

Solomon Akinremi Makanjuola

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7608009/publications.pdf>

Version: 2024-02-01

15
papers

118
citations

1683354

5
h-index

1281420

11
g-index

15
all docs

15
docs citations

15
times ranked

178
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of particle size and extraction solvent on antioxidant properties of extracts of tea, ginger, and tea-ginger blend. Food Science and Nutrition, 2017, 5, 1179-1185.	1.5	60
2	Optimization and prediction of antioxidant properties of a tea-ginger extract. Food Science and Nutrition, 2015, 3, 443-452.	1.5	12
3	Combination of Antioxidants from Different Sources Could offer Synergistic Benefits: A Case Study of Tea and Ginger Blend. Natural Product Communications, 2015, 10, 1934578X1501001.	0.2	9
4	Proximate, Phytochemical, and Antimicrobial Properties of Dried Leaves from. Preventive Nutrition and Food Science, 2017, 22, 191-194.	0.7	8
5	Enhancing Sensory Perception of Plant Based Nutraceutical Drinks by Combining Plants from Different Sources :A Preliminary Study of Tea and Ginger Blend. Preventive Nutrition and Food Science, 2017, 22, 372-375.	0.7	6
6	Application of RSM and Multivariate Statistics in Predicting Antioxidant Property of Ethanolic Extracts of Tea-Ginger Blend. European Journal of Medicinal Plants, 2015, 6, 200-211.	0.5	5
7	Combination of Antioxidants from Different Sources Could Offer Synergistic Benefits: A Case Study of Tea and Ginger Blend. Natural Product Communications, 2015, 10, 1829-32.	0.2	5
8	Multiresponse Optimization and Prediction of Antioxidant Properties of Aqueous Ginger Extract. Preventive Nutrition and Food Science, 2016, 21, 355-360.	0.7	4
9	How consumers estimate the size and appeal of flexible packaging. Food Quality and Preference, 2015, 39, 236-240.	2.3	3
10	Modelling and prediction of selected antioxidant properties of ethanolic ginger extract. Journal of Food Measurement and Characterization, 2018, 12, 1413-1419.	1.6	2
11	Modelling and prediction of antioxidant properties of tea (Camellia sinensis (L.) Kuntze) leaf. Scientific African, 2020, 8, e00455.	0.7	2
12	Variations in physico-chemical and sensory qualities of canned unpeeled halved tomatoes as influenced by cultivar, soak treatment and brine composition. African Journal of Food Science, 2012, 6, .	0.4	1
13	Influence of cultivar, soak treatment and brine composition on the physico-chemical and sensory qualities of unpeeled whole canned tomatoes.. Nigerian Food Journal, 2010, 28, .	0.5	1
14	Food and water security in developing economies: impact of the pandemic and possible interventions. Najfnr, 2021, 4, S32-S38.	0.1	0
15	Predicting the Nutritional and Rancidity Properties of Dehydrated Catfish (Clarias gariepinus) Using Response Surface Methodology. Preventive Nutrition and Food Science, 2018, 23, 347-355.	0.7	0