

Abdul-Rasaq A Adebowale

List of Publications by Year in Descending Order

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Version: 2024-04-27

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

26
papers

391
citations

9
h-index

19
g-index

26
ext. papers

457
ext. citations

2.4
avg, IF

3.15
L-index

| # | Paper | IF | Citations |
|----|---|-----|-----------|
| 26 | 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 |
| 25 | Quality attributes of formulated snacks from blends of cassava starch and soy protein isolate deep fried in palmolein oil 2020 , 2, e61 | | |
| 24 | Safety of Yam-Derived () Foodstuffs-Chips, Flakes and Flour: Effect of Processing and Post-Processing Conditions. <i>Foods</i> , 2019 , 8, | 4.9 | 5 |
| 23 | 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 |
| 22 | 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 |
| 21 | 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 |
| 20 | 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 |
| 19 | 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 |
| 18 | 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 |
| 17 | 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 |
| 16 | Optimization of some processing parameters and quality attributes of fried snacks from blends of wheat flour and brewersspent cassava flour. <i>Food Science and Nutrition</i> , 2016 , 4, 80-8 | 3.2 | 5 |
| 15 | 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 |
| 14 | 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 |
| 13 | Quality Evaluation of Kokoro Produced from MaizeBigeon Pea Flour Blends. <i>Journal of Culinary Science and Technology</i> , 2015 , 13, 200-213 | 0.8 | 8 |
| 12 | 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 |
| 11 | 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 |
| 10 | 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 |

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| 9 | 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 |
| 8 | 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 |
| 7 | Fractionation and characterization of teff proteins. <i>Journal of Cereal Science</i> , 2011 , 54, 380-386 | 3.8 | 46 |
| 6 | 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 |
| 5 | 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 |
| 4 | Clarification of orange juice by crude fungal pectinase from citrus peel. <i>Nigerian Food Journal</i> , 2007 , 25, | | 7 |
| 3 | 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 |
| 2 | 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 |
| 1 | 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 |