

Abdul-Rasaq A Adebowale

List of Publications by Year in descending order

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26
papers

588
citations

759055

12
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610775

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26
all docs

26
docs citations

26
times ranked

550
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Texture Modifiers on the Physicochemical and Sensory Properties of Dried Fufu. <i>Food Science and Technology International</i> , 2005, 11, 373-382.	1.1	166
2	Fractionation and characterization of teff proteins. <i>Journal of Cereal Science</i> , 2011, 54, 380-386.	1.8	60
3	Targeting different end uses of cassava: genotypic variations for cyanogenic potentials and pasting properties. <i>International Journal of Food Science and Technology</i> , 2007, 42, 969-976.	1.3	55
4	The Influence of Palm Oil and Chemical Modification on the Pasting and Sensory Properties of Fufu Flour. <i>International Journal of Food Properties</i> , 2004, 7, 229-237.	1.3	43
5	Effect of variety and moisture content on some engineering properties of paddy rice. <i>Journal of Food Science and Technology</i> , 2011, 48, 551-559.	1.4	29
6	Evaluation of nutritional and functional properties of plantain (<i>Musa paradisiaca</i> L.) and tigernut (<i>Cyperus esculentus</i> L.) flour blends for food formulations. <i>Cogent Chemistry</i> , 2017, 3, 1383707.	2.5	29
7	Effect of species, pretreatments, and drying methods on the functional and pasting properties of high-quality yam flour. <i>Food Science and Nutrition</i> , 2016, 4, 50-58.	1.5	20
8	Nutritional composition, functional and pasting properties of wheat, mushroom, and high quality cassava composite flour. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13150.	0.9	19
9	Effect of chemical preservatives on shelf life of mushroom (<i>Pleurotus ostreatus</i>) cultivated on cassava peels. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1477-1483.	1.3	18
10	Safety of Yam-Derived (<i>Dioscorea rotundata</i>) Foodstuffs—Chips, Flakes and Flour: Effect of Processing and Post-Processing Conditions. <i>Foods</i> , 2019, 8, 12.	1.9	17
11	Clarification of orange juice by crude fungal pectinase from citrus peel. <i>Nigerian Food Journal</i> , 2007, 25, .	0.5	16
12	Production and quality evaluation of extruded snack from blends of bambara groundnut flour, cassava starch, and corn bran flour. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13183.	0.9	13
13	Quality Evaluation of Kokoro Produced from Maize–Pigeon Pea Flour Blends. <i>Journal of Culinary Science and Technology</i> , 2015, 13, 200-213.	0.6	12
14	Production and Quality Evaluation of Noodles From Sweet Potato Starch. <i>Journal of Culinary Science and Technology</i> , 2015, 13, 79-93.	0.6	11
15	Effects of solid content and temperature on viscosity of tapioca meal. <i>Journal of Food Science and Technology</i> , 2013, 50, 573-578.	1.4	10
16	Influence of storage conditions and packaging materials on some quality attributes of water yam flour. <i>Cogent Food and Agriculture</i> , 2017, 3, 1385130.	0.6	10
17	Some Quality Attributes of High Quality Cassava-Tigernut Composite Flour and Its Extruded Snacks. <i>Journal of Culinary Science and Technology</i> , 2015, 13, 242-262.	0.6	9
18	Optimization of some processing parameters and quality attributes of fried snacks from blends of wheat flour and brewers' spent cassava flour. <i>Food Science and Nutrition</i> , 2016, 4, 80-88.	1.5	9

#	ARTICLE	IF	CITATIONS
19	Screening of some cassava starches for their potential applications in custard and salad cream productions. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 299-309.	1.6	9
20	Chemical, mineral composition, and sensory acceptability of cocoyam-based recipes enriched with cowpea flour. <i>Food Science and Nutrition</i> , 2013, 1, 228-234.	1.5	8
21	The antinutritional and vitamin composition of high-quality yam flour as affected by yam specie, pretreatment, and drying method. <i>Food Science and Nutrition</i> , 2018, 6, 1985-1990.	1.5	8
22	Evaluation of some quality parameters of cassava starch and soy protein isolate matrices during deep fat frying in soybean oil. <i>Food Science and Nutrition</i> , 2019, 7, 656-666.	1.5	6
23	Evaluation of Some Quality Attributes of Noodles from Unripe Plantain and Defatted Sesame Flour Blends. <i>Journal of Culinary Science and Technology</i> , 2015, 13, 303-329.	0.6	5
24	Quality of cassava flour as affected by age at harvest, cropping system and variety. <i>Agricultura Tropica Et Subtropica</i> , 2020, 53, 187-198.	0.1	3
25	Effect of Ingredient combination and post frying centrifugation on oil uptake and associated quality attributes of a fried snack. <i>Journal of Culinary Science and Technology</i> , 0, , 1-19.	0.6	2
26	Quality attributes of formulated snacks from blends of cassava starch and soy protein isolate deep fried in palmolein oil. , 2020, 2, e61.		1