

# Adeleke Omodunbi Ashogbon

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7539832/publications.pdf>

Version: 2024-02-01

11  
papers

708  
citations

1162889

8  
h-index

1281743

11  
g-index

11  
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11  
docs citations

11  
times ranked

603  
citing authors

#	ARTICLE	IF	CITATIONS
1	Enzymatic modification of starch: A green approach for starch applications. <i>Carbohydrate Polymers</i> , 2022, 287, 119265.	5.1	79
2	Developments in the isolation, composition, and physicochemical properties of legume starches. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2938-2959.	5.4	22
3	Limited Quadruple Modification of Various Starches in the Literature: Why?. <i>Starch/Staerke</i> , 2021, 73, 2000126.	1.1	3
4	Dual modification of various starches: Synthesis, properties and applications. <i>Food Chemistry</i> , 2021, 342, 128325.	4.2	79
5	The Recent Development in the Syntheses, Properties, and Applications of Triple Modification of Various Starches. <i>Starch/Staerke</i> , 2021, 73, 2000125.	1.1	12
6	Proso-millet starch: Properties, functionality, and applications. <i>International Journal of Biological Macromolecules</i> , 2021, 190, 960-968.	3.6	35
7	Recent advances in thermoplastic starches for food packaging: A review. <i>Food Packaging and Shelf Life</i> , 2021, 30, 100743.	3.3	84
8	Contradictions in the study of some compositional and physicochemical properties of starches from various botanical sources. <i>Starch/Staerke</i> , 2018, 70, 1600372.	1.1	7
9	Morphological, Hydrolytic and Thermal Properties of Legume Starches. <i>Pakistan Journal of Scientific and Industrial Research Series A: Physical Sciences</i> , 2018, 54, 155-174.	0.2	5
10	Recent trend in the physical and chemical modification of starches from different botanical sources: A review. <i>Starch/Staerke</i> , 2014, 66, 41-57.	1.1	358
11	Isolation, composition, morphological and pasting properties of starches from rice cultivars grown in Nigeria. <i>Starch/Staerke</i> , 2012, 64, 181-187.	1.1	24