Ivan Muzira Mukisa

List of Publications by Year
in descending order

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37	698	516710 16	552781 26
papers	citations	h-index	g-index

37	37	37	946
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Lactic Acid Bacteria Antagonism of Acid-tolerant and Antibiotic-resistant Non-staphylococcal Pathogenic Species Isolated from a Fermented Cereal Beverage using Baird-Parker Agar. Nutrition and Food Sciences Research, 2022, 9, 31-40.	0.8	0
2	Status of the regulatory environment for utilization of insects as food and feed in Sub-Saharan Africa-a review. Critical Reviews in Food Science and Nutrition, 2021, 61, 1269-1278.	10.3	7
3	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
4	Influence of EAPI Skills Training Course on the Knowledge, Attitude, and Practice of Undergraduate University Students: A Case of the EAPI Program, Uganda. International Journal of Learning and Development, 2021, 11, 121.	0.2	0
5	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
6	Microbiological safety and physicochemical composition of Bongo, a traditional fermented milk product from Lyantonde district, Uganda. Scientific African, 2020, 10, e00583.	1.5	2
7	Probiotic Potential of Lactic Acid Starter Cultures Isolated from a Traditional Fermented Sorghum-Millet Beverage. International Journal of Microbiology, 2020, 2020, 1-13.	2.3	9
8	Sorghum Malt Extract as a Growth Medium for Lactic Acid Bacteria Cultures: A Case of Lactobacillus plantarum MNC 21. International Journal of Microbiology, 2020, 2020, 1-7.	2.3	4
9	Microbial quality, aflatoxin content and nutrient degradation of silver cyprinid stored at landing sites and in markets in Uganda. Cogent Food and Agriculture, 2020, 6, 1844512.	1.4	2
10	Potential Benefits of the EAPI Agro-processing Skills Training Course on Micro, Small, and Medium Scale (MSMEs) Agro-processors in Uganda. Journal of Food Industry, 2020, 4, 70.	0.5	0
11	APPLICATION OF REFRIGERATED AND FROZEN SORGHUM MALT SLURRIES IN THE PRESERVATION OF STARTER CULTURES FOR OBUSHERA FROM UGANDA. Food ScienTech Journal, 2020, 2, 46.	0.1	0
12	Comparison of the microbial composition of African fermented foods using amplicon sequencing. Scientific Reports, 2019, 9, 13863.	3.3	49
13	Probiotic Enrichment and Reduction of Aflatoxins in a Traditional African Maize-Based Fermented Food. Nutrients, 2019, 11, 265.	4.1	50
14	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
15	Mycotoxins contamination in foods consumed in Uganda: A 12-year review (2006â€“18). Scientific African, 2019, 3, e00054.	1.5	19
16	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
17	A Review of Criteria and Methods for Evaluating the Probiotic Potential of Microorganisms. Food Reviews International, 2019, 35, 427-466.	8.4	36
18	Adopting traditional fermented foods as carriers for probiotics. Nutrition and Food Science, 2019, 50, 841-852.	0.9	3

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19	Antimicrobial Activity of Lactic Acid Bacteria Starters against Acid Tolerant, Antibiotic Resistant, and Potentially VirulentE. coliIsolated from a Fermented Sorghum-Millet Beverage. International Journal of Microbiology, 2019, 2019, 1-10.	2.3	8
20	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
21	Effect of sweet potato endogenous amylase activation on in vivo energy bioavailability and acceptability of soyâ€enriched orangeâ€fleshed sweet potato complementary porridges. Food Science and Nutrition, 2018, 6, 1119-1127.	3.4	5
22	Proximate composition, provitamin A retention, and shelf life of extruded orange-fleshed sweet potato and bambara groundnut-based snacks. Journal of Food Processing and Preservation, 2018, 42, e13415.	2.0	12
23	The Effect of Selected Chemical Preservatives and Starter Cultures on the Sensory Characteristics and Shelf Life of Rice Injera. Journal of Bioprocessing & Biotechniques, 2018, 08, .	0.2	3
24	Traditional processing, composition, microbial quality and sensory characteristics of Eshabwe (ghee) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.8	3
25	Nutritional composition, quality, and shelf stability of processed Ruspolia nitidula (edible) Tj ETQq1 1 0.784314 rgBT /Overlock 1	3.4	51
26	Application of starter cultures in the production of Enturire â€“ a traditional sorghumâ€based alcoholic beverage. Food Science and Nutrition, 2017, 5, 609-616.	3.4	18
27	Production of organic flavor compounds by dominant lactic acid bacteria and yeasts from Obushera, a traditional sorghum malt fermented beverage. Food Science and Nutrition, 2017, 5, 702-712.	3.4	48
28	Optimization of extrusion conditions for the production of instant grain amaranthâ€based porridge flour. Food Science and Nutrition, 2017, 5, 1205-1214.	3.4	28
29	Effect of processing, packaging and storage-temperature based hurdles on the shelf stability of sautÃ©ed ready-to-eat Ruspolia nitidula. Journal of Insects As Food and Feed, 2016, 2, 245-253.	3.9	25
30	Effect of tamarind (Tamarindus indica L.) seed on antioxidant activity, phytocompounds, physicochemical characteristics, and sensory acceptability of enriched cookies and mango juice. Food Science and Nutrition, 2016, 4, 494-507.	3.4	28
31	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
32	The dominant microbial community associated with fermentation of Obushera (sorghum and millet) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 of Food Microbiology, 2012, 160, 1-10.	4.7	59
33	Influence of Cofermentation by Amylolytic Lactobacillus plantarum and Lactococcus lactis Strains on the Fermentation Process and Rheology of Sorghum Porridge. Applied and Environmental Microbiology, 2012, 78, 5220-5228.	3.1	12
34	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
35	Microbiological, physicoâ€chemical and sensorial quality of smallâ€scale produced stirred yoghurt on the market in Kampala city, Uganda. Nutrition and Food Science, 2010, 40, 409-418.	0.9	5
36	OBUSHERA: DESCRIPTIVE SENSORY PROFILING AND CONSUMER ACCEPTABILITY. Journal of Sensory Studies, 2010, 25, 190-214.	1.6	15

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37	Influence of Thermal Processing on Hydrolysis and Stability of Folate Poly-Î³-glutamates in Broccoli (Brassica oleracea var. italica), Carrot (Daucus carota) and Tomato (Lycopersicon) Tj ETQq1 1 0.784314 rgBT /Overlock	0.42	17