

Babatunde T Olawoye

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

268
citations

840776

11
h-index

940533

16
g-index

26
all docs

26
docs citations

26
times ranked

199
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of different treatments on <i>in vitro</i> protein digestibility, antinutrients, antioxidant properties and mineral composition of <i>Amaranthus viridis</i> seed. Cogent Food and Agriculture, 2017, 3, 1296402.	1.4	37
2	Characterization and antioxidant evaluation of phenolic compounds extracted from the protein concentrate and protein isolate produced from pawpaw (<i>Carica papaya</i> Linn.) seeds. International Journal of Food Properties, 2017, 20, 2423-2436.	3.0	27
3	<i>Vernonia amygdalina</i> : An Underutilized Vegetable with Nutraceutical Potentials – A Review. Turkish Journal of Agriculture: Food Science and Technology, 2016, 4, 763.	0.3	22
4	Recent Trends in the Formulation of Gluten-Free Sorghum Products. Journal of Culinary Science and Technology, 2018, 16, 311-325.	1.4	21
5	Gluten-free cookies with low glycemic index and glycemic load: optimization of the process variables via response surface methodology and artificial neural network. Heliyon, 2020, 6, e05117.	3.2	21
6	Digestion kinetics of native and modified cardaba banana starch: A biphasic approach. International Journal of Biological Macromolecules, 2020, 154, 31-38.	7.5	20
7	Influence of processing on the physiochemical, functional and pasting properties of Nigerian <i>Amaranthus viridis</i> seed flour: a multivariate analysis approach. SN Applied Sciences, 2020, 2, 1.	2.9	16
8	Understanding how different modification processes affect the physiochemical, functional, thermal, morphological structures and digestibility of cardaba banana starch. International Journal of Biological Macromolecules, 2022, 201, 158-172.	7.5	16
9	Modelling of thin-layer drying characteristic of unripe Cardaba banana (<i>Musa ABB</i>) slices. Cogent Food and Agriculture, 2017, 3, 1290013.	1.4	14
10	Sensory profiling and mapping of gluten-free cookies made from blends Cardaba banana flour and starch. Journal of Food Processing and Preservation, 2020, 44, e14643.	2.0	14
11	Nutraceutical and Antioxidant Properties of the Seeds, Leaves and Fruits of <i>Carica papaya</i> : Potential Relevance to Humans Diet, the Food Industry and the Pharmaceutical Industry - A Review. Turkish Journal of Agriculture: Food Science and Technology, 2016, 4, 1039.	0.3	13
12	Economic Evaluation of Cookie made from blend of Brewers' Spent Grain (BSG), Groundnut cake and Sorghum Flour. Open Agriculture, 2017, 2, 401-410.	1.7	11
13	Metabolome modulatory effects of <i>Kigelia africana</i> (Lam.) Benth. fruit extracts on oxidative stress, hyperlipidaemic biomarkers in STZ-induced diabetic rats and antidiabetic effects in 3T3 L1 adipocytes. Journal of Pharmacy and Pharmacology, 2020, 72, 1798-1811.	2.4	9
14	Improving the resistant starch in succinate anhydride-modified cardaba banana starch: A chemometrics approach. Journal of Food Processing and Preservation, 2020, 44, e14686.	2.0	7
15	UHPLC/GC-TOF-MS metabolomics, MTT assay, and molecular docking studies reveal physostigmine as a new anticancer agent from the ethyl acetate and butanol fractions of <i>Kigelia africana</i> (Lam.) Benth. fruit extracts. Biomedical Chromatography, 2021, 35, e4979.	1.7	5
16	Succinylation improves the slowly digestible starch fraction of cardaba banana starch. A process parameter optimization study. Artificial Intelligence in Agriculture, 2020, 4, 219-228.	6.0	4
17	Metabolite fingerprinting of ethyl acetate fraction of <i>Kigelia africana</i> fruit extracts: A comparison of chemical composition using GC-MS, GC-TOF-MS and UHPLC-TOF-MS/MS. Chemical Data Collections, 2021, 31, 100623.	2.3	3
18	Changes in Total Phenolic and Protein Contents during Production of Protein Isolates from <i>Carica papaya</i> (Pawpaw) Seeds. Turkish Journal of Agriculture: Food Science and Technology, 2016, 4, 1006.	0.3	3

#	ARTICLE	IF	CITATIONS
19	Celiac Disease Management through Gluten-Free Diets. , 0, , .		2
20	Evaluation of sugar and free amino acid during fermentation of ogi from maize, acha and sorghum. Food Science and Applied Biotechnology, 2021, 4, 111.	0.6	1
21	Economic Studies on the Production of Fruit Juice from a Locally Sourced Fruit â€”African Star Appleâ€™. Turkish Journal of Agriculture: Food Science and Technology, 2016, 4, 438.	0.3	1
22	Cereal Grain: A Vehicle for Improved Healthy Living. , 0, , .		0
23	Modeling of the Cracking Efficiency of Tenera Cultivar Palm Nuts Using Comparative Analysis Between Artificial Neural Network and Response Surface Methodology. Agricultural Research, 0, , 1.	1.7	0
24	Modelling and Optimisation of Yoghurt Production from Tigernut (Cyperus esculentus L.) Using Response Surface Methodology (RSM). Asian Food Science Journal, 2018, 4, 1-12.	0.3	0