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List of Publications by Year in descending order

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840776 1058476 14 605 11 14 citations h-index g-index papers 14 14 14 881 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	A meta-analysis of pulse-protein extraction technologies: Impact on recovery and purity. Journal of Food Engineering, 2022, 327, 111048.	5.2	6
2	Microwave pretreatment and optimization of osmotic dehydration of wild blueberries using response surface methodology. Food Chemistry, 2018, 269, 300-310.	8.2	15
3	Changes in the textural and thermal properties of batter coated fried potato strips during post frying holding. Food and Bioproducts Processing, 2017, 102, 136-143.	3.6	34
4	Optimization of enzyme-catalyzed biodiesel production from crude tall oil using Taguchi method. Energy Conversion and Management, 2017, 154, 81-91.	9.2	73
5	Thermal and Rheological Properties of Crude Tall Oil for Use in Biodiesel Production. Processes, 2017, 5, 59.	2.8	8
6	Enzyme-catalyzed synthesis and kinetics of ultrasonic assisted methanolysis of waste lard for biodiesel production. Chemical Engineering Journal, 2016, 284, 158-165.	12.7	60
7	Recent trends of biodiesel production from animal fat wastes and associated production techniques. Renewable and Sustainable Energy Reviews, 2015, 45, 574-588.	16.4	256
8	Enzyme-catalyzed synthesis and kinetics of ultrasonic-assisted biodiesel production from waste tallow. Ultrasonics Sonochemistry, 2015, 27, 1-9.	8.2	50
9	Enzyme-Catalyzed Synthesis and Kinetics of Ultrasonic-Assisted Methanolysis of Waste Choice White Grease for Fatty Acid Methyl Ester Production. Energy & Samp; Fuels, 2015, 29, 6412-6421.	5.1	11
10	Rheological, Thermal, and Physicochemical Characterization of Animal Fat Wastes for use in Biodiesel Production. Energy Technology, 2014, 2, 634-642.	3.8	16
11	Determination of the iodine value and the free fatty acid content of waste animal fat blends using FT-NIR. Vibrational Spectroscopy, 2014, 72, 72-78.	2.2	30
12	Application of near-infrared spectroscopy to characterize binary blends of palm and canola oils. Industrial Crops and Products, 2014, 61, 472-478.	5.2	26
13	Effect of Carboxylmethyl Cellulose Coating and Osmotic Dehydration on Freeze Drying Kinetics of Apple Slices. Foods, 2013, 2, 170-182.	4.3	13
14	Thermophysical properties of Detarium microcarpum seed flour. LWT - Food Science and Technology, 2012, 47, 233-237.	5.2	7