

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

394421
19
h-index

330143
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. Chemical Engineering Communications, 2024, 211, 379-387.	2.6	1
2	Carica papaya: comprehensive overview of the nutritional values, phytochemicals and pharmacological activities. Advances in Traditional Medicine, 2022, 22, 17-47.	2.0	20
3	Extraction of phenolic compounds: A review. Current Research in Food Science, 2021, 4, 200-214.	5.8	349
4	Dataset on oil recovery from Carica papaya leaves as influenced by microwave-assisted extraction parameters. Chemical Data Collections, 2021, 33, 100724.	2.3	1
5	Microwave-assisted extraction of phenolic compounds from Carica papaya leaves: An optimization study and LC-QTOF-MS analysis. Future Foods, 2021, 3, 100035.	5.4	28
6	Trending approaches on demulsification of crude oil in the petroleum industry. Applied Petrochemical Research, 2021, 11, 281-293.	1.3	14
7	Ethanol extraction of flavonoids, phenolics and antioxidants from Vernonia amygdalina leaf using two-level factorial design. Journal of King Saud University - Science, 2020, 32, 7-16.	3.5	75
8	Extract rich in flavonoids from <i>Hibiscus sabdariffa</i> calyces: Optimizing microwave-assisted extraction method and characterization through LC-QTOF-MS analysis. Journal of Food Process Engineering, 2020, 43, e13339.	2.9	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. Journal of Food Measurement and Characterization, 2020, 14, 3590-3604.	3.2	4
10	Phenolic Compounds of Aqueous and Methanol Extracts of Hypsizygus tessellatus (brown and white) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Chemistry Journal, 2020, 54, 170-183.	0.8	6
11	Mineral element determination and phenolic compounds profiling of oleoresin extracts using an accurate mass LC-MS-QTOF and ICP-MS. Journal of King Saud University - Science, 2019, 31, 859-863.	3.5	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. Chemical Data Collections, 2019, 24, 100277.	2.3	21
13	Extracts of Hypsizygus tessellatus (white var.) caps inhibited MCF-7 and MDA-MB-231 cell lines proliferation. Journal of Food Measurement and Characterization, 2019, 13, 368-382.	3.2	5
14	Microwave-assisted extraction of phenolics from Hibiscus sabdariffa calyces: Kinetic modelling and process intensification. Industrial Crops and Products, 2019, 137, 528-535.	5.2	60
15	Optimizing Microwave-Assisted Extraction Conditions to Obtain Phenolic-Rich Extract from Chromolaena odorata Leaves. Chemical Engineering and Technology, 2019, 42, 1733-1740.	1.5	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. Chemical Data Collections, 2019, 20, 100200.	2.3	15
17	Extraction and characterization of bioactive compounds in <i>Vernonia amygdalina</i> leaf ethanolic extract comparing Soxhlet and microwave-assisted extraction techniques. Journal of Taibah University for Science, 2019, 13, 414-422.	2.5	57
18	Extraction, characterization and antioxidant activity of fenugreek (Trigonella-Foenum Graecum) seed oil. Materials Science for Energy Technologies, 2019, 2, 349-355.	1.8	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.	2.8	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.	1.9	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.	3.5	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.	3.5	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.	3.5	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.	0.8	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.	3.2	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.	2.0	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.	3.2	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.	2.0	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.	3.6	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.	3.2	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.	1.0	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.	1.0	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.	2.3	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.	3.6	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.	1.5	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.	1.0	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.	2.0	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.	0.1	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.	5.2	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.	1.5	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, .	0.6	1
42	Optimization of mangiferin extrated from <i>Phaleria macrocarpa</i> fruits using response surface methodology. Journal of Applied Research on Medicinal and Aromatic Plants, 2017, 5, 82-87.	1.5	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	3.2	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	2.1	27
45	Demulsifier: An Important Agent in Breaking Crude Oil Emulsions. Chemical Engineering and Technology, 0, , .	1.5	5