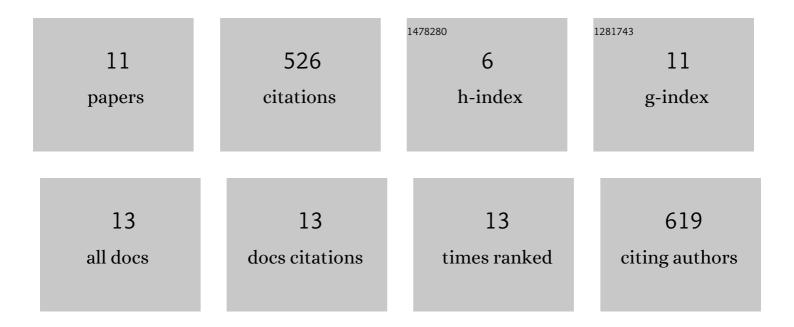
Smith G Nkhata

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3323126/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Fermentation and germination improve nutritional value of cereals and legumes through activation of endogenous enzymes. Food Science and Nutrition, 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. Food Science and Nutrition, 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. Heliyon, 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. Journal of Cereal Science, 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. Journal of Agriculture and Food Research, 2020, 2, 100068.	1.2	15
6	Total color change (ΔEâ^—) is a poor estimator of total carotenoids lost during post-harvest storage of biofortified maize grains. Heliyon, 2020, 6, e05173.	1.4	13
7	Nutritional Changes During Biofortified Maize Fermentation (Steeping) for Ogi Production. FASEB Journal, 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 Human Ecology, 2020, 48, 633-638.	0.7	6
9	Determination of preservative residues and microbial contents of commercial Chinese duck neck meat. CYTA - Journal of Food, 2017, 15, 357-360.	0.9	5
10	Steeping of Biofortified Orange Maize Genotypes for Ogi Production Modifies Pasting Properties and Carotenoid Stability. Agronomy, 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. LWT - Food Science and Technology, 2021, 136, 110262.	2.5	1