

# Oluwaseun R Alara

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4844023/publications.pdf>

Version: 2024-02-01

45  
papers

1,523  
citations

393982

19  
h-index

329751

37  
g-index

45  
all docs

45  
docs citations

45  
times ranked

1394  
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermodynamics and kinetic studies for the microwave-enhanced extraction of phenolics from <i>Phyllanthus niruri</i> leaves. <i>Chemical Engineering Communications</i> , 2024, 211, 379-387.	1.5	1
2	Carica papaya: comprehensive overview of the nutritional values, phytochemicals and pharmacological activities. <i>Advances in Traditional Medicine</i> , 2022, 22, 17-47.	1.0	20
3	Extraction of phenolic compounds: A review. <i>Current Research in Food Science</i> , 2021, 4, 200-214.	2.7	349
4	Dataset on oil recovery from Carica papaya leaves as influenced by microwave-assisted extraction parameters. <i>Chemical Data Collections</i> , 2021, 33, 100724.	1.1	1
5	Microwave-assisted extraction of phenolic compounds from Carica papaya leaves: An optimization study and LC-QTOF-MS analysis. <i>Future Foods</i> , 2021, 3, 100035.	2.4	28
6	Trending approaches on demulsification of crude oil in the petroleum industry. <i>Applied Petrochemical Research</i> , 2021, 11, 281-293.	1.3	14
7	Ethanol extraction of flavonoids, phenolics and antioxidants from Vernonia amygdalina leaf using two-level factorial design. <i>Journal of King Saud University - Science</i> , 2020, 32, 7-16.	1.6	75
8	Extract rich in flavonoids from <i>Hibiscus sabdariffa</i> calyces: Optimizing microwave-assisted extraction method and characterization through LC-QTOF-MS analysis. <i>Journal of Food Process Engineering</i> , 2020, 43, e13339.	1.5	18
9	Optimization of microwave-assisted extraction of phenolic compounds from Ocimum gratissimum leaves and its LC-ESI-MS/MS profiling, antioxidant and antimicrobial activities. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3590-3604.	1.6	4
10	Phenolic Compounds of Aqueous and Methanol Extracts of Hipsizygyus tessellatus (brown and white) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Chemistry Journal, 2020, 54, 170-183.	0.3	6
11	Mineral element determination and phenolic compounds profiling of oleoresin extracts using an accurate mass LC-MS-QTOF and ICP-MS. <i>Journal of King Saud University - Science</i> , 2019, 31, 859-863.	1.6	15
12	Data on parametric influence of microwave-assisted extraction on the recovery yield, total phenolic content and antioxidant activity of Phaleria macrocarpa fruit peel extract. <i>Chemical Data Collections</i> , 2019, 24, 100277.	1.1	21
13	Extracts of Hipsizygyus tessellatus (white var.) caps inhibited MCF-7 and MDA-MB-231 cell lines proliferation. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 368-382.	1.6	5
14	Microwave-assisted extraction of phenolics from Hibiscus sabdariffa calyces: Kinetic modelling and process intensification. <i>Industrial Crops and Products</i> , 2019, 137, 528-535.	2.5	60
15	Optimizing Microwave-Assisted Extraction Conditions to Obtain Phenolic-Rich Extract from Chromolaena odorata Leaves. <i>Chemical Engineering and Technology</i> , 2019, 42, 1733-1740.	0.9	18
16	GC-MS and FTIR analyses of oils from Hibiscus sabdariffa, Stigma maydis and Chromolaena odorata leaf obtained from Malaysia: Potential sources of fatty acids. <i>Chemical Data Collections</i> , 2019, 20, 100200.	1.1	15
17	Extraction and characterization of bioactive compounds in <i>Vernonia amygdalina</i> leaf ethanolic extract comparing Soxhlet and microwave-assisted extraction techniques. <i>Journal of Taibah University for Science</i> , 2019, 13, 414-422.	1.1	57
18	Extraction, characterization and antioxidant activity of fenugreek (Trigonella-Foenum Graecum) seed oil. <i>Materials Science for Energy Technologies</i> , 2019, 2, 349-355.	1.0	63

#	ARTICLE	IF	CITATIONS
19	Kinetics studies on effects of extraction techniques on bioactive compounds from <i>Vernonia cinerea</i> leaf. <i>Journal of Food Science and Technology</i> , 2019, 56, 580-588.	1.4	24
20	Mathematical modelling and morphological properties of thin layer oven drying of <i>Vernonia amygdalina</i> leaves. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2019, 18, 309-315.	1.0	21
21	Multi-response optimization and neural network modeling for parameter precision in heat reflux extraction of spice oleoresins from two pepper cultivars ( <i>Piper nigrum</i> ). <i>Journal of King Saud University - Science</i> , 2019, 31, 789-797.	1.6	18
22	Effect of drying methods on the free radicals scavenging activity of <i>Vernonia amygdalina</i> growing in Malaysia. <i>Journal of King Saud University - Science</i> , 2019, 31, 495-499.	1.6	34
23	Optimization of process parameters in mixed sulfide oxidation bacterial culture using response surface methodology as a tool. <i>Journal of King Saud University - Science</i> , 2019, 31, 836-843.	1.6	1
24	Screening of Microwave-Assisted-Batch Extraction Parameters for Recovering Total Phenolic and Flavonoid Contents from <i>Chromolaena odorata</i> Leaves through Two-Level Factorial Design. <i>Indonesian Journal of Chemistry</i> , 2019, 19, 511.	0.3	6
25	Evaluation of antioxidant and antibacterial activities of the stems of <i>Flammulina velutipes</i> and <i>Hypsizygus tessellatus</i> (white and brown var.) extracted with different solvents. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1947-1961.	1.6	45
26	Microwave-assisted extraction and characterization of fatty acid from eel fish ( <i>Monopterus albus</i> ). <i>Beni-Suef University Journal of Basic and Applied Sciences</i> , 2018, 7, 465-470.	0.8	19
27	Ethanol extraction of bioactive compounds from <i>Vernonia amygdalina</i> leaf using response surface methodology as an optimization tool. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1107-1122.	1.6	18
28	Efficient extraction of antioxidants from <i>Vernonia cinerea</i> leaves: Comparing response surface methodology and artificial neural network. <i>Beni-Suef University Journal of Basic and Applied Sciences</i> , 2018, 7, 276-285.	0.8	19
29	Optimization of microwave-assisted extraction of flavonoids and antioxidants from <i>Vernonia amygdalina</i> leaf using response surface methodology. <i>Food and Bioproducts Processing</i> , 2018, 107, 36-48.	1.8	125
30	Characterization and effect of extraction solvents on the yield and total phenolic content from <i>Vernonia amygdalina</i> leaves. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 311-316.	1.6	31
31	Metabolic profiling of flavonoids, saponins, alkaloids, and terpenoids in the extract from <i>Vernonia cinerea</i> leaf using LC-Q-TOF-MS. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2018, 41, 722-731.	0.5	20
32	Dataset on LC-Q-TOF/MS tentative identification of phytochemicals in the extract of <i>Vernonia amygdalina</i> leaf through positive ionization. <i>Data in Brief</i> , 2018, 21, 1686-1689.	0.5	13
33	Chemical fingerprinting of biologically active compounds and morphological transformation during microwave reflux extraction of black pepper. <i>Chemical Data Collections</i> , 2018, 17-18, 339-344.	1.1	6
34	Synergistic intermittent heating and energy intensification of scale-up parameters in an optimized microwave extraction process. <i>Chemical Engineering and Processing: Process Intensification</i> , 2018, 132, 160-168.	1.8	12
35	Soxhlet extraction of phenolic compounds from <i>Vernonia cinerea</i> leaves and its antioxidant activity. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2018, 11, 12-17.	0.9	94
36	Data article on elemental and metabolomic-based alkaloidal composition in black pepper oleoresin using a positive ESI-mode LC-QToF and ICP-mass spectroscopy. <i>Data in Brief</i> , 2018, 19, 1627-1630.	0.5	7

#	ARTICLE	IF	CITATIONS
37	Evaluation of optimization parameters in microwave reflux extraction of piperine-oleoresin from black pepper ( <i>Piper nigrum</i> ). Beni-Suef University Journal of Basic and Applied Sciences, 2018, 7, 626-631.	0.8	7
38	Mathematical modeling of thin layer drying using open sun and shade of <i>Vernonia amygdalina</i> leaves. Agriculture and Natural Resources, 2018, 52, 53-58.	0.4	21
39	<i>Vernonia cinerea</i> leaves as the source of phenolic compounds, antioxidants, and anti-diabetic activity using microwave-assisted extraction technique. Industrial Crops and Products, 2018, 122, 533-544.	2.5	114
40	Microwave-assisted extraction of <i>Vernonia amygdalina</i> leaf for optimal recovery of total phenolic content. Journal of Applied Research on Medicinal and Aromatic Plants, 2018, 10, 16-24.	0.9	23
41	Effects of Microwave-Assisted Extraction Parameters on the Recovery Yield and Total Phenolic Content of <i>Vernonia amygdalina</i> Leaf Extracts with Different Methods of Drying. Jundishapur Journal of Natural Pharmaceutical Products, 2018, In Press, .	0.3	1
42	Optimization of mangiferin extracted from <i>Phaleria macrocarpa</i> fruits using response surface methodology. Journal of Applied Research on Medicinal and Aromatic Plants, 2017, 5, 82-87.	0.9	30
43	Extraction, radical scavenging activities and physicochemical fingerprints of black pepper ( <i>Piper</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	1.6	12
44	Parametric optimization of microwave reflux extraction of spice oleoresin from white pepper ( <i>Piper</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.0	27
45	Demulsifier: An Important Agent in Breaking Crude Oil Emulsions. Chemical Engineering and Technology, 0, , .	0.9	5