

# Smith G Nkhata

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3323126/publications.pdf>

Version: 2024-02-01

11  
papers

526  
citations

1478280

6  
h-index

1281743

11  
g-index

13  
all docs

13  
docs citations

13  
times ranked

619  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fermentation and germination improve nutritional value of cereals and legumes through activation of endogenous enzymes. <i>Food Science and Nutrition</i> , 2018, 6, 2446-2458.	1.5	387
2	Extrusion and nixtamalization conditions influence the magnitude of change in the nutrients and bioactive components of cereals and legumes. <i>Food Science and Nutrition</i> , 2020, 8, 1753-1765.	1.5	40
3	Polyphenolic inhibition of enterocytic starch digestion enzymes and glucose transporters for managing type 2 diabetes may be reduced in food systems. <i>Heliyon</i> , 2021, 7, e06245.	1.4	32
4	Assessment of oxygen sequestration on effectiveness of Purdue Improved Crop Storage (PICS) bags in reducing carotenoid degradation during post-harvest storage of two biofortified orange maize genotypes. <i>Journal of Cereal Science</i> , 2019, 87, 68-77.	1.8	15
5	Biofortification of maize and sweetpotatoes with provitamin A carotenoids and implication on eradicating vitamin A deficiency in developing countries. <i>Journal of Agriculture and Food Research</i> , 2020, 2, 100068.	1.2	15
6	Total color change ( $\Delta E^*$ ) is a poor estimator of total carotenoids lost during post-harvest storage of biofortified maize grains. <i>Heliyon</i> , 2020, 6, e05173.	1.4	13
7	Nutritional Changes During Biofortified Maize Fermentation (Steeping) for Ogi Production. <i>FASEB Journal</i> , 2017, 31, 32.4.	0.2	7
8	SARS-CoV 2 (Covid-19) Heterogeneous Mortality Rates across Countries May Be Partly Explained by Life Expectancy, Calorie Intake, and Prevalence of Diabetes.. <i>Human Ecology</i> , 2020, 48, 633-638.	0.7	6
9	Determination of preservative residues and microbial contents of commercial Chinese duck neck meat. <i>CYTA - Journal of Food</i> , 2017, 15, 357-360.	0.9	5
10	Steeping of Biofortified Orange Maize Genotypes for Ogi Production Modifies Pasting Properties and Carotenoid Stability. <i>Agronomy</i> , 2019, 9, 771.	1.3	4
11	Storage of biofortified maize in Purdue Improved Crop Storage (PICS) bags reduces disulfide linkage-driven decrease in porridge viscosity. <i>LWT - Food Science and Technology</i> , 2021, 136, 110262.	2.5	1