

Fred Kwame Ofofu

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

494
citations

758635

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all docs

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docs citations

26
times ranked

496
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic Profile, Antioxidant, and Antidiabetic Potential Exerted by Millet Grain Varieties. <i>Antioxidants</i> , 2020, 9, 254.	2.2	55
2	New Insights on the Use of Polyphenols as Natural Preservatives and Their Emerging Safety Concerns. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	1.8	52
3	Development of a Soy Protein Hydrolysate with an Antihypertensive Effect. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1496.	1.8	46
4	Edible Plant Sprouts: Health Benefits, Trends, and Opportunities for Novel Exploration. <i>Nutrients</i> , 2021, 13, 2882.	1.7	41
5	Food-Derived Opioid Peptides in Human Health: A Review. <i>International Journal of Molecular Sciences</i> , 2020, 21, 8825.	1.8	34
6	UHPLC-ESI-QTOF-MS/MS characterization, antioxidant and antidiabetic properties of sorghum grains. <i>Food Chemistry</i> , 2021, 337, 127788.	4.2	32
7	Flavonoids in Decorticated Sorghum Grains Exert Antioxidant, Antidiabetic and Antiobesity Activities. <i>Molecules</i> , 2020, 25, 2854.	1.7	30
8	Challenges and Perspective in Integrated Multi-Omics in Gut Microbiota Studies. <i>Biomolecules</i> , 2021, 11, 300.	1.8	28
9	Isolation and characterization of curdlan produced by <i>Agrobacterium</i> HX1126 using β -lactose as substrate. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 498-503.	3.6	20
10	Acetone, butanol, and ethanol production from gelatinized cassava flour by a new isolates with high butanol tolerance. <i>Bioresource Technology</i> , 2014, 172, 276-282.	4.8	16
11	Health Impact and Therapeutic Manipulation of the Gut Microbiome. <i>High-Throughput</i> , 2020, 9, 17.	4.4	14
12	Effect of Germination on Alfalfa and Buckwheat: Phytochemical Profiling by UHPLC-ESI-QTOF-MS/MS, Bioactive Compounds, and In-Vitro Studies of Their Diabetes and Obesity-Related Functions. <i>Antioxidants</i> , 2021, 10, 1613.	2.2	14
13	Untargeted Metabolomics of Fermented Rice Using UHPLC Q-TOF MS/MS Reveals an Abundance of Potential Antihypertensive Compounds. <i>Foods</i> , 2020, 9, 1007.	1.9	13
14	Probiotic Effector Compounds: Current Knowledge and Future Perspectives. <i>Frontiers in Microbiology</i> , 2021, 12, 655705.	1.5	13
15	Influence of fermented soy protein consumption on hypertension and gut microbial modulation in spontaneous hypertensive rats. <i>Bioscience of Microbiota, Food and Health</i> , 2020, 39, 199-208.	0.8	13
16	Production, structural characterization and gel forming property of a new exopolysaccharide produced by <i>Agrobacterium</i> HX1126 using glycerol or d-mannitol as substrate. <i>Carbohydrate Polymers</i> , 2016, 136, 917-922.	5.1	12
17	Unveiling the potentials of bacteriocin (Pediocin L50) from <i>Pediococcus acidilactici</i> with antagonist spectrum in a <i>Caenorhabditis elegans</i> model. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 555-572.	3.6	12
18	UHPLC-ESI-QTOF-MS/MS Metabolite Profiling of the Antioxidant and Antidiabetic Activities of Red Cabbage and Broccoli Seeds and Sprouts. <i>Antioxidants</i> , 2021, 10, 852.	2.2	11

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19	Exploring Molecular Insights of Cereal Peptidic Antioxidants in Metabolic Syndrome Prevention. <i>Antioxidants</i> , 2021, 10, 518.	2.2	9
20	Impact of thermal treatment and fermentation by lactic acid bacteria on sorghum metabolite changes, their antioxidant and antidiabetic activities. <i>Food Bioscience</i> , 2022, 45, 101502.	2.0	9
21	Elicitation: a new perspective into plant chemo-diversity and functional property. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4522-4540.	5.4	5
22	A review on the application of bioinformatics tools in food microbiome studies. <i>Briefings in Bioinformatics</i> , 2022, 23, .	3.2	5
23	Effect of Rice Processing towards Lower Rapidly Available Glucose (RAG) Favors Idli, a South Indian Fermented Food Suitable for Diabetic Patients. <i>Nutrients</i> , 2019, 11, 1497.	1.7	4
24	An effective datasets describing antimicrobial peptide produced from <i>Pediococcus acidilactici</i> - purification and mode of action determined by molecular docking. <i>Data in Brief</i> , 2020, 31, 105745.	0.5	3
25	Antibacterial activities of volatile compounds in cereals and cereal byâ€products. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15081.	0.9	3
26	Use of Metabotyping for Targeted Nutrition. , 2021, , 697-713.		0