

# Alloysius Chibuike Ogodo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4740914/publications.pdf>

Version: 2024-02-01

21  
papers

119  
citations

1937685

4  
h-index

1372567

10  
g-index

21  
all docs

21  
docs citations

21  
times ranked

150  
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbiological quality, proximate composition and in vitro starch/protein digestibility of Sorghum bicolor flour fermented with lactic acid bacteria consortia. Chemical and Biological Technologies in Agriculture, 2019, 6, .	4.6	29
2	Production of mixed fruit (pawpaw, banana and watermelon) wine using Saccharomyces cerevisiae isolated from palm wine. SpringerPlus, 2015, 4, 683.	1.2	22
3	In-vitro starch and protein digestibility and proximate composition of soybean flour fermented with lactic acid bacteria (LAB) consortia. Agriculture and Natural Resources, 2018, 52, 503-509.	0.1	17
4	Fermentation by Lactic Acid Bacteria Consortium and its Effect on Anti-nutritional Factors in Maize Flour. Journal of Biological Sciences, 2018, 19, 17-23.	0.3	12
5	Biochemical and pharmacotherapeutic potentials of lycopene in drug discovery. , 2021, , 307-360.		10
6	Microbial Flora, Proximate Composition and Vitamin Content of Juices of Three Fruits Bought from a Local Market in Nigeria. International Journal of Chemical Engineering and Applications (IJCEA), 2015, 6, 440-443.	0.3	4
7	Bacteriological Examination of Well Water in Wukari, Nigeria. International Journal of Scientific Research in Environmental Sciences, 2017, 5, 42-46.	0.1	4
8	In-vitro antibacterial activity of garlic cloves and ginger rhizomes on food-borne pathogens. International Journal of Basic and Applied Sciences, 2013, 2, .	0.2	3
9	Antimycotic and Antibacterial Activity of <i>Aframomum melegueta</i> Seed Extracts Against Bacteria and Fungi Species from Food Sources. Central African Journal of Public Health, 2017, 3, 44.	0.2	3
10	Proximate Composition and In-vitro Starch/Protein Digestibility of Bambara Groundnut Flour Fermented with Lactic Acid Bacteria (LAB)-Consortium Isolated from Cereals. Fermentation Technology, 2018, 07, .	0.1	3
11	Trichophyton Soudanense and Trichophyton Mentagrophyte-treated Rice Husk Biomass Components and Effect of Yeast on the Bioethanol Yield. Achievements in the Life Sciences, 2016, 10, 72-79.	1.3	2
12	Variations in the Functional Properties of Soybean Flour Fermented with Lactic Acid Bacteria (LAB)-Consortium. Applied Microbiology Open Access, 2018, 04, .	0.2	2
13	Change in Microbial Ecology of Bambara Flour by Lactic Acid Bacteria Consortium During Fermentation and its Effect on Anti-nutritional Factors. Journal of Applied Sciences, 2018, 18, 71-78.	0.3	2
14	Effects of cassava mill effluent (CME) on bacteria diversity of soil and aquatic environments in South-South Nigeria. Open Access Journal of Science, 2018, 2, .	0.5	2
15	Principles of applied microbiology and biotechnology: Technique for the screening of antimicrobial herbs. , 2021, , 185-214.		1
16	Comparative Study on the Bacteriological Quality of Kunun-Aya Sold in Wukari, Nigeria. International Journal of Research Studies in Microbiology and Biotechnology, 2018, 4, .	0.1	1
17	Delay in Diagnosis of Pulmonary Tuberculosis among Presumptive Tuberculosis Cases in Parts of Anambra State, Nigeria. Journal of Emerging Infectious Diseases, 2016, 01, .	0.3	1
18	Microbiological Assessment of Indoor and Outdoor Air Quality in a General Hospital in North-East Nigeria. Research Journal of Microbiology, 2019, 15, 9-14.	0.2	1

#	ARTICLE	IF	CITATIONS
19	Production and Evaluation of Fruit Wine from <i>Mangifera indica</i> (cv. Peter). <i>Applied Microbiology Open Access</i> , 2018, 04, .	0.2	0
20	Biological Control of Plant Pests by Endophytic Microorganisms. , 2020, , 127-134.		0
21	Mycological Assessment of Deteriorated <i>Lycopersicum esculentum</i> Fruits Sold in Wukari Nigeria. <i>Journal of Biotechnology Research</i> , 2020, , 84-89.	0.1	0