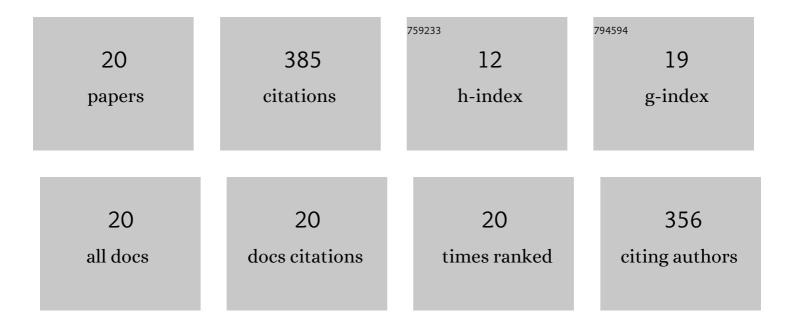
## Ajibola Oyedeji

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3307060/publications.pdf Version: 2024-02-01



#	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	<ul> <li>6702.</li> <li>Chemical, functional, pasting and sensory properties of custard from refrigerated cassava root. British Food Journal, 2020, 123, 509-519.</li> <li>Bread-making potential of heat-moisture treated cassava flour-additive complexes. LWT - Food Science and Technology, 2020, 130, 109477.</li> <li>Chemical and physicochemical properties of fermented flour from refrigerated cassava root and</li> </ul>	<b>2.9</b> 5.2	2
12 13 14	<ul> <li>6702.</li> <li>Chemical, functional, pasting and sensory properties of custard from refrigerated cassava root. British Food Journal, 2020, 123, 509-519.</li> <li>Bread-making potential of heat-moisture treated cassava flour-additive complexes. LWT - Food Science and Technology, 2020, 130, 109477.</li> <li>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.</li> <li>Metabolite profile of whole grain ting (a Southern African fermented product) obtained using two</li> </ul>	2.9 5.2 2.0	2 14 6
12 13 14 15	<ul> <li>6702.</li> <li>Chemical, functional, pasting and sensory properties of custard from refrigerated cassava root. British Food Journal, 2020, 123, 509-519.</li> <li>Bread-making potential of heat-moisture treated cassava flour-additive complexes. LWT - Food Science and Technology, 2020, 130, 109477.</li> <li>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.</li> <li>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.</li> <li>Structural and functional characteristics of optimised dry-heat-moisture treated cassava flour and</li> </ul>	2.9 5.2 2.0 3.7	2 14 6 25

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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