Babatunde T Olawoye

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3874655/publications.pdf

Version: 2024-02-01

24 papers 268 citations

949033 11 h-index 16 g-index

26 all docs

26 does citations

times ranked

26

208 citing authors

| # | Article | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | 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. | 3.6 | 16 |
| 2 | Metabolite fingerprinting of ethyl acetate fraction of Kigelia africana fruit extracts: A comparison of chemical composition using GC–MS, GC-TOF-MS and UHPLC-TOF-MS/MS. Chemical Data Collections, 2021, 31, 100623. | 1.1 | 3 |
| 3 | UHPLC/GCâ€ŦOFâ€MS metabolomics, MTT assay, and molecular docking studies reveal physostigmine as a new anticancer agent from the ethyl acetate and butanol fractions of <scp><i>Kigelia africana < /i> </i></scp> (Lam.) Benth. fruit extracts. Biomedical Chromatography, 2021, 35, e4979. | 0.8 | 5 |
| 4 | Evaluation of sugar and free amino acid during fermentation of ogi from maize, acha and sorghum. Food Science and Applied Biotechnology, 2021, 4, 111. | 0.2 | 1 |
| 5 | Succinylation improves the slowly digestible starch fraction of cardaba banana starch. A process parameter optimization study. Artificial Intelligence in Agriculture, 2020, 4, 219-228. | 4.4 | 4 |
| 6 | Sensory profiling and mapping of glutenâ€free cookies made from blends Cardaba banana flour and starch. Journal of Food Processing and Preservation, 2020, 44, e14643. | 0.9 | 14 |
| 7 | 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. | 1.4 | 21 |
| 8 | 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. | 1.2 | 9 |
| 9 | Influence of processing on the physiochemical, functional and pasting properties of Nigerian Amaranthus viridis seed flour: a multivariate analysis approach. SN Applied Sciences, 2020, 2, 1. | 1.5 | 16 |
| 10 | Improving the resistant starch in succinate anhydrideâ€modified cardaba banana starch: A chemometrics approach. Journal of Food Processing and Preservation, 2020, 44, e14686. | 0.9 | 7 |
| 11 | Digestion kinetics of native and modified cardaba banana starch: A biphasic approach. International Journal of Biological Macromolecules, 2020, 154, 31-38. | 3.6 | 20 |
| 12 | Recent Trends in the Formulation of Gluten-Free Sorghum Products. Journal of Culinary Science and Technology, 2018, 16, 311-325. | 0.6 | 21 |
| 13 | 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 | О |
| 14 | 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. | 0.6 | 37 |
| 15 | Modelling of thin-layer drying characteristic of unripe Cardaba banana (Musa ABB) slices. Cogent Food and Agriculture, 2017, 3, 1290013. | 0.6 | 14 |
| 16 | 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. | 1.3 | 27 |
| 17 | Economic Evaluation of Cookie made from blend of Brewers′ Spent Grain (BSG), Groundnut cake and Sorghum Flour. Open Agriculture, 2017, 2, 401-410. | 0.7 | 11 |
| 18 | Changes in Total Phenolic and Protein Contents during Production of Protein Isolates from Carica papaya (Pawpaw) Seeds. Turkish Journal of Agriculture: Food Science and Technology, 2016, 4, 1006. | 0.1 | 3 |

| # | Article | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Nutraceutical and Antioxidant Properties of the Seeds, Leaves and Fruits of Carica papaya: 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. | 0.1 | 13 |
| 20 | Vernonia amygdalina: An Underutilized Vegetable with Nutraceutical Potentials – A Review. Turkish Journal of Agriculture: Food Science and Technology, 2016, 4, 763. | 0.1 | 22 |
| 21 | Economic Studies on the Production of Fruit Juice from a Locally Sourced Fruit â€~African Star Apple'. Turkish Journal of Agriculture: Food Science and Technology, 2016, 4, 438. | 0.1 | 1 |
| 22 | Cereal Grain: A Vehicle for Improved Healthy Living. , 0, , . | | 0 |
| 23 | Celiac Disease Management through Gluten-Free Diets. , 0, , . | | 2 |
| 24 | 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. | 0.9 | 0 |