

# Olufunmilayo S Omoba

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6832933/publications.pdf>

Version: 2024-02-01

24  
papers

457  
citations

758635

12  
h-index

752256

20  
g-index

24  
all docs

24  
docs citations

24  
times ranked

486  
citing authors

#	ARTICLE	IF	CITATIONS
1	Rheological behaviour, physical and sensory properties of orange fleshed sweet potato and soy concentrate bread. <i>Journal of Food Science and Technology</i> , 2022, 59, 2189-2199.	1.4	2
2	Shallot-enriched amaranth-based extruded snack influences blood glucose levels, hematological parameters, and carbohydrate degrading enzymes in streptozotocin-induced diabetic rats. <i>Journal of Food Biochemistry</i> , 2022, 46, e14098.	1.2	8
3	In vitro antioxidants and antihypertensive properties of corn silk-lemon infusion. <i>Bulletin of the National Research Centre</i> , 2022, 46, .	0.7	2
4	Chemical composition, in vitro antioxidant properties, and phenolic profile of shallot ( <i>Allium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T	0.7	4
5	Effects of Tiger Nut Fiber on the Quality Characteristics and Consumer Acceptability of Cakes Made from Orange-fleshed Sweet Potato Flour. <i>Journal of Culinary Science and Technology</i> , 2021, 19, 228-246.	0.6	6
6	Antioxidant properties, glycemic indices, and carbohydrate hydrolyzing enzymes activities of formulated ginger-based fruit drinks. <i>Journal of Food Biochemistry</i> , 2021, 45, e13324.	1.2	15
7	Thermoase-hydrolysed pigeon pea protein and its membrane fractions possess in vitro bioactive properties (antioxidative, antihypertensive, and antidiabetic). <i>Journal of Food Biochemistry</i> , 2021, 45, e13429.	1.2	17
8	Orange-fleshed sweet potatoes composite bread: A good carrier of beta ( $\beta$ )-carotene and antioxidant properties. <i>Journal of Food Biochemistry</i> , 2021, 45, e13423.	1.2	19
9	Cognitive impairment by non-insulin-dependent diabetes mellitus was attenuated by dietary supplements of marble vine ( <i>Dioclea reflexa</i> ) and plantain ( <i>Musa paradisiaca</i> ) dough meals in albino rats. <i>Journal of Food Biochemistry</i> , 2021, 45, e13473.	1.2	2
10	Biochemical and antioxidant properties of cream and orange-fleshed sweet potato. <i>Heliyon</i> , 2021, 7, e06533.	1.4	10
11	Influence of acetylation on physicochemical and morphological characteristics of pigeon pea starch. <i>Food Hydrocolloids</i> , 2020, 100, 105424.	5.6	43
12	Technological Properties of Acetylated Pigeon Pea Starch and Its Stabilized Set-Type Yoghurt. <i>Foods</i> , 2020, 9, 957.	1.9	8
13	Physiochemical, Antioxidant Properties and Carotenoid Retention /Loss of Culinary Processed Orange Fleshed Sweet Potato. <i>Journal of Culinary Science and Technology</i> , 2020, , 1-20.	0.6	3
14	Modelling and prediction of antioxidant properties of tea ( <i>Camellia sinensis</i> (L.) Kuntze) leaf. <i>Scientific African</i> , 2020, 8, e00455.	0.7	2
15	HPLC-DAD Phenolic Profiling and In Vitro Antioxidant Activities of Three Prominent Nigerian Spices. <i>Preventive Nutrition and Food Science</i> , 2019, 24, 179-186.	0.7	11
16	Orange peel flour: A potential source of antioxidant and dietary fiber in pearl-millet biscuit. <i>Journal of Food Biochemistry</i> , 2018, 42, e12523.	1.2	31
17	Development of value-added nutritious crackers with high antidiabetic properties from blends of <i>Acha</i> ( <i>Digitaria exilis</i> ) and blanched Pigeon pea ( <i>Cajanus cajan</i> ). <i>Food Science and Nutrition</i> , 2018, 6, 1791-1802.	1.5	30
18	Antioxidant properties, ACE/renin inhibitory activities of pigeon pea hydrolysates and effects on systolic blood pressure of spontaneously hypertensive rats. <i>Food Science and Nutrition</i> , 2018, 6, 1879-1889.	1.5	40

#	ARTICLE	IF	CITATIONS
19	Pigeon pea enzymatic protein hydrolysates and ultrafiltration peptide fractions as potential sources of antioxidant peptides: An in vitro study. <i>LWT - Food Science and Technology</i> , 2018, 97, 269-278.	2.5	64
20	Optimization of production and quality evaluation of maize-based snack supplemented with soybean and tiger nut ( <i>Cyperus esculenta</i> ) flour. <i>Food Science and Nutrition</i> , 2017, 5, 3-13.	1.5	31
21	Optimization and prediction of antioxidant properties of a tea-ginger extract. <i>Food Science and Nutrition</i> , 2015, 3, 443-452.	1.5	12
22	Sensory and nutritive profiles of biscuits from whole grain sorghum and pearl millet plus soya flour with and without sourdough fermentation. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2554-2561.	1.3	29
23	Antioxidant properties and consumer acceptability of pearl millet "tiger nut biscuits. <i>Nutrition and Food Science</i> , 2015, 45, 818-828.	0.4	9
24	HPLC-DAD Phenolic Characterization and Antioxidant Activities of Ripe and Unripe Sweet Orange Peels. <i>Antioxidants</i> , 2015, 4, 498-512.	2.2	59