

Wilfrid Padonou

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5201443/publications.pdf>

Version: 2024-02-01

6
papers

246
citations

1684188

5
h-index

1872680

6
g-index

6
all docs

6
docs citations

6
times ranked

329
citing authors

| # | ARTICLE | IF | CITATIONS |
|---|--|-----|-----------|
| 1 | The microbiota of Lafun, an African traditional cassava food product. <i>International Journal of Food Microbiology</i> , 2009, 133, 22-30. | 4.7 | 60 |
| 2 | The quality of boiled cassava roots: instrumental characterization and relationship with physicochemical properties and sensorial properties. <i>Food Chemistry</i> , 2005, 89, 261-270. | 8.2 | 58 |
| 3 | Determination of yeast diversity in ogi, mawã; gowã© and tchoukoutou by using culture-dependent and -independent methods. <i>International Journal of Food Microbiology</i> , 2013, 165, 84-88. | 4.7 | 58 |
| 4 | Yeast dynamics during spontaneous fermentation of mawã and tchoukoutou, two traditional products from Benin. <i>International Journal of Food Microbiology</i> , 2013, 165, 200-207. | 4.7 | 43 |
| 5 | Occurrence of lactic acid bacteria and yeasts at species and strain level during spontaneous fermentation of mawã, a cereal dough produced in West Africa. <i>Food Microbiology</i> , 2018, 76, 267-278. | 4.2 | 26 |
| 6 | Maize flour is a promising and low-cost carrier material for producing freeze-dried starter cultures adapted to cereal fermentation in West Africa. <i>Cogent Food and Agriculture</i> , 2020, 6, 1858532. | 1.4 | 1 |