

Tolulope Ashaolu

List of Publications by Year in descending order

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Version: 2024-02-01

37
papers

1,136
citations

394286

19
h-index

414303

32
g-index

40
all docs

40
docs citations

40
times ranked

926
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | African Functional Foods and Beverages: A Review. <i>Journal of Culinary Science and Technology</i> , 2024, 22, 142-177. | 0.6 | 0 |
| 2 | A comprehensive review of the role of microorganisms on texture change, flavor and biogenic amines formation in fermented meat with their action mechanisms and safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3538-3555. | 5.4 | 34 |
| 3 | Polycyclic Aromatic Hydrocarbons Formation and Mitigation in Meat and Meat Products. <i>Polycyclic Aromatic Compounds</i> , 2022, 42, 3401-3411. | 1.4 | 13 |
| 4 | A Study on Polycyclic Aromatic Hydrocarbon and Heavy Metal Concentrations of Commercial Grilled Meat (Suya) and Smoked Catfish (<i>Clarias gariepinus</i> Burchell, 1822) Fish from South-West, Nigeria. <i>Polycyclic Aromatic Compounds</i> , 2022, 42, 3281-3290. | 1.4 | 6 |
| 5 | Whey proteins and peptides in health-promoting functions – A review. <i>International Dairy Journal</i> , 2022, 126, 105269. | 1.5 | 27 |
| 6 | Mechanism and technological evaluation of biopeptidal-based emulsions. <i>Food Bioscience</i> , 2022, 47, 101705. | 2.0 | 7 |
| 7 | Micronized Dietary Okara Fiber: Characterization, Antioxidant, Antihyperglycemic, Antihyperlipidemic, and Pancreato-Protective Effects in High Fat Diet/Streptozotocin-Induced Diabetes Mellitus. <i>ACS Omega</i> , 2022, 7, 19764-19774. | 1.6 | 6 |
| 8 | Prebiotics in vitro digestion by gut microbes, products™ chemistry, and clinical relevance. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 13-19. | 1.7 | 5 |
| 9 | Fermentation of prebiotics by human colonic microbiota <i>in vitro</i> and short-chain fatty acids production: a critical review. <i>Journal of Applied Microbiology</i> , 2021, 130, 677-687. | 1.4 | 75 |
| 10 | Mucilage as a functional food hydrocolloid: ongoing and potential applications in prebiotics and nutraceuticals. <i>Food and Function</i> , 2021, 12, 4738-4748. | 2.1 | 19 |
| 11 | Prebiotic peptides, their formation, fermentation in the gut, and health implications. <i>Biotechnology Progress</i> , 2021, 37, e3142. | 1.3 | 7 |
| 12 | Nanoemulsions for health, food, and cosmetics: a review. <i>Environmental Chemistry Letters</i> , 2021, 19, 3381-3395. | 8.3 | 101 |
| 13 | Emerging applications of nanotechnologies to probiotics and prebiotics. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3719-3725. | 1.3 | 7 |
| 14 | Potential “biopeptidal” therapeutics for severe respiratory syndrome coronaviruses: a review of antiviral peptides, viral mechanisms, and prospective needs. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 3457-3470. | 1.7 | 24 |
| 15 | Heterocyclic Amine Formation and Mitigation in Processed Meat and Meat Products: A Mini-Review. <i>Journal of Food Protection</i> , 2021, 84, 1868-1877. | 0.8 | 18 |
| 16 | Applications of nano-materials in food packaging: A review. <i>Journal of Food Process Engineering</i> , 2021, 44, e13708. | 1.5 | 26 |
| 17 | Gut mucosal and adipose tissues as health targets of the immunomodulatory mechanisms of probiotics. <i>Trends in Food Science and Technology</i> , 2021, 112, 764-779. | 7.8 | 8 |
| 18 | Phycocyanin, a super functional ingredient from algae; properties, purification characterization, and applications. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 2320-2331. | 3.6 | 63 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Applications of soy protein hydrolysates in the emerging functional foods: a review. International Journal of Food Science and Technology, 2020, 55, 421-428. | 1.3 | 74 |
| 20 | Perspectives on the trends, challenges and benefits of green, smart and organic (GSO) foods. International Journal of Gastronomy and Food Science, 2020, 22, 100273. | 1.3 | 23 |
| 21 | A Holistic Review on Euro-Asian Lactic Acid Bacteria Fermented Cereals and Vegetables. Microorganisms, 2020, 8, 1176. | 1.6 | 78 |
| 22 | Immune boosting functional foods and their mechanisms: A critical evaluation of probiotics and prebiotics. Biomedicine and Pharmacotherapy, 2020, 130, 110625. | 2.5 | 122 |
| 23 | Bioactivity and safety of whey peptides. LWT - Food Science and Technology, 2020, 134, 109935. | 2.5 | 43 |
| 24 | Soy bioactive peptides and the gut microbiota modulation. Applied Microbiology and Biotechnology, 2020, 104, 9009-9017. | 1.7 | 35 |
| 25 | Antioxidative peptides derived from plants for human nutrition: their production, mechanisms and applications. European Food Research and Technology, 2020, 246, 853-865. | 1.6 | 41 |
| 26 | Fabricating a Pickering Stabilizer from Okara Dietary Fibre Particulates by Conjugating with Soy Protein Isolate via Maillard Reaction. Foods, 2020, 9, 143. | 1.9 | 49 |
| 27 | Health Applications of Soy Protein Hydrolysates. International Journal of Peptide Research and Therapeutics, 2020, 26, 2333-2343. | 0.9 | 34 |
| 28 | Safety and quality of bacterially fermented functional foods and beverages: a mini review. Food Quality and Safety, 2020, 4, 123-127. | 0.6 | 13 |
| 29 | Food Contamination: A Primer. International Journal of Advances in Scientific Research and Engineering, 2020, 06, 01-07. | 0.0 | 5 |
| 30 | Human colonic microbiota modulation and branched chain fatty acids production affected by soy protein hydrolysate. International Journal of Food Science and Technology, 2019, 54, 141-148. | 1.3 | 32 |
| 31 | Physicochemical and rheological characterization of pectin-rich fraction from blueberry (Vaccinium) Tj ETQq1 1 0.784314 rgBT/Overlo 3.6 29 | 0.7 | 29 |
| 32 | A review on selection of fermentative microorganisms for functional foods and beverages: the production and future perspectives. International Journal of Food Science and Technology, 2019, 54, 2511-2519. | 1.3 | 47 |
| 33 | Food Terrorism. International Journal of Trend in Scientific Research and Development, 2019, Volume-3, 134-135. | 0.0 | 2 |
| 34 | FOOD WASTE: A PRIMER. International Journal of Advances in Scientific Research and Engineering, 2019, 05, 151-156. | 0.0 | 1 |
| 35 | Hypoallergenic and immunomodulatory prospects of pepsin-educed soy protein hydrolysates. Croatian Journal of Food Science and Technology, 2018, 10, 270-278. | 0.5 | 11 |
| 36 | Immunomodulatory effects of pepsin-educed soy protein hydrolysate in rats and murine cells. Functional Foods in Health and Disease, 2017, 7, 889. | 0.3 | 25 |

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|----|---|-----|-----------|
| 37 | Suppressive activity of enzymatically-educed soy protein hydrolysates on degranulation in IgE-antigen complex-stimulated RBL-2H3 cells. <i>Functional Foods in Health and Disease</i> , 2017, 7, 545. | 0.3 | 22 |