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List of Publications by Year in descending order

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21 papers	490 citations	759055 12 h-index	713332 21 g-index
22 all docs	22 docs citations	22 times ranked	485 citing authors

#	Article	IF	Citations
1	Improving sweet potato protein gel properties through Îµ-(Î³-glutamy)-lysine isopeptide cross-link catalyzed by transglutaminase. Food Bioscience, 2021, 39, 100828.	2.0	9
2	Impact of dextran conjugation on physicochemical and gelling properties of sweet potato protein through Maillard reaction. International Journal of Food Science and Technology, 2021, 56, 1661-1670.	1.3	9
3	Heavy metal burdens of public primary school children related to playground soils and classroom dusts in Ibadan North-West local government area, Nigeria. Environmental Toxicology and Pharmacology, 2017, 49, 21-26.	2.0	23
4	Structural, physicochemical and interfacial stabilisation properties of ultrafiltered African yam bean (Sphenostylis stenocarpa) protein isolate compared with those of isoelectric protein isolate. LWT - Food Science and Technology, 2016, 69, 400-408.	2.5	22
5	Effects of high hydrostatic pressure on emulsifying properties of sweet potato protein in model proteinâ€“hydrocolloids system. Food Chemistry, 2015, 169, 448-454.	4.2	27
6	Nutrition, gelation rheology and gel microstructure of isoelectric and ultrafiltered/diafiltered African yam bean (Sphenostylis stenocarpa) protein isolates. LWT - Food Science and Technology, 2014, 59, 1018-1024.	2.5	7
7	The effects of pH and high hydrostatic pressure on the physicochemical properties of a sweet potato protein emulsion. Food Hydrocolloids, 2014, 35, 209-216.	5.6	47
8	Effect of glycosylation via maillard reaction and acylation on African yam bean (Sphenostylis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462	1.2	6
9	EFFECTS OF ISOLATION CONDITIONS ON THE FUNCTIONAL PROPERTIES OF AFRICAN YAM BEAN (SPHENOSTYLIS STENOCARPA HOCHST. EX A. RICH.) PROTEINS. Journal of Food Processing and Preservation, 2013, 37, 555-567.	0.9	11
10	Heat-induced gelation properties of isoelectric and ultrafiltered sweet potato protein isolate and their gel microstructure. Food Research International, 2012, 49, 216-225.	2.9	34
11	Nutritional assessment and effects of heat processing on digestibility of Chinese sweet potato protein. Journal of Food Composition and Analysis, 2012, 26, 104-110.	1.9	45
12	Rheological characterization of acylated and dextran conjugated African yam bean (Sphenostylis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.5	8
13	Influence of oxidative browning inhibitors and isolation techniques on sweet potato protein recovery and composition. Food Chemistry, 2012, 134, 1374-1384.	4.2	29
14	Rheological properties of African yam bean (Sphenostylis stenocarpa Hochst. Ex A. Rich.) calcium proteinate and isoelectric protein isolates. LWT - Food Science and Technology, 2011, 44, 524-534.	2.5	5
15	Aggregation profile, preparation and nutritional characterization of African yam bean (Sphenostylis) Tj ETQq1 1 0.784314 rgBT /Overl	5.6	11
16	Extractability of African yam bean (Sphenostylis stenocarpa) protein in acid, salt and alkaline aqueous media. Food Hydrocolloids, 2008, 22, 1622-1628.	5.6	43
17	Functional characterization of Tef (Eragostics tef) protein concentrate: Influence of altered chemical environment on its gelation, foaming, and water hydration properties. Food Hydrocolloids, 2006, 20, 831-838.	5.6	7
18	Effect of ionic strength and/or pH on Extractability and physico-functional characterization of broad bean (Vicia faba L.) Protein concentrate. Food Hydrocolloids, 2006, 20, 1124-1134.	5.6	37

#	Article	IF	Citations
19	Effect of NaCl and its partial or complete replacement with KCl on some functional properties of defatted Colocynthis citrullus L. seed flour. Food Chemistry, 2004, 84, 187-193.	4.2	13
20	Chemical composition, physicochemical and functional properties of akee (Bilphia sapida) pulp and seed flours. Food Chemistry, 2002, 77, 333-336.	4.2	35
21	Calcium, zinc and phytate interrelationships in some foods of major consumption in Nigeria. Food Chemistry, 2000, 71, 435-441.	4.2	61