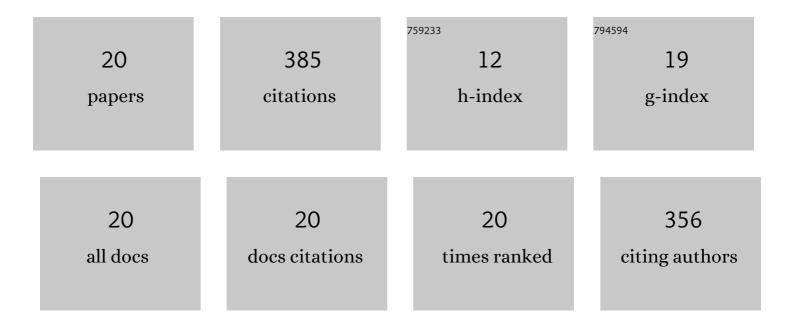
Ajibola Oyedeji

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Fermentation of Cereals and Legumes: Impact on Nutritional Constituents and Nutrient Bioavailability. Fermentation, 2022, 8, 63.	3.0	51

A review on the physicochemical properties and potential food applications of cowpea ($\langle i \rangle$ Vigna) Tj ETQq0 0 0 rgBT $_{2.7}^{10}$ Verlock 10 Tf 50

3	A review on novel nonâ€thermal food processing techniques for mycotoxin reduction. International Journal of Food Science and Technology, 2021, 56, 13-27.	2.7	45
4	Metabolomic approaches for the determination of metabolites from pathogenic microorganisms: A review. Food Research International, 2021, 140, 110042.	6.2	35
5	The antimicrobial activity of two phenolic acids against foodborne Escherichia coli and Listeria monocytogenes and their effectiveness in a meat system. Italian Journal of Food Science, 2021, 33, 39-45.	2.9	17
6	Physical properties and water absorption kinetics of three varieties of Mucuna beans. Scientific Reports, 2021, 11, 5450.	3.3	7
7	Infrared heating under optimized conditions enhanced the pasting and swelling behaviour of cowpea starch. International Journal of Biological Macromolecules, 2021, 184, 678-688.	7.5	17
8	Synergistic effect of hydrothermal and additive treatments on structural and functional characteristics of cassava starch. Journal of Food Processing and Preservation, 2021, 45, e15904.	2.0	3
9	Changes in structural and functional characteristics of cassava flour by additive complexations stimulated by hydrothermal conditions. Food Bioscience, 2021, 43, 101289.	4.4	5
10	Metabolite data of germinated Bambara groundnut flour and starch extracted with two different solvents. Data in Brief, 2021, 38, 107288.	1.0	7
11	Kinetics of Phenolic Compounds Modification during Maize Flour Fermentation. Molecules, 2021, 26, 6702.	3.8	14
11		3.8 2.9	14 2
	6702. Chemical, functional, pasting and sensory properties of custard from refrigerated cassava root.		
12	6702. Chemical, functional, pasting and sensory properties of custard from refrigerated cassava root. British Food Journal, 2020, 123, 509-519. Bread-making potential of heat-moisture treated cassava flour-additive complexes. LWT - Food Science	2.9	2
12 13	 6702. Chemical, functional, pasting and sensory properties of custard from refrigerated cassava root. British Food Journal, 2020, 123, 509-519. Bread-making potential of heat-moisture treated cassava flour-additive complexes. LWT - Food Science and Technology, 2020, 130, 109477. Chemical and physicochemical properties of fermented flour from refrigerated cassava root and 	2.9 5.2	2
12 13 14	 6702. Chemical, functional, pasting and sensory properties of custard from refrigerated cassava root. British Food Journal, 2020, 123, 509-519. Bread-making potential of heat-moisture treated cassava flour-additive complexes. LWT - Food Science and Technology, 2020, 130, 109477. Chemical and physicochemical properties of fermented flour from refrigerated cassava root and sensory properties of its cooked paste. Journal of Food Processing and Preservation, 2020, 44, e14684. Metabolite profile of whole grain ting (a Southern African fermented product) obtained using two 	2.9 5.2 2.0	2 14 6
12 13 14 15	 6702. Chemical, functional, pasting and sensory properties of custard from refrigerated cassava root. British Food Journal, 2020, 123, 509-519. Bread-making potential of heat-moisture treated cassava flour-additive complexes. LWT - Food Science and Technology, 2020, 130, 109477. Chemical and physicochemical properties of fermented flour from refrigerated cassava root and sensory properties of its cooked paste. Journal of Food Processing and Preservation, 2020, 44, e14684. Metabolite profile of whole grain ting (a Southern African fermented product) obtained using two strains of Lactobacillus fermentum. Journal of Cereal Science, 2020, 95, 103042. Structural and functional characteristics of optimised dry-heat-moisture treated cassava flour and 	2.9 5.2 2.0 3.7	2 14 6 25

#	Article	IF	CITATIONS
19	Food safety knowledge and microbiological hygiene of households in selected areas of Kwa-Zulu Natal, South Africa. Italian Journal of Food Safety, 2018, 7, 6887.	0.8	11
20	Potential for enhanced soy storage protein breakdown and allergen reduction in soy-based foods produced with optimized sprouted soybeans. LWT - Food Science and Technology, 2018, 98, 540-545.	5.2	14