

# Jane Masiwa Misihairabgwi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6123678/publications.pdf>

Version: 2024-02-01

9  
papers

294  
citations

1163117  
8  
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1474206  
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g-index

9  
all docs

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docs citations

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times ranked

375  
citing authors

#	ARTICLE	IF	CITATIONS
1	Date Fruit and Its By-products as Promising Source of Bioactive Components: A Review. <i>Food Reviews International</i> , 2023, 39, 1411-1432.	8.4	28
2	Phoenix dactylifera products in human health – A review. <i>Trends in Food Science and Technology</i> , 2020, 105, 238-250.	15.1	51
3	Prevalence of pathogenic bacteria in street vended ready-to-eat meats in Windhoek, Namibia. <i>Meat Science</i> , 2019, 148, 223-228.	5.5	35
4	Mycotoxin and cyanogenic glycoside assessment of the traditional leafy vegetables <i>mutete</i> and <i>omboga</i> from Namibia. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2019, 12, 245-251.	2.8	8
5	Glucose-6-phosphate dehydrogenase deficiency genotypes and allele frequencies in the Kavango and Zambezi regions of northern Namibia. <i>Transactions of the Royal Society of Tropical Medicine and Hygiene</i> , 2019, 113, 483-488.	1.8	1
6	Variation of Fungal Metabolites in Sorghum Malts Used to Prepare Namibian Traditional Fermented Beverages Omalodu and Otombo. <i>Toxins</i> , 2019, 11, 165.	3.4	16
7	Traditionally Processed Beverages in Africa: A Review of the Mycotoxin Occurrence Patterns and Exposure Assessment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 334-351.	11.7	43
8	Traditional fermented foods and beverages of Namibia. <i>Journal of Ethnic Foods</i> , 2017, 4, 145-153.	1.9	53
9	Phytochemical and antioxidant properties of different solvent extracts of <i>Kirkia wilmsii</i> tubers. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2016, 6, 1037-1043.	1.2	59