

# Taiwo Ayodele Aderinola

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7660967/publications.pdf>

Version: 2024-02-01

9  
papers

141  
citations

1477746

6  
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1588620

8  
g-index

10  
all docs

10  
docs citations

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times ranked

165  
citing authors

#	ARTICLE	IF	CITATIONS
1	Amino acid composition, mineral profile, free radical scavenging ability, and carbohydrase inhibitory properties of <i>Moringa oleifera</i> seed globulin, hydrolysates, and membrane fractions. Journal of Food Biochemistry, 2022, , e14131.	1.2	1
2	Antioxidant properties of beverages from graded mixture of green/roasted coffee and hibiscus sabdariffa calyx flours. Applied Food Research, 2022, 2, 100163.	1.4	5
3	In vitro antihypertensive and antioxidative properties of trypsin-derived <i>Moringa oleifera</i> seed globulin hydrolyzate and its membrane fractions. Food Science and Nutrition, 2019, 7, 132-138.	1.5	23
4	Quality Acceptability, Nutritional Composition and Antioxidant Properties of Carrot-Cucumber Juice. Beverages, 2019, 5, 15.	1.3	14
5	In vitro antihypertensive and antioxidative properties of alcalase-derived <i>Moringa oleifera</i> seed globulin hydrolysate and its membrane fractions. Journal of Food Processing and Preservation, 2019, 43, e13862.	0.9	11
6	Nutritional, Antioxidant and Quality Acceptability of Smoothies Supplemented with <i>Moringa oleifera</i> Leaves. Beverages, 2018, 4, 104.	1.3	7
7	Amino acid composition and antioxidant properties of <i>Moringa oleifera</i> seed protein isolate and enzymatic hydrolysates. Heliyon, 2018, 4, e00877.	1.4	68
8	Solvent Extraction of Polyphenolics from the Indigenous African Fruit <i>Ximenia caffra</i> and Characterization by LC-HRMS. Antioxidants, 2018, 7, 103.	2.2	12
9	Supplementation of Biscuit with <i>Moringa Oleifera</i> Seed Protein Enhanced Its in-vitro Antioxidative, Antidiabetic and anti-inflammatory Properties. Journal of Culinary Science and Technology, 0, , 1-17.	0.6	0