

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	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
2	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
3	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
4	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
5	The microbiota of Lafun, an African traditional cassava food product. <i>International Journal of Food Microbiology</i> , 2009, 133, 22-30.	4.7	60
6	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