

# Victor N Enujiugha

## List of Publications by Year in descending order

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Version: 2024-02-01

36  
papers

798  
citations

623188

14  
h-index

525886

27  
g-index

36  
all docs

36  
docs citations

36  
times ranked

782  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of nutrients and some anti-nutrients in lesser-known, underutilized oilseeds. <i>International Journal of Food Science and Technology</i> , 2003, 38, 525-528.	1.3	94
2	Probiotic potentials of cereal-based beverages. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 790-804.	5.4	68
3	Amino acid composition and antioxidant properties of <i>Moringa oleifera</i> seed protein isolate and enzymatic hydrolysates. <i>Heliyon</i> , 2018, 4, e00877.	1.4	68
4	Pigeon pea enzymatic protein hydrolysates and ultrafiltration peptide fractions as potential sources of antioxidant peptides: An in vitro study. <i>LWT - Food Science and Technology</i> , 2018, 97, 269-278.	2.5	64
5	In vitro digestibility, structural and functional properties of <i>Moringa oleifera</i> seed proteins. <i>Food Hydrocolloids</i> , 2020, 101, 105574.	5.6	59
6	Lipase activity in dormant seeds of the African oil bean ( <i>Pentaclethra macrophylla</i> Benth). <i>Food Chemistry</i> , 2004, 88, 405-410.	4.2	43
7	Influence of acetylation on physicochemical and morphological characteristics of pigeon pea starch. <i>Food Hydrocolloids</i> , 2020, 100, 105424.	5.6	43
8	Chemical and Functional Characteristics of Conophor Nut. <i>Pakistan Journal of Nutrition</i> , 2003, 2, 335-338.	0.2	42
9	Antioxidant properties, ACE/renin inhibitory activities of pigeon pea hydrolysates and effects on systolic blood pressure of spontaneously hypertensive rats. <i>Food Science and Nutrition</i> , 2018, 6, 1879-1889.	1.5	40
10	Nutrient Changes During the Fermentation of African Oil Bean ( <i>Pentaclethra macrophylla</i> Benth) Seeds. <i>Pakistan Journal of Nutrition</i> , 2003, 2, 320-323.	0.2	39
11	Development of value-added nutritious crackers with high antidiabetic properties from blends of <i>Acha</i> ( <i>Digitaria exilis</i> ) and blanched Pigeon pea ( <i>Cajanus cajan</i> ). <i>Food Science and Nutrition</i> , 2018, 6, 1791-1802.	1.5	30
12	In vitro antihypertensive and antioxidative properties of trypsin-derived <i>Moringa oleifera</i> seed globulin hydrolyzate and its membrane fractions. <i>Food Science and Nutrition</i> , 2019, 7, 132-138.	1.5	23
13	Effect of soy supplementation and its stage of inclusion on the quality of ogi – a fermented maize meal. <i>Food Chemistry</i> , 2005, 91, 651-657.	4.2	21
14	Purification and characterization of phytase from <i>Aspergillus fumigatus</i> Isolated from African Giant Snail ( <i>Achatina fulica</i> ). <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 17, 225-232.	1.5	21
15	Thermoase-hydrolysed pigeon pea protein and its membrane fractions possess in vitro bioactive properties (antioxidative, antihypertensive, and antidiabetic). <i>Journal of Food Biochemistry</i> , 2021, 45, e13429.	1.2	17
16	Supplementation of ogi, a maize-based infant weaning food, with African oil bean seed ( <i>Pentaclethra</i> )	0.9	13
17	Optimization and prediction of antioxidant properties of a tea-ginger extract. <i>Food Science and Nutrition</i> , 2015, 3, 443-452.	1.5	12
18	Bacterial ecology and rheological parameters of multigrain gluten-free sourdoughs. <i>LWT - Food Science and Technology</i> , 2018, 96, 344-349.	2.5	11

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19	In vitro antihypertensive and antioxidative properties of alcalase-derived Moringa oleifera seed globulin hydrolysate and its membrane fractions. Journal of Food Processing and Preservation, 2019, 43, e13862.	0.9	11
20	α-Amylases in raw and fermented African oil bean seeds ( Pentaclethra macrophylla benth). European Food Research and Technology, 2002, 214, 497-500.	1.6	10
21	The Effect of γ-Irradiation and Cooking on the Amino Acid Profile of African Oil Bean Seed (P) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 622 T	0.9	9
22	Fatty acid profile of gamma-irradiated and cooked African oil bean seed (<i>Pentaclethra) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T	1.5	8
23	Technological Properties of Acetylated Pigeon Pea Starch and Its Stabilized Set-Type Yoghurt. Foods, 2020, 9, 957.	1.9	8
24	Antioxidative potentials and chromatographic analysis of beverages from blends of gluten-free acha (Digitaria exilis) and tigernut (Cyperus esculentus) extracts. Journal of Food Measurement and Characterization, 2017, 11, 2094-2101.	1.6	7
25	Changes in Nutrient Composition, Antioxidant Properties, and Enzymes Activities of Snake Tomato (Trichosanthes cucumerina) during Ripening. Preventive Nutrition and Food Science, 2016, 21, 90-96.	0.7	7
26	Enhancing Sensory Perception of Plant Based Nutraceutical Drinks by Combining Plants from Different Sources :A Preliminary Study of Tea and Ginger Blend. Preventive Nutrition and Food Science, 2017, 22, 372-375.	0.7	6
27	Application of RSM and Multivariate Statistics in Predicting Antioxidant Property of Ethanolic Extracts of Tea-Ginger Blend. European Journal of Medicinal Plants, 2015, 6, 200-211.	0.5	5
28	Combination of Antioxidants from Different Sources Could Offer Synergistic Benefits: A Case Study of Tea and Ginger Blend. Natural Product Communications, 2015, 10, 1829-32.	0.2	5
29	Multiresponse Optimization and Prediction of Antioxidant Properties of Aqueous Ginger Extract. Preventive Nutrition and Food Science, 2016, 21, 355-360.	0.7	4
30	How consumers estimate the size and appeal of flexible packaging. Food Quality and Preference, 2015, 39, 236-240.	2.3	3
31	Modelling and prediction of selected antioxidant properties of ethanolic ginger extract. Journal of Food Measurement and Characterization, 2018, 12, 1413-1419.	1.6	2
32	Modelling and prediction of antioxidant properties of tea (Camellia sinensis (L.) Kuntze) leaf. Scientific African, 2020, 8, e00455.	0.7	2
33	IMPROVING AGRICULTURAL PRODUCTIVITY THROUGH INCREASED LOCAL BIODIVERSITY EXPLOITATION AND FOOD COMPOSITION DATABASE MANAGEMENT. Journal of Biodiversity Bioprospecting and Development, 2017, 04, .	0.4	1
34	Evaluation of Antioxidant Properties of Tea, Ginger, and Their Blends. Journal of Culinary Science and Technology, 2023, 21, 592-605.	0.6	1
35	Amino acid composition, mineral profile, free radical scavenging ability, and carbohydrase inhibitory properties of <i>Moringa oleifera</i> seed globulin, hydrolysates, and membrane fractions. Journal of Food Biochemistry, 2022, , e14131.	1.2	1
36	Calcium Chloride Efficacy on Physicochemical Properties and Microbial Count of Chrysophyllum albidum- Linn Fruit during Storage. Turkish Journal of Agriculture: Food Science and Technology, 2022, 10, 235-243.	0.1	0