Solomon Akinremi Makanjuola

List of Publications by Year
in descending order

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	Food and water security in developing economies: impact of the pandemic and possible interventions. Najfnr, 2021, 4, S32-S38.	0.1	0
2	Modelling and prediction of antioxidant properties of tea (Camellia sinensis (L.) Kuntze) leaf. Scientific African, 2020, 8, e00455.	0.7	2
3	Modelling and prediction of selected antioxidant properties of ethanolic ginger extract. Journal of Food Measurement and Characterization, 2018, 12, 1413-1419.	1.6	2
4	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
5	Influence of particle size and extraction solvent on antioxidant properties of extracts of tea, ginger, and teaâ€“ginger blend. Food Science and Nutrition, 2017, 5, 1179-1185.	1.5	60
6	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
7	Proximate, Phytochemical, and Antimicrobial Properties of Dried Leaves from. Preventive Nutrition and Food Science, 2017, 22, 191-194.	0.7	8
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	Optimization and prediction of antioxidant properties of a teaâ€ginger extract. Food Science and Nutrition, 2015, 3, 443-452.	1.5	12
10	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
11	How consumers estimate the size and appeal of flexible packaging. Food Quality and Preference, 2015, 39, 236-240.	2.3	3
12	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
13	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
14	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
15	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