

Victor N Enujiugha

List of Publications by Year in descending order

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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 Antioxidant Properties of Tea, Ginger, and Their Blends. <i>Journal of Culinary Science and Technology</i> , 2023, 21, 592-605.	0.6	1
2	Amino acid composition, mineral profile, free radical scavenging ability, and carbohydrase inhibitory properties of <i>Moringa oleifera</i> seed globulin, hydrolysates, and membrane fractions. <i>Journal of Food Biochemistry</i> , 2022, , e14131.	1.2	1
3	Calcium Chloride Efficacy on Physicochemical Properties and Microbial Count of <i>Chrysophyllum albidum</i> - Linn Fruit during Storage. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2022, 10, 235-243.	0.1	0
4	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
5	Influence of acetylation on physicochemical and morphological characteristics of pigeon pea starch. <i>Food Hydrocolloids</i> , 2020, 100, 105424.	5.6	43
6	In vitro digestibility, structural and functional properties of <i>Moringa oleifera</i> seed proteins. <i>Food Hydrocolloids</i> , 2020, 101, 105574.	5.6	59
7	Technological Properties of Acetylated Pigeon Pea Starch and Its Stabilized Set-Type Yoghurt. <i>Foods</i> , 2020, 9, 957.	1.9	8
8	Modelling and prediction of antioxidant properties of tea (<i>Camellia sinensis</i> (L.) Kuntze) leaf. <i>Scientific African</i> , 2020, 8, e00455.	0.7	2
9	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
10	In vitro antihypertensive and antioxidative properties of alcalase-derived <i>Moringa oleifera</i> seed globulin hydrolyzate and its membrane fractions. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13862.	0.9	11
11	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
12	Modelling and prediction of selected antioxidant properties of ethanolic ginger extract. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1413-1419.	1.6	2
13	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
14	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
15	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
16	Bacterial ecology and rheological parameters of multigrain gluten-free sourdoughs. <i>LWT - Food Science and Technology</i> , 2018, 96, 344-349.	2.5	11
17	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
18	Probiotic potentials of cereal-based beverages. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 790-804.	5.4	68

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19	Antioxidative potentials and chromatographic analysis of beverages from blends of gluten-free acha (<i>Digitaria exilis</i>) and tigernut (<i>Cyperus esculentus</i>) extracts. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 2094-2101.	1.6	7
20	Enhancing Sensory Perception of Plant Based Nutraceutical Drinks by Combining Plants from Different Sources :A Preliminary Study of Tea and Ginger Blend. <i>Preventive Nutrition and Food Science</i> , 2017, 22, 372-375.	0.7	6
21	IMPROVING AGRICULTURAL PRODUCTIVITY THROUGH INCREASED LOCAL BIODIVERSITY EXPLOITATION AND FOOD COMPOSITION DATABASE MANAGEMENT. <i>Journal of Biodiversity Bioprospecting and Development</i> , 2017, 04, .	0.4	1
22	Changes in Nutrient Composition, Antioxidant Properties, and Enzymes Activities of Snake Tomato (<i>Trichosanthes cucumerina</i>) during Ripening. <i>Preventive Nutrition and Food Science</i> , 2016, 21, 90-96.	0.7	7
23	Multiresponse Optimization and Prediction of Antioxidant Properties of Aqueous Ginger Extract. <i>Preventive Nutrition and Food Science</i> , 2016, 21, 355-360.	0.7	4
24	Optimization and prediction of antioxidant properties of a tea&ginger extract. <i>Food Science and Nutrition</i> , 2015, 3, 443-452.	1.5	12
25	How consumers estimate the size and appeal of flexible packaging. <i>Food Quality and Preference</i> , 2015, 39, 236-240.	2.3	3
26	Application of RSM and Multivariate Statistics in Predicting Antioxidant Property of Ethanolic Extracts of Tea-Ginger Blend. <i>European Journal of Medicinal Plants</i> , 2015, 6, 200-211.	0.5	5
27	Combination of Antioxidants from Different Sources Could Offer Synergistic Benefits: A Case Study of Tea and Ginger Blend. <i>Natural Product Communications</i> , 2015, 10, 1829-32.	0.2	5
28	Fatty acid profile of gamma&irradiated and cooked African oil bean seed (<i>Pentaclethra</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 T	1.5	8
29	The Effect of ¹³ Irradiation and Cooking on the Amino Acid Profile of African Oil Bean Seed (P) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 382 T	0.9	9
30	Supplementation of ogi, a maize-based infant weaning food, with African oil bean seed (<i>Pentaclethra</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 T	0.9	13
31	Effect of soy supplementation and its stage of inclusion on the quality of ogi &a a fermented maize meal. <i>Food Chemistry</i> , 2005, 91, 651-657.	4.2	21
32	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
33	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
34	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
35	Chemical and Functional Characteristics of Conophor Nut. <i>Pakistan Journal of Nutrition</i> , 2003, 2, 335-338.	0.2	42
36	α -Amylases in raw and fermented African oil bean seeds (<i>Pentaclethra macrophylla</i> benth). <i>European Food Research and Technology</i> , 2002, 214, 497-500.	1.6	10