fermentation of Obushera (sorghum and millet) Tj ETQq1 1 0.784314 rgBT /Overlock of Food Microbiology, 2012, 160, 1-10.	4.7	59
2	A novel consortium of Lactobacillus rhamnosus and Streptococcus thermophilus for increased access to functional fermented foods. Microbial Cell Factories, 2015, 14, 195.	4.0	58
3	Nutritional composition, quality, and shelf stability of processed <i>Ruspolia nitidula</i> (edible) Tj ETQq1 1 0.784314 rgBT /Overlock	3.4	51
4	Probiotic Enrichment and Reduction of Aflatoxins in a Traditional African Maize-Based Fermented Food. Nutrients, 2019, 11, 265.	4.1	50
5	Comparison of the microbial composition of African fermented foods using amplicon sequencing. Scientific Reports, 2019, 9, 13863.	3.3	49
6	Production of organic flavor compounds by dominant lactic acid bacteria and yeasts from <i>Obushera</i> , a traditional sorghum malt fermented beverage. Food Science and Nutrition, 2017, 5, 702-712.	3.4	48
7	Gamma irradiation of sorghum flour: Effects on microbial inactivation, amylase activity, fermentability, viscosity and starch granule structure. Radiation Physics and Chemistry, 2012, 81, 345-351.	2.8	41
8	A Review of Criteria and Methods for Evaluating the Probiotic Potential of Microorganisms. Food Reviews International, 2019, 35, 427-466.	8.4	36
9	Effect of tamarind ( <i>Tamarindus indica</i> L.) seed on antioxidant activity, phytochemicals, physicochemical characteristics, and sensory acceptability of enriched cookies and mango juice. Food Science and Nutrition, 2016, 4, 494-507.	3.4	28
10	Optimization of extrusion conditions for the production of instant grain amaranth-based porridge flour. Food Science and Nutrition, 2017, 5, 1205-1214.	3.4	28
11	Effect of processing, packaging and storage-temperature based hurdles on the shelf stability of sautéed ready-to-eat <i>Ruspolia nitidula</i> . Journal of Insects As Food and Feed, 2016, 2, 245-253.	3.9	25
12	Influence of food safety knowledge, attitudes and practices of processors on microbiological quality of commercially produced traditional fermented cereal beverages, a case of Obushera in Kampala. Food Control, 2019, 100, 212-219.	5.5	23
13	Nutritional Characteristics of Selected Insects in Uganda for Use as Alternative Protein Sources in Food and Feed. Journal of Insect Science, 2019, 19, .	1.5	23
14	Mycotoxins contamination in foods consumed in Uganda: A 12-year review (2006-2018). Scientific African, 2019, 3, e00054.	1.5	19
15	Unearthing the potential of solid waste generated along the pineapple drying process line in Uganda: A review. Environmental Challenges, 2021, 2, 100012.	4.2	19
16	Application of starter cultures in the production of <i>Enturire</i> – a traditional sorghum-based alcoholic beverage. Food Science and Nutrition, 2017, 5, 609-616.	3.4	18
17	Influence of Thermal Processing on Hydrolysis and Stability of Folate Poly- $\gamma$ -glutamates in Broccoli ( <i>Brassica oleracea</i> var. <i>italica</i> ), Carrot ( <i>Daucus carota</i> ) and Tomato ( <i>Lycopersicon</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock	3.4	17
18	Potential application of lactic acid starters in the reduction of aflatoxin contamination in fermented sorghum-millet beverages. International Journal of Food Contamination, 2019, 6, .	4.3	16

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19	OBUSHERA: DESCRIPTIVE SENSORY PROFILING AND CONSUMER ACCEPTABILITY. <i>Journal of Sensory Studies</i> , 2010, 25, 190-214.	1.6	15
20	Influence of Cofermentation by Amyolytic <i>Lactobacillus plantarum</i> and <i>Lactococcus lactis</i> Strains on the Fermentation Process and Rheology of Sorghum Porridge. <i>Applied and Environmental Microbiology</i> , 2012, 78, 5220-5228.	3.1	12
21	Proximate composition, provitamin A retention, and shelf life of extruded orange-fleshed sweet potato and bambara groundnut-based snacks. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13415.	2.0	12
22	Probiotic Potential of Lactic Acid Starter Cultures Isolated from a Traditional Fermented Sorghum-Millet Beverage. <i>International Journal of Microbiology</i> , 2020, 2020, 1-13.	2.3	9
23	Antimicrobial Activity of Lactic Acid Bacteria Starters against Acid Tolerant, Antibiotic Resistant, and Potentially Virulent <i>E. coli</i> Isolated from a Fermented Sorghum-Millet Beverage. <i>International Journal of Microbiology</i> , 2019, 2019, 1-10.	2.3	8
24	Status of the regulatory environment for utilization of insects as food and feed in Sub-Saharan Africa-a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1269-1278.	10.3	7
25	Microbiological, physicochemical and sensorial quality of small-scale produced stirred yoghurt on the market in Kampala city, Uganda. <i>Nutrition and Food Science</i> , 2010, 40, 409-418.	0.9	5
26	Effect of sweet potato endogenous amylase activation on <i>in vivo</i> energy bioavailability and acceptability of soy-enriched orange-fleshed sweet potato complementary porridges. <i>Food Science and Nutrition</i> , 2018, 6, 1119-1127.	3.4	5
27	Sorghum Malt Extract as a Growth Medium for Lactic Acid Bacteria Cultures: A Case of <i>Lactobacillus plantarum</i> MNC 21. <i>International Journal of Microbiology</i> , 2020, 2020, 1-7.	2.3	4
28	The Effect of Selected Chemical Preservatives and Starter Cultures on the Sensory Characteristics and Shelf Life of Rice Injera. <i>Journal of Bioprocessing &amp; Biotechniques</i> , 2018, 08, .	0.2	3
29	Adopting traditional fermented foods as carriers for probiotics. <i>Nutrition and Food Science</i> , 2019, 50, 841-852.	0.9	3
30	Traditional processing, composition, microbial quality and sensory characteristics of Eshabwe (ghee) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 5	2.8	3
31	Microbiological safety and physicochemical composition of Bongo, a traditional fermented milk product from Lyantonde district, Uganda. <i>Scientific African</i> , 2020, 10, e00583.	1.5	2
32	Microbial quality, aflatoxin content and nutrient degradation of silver cyprinid stored at landing sites and in markets in Uganda. <i>Cogent Food and Agriculture</i> , 2020, 6, 1844512.	1.4	2
33	Potential Benefits of the EAPI Agro-processing Skills Training Course on Micro, Small, and Medium Scale (MSMEs) Agro-processors in Uganda. <i>Journal of Food Industry</i> , 2020, 4, 70.	0.5	0
34	Influence of EAPI Skills Training Course on the Knowledge, Attitude, and Practice of Undergraduate University Students: A Case of the EAPI Program, Uganda. <i>International Journal of Learning and Development</i> , 2021, 11, 121.	0.2	0
35	APPLICATION OF REFRIGERATED AND FROZEN SORGHUM MALT SLURRIES IN THE PRESERVATION OF STARTER CULTURES FOR OBUSHERA FROM UGANDA. <i>Food ScienTech Journal</i> , 2020, 2, 46.	0.1	0
36	Lactic Acid Bacteria Antagonism of Acid-tolerant and Antibiotic-resistant Non-staphylococcal Pathogenic Species Isolated from a Fermented Cereal Beverage using Baird-Parker Agar. <i>Nutrition and Food Sciences Research</i> , 2022, 9, 31-40.	0.8	0

#	ARTICLE	IF	CITATIONS
37	Characterizing Selected Sorghum Grain Varieties and Evaluating the Suitability of Their Malt Extracts for Cultivating Microbial Biomass. International Journal of Food Science, 2021, 2021, 1-7.	2.0	0