

Abdul-Rasaq A Adebowale

List of Publications by Citations

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26

papers

391

citations

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26

ext. papers

457

ext. citations

2.4

avg, IF

3.15

L-index

#	Paper	IF	Citations
26	Effect of Texture Modifiers on the Physicochemical and Sensory Properties of Dried Fufu. <i>Food Science and Technology International</i> , 2005 , 11, 373-382	2.6	108
25	Fractionation and characterization of teff proteins. <i>Journal of Cereal Science</i> , 2011 , 54, 380-386	3.8	46
24	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	3.8	38
23	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	3	33
22	Effect of variety and moisture content on some engineering properties of paddy rice. <i>Journal of Food Science and Technology</i> , 2011 , 48, 551-9	3.3	21
21	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	19
20	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	3.8	17
19	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	2.1	14
18	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, 50-8	3.2	12
17	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	2.1	9
16	Production and Quality Evaluation of Noodles From Sweet Potato Starch. <i>Journal of Culinary Science and Technology</i> , 2015 , 13, 79-93	0.8	8
15	Quality Evaluation of Kokoro Produced from Maize Pigeon Pea Flour Blends. <i>Journal of Culinary Science and Technology</i> , 2015 , 13, 200-213	0.8	8
14	Effects of solid content and temperature on viscosity of tapioca meal. <i>Journal of Food Science and Technology</i> , 2013 , 50, 573-8	3.3	8
13	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	0.8	7
12	Clarification of orange juice by crude fungal pectinase from citrus peel. <i>Nigerian Food Journal</i> , 2007 , 25,		7
11	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	2.8	6
10	Safety of Yam-Derived () Foodstuffs-Chips, Flakes and Flour: Effect of Processing and Post-Processing Conditions. <i>Foods</i> , 2019 , 8,	4.9	5

9	Chemical, mineral composition, and sensory acceptability of cocoyam-based recipes enriched with cowpea flour. <i>Food Science and Nutrition</i> , 2013 , 1, 228-234	3.2	5
8	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, 80-8	3.2	5
7	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	3.2	5
6	Influence of storage conditions and packaging materials on some quality attributes of water yam flour. <i>Cogent Food and Agriculture</i> , 2017 , 3, 1385130	1.8	4
5	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	0.8	3
4	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	3.2	2
3	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> , 1-19	0.8	1
2	Quality of cassava flour as affected by age at harvest, cropping system and variety. <i>Agricultura Tropica Et Subtropica</i> , 2020 , 53, 187-198	0.4	0
1	Quality attributes of formulated snacks from blends of cassava starch and soy protein isolate deep fried in palmolein oil 2020 , 2, e61		