

William Tchabo

List of Publications by Year in descending order

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33
papers

939
citations

516710

16
h-index

501196

28
g-index

33
all docs

33
docs citations

33
times ranked

978
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro assessment of the effect of microencapsulation techniques on the stability, bioaccessibility and bioavailability of mulberry leaf bioactive compounds. <i>Food Bioscience</i> , 2022, 47, 101461.	4.4	12
2	<i>Leuconostoc mesenteroides</i> subsp. <i>mesenteroides</i> LB7 isolated from apple surface inhibits <i>P. expansum</i> in vitro and reduces patulin in fruit juices. <i>International Journal of Food Microbiology</i> , 2021, 339, 109025.	4.7	13
3	Willingness to join and pay for community-based health insurance and associated determinants among urban households of Cameroon: case of Douala and Yaounde. <i>Heliyon</i> , 2021, 7, e06507.	3.2	8
4	Optimization of osmosonication pretreatment of ginger (<i>Zingiber officinale</i> Roscoe) using response surface methodology: Effect on antioxidant activity, enzyme inactivation, phenolic compounds, and physical properties. <i>Journal of Food Process Engineering</i> , 2019, 42, e13218.	2.9	20
5	Effects of Various Nonthermal Pretreatments on the Physicochemical Properties of Dried Ginger (<i>Zingiber officinale</i> Roscoe) Slices from Two Geographical Locations. <i>Journal of Food Science</i> , 2019, 84, 2847-2858.	3.1	20
6	Nonthermal pretreatments enhances drying kinetics and quality properties of dried ginger (<i>Zingiber officinale</i> Roscoe) slices. <i>Journal of Food Process Engineering</i> , 2019, 42, e13117.	2.9	22
7	Effects of ultrasound, osmotic dehydration, and osmosonication pretreatments on bioactive compounds, chemical characterization, enzyme inactivation, color, and antioxidant activity of dried ginger slices. <i>Journal of Food Biochemistry</i> , 2019, 43, e12832.	2.9	73
8	Proteomics profile of <i>Hanseniaspora uvarum</i> enhanced with trehalose involved in the biocontrol efficacy of grape berry. <i>Food Chemistry</i> , 2019, 274, 907-914.	8.2	17
9	Process Analysis of Mulberry (<i>Morus alba</i>) Leaf Extract Encapsulation: Effects of Spray Drying Conditions on Bioactive Encapsulated Powder Quality. <i>Food and Bioprocess Technology</i> , 2019, 12, 122-146.	4.7	17
10	Effect of pulsed light treatment on the phytochemical, volatile, and sensorial attributes of lactic-acid-fermented mulberry juice. <i>International Journal of Food Properties</i> , 2018, 21, 213-228.	3.0	24
11	Impact of ultrasonication and pulsed light treatments on phenolics concentration and antioxidant activities of lactic-acid-fermented mulberry juice. <i>LWT - Food Science and Technology</i> , 2018, 92, 61-66.	5.2	49
12	Effect of lactobacillus strains on phenolic profile, color attributes and antioxidant activities of lactic-acid-fermented mulberry juice. <i>Food Chemistry</i> , 2018, 250, 148-154.	8.2	263
13	Impact of extraction parameters and their optimization on the nutraceuticals and antioxidant properties of aqueous extract mulberry leaf. <i>International Journal of Food Properties</i> , 2018, 21, 717-732.	3.0	34
14	Effect of storage on quality attributes of lactic-acid-fermented mulberry juice subjected to combined pulsed light and ultrasonic pasteurization treatment. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1763-1771.	3.2	8
15	Statistical interpretation of chromatic indicators in correlation to phytochemical profile of a sulfur dioxide-free mulberry (<i>Morus nigra</i>) wine submitted to non-thermal maturation processes. <i>Food Chemistry</i> , 2018, 239, 470-477.	8.2	17
16	Ultrasonication effects on the phytochemical, volatile and sensorial characteristics of lactic acid fermented mulberry juice. <i>Food Bioscience</i> , 2018, 24, 17-25.	4.4	38
17	Carrier Effects on the Chemical and Physical Properties of Freeze-Dried Encapsulated Mulberry Leaf Extract Powder. <i>Acta Chimica Slovenica</i> , 2018, 65, 823-835.	0.6	5
18	Aroma profile and sensory characteristics of a sulfur dioxide-free mulberry (<i>Morus nigra</i>) wine subjected to non-thermal accelerating aging techniques. <i>Food Chemistry</i> , 2017, 232, 89-97.	8.2	27

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19	Effects of Ultrasound, High Pressure, and Manosonication Processes on Phenolic Profile and Antioxidant Properties of a Sulfur Dioxide-Free Mulberry (<i>Morus nigra</i>) Wine. <i>Food and Bioprocess Technology</i> , 2017, 10, 1210-1223.	4.7	37
20	Utilization of composite flours as breading agents for deep frying of chicken breast. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1523-1530.	3.2	6
21	Influence of fermentation parameters on phytochemical profile and volatile properties of mulberry (<i>Morus nigra</i>) wine. <i>Journal of the Institute of Brewing</i> , 2017, 123, 151-158.	2.3	16
22	Application of D-optimal design for optimizing <i>Parkia biglobosa</i> flour-based cookie. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1569-1577.	3.2	3
23	Assessment of antioxidant properties, instrumental and sensory aroma profile of red and white Karkade/Roselle (<i>Hibiscus sabdariffa</i> L.). <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1559-1568.	3.2	12
24	Effect of fermentation parameters and their optimization on the phytochemical properties of lactic-acid-fermented mulberry juice. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1462-1473.	3.2	49
25	The use of lactic acid bacteria as starter culture and its effect on the proximate composition and sensory acceptability of millet beverage. <i>International Journal of Innovative Food Science and Technology</i> , 2017, 1, 1-8.	0.0	0
26	Ultrasound-assisted enzymatic extraction (UAEE) of phytochemical compounds from mulberry (<i>Morus</i>) Products, 2015, 63, 214-225.	5.2	74
27	Ultrasonication Treatment Effect on Anthocyanins, Color, Microorganisms and Enzyme Inactivation of Mulberry (<i>Morus moraceae nigra</i>) Juice. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 854-862.	2.0	32
28	Rapid measurement of total polyphenols content in cocoa beans by data fusion of NIR spectroscopy and electronic tongue. <i>Analytical Methods</i> , 2014, 6, 5008-5015.	2.7	25
29	Optimization of Ultrasonic and High Hydrostatic Pressure Conditions on Quality Parameters of Mulberry (<i>Morus Moraceae</i>) Juice Using Response Surface Methodology. <i>Journal of Food Quality</i> , 2014, 37, 297-308.	2.6	5
30	Assessment of Feeding Habits and Nutritional Status of Infants Admitted in Kumba Hospitals (South-West Region, Cameroon). <i>European Journal of Nutrition & Food Safety</i> , 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. <i>European Journal of Nutrition & Food Safety</i> , 0, , 14-34.	0.2	0
32	Quality of extracts from blueberry pomace by high hydrostatic pressure, ultrasonic, microwave and heating extraction: A comparison study. <i>Emirates Journal of Food and Agriculture</i> , 0, , 815.	1.0	13
33	Impact of encapsulation techniques (drying methods and carrier materials) on the nutraceuticals release and absorption mechanism of mulberry leaf. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	0