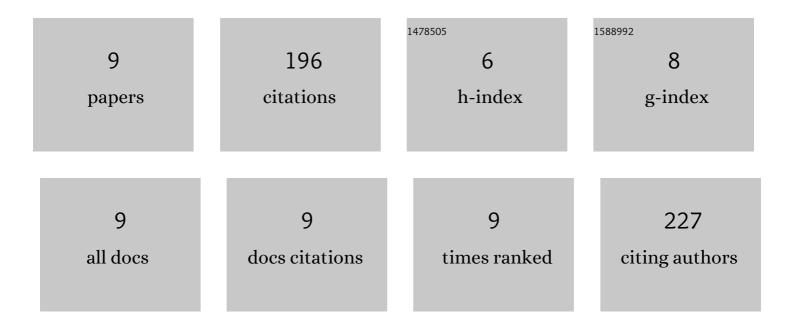
Fekadu Beyene

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7178520/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Indigenous Ethiopian okra (<i>Abelmoschus esculentus)</i> mucilage: A novel ingredient with functional and antioxidant properties. Food Science and Nutrition, 2018, 6, 563-571.	3.4	38
2	Feed resources and livestock production situation in the highland and mid altitude areas of Horro and Guduru Districts of Oromia Regional State, Western Ethiopia. Science, Technology and Arts Research, 2016, 4, 111.	0.1	1
3	Proximate, mineral, and antinutrient compositions of indigenous Okra (<i>Abelmoschus) Tj ETQq1 1 0.784314 rg 2016, 4, 223-233.</i>	BT /Overlc 3.4	ock 10 Tf 50 74
4	Chemical composition of naturally fermented buttermilk. International Journal of Dairy Technology, 2016, 69, 200-208.	2.8	22
5	Biochemical and molecular identification and characterization of lactic acid bacteria and yeasts isolated from Ethiopian naturally fermented buttermilk. Journal of Food Science and Technology, 2016, 53, 184-196.	2.8	14
6	Exclusive Breastfeeding Knowledge of HIV Positive mothers and Associated Factors in Selected Health Institution of West Oromia, Ethiopia. Universal Journal of Food and Nutrition Science, 2014, 2, 37-44.	0.2	3
7	Indigenous processing methods and raw materials of <i>borde</i> , an Ethiopian traditional fermented beverage. Journal of Food Technology in Africa, 2002, 7, 59.	0.0	32
8	Parameters of processing and microbial changes during fermentation of borde, a traditional Ethiopian beverage. Journal of Food Technology in Africa, 2002, 7, .	0.0	10
9	Evaluation of new isolates of lactic acid bacteria as a starter for cultured milk production. Sinet, 1998, 21, 67.	0.3	2