

Olayemi Dudu

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

263
citations

1039406

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996533

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docs citations

16
times ranked

222
citing authors

#	ARTICLE	IF	CITATIONS
1	Interfacial compositions of fat globules modulate coconut oil crystallization behavior and stability of whipped-frozen emulsions. <i>Food Hydrocolloids</i> , 2021, 114, 106580.	5.6	14
2	Morphology and physicochemical properties of starch isolated from frozen cassava root. <i>LWT - Food Science and Technology</i> , 2021, 147, 111546.	2.5	7
3	Synergistic effect of hydrothermal and additive treatments on structural and functional characteristics of cassava starch. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15904.	0.9	3
4	Changes in structural and functional characteristics of cassava flour by additive complexations stimulated by hydrothermal conditions. <i>Food Bioscience</i> , 2021, 43, 101289.	2.0	5
5	New insights into the digestion and bioavailability of a high-melting-temperature solid triacylglycerol fraction in bovine milk fat. <i>Food and Function</i> , 2021, 12, 5274-5286.	2.1	2
6	Effect of emulsifier-fat interactions and interfacial competitive adsorption of emulsifiers with proteins on fat crystallization and stability of whipped-frozen emulsions. <i>Food Hydrocolloids</i> , 2020, 101, 105491.	5.6	31
7	Influence of interfacial adsorption of glyceryl monostearate and proteins on fat crystallization behavior and stability of whipped-frozen emulsions. <i>Food Chemistry</i> , 2020, 310, 125949.	4.2	16
8	Influence of Pasteurization and Storage on Dynamic In Vitro Gastric Digestion of Milk Proteins: Quantitative Insights Based on Peptidomics. <i>Foods</i> , 2020, 9, 998.	1.9	8
9	Structural, functional, and pasting properties of starch from refrigerated cassava root. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14476.	0.9	10
10	Bread-making potential of heat-moisture treated cassava flour-additive complexes. <i>LWT - Food Science and Technology</i> , 2020, 130, 109477.	2.5	14
11	Impact of <i>Lactobacillus paracasei</i> IMC502 in coculture with traditional starters on volatile and non-volatile metabolite profiles in yogurt. <i>Process Biochemistry</i> , 2020, 99, 61-69.	1.8	32
12	The impact of multiple-species starters on the peptide profiles of yoghurts. <i>International Dairy Journal</i> , 2020, 106, 104684.	1.5	28
13	16 Big data and the food industry. , 2020, , 411-426.		0
14	Structural and functional characteristics of optimised dry-heat-moisture treated cassava flour and starch. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 1219-1227.	3.6	39
15	Impact of steam-heat-moisture treatment on structural and functional properties of cassava flour and starch. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 1056-1064.	3.6	31
16	Thermal and structural changes of pasteurized milk fat globules during storage. <i>Food Bioscience</i> , 2019, 28, 27-35.	2.0	23