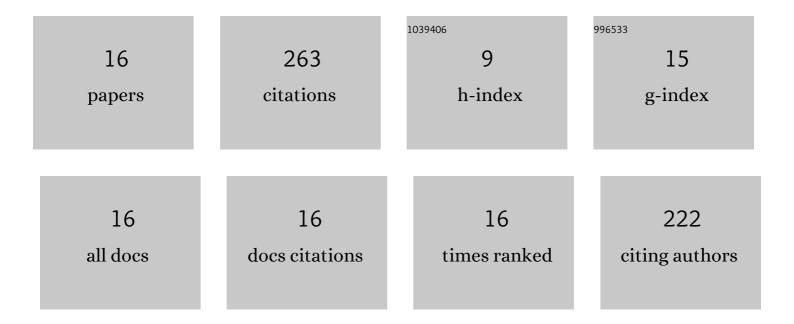
## Olayemi Dudu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6663548/publications.pdf

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#	Article	IF	CITATIONS
1	Structural and functional characteristics of optimised dry-heat-moisture treated cassava flour and starch. International Journal of Biological Macromolecules, 2019, 133, 1219-1227.	3.6	39
2	Impact of Lactobacillus paracasei IMC502 in coculture with traditional starters on volatile and non-volatile metabolite profiles in yogurt. Process Biochemistry, 2020, 99, 61-69.	1.8	32
3	Impact of steam-heat-moisture treatment on structural and functional properties of cassava flour and starch. International Journal of Biological Macromolecules, 2019, 126, 1056-1064.	3.6	31
4	Effect of emulsifier-fat interactions and interfacial competitive adsorption of emulsifiers with proteins on fat crystallization and stability of whipped-frozen emulsions. Food Hydrocolloids, 2020, 101, 105491.	5.6	31
5	The impact of multiple-species starters on the peptide profiles of yoghurts. International Dairy Journal, 2020, 106, 104684.	1.5	28
6	Thermal and structural changes of pasteurized milk fat globules during storage. Food Bioscience, 2019, 28, 27-35.	2.0	23
7	Influence of interfacial adsorption of glyceryl monostearate and proteins on fat crystallization behavior and stability of whipped-frozen emulsions. Food Chemistry, 2020, 310, 125949.	4.2	16
8	Bread-making potential of heat-moisture treated cassava flour-additive complexes. LWT - Food Science and Technology, 2020, 130, 109477.	2,5	14
9	Interfacial compositions of fat globules modulate coconut oil crystallization behavior and stability of whipped-frozen emulsions. Food Hydrocolloids, 2021, 114, 106580.	5.6	14
10	Structural, functional, and pasting properties of starch from refrigerated cassava root. Journal of Food Processing and Preservation, 2020, 44, e14476.	0.9	10
11	Influence of Pasteurization and Storage on Dynamic In Vitro Gastric Digestion of Milk Proteins: Quantitative Insights Based on Peptidomics. Foods, 2020, 9, 998.	1.9	8
12	Morphology and physicochemical properties of starch isolated from frozen cassava root. LWT - Food Science and Technology, 2021, 147, 111546.	2.5	7
13	Changes in structural and functional characteristics of cassava flour by additive complexations stimulated by hydrothermal conditions. Food Bioscience, 2021, 43, 101289.	2.0	5
14	Synergistic effect of hydrothermal and additive treatments on structural and functional characteristics of cassava starch. Journal of Food Processing and Preservation, 2021, 45, e15904.	0.9	3
15	New insights into the digestion and bioavailability of a high-melting-temperature solid triacylglycerol fraction in bovine milk fat. Food and Function, 2021, 12, 5274-5286.	2.1	2

16 I6 Big data and the food industry. , 2020, , 411-426.