

# Peter A Sopade

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6112586/publications.pdf>

Version: 2024-02-01

72  
papers

2,735  
citations

172386

29  
h-index

189801

50  
g-index

72  
all docs

72  
docs citations

72  
times ranked

2319  
citing authors

#	ARTICLE	IF	CITATIONS
1	Modelling multiphasic starch digestograms with multiterm exponential and non-exponential equations. <i>Carbohydrate Polymers</i> , 2022, 275, 118698.	5.1	13
2	Kinetics of starch digestion in potato ( <i>Solanum tuberosum</i> ) flours: Innovative modelling and relationships with particle size. <i>Journal of Food Engineering</i> , 2022, 329, 111089.	2.7	4
3	Hydration kinetics of commercial white maize ( <i>Zea mays</i> L.) hybrids, and associations with grain intrinsic and wet-milling properties. <i>Journal of Cereal Science</i> , 2021, 101, 103279.	1.8	4
4	Modelling multiphasic starch digestograms: an objective procedure for slope discontinuities. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2651-2661.	1.3	11
5	Kinetics of water absorption and relation with physical, chemical, and wet-milling properties of commercial yellow maize ( <i>Zea mays</i> L.) hybrids. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14509.	0.9	5
6	Physical, chemical and wet-milling properties of commercial white maize hybrids cultivated in Mxico. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13998.	0.9	8
7	Modeling Starch Digestograms: Computational Characteristics of Kinetic Models for <i>in vitro</i> Starch Digestion in Food Research. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1422-1445.	5.9	40
8	Cereal processing and glycaemic response. <i>International Journal of Food Science and Technology</i> , 2017, 52, 22-37.	1.3	40
9	Extrusion of a model sorghum-barley blend: Starch digestibility and associated properties. <i>Journal of Cereal Science</i> , 2017, 75, 314-323.	1.8	26
10	Dependence of in-vitro starch and protein digestions on particle size of field peas ( <i>Pisum sativum</i> L.). <i>LWT - Food Science and Technology</i> , 2015, 63, 541-549.	2.5	24
11	Rheology, texture and microstructure of gelatin gels with and without milk proteins. <i>Food Hydrocolloids</i> , 2014, 35, 484-493.	5.6	132
12	Influence of extrusion on expansion, functional and digestibility properties of whole sweetpotato flour. <i>LWT - Food Science and Technology</i> , 2014, 59, 1136-1145.	2.5	34
13	Changes in rapid viscosity analysis (RVA) viscosity reveal starch digestion behaviours. <i>Starch/Staerke</i> , 2013, 65, 437-442.	1.1	14
14	<i>In vitro</i> starch digestion in sweet potato ( <i>Pomoea batatas</i> ) flours. <i>International Journal of Food Science and Technology</i> , 2013, 48, 150-156.	1.3	20
15	Carotenoid contents of extruded and non-extruded sweetpotato flours from Papua New Guinea and Australia. <i>Food Chemistry</i> , 2013, 141, 1740-1746.	4.2	31
16	Particle size-starch-protein digestibility relationships in cowpea ( <i>Vigna unguiculata</i> ). <i>Journal of Food Engineering</i> , 2012, 113, 254-264.	2.7	99
17	Characterisation of grain quality in diverse sorghum germplasm using a Rapid Visco-Analyzer and near infrared reflectance spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1402-1410.	1.7	16
18	Kinetics of starch digestion in sweetpotato flours from Papua New Guinean and Australian cultivars. <i>Carbohydrate Polymers</i> , 2012, 87, 461-470.	5.1	13

#	ARTICLE	IF	CITATIONS
19	Preparation and characterisation of composites from starch and sugar cane fibre. <i>Industrial Crops and Products</i> , 2012, 40, 45-54.	2.5	69
20	Conservation of coconut ( <i>Cocos nucifera</i> L.) germplasm at sub-zero temperature. <i>Cryo-Letters</i> , 2012, 33, 465-75.	0.1	2
21	Physicochemical properties, resistant starch content and enzymatic digestibility of unripe banana, edible canna, taro flours and their rice noodle products. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2111-2117.	1.3	32
22	Weighing up whey fortification of foods: Implications for kinetics of starch digestion and estimated glycemic index of model high-protein-low-carbohydrate food systems. <i>Carbohydrate Polymers</i> , 2011, 84, 162-172.	5.1	20
23	Ethnobotany, diverse food uses, claimed health benefits and implications on conservation of barley landraces in North Eastern Ethiopia highlands. <i>Journal of Ethnobiology and Ethnomedicine</i> , 2011, 7, 19.	1.1	47
24	Characterisation of sweetpotato from Papua New Guinea and Australia: Physicochemical, pasting and gelatinisation properties. <i>Food Chemistry</i> , 2011, 126, 1759-1770.	4.2	84
25	Modelling starch digestion in sweetpotato with biphasic digestograms. <i>Journal of Food Engineering</i> , 2011, 104, 307-315.	2.7	20
26	Kinetics of starch digestion and functional properties of twin-screw extruded sorghum. <i>Journal of Cereal Science</i> , 2010, 51, 392-401.	1.8	121
27	Kinetics of starch digestion in sorghum as affected by particle size. <i>Journal of Food Engineering</i> , 2010, 96, 18-28.	2.7	209
28	Functional properties and starch digestibility of instant Jasmine rice porridges. <i>Carbohydrate Polymers</i> , 2010, 82, 952-957.	5.1	34
29	MOISTURE ADSORPTION ISOTHERMS OF IRISH AND SWEET POTATOES. <i>Journal of Food Process Engineering</i> , 2010, 33, 385-397.	1.5	4
30	Original article: <i>In vitro</i> starch digestion and potassium release in sweet potato from Papua New Guinea. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1925-1931.	1.3	16
31	Dehydration improves cryopreservation of coconut ( <i>Cocos nucifera</i> L.). <i>Cryobiology</i> , 2010, 61, 289-296.	0.3	29
32	A Rapid <i>In vitro</i> Digestibility Assay Based on Glucometry for Investigating Kinetics of Starch Digestion. <i>Starch/Staerke</i> , 2009, 61, 245-255.	1.1	110
33	Rheological characterisation of food thickeners marketed in Australia in various media for the management of dysphagia. II. Milk as a dispersing medium. <i>Journal of Food Engineering</i> , 2008, 84, 553-562.	2.7	55
34	Rheological characterization of food thickeners marketed in Australia in various media for the management of dysphagia. III. Fruit juice as a dispersing medium. <i>Journal of Food Engineering</i> , 2008, 86, 604-615.	2.7	57
35	Amylose content and chemical modification effects on the extrusion of thermoplastic starch from maize. <i>Carbohydrate Polymers</i> , 2008, 74, 907-913.	5.1	68
36	Glass transition phenomena in molasses. <i>LWT - Food Science and Technology</i> , 2007, 40, 1117-1122.	2.5	13

#	ARTICLE	IF	CITATIONS
37	A Review of Biodegradable Thermoplastic Starch Polymers. ACS Symposium Series, 2007, , 287-300.	0.5	17
38	Rheological characterisation of food thickeners marketed in Australia in various media for the management of dysphagia. I: Water and cordial. Journal of Food Engineering, 2007, 79, 69-82.	2.7	81
39	Moisture absorption characteristics of food thickeners used for the management of swallowing dysfunctions. European Food Research and Technology, 2007, 224, 555-560.	1.6	12
40	Thickened Fluids and Water Absorption in Rats and Humans. Dysphagia, 2007, 22, 193-203.	1.0	44
41	Equivalence of the Peleg, Pilosof and Singh's Kulshrestha models for water absorption in food. Journal of Food Engineering, 2007, 78, 730-734.	2.7	28
42	Macromolecular Interactions During Gelatinisation and Retrogradation in Starch-Whey Systems as Studied by Rapid Visco-Analyser. International Journal of Food Engineering, 2006, 2, .	0.7	37
43	SPECIFIC HEAT CAPACITY OF AUSTRALIAN HONEYS FROM 35 TO 165C AS A FUNCTION OF COMPOSITION USING DIFFERENTIAL SCANNING CALORIMETRY. Journal of Food Processing and Preservation, 2006, 30, 99-109.	0.9	8
44	Wheat grain cooking process as investigated by modulated temperature differential scanning calorimetry. Carbohydrate Polymers, 2005, 61, 203-210.	5.1	11
45	Friction Factors and Rheological Behavior of Australian Honey in a Straight Pipe. International Journal of Food Properties, 2004, 7, 393-405.	1.3	9
46	DYNAMIC AND STEADY-STATE RHEOLOGY OF AUSTRALIAN HONEYS AT SUBZERO TEMPERATURES. Journal of Food Process Engineering, 2004, 27, 284-309.	1.5	29
47	Gelatinisation of starch in mixtures of sugars. I. Dynamic rheological properties and behaviours of starch-honey systems. Journal of Food Engineering, 2004, 61, 439-448.	2.7	28
48	Estimating the Specific Heat Capacity of Starch-Water-Glycerol Systems as a Function of Temperature and Compositions. Starch/Staerke, 2004, 56, 6-12.	1.1	24
49	Investigation of the starch gelatinisation phenomena in water-glycerol systems: application of modulated temperature differential scanning calorimetry. Carbohydrate Polymers, 2004, 58, 191-204.	5.1	71
50	Gelatinisation of starch in mixtures of sugars. II. Application of differential scanning calorimetry. Carbohydrate Polymers, 2004, 58, 311-321.	5.1	55
51	Application of the Williams-Landel-Ferry model to the viscosity-temperature relationship of Australian honeys. Journal of Food Engineering, 2003, 56, 67-75.	2.7	106
52	The Plasticisation Effect of Glycerol and Water on the Gelatinisation of Wheat Starch. Starch/Staerke, 2003, 55, 131-137.	1.1	77
53	Layered silicate nanocomposites based on various high-functionality epoxy resins. Part II: The influence of an organoclay on the rheological behavior of epoxy prepolymers. Polymer Engineering and Science, 2003, 43, 1683-1690.	1.5	16
54	Rheology and microstructure of sago starch from Papua New Guinea. Journal of Food Engineering, 2001, 50, 47-57.	2.7	41

#	ARTICLE	IF	CITATIONS
55	CRITERIA FOR AN APPROPRIATE SORPTION MODEL BASED ON STATISTICAL ANALYSIS. International Journal of Food Properties, 2001, 4, 405-418.	1.3	28
56	The fate of cyanogens during the cooking of cassava in mumu, a traditional oven in Papua New Guinea. International Journal of Food Science and Technology, 2000, 35, 173-182.	1.3	8
57	APPLICATION OF PELEG'S EQUATION IN DESORPTION STUDIES OF FOOD SYSTEMS: A CASE STUDY WITH SAGO METROXYLON SAGU ROTTB STARCH. Drying Technology, 1999, 17, 975-989.	1.7	20
58	Flow behaviour of akamu from different maize varieties and fortified with soybean flour. Food Control, 1997, 8, 105-111.	2.8	3
59	Moisture sorption isotherms of dawadawa, a fermented African locust bean ( <i>Parkia biglobosa</i> Jacq.) Tj ETQq1 1 0.784314 rgBT /Overlo	2.8	11
60	The influence of solid and sugar contents on rheological characteristics of akamu, a semi-liquid maize food. Journal of Food Engineering, 1995, 24, 197-211.	2.7	32
61	MOISTURE SORPTION STUDY ON NIGERIAN FOODS: MAIZE and SORGHUM. Journal of Food Process Engineering, 1994, 17, 33-56.	1.5	35
62	Moisture sorption study on Nigerian foods: Kuka. Journal of Stored Products Research, 1994, 30, 331-338.	1.2	6
63	Rheological characterization of some Nigerian traditional soups. International Journal of Food Science and Technology, 1993, 28, 647-653.	1.3	4
64	Rheological characterization of akamu, a semi-liquid food made from maize, millet and sorghum. Journal of Cereal Science, 1992, 15, 193-202.	1.8	25
65	The use of Peleg's equation to model water absorption in some cereal grains during soaking. Journal of Food Engineering, 1992, 15, 269-283.	2.7	135
66	Specific heat capacity of starch-sucrose systems. Food Control, 1991, 2, 50-52.	2.8	11
67	Effect of added sucrose on extrusion cooking of maize starch. Food Control, 1991, 2, 103-109.	2.8	33
68	Significance of starch-sucrose interaction in extrusion cooking. Food Control, 1991, 2, 181-184.	2.8	2
69	Modelling Water Absorption in Soybean, Cowpea and Peanuts at Three Temperatures Using Peleg's Equation. Journal of Food Science, 1990, 55, 1084-1087.	1.5	139
70	Moisture sorption isotherms of Nigerian millet at varying temperatures. Journal of Food Engineering, 1990, 12, 283-292.	2.7	16
71	Evaluation of wet-milling performance of commercial yellow maize hybrids grown in MÃ©xico and relations with grain physicochemical properties. Journal of Food Science and Technology, 0, , 1.	1.4	6
72	Homogeneities in <i>in vitro</i> starch digestion of compositionally heterogenous white wheat breads. International Journal of Food Science and Technology, 0, , .	1.3	3