

Janet Adebisi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7202503/publications.pdf>

Version: 2024-02-01

32
papers

835
citations

643344

15
h-index

651938

25
g-index

33
all docs

33
docs citations

33
times ranked

753
citing authors

#	ARTICLE	IF	CITATIONS
1	Fermentation of Cereals and Legumes: Impact on Nutritional Constituents and Nutrient Bioavailability. <i>Fermentation</i> , 2022, 8, 63.	1.4	51
2	A review on novel non-thermal food processing techniques for mycotoxin reduction. <i>International Journal of Food Science and Technology</i> , 2021, 56, 13-27.	1.3	45
3	Application of gas chromatography-mass spectrometry (GC-MS)-based metabolomics for the study of fermented cereal and legume foods: A review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1514-1534.	1.3	44
4	Food safety, food security and genetically modified organisms in Africa: a current perspective. <i>Biotechnology and Genetic Engineering Reviews</i> , 2021, 37, 30-63.	2.4	26
5	Novel Technologies in Juice Processing from <i>Opuntia</i> spp. Fruits. , 2021, , 561-574.		0
6	Metabolomic approaches for the determination of metabolites from pathogenic microorganisms: A review. <i>Food Research International</i> , 2021, 140, 110042.	2.9	35
7	Metabolite profile of Bambara groundnut (<i>Vigna subterranea</i>) and dawadawa (an African fermented) (GC-HRTOF-MS). <i>Heliyon</i> , 2021, 7, e06666.	1.4	8
8	GC-HRTOF-MS dataset of metabolites extracted from sorghum and ting (a fermented product) produced using two strains of <i>Lactobacillus fermentum</i> (singly and in combination). <i>Data in Brief</i> , 2021, 36, 107102.	0.5	3
9	Applications of Gas Chromatography-High-Resolution Mass Spectrometry (GC-HRMS) for Food Analysis. , 2021, , 213-238.		0
10	Nutritional Compositions of Optimally Processed Umqombothi (a South African Indigenous Beer). <i>Fermentation</i> , 2021, 7, 225.	1.4	4
11	A modeling method for the development of a bioprocess to optimally produce umqombothi (a South African Indigenous Beer). <i>Fermentation</i> , 2021, 7, 225.	1.6	13
12	Kinetics of Phenolic Compounds Modification during Maize Flour Fermentation. <i>Molecules</i> , 2021, 26, 6702.	1.7	14
13	Processing, Characteristics and Composition of Umqombothi (a South African Traditional Beer). <i>Processes</i> , 2020, 8, 1451.	1.3	13
14	Metabolite profile of whole grain ting (a Southern African fermented product) obtained using two strains of <i>Lactobacillus fermentum</i> . <i>Journal of Cereal Science</i> , 2020, 95, 103042.	1.8	25
15	Mycotoxins reduction in dawadawa (an African fermented condiment) produced from Bambara groundnut (<i>Vigna subterranea</i>). <i>Food Control</i> , 2020, 112, 107141.	2.8	8
16	Food fermentation and mycotoxin detoxification: An African perspective. <i>Food Control</i> , 2019, 106, 106731.	2.8	68
17	Assessment of nutritional and phytochemical quality of Dawadawa (an African fermented condiment) produced from Bambara groundnut (<i>Vigna subterranea</i>). <i>Microchemical Journal</i> , 2019, 149, 104034.	2.3	45
18	Fermented and malted millet products in Africa: Expedition from traditional/ethnic foods to industrial value-added products. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1-12.	5.4	39

#	ARTICLE	IF	CITATIONS
19	Advances in Fermentation Technology for Novel Food Products. , 2018, , 71-87.		9
20	Influence of steeping duration, drying temperature, and duration on the chemical composition of sorghum starch. Food Science and Nutrition, 2018, 6, 348-355.	1.5	15
21	Optimization of fermentation conditions for <i>ting</i> production using response surface methodology. Journal of Food Processing and Preservation, 2018, 42, e13381.	0.9	33
22	Co-influence of fermentation time and temperature on physicochemical properties, bioactive components and microstructure of ting (a Southern African food) from whole grain sorghum. Food Bioscience, 2018, 25, 118-127.	2.0	46
23	Design, construction, and performance evaluation of a <i>gari</i> roaster. Journal of Food Process Engineering, 2017, 40, e12493.	1.5	5
24	Optimization of blanching and frying conditions of deep-fat fried bonga fish (<i>Ethmalosa</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	1.5	20
25	Aflatoxin B1 degradation by culture and lysate of a Pontibacter specie. Food Control, 2017, 80, 99-103.	2.8	23
26	Comparison of nutritional quality and sensory acceptability of biscuits obtained from native, fermented, and malted pearl millet (Pennisetum glaucum) flour. Food Chemistry, 2017, 232, 210-217.	4.2	104
27	Food Metabolomics: A New Frontier in Food Analysis and its Application to Understanding Fermented Foods. , 2017, , .		13
28	Design and Performance Evaluation of a Melon Sheller. Journal of Food Process Engineering, 2016, 39, 676-682.	1.5	7
29	Effect of fermentation and malting on the microstructure and selected physicochemical properties of pearl millet (Pennisetum glaucum) flour and biscuit. Journal of Cereal Science, 2016, 70, 132-139.	1.8	93
30	Mitigation of Acrylamide in Foods: An African Perspective. , 0, , .		3
31	Fermented Pulse-Based Food Products in Developing Nations as Functional Foods and Ingredients. , 0, , .		21
32	Nutritionally improved cookies from whole wheat flour enriched with processed tamarind seed flour. Journal of Food Processing and Preservation, 0, , .	0.9	2