Victoria Adaora Jideani

List of Publications by Year
in descending order

62	1,156	566801 15	476904 29
papers	citations	h-index	g-index

66	66	66	1084
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Functional Properties and Amino Acid Profile of Bambara Groundnut and Moringa oleifera Leaf Protein Complex. Processes, 2022, 10, 205.	1.3	7
2	Effects of Some Weak Acids and Moringa oleifera Leaf Extract Powder on the Colour of Dried Apple. Processes, 2022, 10, 206.	1.3	4
3	Vigna subterranea (L.) Verdc Starch-Soluble Dietary Fibre Potential Nanocomposite: Thermal Behaviour, Morphology and Crystallinity. Processes, 2022, 10, 299.	1.3	4
4	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
5	Enzyme and Antioxidant Activities of Malted Bambara Groundnut as Affected by Steeping and Sprouting Times. Foods, 2022, 11, 783.	1.9	5
6	Bioactive components in Bambara groundnut (Vigna subterraenea (L.) Verdc) as a potential source of nutraceutical ingredients. Heliyon, 2022, 8, e09024.	1.4	8
7	Novel Vigna subterranea (L.) Verdc Soluble Dietary Fibre-Starch Nanocomposite: Functional and Antioxidant Characteristics. Food Technology and Biotechnology, 2022, 60, 361-374.	0.9	1
8	Physiochemical 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
9	Physicochemical Characteristics of Bambara Groundnut Speciality Malts and Extract. Molecules, 2022, 27, 4332.	1.7	3
10	Phytonutrients and Antioxidant Activity of Bambara Groundnut. , 2021, , 133-143.		0
11	Physicochemical and Functional Properties of Bambara Groundnut Dietary Fibers. , 2021, , 87-96.		0
12	Non-Alcoholic Pearl Millet Beverage Innovation with Own Bioburden: Leuconostoc mesenteroides, Pediococcus pentosaceus and Enterococcus gallinarum. Foods, 2021, 10, 1447.	1.9	3
13	Phytochemical composition and antioxidant properties of methanolic extracts of whole and dehulled Bambara groundnut (Vigna subterranea) seeds. Scientific Reports, 2021, 11, 14116.	1.6	13
14	Effect of African Catfish Mucilage Concentration on Stability of Nanoemulsion Using D-Optimal Mixture Design. Applied Sciences (Switzerland), 2021, 11, 6672.	1.3	2
15	Physicochemical, Mineral and Sensory Characteristics of Instant Citrullus lanatus mucosospermus (Egusi) Soup. Foods, 2021, 10, 1817.	1.9	2
16	Miscellaneous Foods, Food Components & Consumption Trends â€“ Marketing and Commerce. , 2021, , 195-204.		0
17	Bambara Groundnut Potential in Functional Food and Ingredients. , 2021, , 173-194.		0
18	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

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19	Phenolic content, antioxidant, cytotoxic and antiproliferative effects of fractions of Vigna subterraenea (L.) verdc from Mpumalanga, South Africa. Heliyon, 2021, 7, e08397.	1.4	9
20	Characterization of Novel Solid Dispersions of Moringa oleifera Leaf Powder Using Thermo-Analytical Techniques. Processes, 2021, 9, 2230.	1.3	8
21	Physicochemical properties and gelling behaviour of Bambara groundnut protein isolates and protein-enriched fractions. Food Research International, 2020, 138, 109773.	2.9	12
22	Shelf-life characteristics of Bambara groundnut (Vigna subterranea (L.)Verdc) probiotic beverage. African Journal of Science, Technology, Innovation and Development, 2020, 12, 591-599.	0.8	3
23	Consumer acceptability of acha and malted Bambara groundnut (BGN) biscuits sweetened with date palm. Heliyon, 2020, 6, e05522.	1.4	8
24	Effect of processing on the microstructure and composition of Bambara groundnut (Vigna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Tc	5.6	20
25	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
26	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
27	Functional characteristics of Bambara groundnut starch-catechin complex formed using cyclodextrins as initiators. Heliyon, 2019, 5, e01562.	1.4	12
28	Development of a low-fat, high-fibre snack: effect of bran particle sizes and processing conditions. Heliyon, 2019, 5, e01364.	1.4	10
29	Physicochemical and fatty acid profile of egusi oil from supercritical carbon dioxide extraction. Heliyon, 2019, 5, e01083.	1.4	17
30	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
31	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
32	Flavonoids and tannin composition of Bambara groundnut (Vigna subterranea) of Mpumalanga, South Africa. Heliyon, 2018, 4, e00833.	1.4	30
33	Rheological Properties of Sunflower Oil-in-Water Emulsion Containing Vinegar, Stabilized with Gelatinized Bambara Groundnut Flour. International Journal of Engineering Research in Africa, 2018, 36, 85-97.	0.7	1
34	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
35	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
36	Physicochemical characteristics of Bambara groundnut dietary fibres extracted using wet milling. South African Journal of Science, 2016, 112, 8.	0.3	17

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37	Antimicrobial Packaging for Extending the Shelf Life of Breadâ€"A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 1313-1324.	5.4	68
38	Effects of Carboxymethylcellulose, Yoghurt and Transglutaminase on Textural Properties of Oat Bread. Journal of Texture Studies, 2016, 47, 74-84.	1.1	5
39	Dietary fiber extraction for human nutritionâ€"A review. Food Reviews International, 2016, 32, 98-115.	4.3	84
40	Production and Characterization of Milk Produced from Bambara Groundnut (V igna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	0.9	27
41	Physicochemical and Functional Properties of Insoluble Dietary Fiber Isolated from Bambara Groundnut (Vigna subterranea [L.] Verdc.). Journal of Food Science, 2015, 80, C1933-44.	1.5	32
42	Optimization of microwave drying conditions of two banana varieties using response surface methodology. Food Science and Technology, 2015, 35, 438-444.	0.8	21
43	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
44	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
45	Advances in gluten-free bread technology. Food Science and Technology International, 2015, 21, 256-276.	1.1	28
46	Potential of Bambara Groundnut (Vigna subterranea(L.)Verdc) Milk as a Probiotic Beverageâ€"A Review. Critical Reviews in Food Science and Nutrition, 2013, 53, 954-967.	5.4	100
47	Alignment of Assessment Objectives with Instructional Objectives Using Revised Bloom's Taxonomyâ€"The Case for Food Science and Technology Education. Journal of Food Science Education, 2012, 11, 34-42.	1.0	22
48	Developments on the cereal grains Digitaria exilis (acha) and Digitaria iburua (iburu). Journal of Food Science and Technology, 2011, 48, 251-259.	1.4	66
49	Optimization of Fura Production Using Response Surface Methodology. International Journal of Food Properties, 2010, 13, 272-281.	1.3	8
50	Modeling of water absorption of Botswana bambara varieties using Pelegâ€™s equation. Journal of Food Engineering, 2009, 92, 182-188.	2.7	126
51	Physical properties of bambara groundnuts from Botswana. Journal of Food Engineering, 2008, 89, 93-98.	2.7	72
52	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
53	Preliminary study into the production of nonâ€wheat bread from acha (Digitaria exilis). Nutrition and Food Science, 2007, 37, 434-441.	0.4	10
54	Instrumental and Sensory Textural Properties of Fura Made from Different Cereal Grains. International Journal of Food Properties, 2005, 8, 49-59.	1.3	5

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55	Mathematical Modeling of Odor Deterioration of Millet (Pennisetum glaucum) Dough (fura) as Affected by Time-Temperature and Product Packaging Parameters. Cereal Chemistry, 2002, 79, 710-714.	1.1	9
56	INSTRUMENTAL AND SENSORY TEXTURAL PROPERTIES OF FURA. International Journal of Food Properties, 2002, 5, 367-377.	1.3	3
57	Survey of fura production in some northern states of Nigeria. Plant Foods for Human Nutrition, 2001, 56, 23-36.	1.4	14
58	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
59	Reaction of sorbic acid in millet and sorghum doughs: Reaction with thiols. Food Additives and Contaminants, 1994, 11, 539-548.	2.0	13
60	The potential of okro seed flour for weaning foods in West Africa. Ecology of Food and Nutrition, 1993, 29, 275-283.	0.8	4
61	The Role of Legumes in Human Nutrition. , 0, , .		116
62	Factors Affecting the Stability of Emulsions Stabilised by Biopolymers. , 0, , .		37