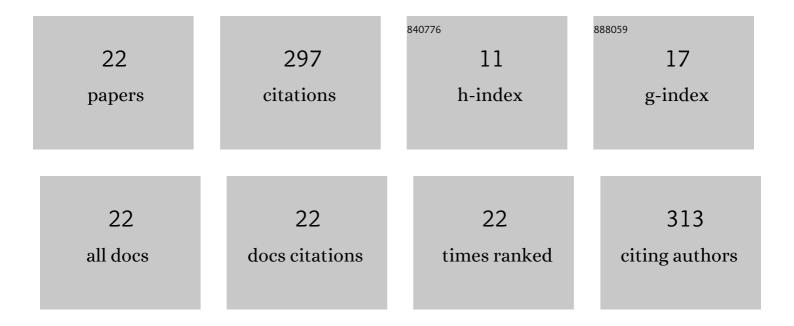
Victor B Anihouvi

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Performances of the barrel kiln used in cottage industry for fish processing and effects on physicochemical characteristics and safety of smoked fish products. Journal of the Science of Food and Agriculture, 2022, 102, 851-861.	3.5	14
2	Sensory Profiling of Meat and Fish Products Obtained by Traditional Grilling, Smoking and Smoking-drying Processes. Journal of Aquatic Food Product Technology, 2021, 30, 378-391.	1.4	2
3	Physico-chemical and Microbiological Changes during the Traditional Processing of King Fish (Scomberomorus tritor) into Lanhouin. Journal of Aquatic Food Product Technology, 2021, 30, 549-560.	1.4	1
4	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. Journal of Food Processing and Preservation, 2021, 45, e15627.	2.0	1
5	Contamination of smoked fish and smoked-dried fish with polycyclic aromatic hydrocarbons and biogenic amines and risk assessment for the Beninese consumers. Food Control, 2021, 126, 108089.	5.5	18
6	Bacterial diversity of smoked and smokedâ€dried fish from West Africa: A metagenomic approach. Journal of Food Processing and Preservation, 2021, 45, e15919.	2.0	1
7	Steam precooking, an effective pretreatment to reduce contamination with polycyclic aromatic hydrocarbons in traditionally smoked shrimp. Journal of Food Science and Technology, 2021, 58, 4646-4653.	2.8	1
8	Chemical hazards in smoked meat and fish. Food Science and Nutrition, 2021, 9, 6903-6922.	3.4	18
9	Microbial contamination associated with the processing of grilled pork, a readyâ€ŧoâ€eat street food in Benin. Journal of Food Safety, 2020, 40, e12731.	2.3	4
10	Consumption and physicoâ€chemical characteristics of smoked and smokedâ€dried fish commonly produced in South Benin and contribution to recommended nutrient intakes. Food Science and Nutrition, 2020, 8, 4822-4830.	3.4	6
11	Thermal and technological performances of traditional grills used in cottage industry and effects on physicochemical characteristics of grilled pork. Journal of Food Processing and Preservation, 2020, 44, e14562.	2.0	3
12	Polycyclic aromatic hydrocarbons contamination of traditionally grilled pork marketed in South Benin and health risk assessment for the Beninese consumer. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 742-752.	2.3	13
13	Insight about methods used for polycyclic aromatic hydrocarbons reduction in smoked or grilled fishery and meat products for future re-engineering: A systematic review. Food and Chemical Toxicology, 2020, 141, 111372.	3.6	23
14	Development of an Analytical Method for the Simultaneous Measurement of 10 Biogenic Amines in Meat: Application to Beninese Grilled Pork Samples. Food Analytical Methods, 2019, 12, 2392-2400.	2.6	18
15	Assessment of the physicochemical characteristics, chemical and microbiological safety of two types of <i>kilichi</i> , a grilled meat produced in Niger. Food Science and Nutrition, 2019, 7, 3293-3301.	3.4	1
16	Processing methods, preservation practices and quality attributes of smoked and smoked-dried fishes consumed in Benin. Cogent Food and Agriculture, 2019, 5, 1641255.	1.4	15
17	Microbiological characteristics of smoked and smoked–dried fish processed in Benin. Food Science and Nutrition, 2019, 7, 1821-1827.	3.4	14
18	Indigenous practices and quality perception in the production of <i>kilichi</i> , a grilled dried meat in Niger. Food Chain, 2019, 8, 1-17.	0.4	2

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#	Article	IF	CITATIONS
19	Mold infestation and aflatoxins production in traditionally processed spices and aromatic herbs powder mostly used in West Africa. Food Science and Nutrition, 2018, 6, 541-548.	3.4	12
20	Effect of fuel and kiln type on the polycyclic aromatic hydrocarbon (PAH) levels in smoked shrimp, a Beninese food condiment. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1-7.	2.3	9
21	Production, consumption, and quality attributes of Akpan - a yoghurt-like cereal product from West Africa. Food Chain, 2012, 2, 207-220.	0.4	12
22	Quality characteristics of Lanhouin: A traditional processed fermented fish product in the Republic of Benin. African Journal of Food, Agriculture, Nutrition and Development, 2006, 6, 1.	0.2	109