

# Faustina Dufie Wireko-Manu

## List of Publications by Year in descending order

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Version: 2024-02-01

19  
papers

148  
citations

1477746

6  
h-index

1281420

11  
g-index

19  
all docs

19  
docs citations

19  
times ranked

208  
citing authors

#	ARTICLE	IF	CITATIONS
1	Cashew Apples in Ghana: Stakeholdersâ€™ Knowledge, Perception, and Utilization. International Journal of Food Science, 2022, 2022, 1-10.	0.9	9
2	Effects of Pretreatment and Drying on the Volatile Compounds of Sliced Solar-Dried Ginger (Zingiber) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.4	1
3	Farmersâ€™ Perception of the Use and Benefits of Cowpea Storage Methods in Northern Ghana. Sustainability, 2022, 14, 5129.	1.6	4
4	Effect of Solar Drying and Vinegar Pretreatment on the Antioxidant Properties and Bioactive Compounds of Sliced Ginger. Journal of Food Quality, 2022, 2022, 1-13.	1.4	0
5	Yam pectin and textural characteristics: a preliminary study. International Journal of Food Properties, 2022, 25, 1591-1603.	1.3	6
6	Chemical, functional and pasting properties of starches and flours from new yam compared to local varieties. CYTA - Journal of Food, 2022, 20, 120-127.	0.9	2
7	Traditional green leafy vegetables as underutilised sources of micronutrients in a rural farming community in south-west Nigeria II: consumption pattern and potential contribution to micronutrient requirements. South African Journal of Clinical Nutrition, 2021, 34, 46-51.	0.3	2
8	Traditional green leafy vegetables as underutilised sources of micronutrients in a rural farming community in south-west Nigeria I: estimation of vitamin C, carotenoids and mineral contents. South African Journal of Clinical Nutrition, 2021, 34, 40-45.	0.3	12
9	Comparative Studies on Grain Quality and Pesticide Residues in Maize Stored in Hermetic and Polypropylene Storage Bags. Agriculture (Switzerland), 2021, 11, 772.	1.4	6
10	Effects of Production Methods on Flavour Characteristics of Nonalcoholic Wine. Journal of Food Quality, 2021, 2021, 1-10.	1.4	4
11	Effect of pretreatment on physicochemical, microbiological, and aflatoxin quality of solar sliced dried ginger (<i>Zingiber officinale</i> Roscoe) rhizome. Food Science and Nutrition, 2020, 8, 5934-5942.	1.5	7
12	The effect of vinegar and drying (Solar and Open Sun) on the microbiological quality of ginger (<i>ZINGIBER OFFICINALE ROSCOE</i>) rhizomes. Food Science and Nutrition, 2020, 8, 6112-6119.	1.5	6
13	Water-Starch Interactions of Red and White Cocoyam (<i>Xanthosoma sagittifolium</i> ). Starch/Staerke, 2019, 71, 1800128.	1.1	3
14	Recipe standardization of bread using cassava-wheat composite flour. Journal of Culinary Science and Technology, 2019, 17, 232-255.	0.6	5
15	Utilizing cocoyam (<i>Xanthosoma sagittifolium</i>) for food and nutrition security: A review. Food Science and Nutrition, 2018, 6, 703-713.	1.5	32
16	Formulation and characterization of sweetpotato-based complementary food. Cogent Food and Agriculture, 2018, 4, 1517426.	0.6	14
17	Retention of iron and zinc in yam flour and boiled yam processed from white yam (<i>D.</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.5	4
18	Characteristics of Xanthosoma sagittifolium roots during cooking, using physicochemical analysis, uniaxial compression, multispectral imaging and low field NMR spectroscopy. Journal of Food Science and Technology, 2017, 54, 2670-2683.	1.4	4

#	ARTICLE	IF	CITATIONS
19	Potential health benefits of water yam ( <i>Dioscorea alata</i> ). <i>Food and Function</i> , 2013, 4, 1496.	2.1	27