

William Tchabo

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Effect of lactobacillus strains on phenolic profile, color attributes and antioxidant activities of lactic-acid-fermented mulberry juice. Food Chemistry, 2018, 250, 148-154.	8.2	263
2	Ultrasound-assisted enzymatic extraction (UAEE) of phytochemical compounds from mulberry (Morus nigra) juice. Food Products, 2015, 63, 214-225.	5.2	74
3	Effects of ultrasound, osmotic dehydration, and osmosonication pretreatments on bioactive compounds, chemical characterization, enzyme inactivation, color, and antioxidant activity of dried ginger slices. Journal of Food Biochemistry, 2019, 43, e12832.	2.9	73
4	Effect of fermentation parameters and their optimization on the phytochemical properties of lactic-acid-fermented mulberry juice. Journal of Food Measurement and Characterization, 2017, 11, 1462-1473.	3.2	49
5	Impact of ultrasonication and pulsed light treatments on phenolics concentration and antioxidant activities of lactic-acid-fermented mulberry juice. LWT - Food Science and Technology, 2018, 92, 61-66.	5.2	49
6	Ultrasonication effects on the phytochemical, volatile and sensorial characteristics of lactic acid fermented mulberry juice. Food Bioscience, 2018, 24, 17-25.	4.4	38
7	Effects of Ultrasound, High Pressure, and Manosonication Processes on Phenolic Profile and Antioxidant Properties of a Sulfur Dioxide-Free Mulberry (Morus nigra) Wine. Food and Bioprocess Technology, 2017, 10, 1210-1223.	4.7	37
8	Impact of extraction parameters and their optimization on the nutraceuticals and antioxidant properties of aqueous extract mulberry leaf. International Journal of Food Properties, 2018, 21, 717-732.	3.0	34
9	Ultrasonication Treatment Effect on Anthocyanins, Color, Microorganisms and Enzyme Inactivation of Mulberry (Morus nigra) Juice. Journal of Food Processing and Preservation, 2015, 39, 854-862.	2.0	32
10	Aroma profile and sensory characteristics of a sulfur dioxide-free mulberry (Morus nigra) wine subjected to non-thermal accelerating aging techniques. Food Chemistry, 2017, 232, 89-97.	8.2	27
11	Rapid measurement of total polyphenols content in cocoa beans by data fusion of NIR spectroscopy and electronic tongue. Analytical Methods, 2014, 6, 5008-5015.	2.7	25
12	Effect of pulsed light treatment on the phytochemical, volatile, and sensorial attributes of lactic-acid-fermented mulberry juice. International Journal of Food Properties, 2018, 21, 213-228.	3.0	24
13	Nonthermal pretreatments enhances drying kinetics and quality properties of dried ginger (Zingiber officinale Roscoe) slices. Journal of Food Process Engineering, 2019, 42, e13117.	2.9	22
14	Optimization of osmosonication pretreatment of ginger (Zingiber officinale Roscoe) using response surface methodology: Effect on antioxidant activity, enzyme inactivation, phenolic compounds, and physical properties. Journal of Food Process Engineering, 2019, 42, e13218.	2.9	20
15	Effects of Various Nonthermal Pretreatments on the Physicochemical Properties of Dried Ginger (Zingiber officinale Roscoe) Slices from Two Geographical Locations. Journal of Food Science, 2019, 84, 2847-2858.	3.1	20
16	Statistical interpretation of chromatic indicators in correlation to phytochemical profile of a sulfur dioxide-free mulberry (Morus nigra) wine submitted to non-thermal maturation processes. Food Chemistry, 2018, 239, 470-477.	8.2	17
17	Proteomics profile of Hanseniaspora uvarum enhanced with trehalose involved in the biocontrol efficacy of grape berry. Food Chemistry, 2019, 274, 907-914.	8.2	17
18	Process Analysis of Mulberry (Morus alba) Leaf Extract Encapsulation: Effects of Spray Drying Conditions on Bioactive Encapsulated Powder Quality. Food and Bioprocess Technology, 2019, 12, 122-146.	4.7	17

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19	Influence of fermentation parameters on phytochemical profile and volatile properties of mulberry (<i>Morus nigra</i>) wine. Journal of the Institute of Brewing, 2017, 123, 151-158.	2.3	16
20	Leuconostoc mesenteroides subsp. mesenteroides LB7 isolated from apple surface inhibits P. expansum in vitro and reduces patulin in fruit juices. International Journal of Food Microbiology, 2021, 339, 109025.	4.7	13
21	Quality of extracts from blueberry pomace by high hydrostatic pressure, ultrasonic, microwave and heating extraction: A comparison study. Emirates Journal of Food and Agriculture, 0, , 815.	1.0	13
22	Assessment of antioxidant properties, instrumental and sensory aroma profile of red and white Karkade/Roselle (<i>Hibiscus sabdariffa</i> L.). Journal of Food Measurement and Characterization, 2017, 11, 1559-1568.	3.2	12
23	In vitro assessment of the effect of microencapsulation techniques on the stability, bioaccessibility and bioavailability of mulberry leaf bioactive compounds. Food Bioscience, 2022, 47, 101461.	4.4	12
24	Effect of storage on quality attributes of lactic-acid-fermented mulberry juice subjected to combined pulsed light and ultrasonic pasteurization treatment. Journal of Food Measurement and Characterization, 2018, 12, 1763-1771.	3.2	8
25	Willingness to join and pay for community-based health insurance and associated determinants among urban households of Cameroon: case of Douala and Yaounde. Heliyon, 2021, 7, e06507.	3.2	8
26	Utilization of composite flours as breading agents for deep frying of chicken breast. Journal of Food Measurement and Characterization, 2017, 11, 1523-1530.	3.2	6
27	Optimization of Ultrasonic and High Hydrostatic Pressure Conditions on Quality Parameters of Mulberry (<i>Morus Moraceae</i>) Juice Using Response Surface Methodology. Journal of Food Quality, 2014, 37, 297-308.	2.6	5
28	Carrier Effects on the Chemical and Physical Properties of Freeze-Dried Encapsulated Mulberry Leaf Extract Powder. Acta Chimica Slovenica, 2018, 65, 823-835.	0.6	5
29	Application of D-optimal design for optimizing Parkia biglobosa flour-based cookie. Journal of Food Measurement and Characterization, 2017, 11, 1569-1577.	3.2	3
30	Assessment of Feeding Habits and Nutritional Status of Infants Admitted in Kumba Hospitals (South-West Region, Cameroon). European Journal of Nutrition & Food Safety, 0, , 1-19.	0.2	0
31	Prevalence, Risk Factors and Management of Type 2 Diabetes, and its Predictors among Patients Using Multinomial Logistic Modeling Approach: Case of a Semi-Urban Cameroonian. European Journal of Nutrition & Food Safety, 0, , 14-34.	0.2	0
32	The use of lactic acid bacteria as starter culture and its effect on the proximate composition and sensory acceptability of millet beverage. International Journal of Innovative Food Science and Technology, 2017, 1, 1-8.	0.0	0
33	Impact of encapsulation techniques (drying methods and carrier materials) on the nutraceuticals release and absorption mechanism of mulberry leaf. Journal of Food Processing and Preservation, 0, , .	2.0	0