John H Muyonga

List of Publications by Year in descending order

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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	Drying behaviour and optimization of drying conditions of pineapple puree and slices using refractance window drying technology. Journal of Food Science and Technology, 2022, 59, 2794-2803.	1.4	1
2	Optimization of drying conditions for Jackfruit pulp using Refractance Window Drying technology. Food Science and Nutrition, 2022, 10, 1333-1343.	1.5	15
3	Solanum anguivi Lam. Fruits: Their Potential Effects on Type 2 Diabetes Mellitus. Molecules, 2021, 26, 2044.	1.7	9
4	Descriptive sensory analysis and consumer preferences of bean sauces. Food Science and Nutrition, 2020, 8, 4252-4265.	1.5	4
5	Beanâ€based nutrientâ€enriched puffed snacks: Formulation design, functional evaluation, and optimization. Food Science and Nutrition, 2020, 8, 4763-4772.	1.5	8
6	Nutrient and Bioactive Composition of Five Gabonese Forest Fruits and Their Potential Contribution to Dietary Reference Intakes of Children Aged 1â€“3 Years and Women Aged 19â€“60 Years. Forests, 2019, 10, 86.	0.9	4
7	Fruit and vegetable consumption, leisureâ€time physical activity, and sedentary behavior among children and adolescent students in Uganda. Food Science and Nutrition, 2019, 7, 599-607.	1.5	8
8	Multiâ€response optimization of extrusion conditions of grain amaranth flour by response surface methodology. Food Science and Nutrition, 2019, 7, 4147-4162.	1.5	12
9	Physicoâ€chemical properties and extrusion behaviour of selected common bean varieties. Journal of the Science of Food and Agriculture, 2018, 98, 1492-1501.	1.7	14
10	Prediction equations for body composition of children and adolescents aged 8â€“19 years in Uganda using deuterium dilution as the reference technique. Clinical Nutrition ESPEN, 2018, 28, 103-109.	0.5	7
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	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 8â€“19Âyears attending schools in Kampala, Uganda. BMC Public Health, 2018, 18, 687.	1.2	2
13	Validity and Reliability of General Nutrition Knowledge Questionnaire for Adults in Uganda. Nutrients, 2017, 9, 172.	1.7	24
14	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
15	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
16	Effect of tamarind (Tamarindus indica L.) seed on antioxidant activity, phytocompounds, physicochemical characteristics, and sensory acceptability of enriched cookies and mango juice. Food Science and Nutrition, 2016, 4, 494-507.	1.5	28
17	Factors influencing consumption of nutrient rich forest foods in rural Cameroon. Appetite, 2016, 97, 176-184.	1.8	17
18	Validation of General Nutrition Knowledge Questionnaire for Adults in Uganda. FASEB Journal, 2016, 30, 896.13.	0.2	2

#	Article	IF	Citations
19	Effects of combined traditional processing methods on the nutritional quality of beans. Food Science and Nutrition, 2015, 3, 233-241.	1.5	32
20	Optimized formulation and processing protocol for a supplementary beanâ€based composite flour. Food Science and Nutrition, 2015, 3, 527-538.	1.5	21
21	Nutrients and bioactive compounds content of Baillonella toxisperma, Trichoscypha abut and Pentaclethra macrophylla from Cameroon. Food Science and Nutrition, 2015, 3, 292-301.	1.5	20
22	Physicochemical Characteristics of Yam Bean (Pachyrhizus erosus) Seed Proteins. Journal of Food Research, 2014, 3, 168.	0.1	2
23	Phenolic content and antioxidant activity of selected Ugandan traditional medicinal foods. African Journal of Food Science, 2014, 8, 427-434.	0.4	14
24	Effect of heat processing on selected grain amaranth physicochemical properties. Food Science and Nutrition, 2014, 2, 9-16.	1.5	54
25	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
26	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