

Victor B Anihouvi

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

297
citations

840776

11
h-index

888059

17
g-index

22
all docs

22
docs citations

22
times ranked

313
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality characteristics of Lanhouin: A traditional processed fermented fish product in the Republic of Benin. <i>African Journal of Food, Agriculture, Nutrition and Development</i> , 2006, 6, 1.	0.2	109
2	Insight about methods used for polycyclic aromatic hydrocarbons reduction in smoked or grilled fishery and meat products for future re-engineering: A systematic review. <i>Food and Chemical Toxicology</i> , 2020, 141, 111372.	3.6	23
3	Development of an Analytical Method for the Simultaneous Measurement of 10 Biogenic Amines in Meat: Application to Beninese Grilled Pork Samples. <i>Food Analytical Methods</i> , 2019, 12, 2392-2400.	2.6	18
4	Contamination of smoked fish and smoked-dried fish with polycyclic aromatic hydrocarbons and biogenic amines and risk assessment for the Beninese consumers. <i>Food Control</i> , 2021, 126, 108089.	5.5	18
5	Chemical hazards in smoked meat and fish. <i>Food Science and Nutrition</i> , 2021, 9, 6903-6922.	3.4	18
6	Processing methods, preservation practices and quality attributes of smoked and smoked-dried fishes consumed in Benin. <i>Cogent Food and Agriculture</i> , 2019, 5, 1641255.	1.4	15
7	Microbiological characteristics of smoked and smoked-dried fish processed in Benin. <i>Food Science and Nutrition</i> , 2019, 7, 1821-1827.	3.4	14
8	Performances of the barrel kiln used in cottage industry for fish processing and effects on physicochemical characteristics and safety of smoked fish products. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 851-861.	3.5	14
9	Polycyclic aromatic hydrocarbons contamination of traditionally grilled pork marketed in South Benin and health risk assessment for the Beninese consumer. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 742-752.	2.3	13
10	Mold infestation and aflatoxins production in traditionally processed spices and aromatic herbs powder mostly used in West Africa. <i>Food Science and Nutrition</i> , 2018, 6, 541-548.	3.4	12
11	Production, consumption, and quality attributes of Akpan - a yoghurt-like cereal product from West Africa. <i>Food Chain</i> , 2012, 2, 207-220.	0.4	12
12	Effect of fuel and kiln type on the polycyclic aromatic hydrocarbon (PAH) levels in smoked shrimp, a Beninese food condiment. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 1-7.	2.3	9
13	Consumption and physicochemical characteristics of smoked and smoked-dried fish commonly produced in South Benin and contribution to recommended nutrient intakes. <i>Food Science and Nutrition</i> , 2020, 8, 4822-4830.	3.4	6
14	Microbial contamination associated with the processing of grilled pork, a ready-to-eat street food in Benin. <i>Journal of Food Safety</i> , 2020, 40, e12731.	2.3	4
15	Thermal and technological performances of traditional grills used in cottage industry and effects on physicochemical characteristics of grilled pork. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14562.	2.0	3
16	Sensory Profiling of Meat and Fish Products Obtained by Traditional Grilling, Smoking and Smoking-drying Processes. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 378-391.	1.4	2
17	Indigenous practices and quality perception in the production of <i>kilichi</i> , a grilled dried meat in Niger. <i>Food Chain</i> , 2019, 8, 1-17.	0.4	2
18	Assessment of the physicochemical characteristics, chemical and microbiological safety of two types of <i>kilichi</i> , a grilled meat produced in Niger. <i>Food Science and Nutrition</i> , 2019, 7, 3293-3301.	3.4	1

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19	Physico-chemical and Microbiological Changes during the Traditional Processing of King Fish (<i>Scomberomorus tritor</i>) into Lanhouin. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 549-560.	1.4	1
20	Technological performance and effects of traditional grilling on the physicochemical characteristics and polycyclic aromatic hydrocarbon contamination of <i>kilichi</i> , a grilled meat produced in Niger. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15627.	2.0	1
21	Bacterial diversity of smoked and smoked-dried fish from West Africa: A metagenomic approach. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15919.	2.0	1
22	Steam precooking, an effective pretreatment to reduce contamination with polycyclic aromatic hydrocarbons in traditionally smoked shrimp. <i>Journal of Food Science and Technology</i> , 2021, 58, 4646-4653.	2.8	1