

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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402
citing authors

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