

# Fidelis M Kpodo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6199407/publications.pdf>

Version: 2024-02-01

14  
papers

332  
citations

1307594

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h-index

1058476

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g-index

14  
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14  
docs citations

14  
times ranked

342  
citing authors

#	ARTICLE	IF	CITATIONS
1	Emulsifying properties of Ghanaian grewia gum. International Journal of Food Science and Technology, 2020, 55, 1909-1915.	2.7	4
2	Antioxidant, total phenols and proximate constituents of four tropical leafy vegetables. Scientific African, 2020, 7, e00227.	1.5	18
3	Development and evaluation of African palmyra palm ( <i>Borassus aethiopum</i> ) fruit flour-wheat composite flour noodles. Cogent Food and Agriculture, 2020, 6, 1749216.	1.4	7
4	Survey and evaluation of okra pectin extracted at different maturity stages. Cogent Food and Agriculture, 2020, 6, 1760476.	1.4	7
5	Effect of okra pectin on the quality and consumer acceptability of tigernut milk and fried yam. Cogent Food and Agriculture, 2020, 6, 1781992.	1.4	2
6	Pasting properties of starch-okra pectin mixed system. CYTA - Journal of Food, 2020, 18, 742-746.	1.9	7
7	Effect of Okra Pectin on the Sensory, Physicochemical and Microbial Quality of Yoghurt. Food and Nutrition Sciences (Print), 2020, 11, 442-456.	0.4	5
8	Okra pectin as lecithin substitute in chocolate. Scientific African, 2019, 3, e00070.	1.5	16
9	Structure and physicochemical properties of Ghanaian grewia gum. International Journal of Biological Macromolecules, 2019, 122, 866-872.	7.5	11
10	Structure-Function Relationships in Pectin Emulsification. Food Biophysics, 2018, 13, 71-79.	3.0	67
11	Effect of different drying techniques on quality characteristics of African palmyra palm ( <i>Borassus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 21	0.8	21
12	Pectin isolation and characterization from six okra genotypes. Food Hydrocolloids, 2017, 72, 323-330.	10.7	146
13	Total Phenol Content and Antioxidant Activity of Okra Seeds from Different Genotypes. American Journal of Food and Nutrition, 2017, 5, 90-94.	0.2	19
14	Changes in physico-chemical characteristics and volatile flavour components of different yoghurt products made from soy, peanuts and cow milk. African Journal of Food, Agriculture, Nutrition and Development, 2016, 16, 11278-11294.	0.2	2