

# John H Muyonga

## List of Publications by Year in descending order

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Version: 2024-02-01

26  
papers

451  
citations

687220

13  
h-index

713332

21  
g-index

26  
all docs

26  
docs citations

26  
times ranked

615  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of heat processing on selected grain amaranth physicochemical properties. Food Science and Nutrition, 2014, 2, 9-16.	1.5	54
2	Microstructure and In Vitro Beta Carotene Bioaccessibility of Heat Processed Orange Fleshed Sweet Potato. Plant Foods for Human Nutrition, 2009, 64, 312-318.	1.4	49
3	Effects of combined traditional processing methods on the nutritional quality of beans. Food Science and Nutrition, 2015, 3, 233-241.	1.5	32
4	Contribution of forest foods to dietary intake and their association with household food insecurity: a cross-sectional study in women from rural Cameroon. Public Health Nutrition, 2016, 19, 3185-3196.	1.1	32
5	Chemical and nutritional changes associated with the development of the hard-to-cook defect in common beans. International Journal of Food Sciences and Nutrition, 2008, 59, 652-659.	1.3	29
6	Effect of tamarind ( <i>Tamarindus indica</i> L.) seed on antioxidant activity, phytochemicals, physicochemical characteristics, and sensory acceptability of enriched cookies and mango juice. Food Science and Nutrition, 2016, 4, 494-507.	1.5	28
7	Validity and Reliability of General Nutrition Knowledge Questionnaire for Adults in Uganda. Nutrients, 2017, 9, 172.	1.7	24
8	Effect of processing methods on nutritional, sensory, and physicochemical characteristics of biofortified bean flour. Food Science and Nutrition, 2016, 4, 384-397.	1.5	23
9	Optimized formulation and processing protocol for a supplementary bean-based composite flour. Food Science and Nutrition, 2015, 3, 527-538.	1.5	21
10	Nutrients and bioactive compounds content of <i>Baillonella toxisperma</i> , <i>Trichoscypha abut</i> and <i>Pentaclethra macrophylla</i> from Cameroon. Food Science and Nutrition, 2015, 3, 292-301.	1.5	20
11	Optimization of Roba1 extrusion conditions and bean extrudate properties using response surface methodology and multi-response desirability function. LWT - Food Science and Technology, 2018, 96, 411-418.	2.5	20
12	Factors influencing consumption of nutrient rich forest foods in rural Cameroon. Appetite, 2016, 97, 176-184.	1.8	17
13	Optimization of drying conditions for Jackfruit pulp using Refractance Window Drying technology. Food Science and Nutrition, 2022, 10, 1333-1343.	1.5	15
14	Phenolic content and antioxidant activity of selected Ugandan traditional medicinal foods. African Journal of Food Science, 2014, 8, 427-434.	0.4	14
15	Physicochemical properties and extrusion behaviour of selected common bean varieties. Journal of the Science of Food and Agriculture, 2018, 98, 1492-1501.	1.7	14
16	Multi-response optimization of extrusion conditions of grain amaranth flour by response surface methodology. Food Science and Nutrition, 2019, 7, 4147-4162.	1.5	12
17	<i>Solanum anguivi</i> Lam. Fruits: Their Potential Effects on Type 2 Diabetes Mellitus. Molecules, 2021, 26, 2044.	1.7	9
18	Fruit and vegetable consumption, leisure-time physical activity, and sedentary behavior among children and adolescent students in Uganda. Food Science and Nutrition, 2019, 7, 599-607.	1.5	8

#	ARTICLE	IF	CITATIONS
19	Bean-based nutrient-enriched puffed snacks: Formulation design, functional evaluation, and optimization. <i>Food Science and Nutrition</i> , 2020, 8, 4763-4772.	1.5	8
20	Prediction equations for body composition of children and adolescents aged 8–19 years in Uganda using deuterium dilution as the reference technique. <i>Clinical Nutrition ESPEN</i> , 2018, 28, 103-109.	0.5	7
21	Nutrient and Bioactive Composition of Five Gabonese Forest Fruits and Their Potential Contribution to Dietary Reference Intakes of Children Aged 1–3 Years and Women Aged 19–60 Years. <i>Forests</i> , 2019, 10, 86.	0.9	4
22	Descriptive sensory analysis and consumer preferences of bean sauces. <i>Food Science and Nutrition</i> , 2020, 8, 4252-4265.	1.5	4
23	Physicochemical Characteristics of Yam Bean ( <i>Pachyrhizus erosus</i> ) Seed Proteins. <i>Journal of Food Research</i> , 2014, 3, 168.	0.1	2
24	Assessing the reliability of FTIR spectroscopy measurements and validity of bioelectrical impedance analysis as a surrogate measure of body composition among children and adolescents aged 8–19 years attending schools in Kampala, Uganda. <i>BMC Public Health</i> , 2018, 18, 687.	1.2	2
25	Validation of General Nutrition Knowledge Questionnaire for Adults in Uganda. <i>FASEB Journal</i> , 2016, 30, 896.13.	0.2	2
26	Drying behaviour and optimization of drying conditions of pineapple puree and slices using refractance window drying technology. <i>Journal of Food Science and Technology</i> , 2022, 59, 2794-2803.	1.4	1