

Kolawole O Falade

List of Publications by Year in descending order

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46
papers

1,647
citations

331259

21
h-index

301761

39
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47
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47
docs citations

47
times ranked

1672
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of physical and chemical modifications on granule size frequency distribution, fourier transform infrared (FTIR) spectra and adsorption isotherms of starch from four yam (<i>Dioscorea</i> spp.) cultivars. <i>Journal of Food Science and Technology</i> , 2022, 59, 1865-1877.	1.4	13
2	Physical, chemical and adsorption isotherm characteristics of fermented soybean cultivars, and cracked and dehulled African locust bean using selected <i>Bacillus</i> spp.. <i>Journal of Food Science and Technology</i> , 2021, 58, 2749-2760.	1.4	4
3	Optimization of instant fried noodles from wheat (<i>Triticum aestivum</i>) substituted with cocoyam (<i>Colocasia esculenta</i>) and defatted soya bean flours. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	3
4	Nutritional, physicochemical, and sensory characteristics of extruded Bambara groundnut (<i>Vigna</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 2021, 45, e15347.	0.9	5
5	Techno-Economic Assessment of Polysaccharide Extraction from Baobab: A Scale Up Analysis. <i>Sustainability</i> , 2021, 13, 9915.	1.6	5
6	Instant soups from cowpea varieties using foam-mat drying. <i>LWT - Food Science and Technology</i> , 2021, 151, 112191.	2.5	7
7	Quality and Public Health Concerns of Instant Noodles as Influenced by Raw Materials and Processing Technology. <i>Food Reviews International</i> , 2020, 36, 276-317.	4.3	20
8	Protein quality of dehulled-defatted African mesquite bean (<i>Prosopis africana</i>) flour and protein isolates. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3426-3433.	1.6	1
9	Physicochemical properties, protein digestibility and thermal stability of processed African mesquite bean (<i>Prosopis africana</i>) flours and protein isolates. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1481-1496.	1.6	8
10	Extrusion processing of raw food materials and by-products: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2979-2998.	5.4	81
11	Comparing properties of starch and flour of yellow-flesh cassava cultivars and effects of modifications on properties of their starch. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2581-2593.	1.6	19
12	Effects of tempering (annealing), acid hydrolysis, low-citric acid substitution on chemical and physicochemical properties of starches of four yam (<i>Dioscorea</i> spp.) cultivars. <i>Journal of Food Science and Technology</i> , 2017, 54, 1455-1466.	1.4	14
13	Physical, functional, and pasting properties of flours from corms of two Cocoyam (<i>Colocasia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 3440-8.	1.4	37
14	Effect of γ -irradiation on Cooking, Functional and Pasting Properties of Bambara Groundnut (<i>Vigna</i>) Tj ETQq0 0 0 rgBT /Overlock 1 1.5 7	1.5	7
15	Effect of Pretreatments on Color, Functional and Pasting Properties of White (<i>Dioscorea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf Processing and Preservation, 2015, 39, 1542-1554.	0.9	8
16	Color, Chemical and Functional Properties of Plantain Cultivars and Cooking Banana Flour as Affected by Drying Method and Maturity. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 816-828.	0.9	40
17	Haematological, serum biochemical and tissue pathological changes induced by γ -irradiated millet. <i>Comparative Clinical Pathology</i> , 2015, 24, 935-943.	0.3	0
18	Physico-chemical, sensory and microbiological characteristics of plain yoghurt from bambara groundnut (<i>Vigna subterranea</i>) and soybeans (<i>Glycine max</i>). <i>Journal of Food Science and Technology</i> , 2015, 52, 5858-5865.	1.4	43

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19	Physical, proximate, functional and pasting properties of four non- ⁶⁰ Co and ⁶⁰ Co-irradiated bambara groundnut (<i>Vigna subterranean</i>) cultivars. <i>International Journal of Food Science and Technology</i> , 2015, 50, 640-651.	1.3	16
20	Physical, functional, pasting and thermal properties of flours and starches of six Nigerian rice cultivars. <i>Food Hydrocolloids</i> , 2015, 44, 478-490.	5.6	127
21	Effects of annealing, acid hydrolysis and citric acid modifications on physical and functional properties of starches from four yam (<i>Dioscorea</i> spp.) cultivars. <i>Food Hydrocolloids</i> , 2015, 43, 529-539.	5.6	80
22	Modeling of Drying Patterns of Fresh and Osmotically Pretreated Cooking Banana and Plantain Slices. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 373-388.	0.9	22
23	Functional and physico-chemical properties of flours and starches of African rice cultivars. <i>Food Hydrocolloids</i> , 2014, 39, 41-50.	5.6	67
24	EFFECT OF IRRADIATION DOSE ON PHYSICAL, FUNCTIONAL AND PASTING PROPERTIES OF COWPEA (<i>VIGNA</i>)	1.3	18
25	Effect of ⁶⁰ Co-Irradiation on Colour, Functional and Physicochemical Properties of Pearl Millet [<i>Pennisetum glaucum</i> (L) R. Br.] Cultivars. <i>Food and Bioprocess Technology</i> , 2013, 6, 2429-2438.	2.6	31
26	Physicochemical properties of five cocoyam (<i>Colocasia esculenta</i> and <i>Xanthosoma sagittifolium</i>) starches. <i>Food Hydrocolloids</i> , 2013, 30, 173-181.	5.6	93
27	Foam-Mat Drying of Plantain and Cooking Banana (<i>Musa</i> spp.). <i>Food and Bioprocess Technology</i> , 2012, 5, 1173-1180.	2.6	30
28	Effects of Cultivar and Drying Method on Color, Pasting and Sensory Attributes of Instant Yam (<i>Dioscorea rotundata</i>) Flours. <i>Food and Bioprocess Technology</i> , 2012, 5, 879-887.	2.6	22
29	Physical, functional and pasting properties of different maize (<i>Zea mays</i>) cultivars as modified by an increase in ⁶⁰ Co-irradiation doses. <i>International Journal of Food Science and Technology</i> , 2012, 47, 801-807.	1.3	9
30	Physicochemical Properties of Caribbean Sweet Potato (<i>Ipomoea batatas</i> (L) Lam) Starches. <i>Food and Bioprocess Technology</i> , 2012, 5, 576-583.	2.6	57
31	Physicochemical characteristics of non-irradiated and ⁶⁰ Co-irradiated yams cultivars (<i>Dioscorea</i>)	1.3	8
32	Effects of maturity and drying method on the physicochemical and reconstitution properties of plantain flour. <i>International Journal of Food Science and Technology</i> , 2010, 45, 170-178.	1.3	24
33	Effect of Processing Methods on Physical, Chemical, Rheological, and Sensory Properties of Okra (<i>Abelmoschus esculentus</i>). <i>Food and Bioprocess Technology</i> , 2010, 3, 387-394.	2.6	55
34	EFFECT OF PRETREATMENTS ON AIR-DRYING PATTERN AND COLOR OF DRIED PUMPKIN (<i>CUCURBITA</i>)	1.3	15
35	CHEMICAL COMPOSITION AND STORAGE PROPERTIES OF FURA FROM PEARL MILLET (PENNISETUM)	0.9	10
36	Modelling of air drying of fresh and blanched sweet potato slices. <i>International Journal of Food Science and Technology</i> , 2010, 45, 278-288.	1.3	119

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37	Utilization of Cassava for Food. Food Reviews International, 2010, 27, 51-83.	4.3	85
38	Physicochemical properties of twenty-one Caribbean sweet potato cultivars. International Journal of Food Science and Technology, 2009, 44, 1696-1704.	1.3	74
39	Osmotic Dehydration of Tropical Fruits and Vegetables. Food Reviews International, 2007, 23, 373-405.	4.3	40
40	Effect of pre-freezing and solutes on mass transfer during osmotic dehydration and colour of oven-dried African star apple during storage. International Journal of Food Science and Technology, 2007, 42, 394-402.	1.3	15
41	Air-drying and rehydration characteristics of date palm (Phoenix dactylifera L.) fruits. Journal of Food Engineering, 2007, 79, 724-730.	2.7	99
42	Kinetics of mass transfer, and colour changes during osmotic dehydration of watermelon. Journal of Food Engineering, 2007, 80, 979-985.	2.7	108
43	Effect of pretreatment and temperature on air-drying of Dioscorea alata and Dioscorea rotundata slices. Journal of Food Engineering, 2007, 80, 1002-1010.	2.7	75
44	Extraction and characterization of antioxidants from Aframomum melegueta and Xylopia aethiopica. European Food Research and Technology, 2003, 216, 526-528.	1.6	20
45	Protection of maize (Zea mays) and soybeans (Glycine max) using Aframomum danielli. European Food Research and Technology, 2002, 214, 408-411.	1.6	12
46	Effects of oven and foam mat drying on proximate, functional, and reconstitution characteristics of instant powders from selected legumes. Journal of Food Processing and Preservation, 0, , .	0.9	1