

Otu Phyllis Naa Yarley

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

370
citations

1040056

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940533

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16
all docs

16
docs citations

16
times ranked

402
citing authors

#	ARTICLE	IF	CITATIONS
1	Reviews on mechanisms of in vitro antioxidant, antibacterial and anticancer activities of water-soluble plant polysaccharides. International Journal of Biological Macromolecules, 2021, 183, 2262-2271.	7.5	109
2	Heat and/or ultrasound pretreatments motivated enzymolysis of corn gluten meal: Hydrolysis kinetics and protein structure. LWT - Food Science and Technology, 2017, 77, 488-496.	5.2	62
3	Extraction and characterization of chicken feet soluble collagen. LWT - Food Science and Technology, 2016, 74, 145-153.	5.2	60
4	Sonozonation: Enhancing the antimicrobial efficiency of aqueous ozone washing techniques on cherry tomato. Ultrasonics Sonochemistry, 2020, 64, 105059.	8.2	31
5	Sorghum Bicolor L. leaf sheath polysaccharides: Dual frequency ultrasound-assisted extraction and desalination. Industrial Crops and Products, 2018, 126, 368-379.	5.2	21
6	Simultaneous multifrequency: A possible alternative to improve the efficacy of ultrasound treatment on cherry tomato during storage. Journal of Food Processing and Preservation, 2019, 43, e14083.	2.0	19
7	Drying techniques affect the quality and essential oil composition of Ghanaian ginger (<i>Zingiber</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	5.2	13
8	Influence of shea butter, bee wax and cassava starch coatings on enzyme inactivation, antioxidant properties, phenolic compounds and quality retention of tomato (<i>Solanum lycopersicum</i>) fruits. Applied Food Research, 2022, 2, 100041.	4.0	12
9	Characterization of <i>Moringa oleifera</i> leaf polysaccharides extracted by coupling ionic liquid separation system with ultrasound irradiation. Journal of Food Process Engineering, 2020, 43, e13417.	2.9	11
10	Variation in bioactive phytochemicals and sensory attributes of osmosonic convective dried ginger from four African countries. Journal of the Science of Food and Agriculture, 2020, 100, 3164-3172.	3.5	8
11	Dual frequency ultrasound-assisted alcohol/salt aqueous two-phase extraction and purification of <i>Astragalus</i> polysaccharides. Journal of Food Process Engineering, 2020, 43, e13366.	2.9	8
12	Facile preparation of sugarcane bagasse-derived carbon supported MoS ₂ nanosheets for hydrogen evolution reaction. Industrial Crops and Products, 2021, 172, 114064.	5.2	6
13	Antioxidant activities, anti-inflammatory, cytotoxic effects, quality attributes, and bioactive compounds of Ghanaian ginger under varied dehydration conditions. Journal of Food Processing and Preservation, 2021, 45, e15994.	2.0	4
14	Subcritical Ethanol-Water and ionic liquid extraction systems coupled with multi-frequency ultrasound in the extraction and purification of polysaccharides. Separation Science and Technology, 2022, 57, 1427-1441.	2.5	3
15	Capacity of ethanol adjunct-treated interface of ionic liquid aqueous two phase system in simultaneous extraction and purification of sorghum leaf sheath polysaccharides. Separation Science and Technology, 2021, 56, 2750-2765.	2.5	2
16	Structural and bioactive characterization of purified polysaccharide from deep-freeze pretreated <i>Sorghum bicolor</i> L. leaf sheath. Industrial Crops and Products, 2022, 185, 115097.	5.2	1