

Abiodun Victor Ikujenlola

List of Publications by Year in descending order

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Version: 2024-02-01

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2258059

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citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical and Sensory Properties of Probioticated Drinks from Blends of African Yam Bean, Soybean and Coconut Milk Analogues. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2019, 23, 147-156.	0.4	8
2	Effect of processing on the heavy metal contents of <i>Sarotherodon galilaeus</i> , <i>Tilapia zillii</i> , and <i>Clarias gariepinus</i> from two water bodies in Osun State, Nigeria. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13493.	2.0	5
3	Nutritional status and feeding habits of females in public and private Universities in Osun state, Southwestern, Nigeria. <i>Heliyon</i> , 2020, 6, e05023.	3.2	4
4	Physico-chemical and sensory properties of <i>pupuru</i> and <i>pupuru</i> analogues from co-fermented cassava (<i>Manihot esculenta</i> Crantz) and breadfruit (<i>Artocarpus altilis</i>) blends. <i>Acta Universitatis Sapientiae: Alimentaria</i> , 2020, 13, 32-50.	0.4	2
5	Nutrients, antinutrients and amino acids profile of malted quality protein maize (<i>Zea Mays</i> L.) based ready-to-eat breakfast cereal fortified with vegetable biomaterials. <i>Croatian Journal of Food Science and Technology</i> , 2020, 12, 258-267.	0.3	2
6	Functional and pasting characteristics of <i>pupuru</i> and <i>pupuru</i> analogues from cassava (<i>Manihot esculenta</i>) and breadfruit (<i>Artocarpus altilis</i>) blends. <i>Acta Universitatis Sapientiae: Alimentaria</i> , 2020, 13, 51-68.	0.4	1
7	Quality protein maize (<i>Zea mays</i> L.) fortified with vegetable biomaterials based breakfast cereal. <i>Hrvatski Časopis Za Prehrambenu Tehnologiju Biotehnologiju I Nutricionizam</i> , 2021, 16, 54-63.	0.2	0