

Victoria Adaora Jideani

List of Publications by Year in descending order

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Version: 2024-02-01

62
papers

1,156
citations

566801

15
h-index

476904

29
g-index

66
all docs

66
docs citations

66
times ranked

1084
citing authors

#	ARTICLE	IF	CITATIONS
1	Modeling of water absorption of Botswana bambara varieties using Peleg's equation. Journal of Food Engineering, 2009, 92, 182-188.	2.7	126
2	The Role of Legumes in Human Nutrition. , 0, , .		116
3	Potential of Bambara Groundnut (<i>Vigna subterranea</i> (L.) Verdc.) Milk as a Probiotic Beverage—A Review. Critical Reviews in Food Science and Nutrition, 2013, 53, 954-967.	5.4	100
4	Dietary fiber extraction for human nutrition—A review. Food Reviews International, 2016, 32, 98-115.	4.3	84
5	Physical properties of bambara groundnuts from Botswana. Journal of Food Engineering, 2008, 89, 93-98.	2.7	72
6	Antimicrobial Packaging for Extending the Shelf Life of Bread—A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 1313-1324.	5.4	68
7	Developments on the cereal grains <i>Digitaria exilis</i> (acha) and <i>Digitaria iburua</i> (iburu). Journal of Food Science and Technology, 2011, 48, 251-259.	1.4	66
8	Factors Affecting the Stability of Emulsions Stabilised by Biopolymers. , 0, , .		37
9	Physicochemical and Functional Properties of Insoluble Dietary Fiber Isolated from Bambara Groundnut (<i>Vigna subterranea</i> [L.] Verdc.). Journal of Food Science, 2015, 80, C1933-44.	1.5	32
10	Flavonoids and tannin composition of Bambara groundnut (<i>Vigna subterranea</i>) of Mpumalanga, South Africa. Heliyon, 2018, 4, e00833.	1.4	30
11	Advances in gluten-free bread technology. Food Science and Technology International, 2015, 21, 256-276.	1.1	28
12	Production and Characterization of Milk Produced from Bambara Groundnut (<i>Vigna</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 T5 0.9 27		
13	Alignment of Assessment Objectives with Instructional Objectives Using Revised Bloom's Taxonomy—The Case for Food Science and Technology Education. Journal of Food Science Education, 2012, 11, 34-42.	1.0	22
14	Optimization of microwave drying conditions of two banana varieties using response surface methodology. Food Science and Technology, 2015, 35, 438-444.	0.8	21
15	Effect of processing on the microstructure and composition of Bambara groundnut (<i>Vigna</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 T5 8.6 20		
16	Physicochemical characteristics of Bambara groundnut dietary fibres extracted using wet milling. South African Journal of Science, 2016, 112, 8.	0.3	17
17	Physicochemical and fatty acid profile of egusi oil from supercritical carbon dioxide extraction. Heliyon, 2019, 5, e01083.	1.4	17
18	Survey of fura production in some northern states of Nigeria. Plant Foods for Human Nutrition, 2001, 56, 23-36.	1.4	14

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19	Reaction of sorbic acid in millet and sorghum doughs: Reaction with thiols. Food Additives and Contaminants, 1994, 11, 539-548.	2.0	13
20	Effect of soluble dietary fibres from Bambara groundnut varieties on the stability of orange oil beverage emulsion. African Journal of Science, Technology, Innovation and Development, 2017, 9, 69-76.	0.8	13
21	Phytochemical composition and antioxidant properties of methanolic extracts of whole and dehulled Bambara groundnut (<i>Vigna subterranea</i>) seeds. Scientific Reports, 2021, 11, 14116.	1.6	13
22	Functional characteristics of Bambara groundnut starch-catechin complex formed using cyclodextrins as initiators. Heliyon, 2019, 5, e01562.	1.4	12
23	Physicochemical properties and gelling behaviour of Bambara groundnut protein isolates and protein-enriched fractions. Food Research International, 2020, 138, 109773.	2.9	12
24	Effect of Irish potato starch, yeast and sprouted soybean flour on the quality of acha bread. British Food Journal, 2008, 110, 271-282.	1.6	11
25	Preliminary study into the production of non-wheat bread from acha (<i>Digitaria exilis</i>). Nutrition and Food Science, 2007, 37, 434-441.	0.4	10
26	Development of a low-fat, high-fibre snack: effect of bran particle sizes and processing conditions. Heliyon, 2019, 5, e01364.	1.4	10
27	Mathematical Modeling of Odor Deterioration of Millet (<i>Pennisetum glaucum</i>) Dough (fura) as Affected by Time-Temperature and Product Packaging Parameters. Cereal Chemistry, 2002, 79, 710-714.	1.1	9
28	Effect of spray drying compartment and maltodextrin concentration on the functional, physical, thermal, and nutritional characteristics of Bambara groundnut milk powder. Journal of Food Processing and Preservation, 2018, 42, e13491.	0.9	9
29	Phenolic content, antioxidant, cytotoxic and antiproliferative effects of fractions of <i>Vigna subterraenea</i> (L.) verdc from Mpumalanga, South Africa. Heliyon, 2021, 7, e08397.	1.4	9
30	Optimization of Fura Production Using Response Surface Methodology. International Journal of Food Properties, 2010, 13, 272-281.	1.3	8
31	Consumer acceptability of acha and malted Bambara groundnut (BGN) biscuits sweetened with date palm. Heliyon, 2020, 6, e05522.	1.4	8
32	Bioactive components in Bambara groundnut (<i>Vigna subterraenea</i> (L.) Verdc) as a potential source of nutraceutical ingredients. Heliyon, 2022, 8, e09024.	1.4	8
33	Characterization of Novel Solid Dispersions of <i>Moringa oleifera</i> Leaf Powder Using Thermo-Analytical Techniques. Processes, 2021, 9, 2230.	1.3	8
34	Influence of selected physicochemical factors on the stability of emulsions stabilized by Bambara groundnut flour and starch. Journal of Food Science and Technology, 2015, 52, 7048-7058.	1.4	7
35	Optimization of processing conditions for oil reduction of magwinya (a deep-fried cereal dough). African Journal of Science, Technology, Innovation and Development, 2018, 10, 209-218.	0.8	7
36	Functional Properties and Amino Acid Profile of Bambara Groundnut and <i>Moringa oleifera</i> Leaf Protein Complex. Processes, 2022, 10, 205.	1.3	7

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37	Physical stability characteristics of sunflower oil-in-water emulsion containing sodium chloride, stabilized by gelatinized bambara groundnut flour. Cogent Engineering, 2019, 6, .	1.1	6
38	Nutritional, biochemical and sensory properties of instant beverage powder made from two different varieties of pearl millet. Food and Nutrition Research, 2018, 62, .	1.2	6
39	14Câ€sorbic acid distribution in the aqueous and nonâ€aqueous extracts of cooked millet dough (fura). Food Additives and Contaminants, 1995, 12, 161-166.	2.0	5
40	Instrumental and Sensory Textural Properties of Fura Made from Different Cereal Grains. International Journal of Food Properties, 2005, 8, 49-59.	1.3	5
41	Effects of Carboxymethylcellulose, Yoghurt and Transglutaminase on Textural Properties of Oat Bread. Journal of Texture Studies, 2016, 47, 74-84.	1.1	5
42	Enzyme and Antioxidant Activities of Malted Bambara Groundnut as Affected by Steeping and Sprouting Times. Foods, 2022, 11, 783.	1.9	5
43	The potential of okro seed flour for weaning foods in West Africa. Ecology of Food and Nutrition, 1993, 29, 275-283.	0.8	4
44	Effects of yeast, carboxymethylcellulose, yoghurt, transglutaminase and cyclodextrinase on mixing properties of oat dough. Journal of Food Science and Technology, 2015, 52, 6266-6277.	1.4	4
45	Leuconostoc mesenteroides and Pediococcus pentosaceus Non-Alcoholic Pearl Millet Beverage Enriched with Moringa oleifera Leaf Powder: Nutritional and Sensory Characteristics. Processes, 2021, 9, 2125.	1.3	4
46	Effects of Some Weak Acids and Moringa oleifera Leaf Extract Powder on the Colour of Dried Apple. Processes, 2022, 10, 206.	1.3	4
47	Vigna subterranea (L.) Verdc Starch-Soluble Dietary Fibre Potential Nanocomposite: Thermal Behaviour, Morphology and Crystallinity. Processes, 2022, 10, 299.	1.3	4
48	Storage Stability and Consumer Acceptability of Dried Apple: Impact of Citric Acid, Potassium Sorbate and Moringa oleifera Leaf Extract Powder. Foods, 2022, 11, 984.	1.9	4
49	INSTRUMENTAL AND SENSORY TEXTURAL PROPERTIES OF FURA. International Journal of Food Properties, 2002, 5, 367-377.	1.3	3
50	Shelf-life characteristics of Bambara groundnut (<i>Vigna subterranea</i> (L.)Verdc) probiotic beverage. African Journal of Science, Technology, Innovation and Development, 2020, 12, 591-599.	0.8	3
51	Physicochemical Properties of African Catfish Mucus and Its Effect on the Stability of Soya Milk Emulsions. Applied Sciences (Switzerland), 2020, 10, 916.	1.3	3
52	Non-Alcoholic Pearl Millet Beverage Innovation with Own Bioburden: Leuconostoc mesenteroides, Pediococcus pentosaceus and Enterococcus gallinarum. Foods, 2021, 10, 1447.	1.9	3
53	Physicochemical and Nutritional Characteristics of Ready-to-Use Therapeutic Food Prepared Using Bambara Groundnut-Moringa oleifera Leaf Protein Complex. Foods, 2022, 11, 1680.	1.9	3
54	Physicochemical Characteristics of Bambara Groundnut Speciality Malts and Extract. Molecules, 2022, 27, 4332.	1.7	3

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55	Effect of African Catfish Mucilage Concentration on Stability of Nanoemulsion Using D-Optimal Mixture Design. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6672.	1.3	2
56	Physicochemical, Mineral and Sensory Characteristics of Instant <i>Citrullus lanatus mucospermus</i> (Egusi) Soup. <i>Foods</i> , 2021, 10, 1817.	1.9	2
57	Rheological Properties of Sunflower Oil-in-Water Emulsion Containing Vinegar, Stabilized with Gelatinized Bambara Groundnut Flour. <i>International Journal of Engineering Research in Africa</i> , 2018, 36, 85-97.	0.7	1
58	Novel <i>Vigna subterranea</i> (L.) Verdc Soluble Dietary Fibre-Starch Nanocomposite: Functional and Antioxidant Characteristics. <i>Food Technology and Biotechnology</i> , 2022, 60, 361-374.	0.9	1
59	Phytonutrients and Antioxidant Activity of Bambara Groundnut. , 2021, , 133-143.		0
60	Physicochemical and Functional Properties of Bambara Groundnut Dietary Fibers. , 2021, , 87-96.		0
61	Miscellaneous Foods, Food Components & Consumption Trends â€“ Marketing and Commerce. , 2021, , 195-204.		0
62	Bambara Groundnut Potential in Functional Food and Ingredients. , 2021, , 173-194.		0