

# Ajibola Oyedeji

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

385  
citations

759233

12  
h-index

794594

19  
g-index

20  
all docs

20  
docs citations

20  
times ranked

356  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fermentation of Cereals and Legumes: Impact on Nutritional Constituents and Nutrient Bioavailability. <i>Fermentation</i> , 2022, 8, 63.	3.0	51
2	A review on the physicochemical properties and potential food applications of cowpea ( <i>Vigna</i> ) Tj ETQq0 0 0 rgBT JOverlock 10 Tf 50	2.7	18
3	A review on novel non-thermal food processing techniques for mycotoxin reduction. <i>International Journal of Food Science and Technology</i> , 2021, 56, 13-27.	2.7	45
4	Metabolomic approaches for the determination of metabolites from pathogenic microorganisms: A review. <i>Food Research International</i> , 2021, 140, 110042.	6.2	35
5	The antimicrobial activity of two phenolic acids against foodborne <i>Escherichia coli</i> and <i>Listeria monocytogenes</i> and their effectiveness in a meat system. <i>Italian Journal of Food Science</i> , 2021, 33, 39-45.	2.9	17
6	Physical properties and water absorption kinetics of three varieties of <i>Mucuna</i> beans. <i>Scientific Reports</i> , 2021, 11, 5450.	3.3	7
7	Infrared heating under optimized conditions enhanced the pasting and swelling behaviour of cowpea starch. <i>International Journal of Biological Macromolecules</i> , 2021, 184, 678-688.	7.5	17
8	Synergistic effect of hydrothermal and additive treatments on structural and functional characteristics of cassava starch. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15904.	2.0	3
9	Changes in structural and functional characteristics of cassava flour by additive complexations stimulated by hydrothermal conditions. <i>Food Bioscience</i> , 2021, 43, 101289.	4.4	5
10	Metabolite data of germinated Bambara groundnut flour and starch extracted with two different solvents. <i>Data in Brief</i> , 2021, 38, 107288.	1.0	7
11	Kinetics of Phenolic Compounds Modification during Maize Flour Fermentation. <i>Molecules</i> , 2021, 26, 6702.	3.8	14
12	Chemical, functional, pasting and sensory properties of custard from refrigerated cassava root. <i>British Food Journal</i> , 2020, 123, 509-519.	2.9	2
13	Bread-making potential of heat-moisture treated cassava flour-additive complexes. <i>LWT - Food Science and Technology</i> , 2020, 130, 109477.	5.2	14
14	Chemical and physicochemical properties of fermented flour from refrigerated cassava root and sensory properties of its cooked paste. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14684.	2.0	6
15	Metabolite profile of whole grain ting (a Southern African fermented product) obtained using two strains of <i>Lactobacillus fermentum</i> . <i>Journal of Cereal Science</i> , 2020, 95, 103042.	3.7	25
16	Structural and functional characteristics of optimised dry-heat-moisture treated cassava flour and starch. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 1219-1227.	7.5	39
17	Impact of steam-heat-moisture treatment on structural and functional properties of cassava flour and starch. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 1056-1064.	7.5	31
18	Improvement of some quality attributes of soymilk through optimization of selected soybean sprouting parameters using response surface methodology. <i>CYTA - Journal of Food</i> , 2018, 16, 230-237.	1.9	24

#	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