# Janet Adebiyi

## List of Publications by Year in descending order

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

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| 32 | 835 | 567247 15 | 580810 25 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 33 | 33 | 33 | 698 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Fermentation of Cereals and Legumes: Impact on Nutritional Constituents and Nutrient Bioavailability. Fermentation, 2022, 8, 63. | 3.0 | 51 |
| 2 | A review on novel nonâ€thermal food processing techniques for mycotoxin reduction. International Journal of Food Science and Technology, 2021, 56, 13-27. | 2.7 | 45 |
| 3 | Application of gas chromatographyâ€“mass spectrometry (GCâ€MS)â€based metabolomics for the study of fermented cereal and legume foods: A review. International Journal of Food Science and Technology, 2021, 56, 1514-1534. | 2.7 | 44 |
| 4 | Food safety, food security and genetically modified organisms in Africa: a current perspective. Biotechnology and Genetic Engineering Reviews, 2021, 37, 30-63. | 6.2 | 26 |
| 5 | Novel Technologies in Juice Processing from Opuntia spp. Fruits. , 2021, , 561-574. | | 0 |
| 6 | Metabolomic approaches for the determination of metabolites from pathogenic microorganisms: A review. Food Research International, 2021, 140, 110042. | 6.2 | 35 |
| 7 | Metabolite profile of Bambara groundnut (Vigna subterranea) and dawadawa (an African fermented) Tj ETQq1 1 0.784314 rgBT /Over (GC-HRTOF-MS). Heliyon, 2021, 7, e06666. | 3.2 | 8 |
| 8 | GC-HRTOF-MS dataset of metabolites extracted from sorghum and ting (a fermented product) produced using two strains of Lactobacillus fermentum (singly and in combination). Data in Brief, 2021, 36, 107102. | 1.0 | 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). Fermentation, 2021, 7, 225. | 3.0 | 4 |
| 11 | A modeling method for the development of a bioprocess to optimally produce umqombothi (a South) Tj ETQq1 1 0.784314 rgBT /Over | 3.3 | 13 |
| 12 | Kinetics of Phenolic Compounds Modification during Maize Flour Fermentation. Molecules, 2021, 26, 6702. | 3.8 | 14 |
| 13 | Processing, Characteristics and Composition of Umqombothi (a South African Traditional Beer). Processes, 2020, 8, 1451. | 2.8 | 13 |
| 14 | Metabolite profile of whole grain ting (a Southern African fermented product) obtained using two strains of Lactobacillus fermentum. Journal of Cereal Science, 2020, 95, 103042. | 3.7 | 25 |
| 15 | Mycotoxins reduction in dawadawa (an African fermented condiment) produced from Bambara groundnut (Vigna subterranea). Food Control, 2020, 112, 107141. | 5.5 | 8 |
| 16 | Food fermentation and mycotoxin detoxification: An African perspective. Food Control, 2019, 106, 106731. | 5.5 | 68 |
| 17 | Assessment of nutritional and phytochemical quality of Dawadawa (an African fermented condiment) produced from Bambara groundnut (Vigna subterranea). Microchemical Journal, 2019, 149, 104034. | 4.5 | 45 |
| 18 | Fermented and malted millet products in Africa: Expedition from traditional/ethnic foods to industrial value-added products. Critical Reviews in Food Science and Nutrition, 2018, 58, 1-12. | 10.3 | 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. | 3.4 | 15 |
| 21 | Optimization of fermentation conditions fortingproduction using response surface methodology. Journal of Food Processing and Preservation, 2018, 42, e13381. | 2.0 | 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. | 4.4 | 46 |
| 23 | Design, construction, and performance evaluation of a gari roaster. Journal of Food Process Engineering, 2017, 40, e12493. | 2.9 | 5 |
| 24 | Optimization of blanching and frying conditions of deepâ€fat fried bonga fish (Ethmalosa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 | 2.9 | 20 |
| 25 | Aflatoxin B1 degradation by culture and lysate of a Pontibacter specie. Food Control, 2017, 80, 99-103. | 5.5 | 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. | 8.2 | 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. | 2.9 | 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. | 3.7 | 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, , . | 2.0 | 2 |