

# Olugbenga Olufemi Awolu

## List of Publications by Year in descending order

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Version: 2024-02-01

27  
papers

421  
citations

758635

12  
h-index

752256

20  
g-index

27  
all docs

27  
docs citations

27  
times ranked

423  
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality Evaluation of Fufu™ Produced from Sweet Cassava ( <i>Manihot Esculenta</i> ) and Guinea Corn ( <i>Sorghum Bicolor</i> ) Flour. <i>Journal of Culinary Science and Technology</i> , 2022, 20, 134-164.	0.6	3
2	Evaluation of the chemical, antinutritional and antioxidant properties of composite flour comprising native and modified acha ( <i>digitaria exilis</i> stapf) flour supplemented with mango kernel seed and soy cake flours. <i>Food Science and Technology International</i> , 2022, 28, 40-49.	1.1	3
3	Rheological behaviour, physical and sensory properties of orange fleshed sweet potato and soy concentrate bread. <i>Journal of Food Science and Technology</i> , 2022, 59, 2189-2199.	1.4	2
4	Microencapsulation of avocado pear seed ( <i>Persea Americana</i> mill) bioactive-rich extracts and evaluation of its antioxidants, in vitro starch digestibility and storage stability. <i>Bulletin of the National Research Centre</i> , 2022, 46, .	0.7	4
5	Nutritional properties of wheat flour supplemented with modified tacca ( <i>Tacca involucreta</i> ) flour for production of healthy biscuits. <i>Bulletin of the National Research Centre</i> , 2022, 46, .	0.7	2
6	Orange-fleshed sweet potatoes composite bread: A good carrier of beta ( $\beta$ )-carotene and antioxidant properties. <i>Journal of Food Biochemistry</i> , 2021, 45, e13423.	1.2	19
7	Development and evaluation of extruded ready-to-eat snack from optimized rice, kersting's groundnut and lemon pomace composite flours. <i>Journal of Food Science and Technology</i> , 2020, 57, 86-95.	1.4	8
8	Physicochemical evaluation and Fourier transform infrared spectroscopy characterization of quality protein maize starch subjected to different modifications. <i>Journal of Food Science</i> , 2020, 85, 3052-3060.	1.5	21
9	Effect of Roasting on the Phytochemical Properties of Three Varieties of Marble Vine ( <i>Dioclea reflexa</i> ) Using Response Surface Methodology. <i>Preventive Nutrition and Food Science</i> , 2019, 24, 468-477.	0.7	8
10	Quantitative and qualitative characterization of mango kernel seed oil extracted using supercritical CO <sub>2</sub> and solvent extraction techniques. <i>Heliyon</i> , 2019, 5, e03068.	1.4	26
11	Effect of Different Drying Techniques on the Resistant Starch, Bioactive Components, Physicochemical and Pasting Properties of Cardaba Banana Flour. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2019, 23, 35-42.	0.6	7
12	Nutritional and antioxidant potential of rice flour enriched with kersting's groundnut ( <i>Kerstingiella</i> ) Tj ETQq0 0 0 rgBT /Overlock 10	0.5	0
13	Influence of defatted mango kernel seed flour addition on the rheological characteristics and cookie making quality of wheat flour. <i>Food Science and Nutrition</i> , 2018, 6, 2363-2373.	1.5	15
14	Alkaline Pre-Treatment and Enzymatic Hydrolysis of Waste Papers to Fermentable Sugar. <i>Journal of Ecological Engineering</i> , 2018, 19, 211-217.	0.5	17
15	Optimization of the functional characteristics, pasting and rheological properties of pearl millet-based composite flour. <i>Heliyon</i> , 2017, 3, e00240.	1.4	35
16	Comparative analyses of functional, pasting and morphological characteristics of native and modified tigernut starches with their blends. <i>Cogent Food and Agriculture</i> , 2017, 3, 1306934.	0.6	1
17	Optimization of production and quality evaluation of maize-based snack supplemented with soybean and tiger nut ( <i>Cyperus esculenta</i> ) flour. <i>Food Science and Nutrition</i> , 2017, 5, 3-13.	1.5	31
18	Optimisation and Evaluation of the Effect of Bambara Groundnut Addition on the Nutritional Quality and Functional Properties of Amaranth Grain-Based Composite Flour. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2017, 21, 43-52.	0.6	3

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19	Effect of the Addition of Pearl Millet Flour Subjected to Different Processing on the Antioxidants, Nutritional, Pasting Characteristics and Cookies Quality of Rice-Based Composite Flour. <i>Journal of Nutritional Health &amp; Food Engineering</i> , 2017, 7, .	0.5	7
20	Physicochemical, functional and pasting properties of native and chemically modified water yam ( <i>Dioscorea alata</i> ) starch and production of water yam starch-based yoghurt. <i>Starch/Staerke</i> , 2016, 68, 719-726.	1.1	29
21	Physicochemical and Rheological Properties of Optimised Cocoyam-Based Composite Flour Comprising Cassava Starch. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2016, 20, 65-84.	0.6	8
22	Development of functional beverages from blends of <i>Hibiscus sabdariffa</i> extract and selected fruit juices for optimal antioxidant properties. <i>Food Science and Nutrition</i> , 2016, 4, 679-685.	1.5	23
23	Antioxidant, functional and rheological properties of optimized composite flour, consisting wheat and amaranth seed, brewers' spent grain and apple pomace. <i>Journal of Food Science and Technology</i> , 2016, 53, 1151-1163.	1.4	32
24	Optimization of the extrusion process for the production of ready-to-eat snack from rice, cassava and kersting's groundnut composite flours. <i>LWT - Food Science and Technology</i> , 2015, 64, 18-24.	2.5	45
25	Optimization of two-step transesterification production of biodiesel from neem ( <i>Azadirachta indica</i> ) oil. <i>International Journal of Energy and Environmental Engineering</i> , 2013, 4, 39.	1.3	67
26	Nutritional Evaluation of Unripe Plantain, Moringa Seed and Defatted Sesame Seed Cookies. <i>International Journal of Food Studies</i> , 0, , 72-81.	0.5	4
27	Optimisation of Rice-Kidney Beans Composite Flours Incorporated with Fermented and Unfermented Sorghum Flours for the Production of Ready-to-Eat Extruded Snacks. <i>Asian Food Science Journal</i> , 0, , 1-21.	0.3	1