Abiodun Sanni

List of Publications by Year
in descending order

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52 papers	1,942 citations	218381 26 h-index	253896 43 g-index
52 all docs	52 docs citations	52 times ranked	1804 citing authors

#	Article	IF	Citations
1	Nutritional profile and antioxidant capacities of fermented millet and sorghum gruels using lactic acid bacteria and yeasts. Food Biotechnology, 2021, 35, 199-220.	0.6	14
2	Antioxidant and antidiarrhoeal activities of methanolic extracts of stem bark of Parkia biglobosa and leaves of Parquetina nigrescens. Journal of Herbs, Spices and Medicinal Plants, 2020, 26, 14-29.	0.5	6
3	Effect of legume addition on the physiochemical and sensorial attributes of sorghum-based sourdough bread. LWT - Food Science and Technology, 2020, 118, 108769.	2.5	49
4	Rheological, textural and nutritional properties of gluten-free sourdough made with functionally important lactic acid bacteria and yeast from Nigerian sorghum. LWT - Food Science and Technology, 2020, 120, 108875.	2.5	44
5	Production and characterization of volatile compounds and phytase from potentially probiotic yeasts isolated from traditional fermented cereal foods in Nigeria. Journal of Genetic Engineering and Biotechnology, 2020, 18, 16.	1.5	17
6	Extracellular polysaccharide from Weissella confusa OF126: Production, optimization, and characterization. International Journal of Biological Macromolecules, 2018, 111, 514-525.	3.6	52
7	Probiotic and technological properties of exopolysaccharide producing lactic acid bacteria isolated from cereal-based nigerian fermented food products. Food Control, 2018, 92, 225-231.	2.8	67
8	Production, characterization and InÂvitro antioxidant activities of exopolysaccharide from Weissella cibaria GA44. LWT - Food Science and Technology, 2018, 87, 432-442.	2.5	85
9	ANTIMICROBIAL PROPERTIES AND PROBIOTIC POTENTIALS OF LACTIC ACID BACTERIA ISOLATED FROM RAW BEEF IN IBADAN, NIGERIA. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 8, 770-773.	0.4	5
10	Production of exopolysaccharide by strains ofLactobacillus plantarumYO175 and OF101 isolated from traditional fermented cereal beverage. PeerJ, 2018, 6, e5326.	0.9	43
11	Starter-culture to improve the quality of cereal-based fermented foods: trends in selection and application. Current Opinion in Food Science, 2017, 13, 38-43.	4.1	34
12	In vitro and inÂvivo evaluation of Weissella cibaria and Lactobacillus plantarum for their protective effect against cadmium and lead toxicities. Letters in Applied Microbiology, 2017, 64, 379-385.	1.0	36
13	Rapid differentiation among Lactobacillus, Pediococcus and Weissella species from some Nigerian indigenous fermented foods. LWT - Food Science and Technology, 2017, 77, 39-44.	2.5	24
14	Probiotic potentials of yeasts isolated from some cereal-based Nigerian traditional fermented food products. Journal of Applied Microbiology, 2015, 119, 797-808.	1.4	93
15	Development of cerealâ€based functional food using cerealâ€mix substrate fermented with probiotic strain â€“ Pichia kudriavzevii <scp>OG</scp>32. Food Science and Nutrition, 2015, 3, 486-494.	1.5	39
16	Hypolipidaemic and antioxidant effects of functional cereal-mix produced with probiotic yeast in rats fed high cholesterol diet. Journal of Functional Foods, 2015, 17, 742-748.	1.6	19
17	Phytochemical and Antimicrobial Activities of Methanolic Extract ofPaullinia pinnataLeaves on Some Selected Bacterial Pathogens. Journal of Herbs, Spices and Medicinal Plants, 2015, 21, 59-74.	0.5	6
18	Functional Properties ofPediococcusSpecies Isolated from Traditional Fermented Cereal Gruel and Milk in Nigeria. Food Biotechnology, 2013, 27, 14-38.	0.6	15

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19	Technological properties and probiotic potential of Enterococcus faecium strains isolated from cow milk. Journal of Applied Microbiology, 2013, 114, 229-241.	1.4	78
20	Characterization and Technological Properties of Lactic Acid Bacteria in the Production of â€œSorghurt,â€•a Cereal-Based Product. Food Biotechnology, 2013, 27, 178-198.	0.6	32
21	Phenotypic and Genomic Characterization ofEnterococcusSpecies from Some Nigerian Fermented Foods. Food Biotechnology, 2013, 27, 39-53.	0.6	12
22	Phenotypic and Genotypic Characterization of Lactic Acid Bacteria Isolated from Some Nigerian Traditional Fermented Foods. Food Biotechnology, 2012, 26, 124-142.	0.6	35
23	Diversity of Bacillus Species Isolated from Okpehe, a Traditional Fermented Soup Condiment from Nigeria. Journal of Food Protection, 2010, 73, 870-878.	0.8	40
24	Functional properties of selected starter cultures for sour maize bread. Food Microbiology, 2008, 25, 616-625.	2.1	71
25	In vitro fermentation studies for selection and evaluation of Bacillus strains as starter cultures for the production of okpehe, a traditional African fermented condiment. International Journal of Food Microbiology, 2007, 113, 208-218.	2.1	75
26	Determination of Toxigenic Potentials of Bacillus Strains Isolated from Okpehe, a Nigerian Fermented Condiment. World Journal of Microbiology and Biotechnology, 2007, 23, 65-70.	1.7	7
27	Phenotypic diversity and technological properties of Bacillus subtilis species isolated from okpehe, a traditional fermented condiment. World Journal of Microbiology and Biotechnology, 2007, 23, 401-410.	1.7	11
28	Plant growth-promoting rhizobacteria do not pose any deleterious effect on cowpea and detectable amounts of ethylene are produced. World Journal of Microbiology and Biotechnology, 2007, 23, 747-752.	1.7	41
29	Solid-state fermentation production of tetracycline by Streptomyces strains using some agricultural wastes as substrate. World Journal of Microbiology and Biotechnology, 2005, 21, 107-114.	1.7	59
30	Influence of bacteriocin in the control of Escherichia coli infection of broiler chickens in Nigeria. World Journal of Microbiology and Biotechnology, 2004, 20, 51-56.	1.7	23
31	Effect of bacteriocinogenic Lactobacillus spp. on the shelf life of fufu, a traditional fermented cassava product. World Journal of Microbiology and Biotechnology, 2004, 20, 57-63.	1.7	21
32	Microbiological evaluation of ghanaian maize dough co-fermented with cowpea. International Journal of Food Sciences and Nutrition, 2002, 53, 367-373.	1.3	18
33	New efficient amylase-producing strains of Lactobacillus plantarum and L. fermentum isolated from different Nigerian traditional fermented foods. International Journal of Food Microbiology, 2002, 72, 53-62.	2.1	132
34	Production of exopolysaccharides by lactic acid bacteria isolated from traditional fermented foods in Nigeria. European Food Research and Technology, 2002, 214, 405-407.	1.6	21
35	Chemical composition and microbiological changes during spontaneous and starter culture fermentation of Enam Ne-Setaakye, a West African fermented fish-carbohydrate product. European Food Research and Technology, 2002, 215, 8-12.	1.6	25
36	Influence of lactic cultures on the quality attributes of tsire, a West African stick meat. World Journal of Microbiology and Biotechnology, 2002, 18, 615-619.	1.7	13

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37	Selection of starter cultures for the production of ugba, a fermented soup condiment. European Food Research and Technology, 2002, 215, 176-180.	1.6	29
38	Influence of processing conditions on the nutritive value of Ogi-baba, a Nigerian fermented sorghum gruel. Plant Foods for Human Nutrition, 2001, 56, 217-223.	1.4	15
39	Aerobic spore-forming bacteria and chemical composition of some Nigerian fermented soup condiments. Plant Foods for Human Nutrition, 2000, 55, 111-118.	1.4	20
40	Biochemical composition of infant weaning food fabricated from fermented blends of cereal and soybean. Food Chemistry, 1999, 65, 35-39.	4.2	61
41	Selection of starters and a starter-mediated novel procedure for production of wara, a West African soft cheese. International Journal of Food Science and Technology, 1999, 34, 325-333.	1.3	5
42	Effect of process improvement on the physico-chemical properties of infant weaning food from fermented composite blends of cereal and soybeans. Plant Foods for Human Nutrition, 1999, 54, 239-250.	1.4	23
43	Yeasts in the traditional brewing of pito in Ghana. World Journal of Microbiology and Biotechnology, 1999, 15, 593-597.	1.7	71
44	Microbial deterioration of traditional alcoholic beverages in Nigeria. Food Research International, 1999, 32, 163-167.	2.9	26
45	Production of sour maize bread using starter-cultures. World Journal of Microbiology and Biotechnology, 1997, 14, 101-106.	1.7	36
46	Phenotypically based taxonomy using API 50CH of lactobacilli from Nigerian ogi, and the occurrence of starch fermenting strains. International Journal of Food Microbiology, 1995, 25, 159-168.	2.1	71
47	The need for process optimization of African fermented foods and beverages. International Journal of Food Microbiology, 1993, 18, 85-95.	2.1	112
48	Identification of yeasts isolated from Nigerian traditional alcoholic beverages. Food Microbiology, 1993, 10, 517-523.	2.1	64
49	Biochemical studies on owoh â€" a Nigerian fermented soup condiment from cotton seed. Food Microbiology, 1992, 9, 177-183.	2.1	10
50	The production ofowoh â€" a Nigerian fermented seasoning agent from cotton seed (Gossypium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.1	27
51	Some environmental and nutritional factors affecting growth of associated microorganisms of agadagidi. Journal of Basic Microbiology, 1989, 29, 617-622.	1.8	3
52	Chemical studies on sekete beer. Food Chemistry, 1989, 33, 187-191.	4.2	7