

Tadesse Fikre Teferra

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8127548/publications.pdf>

Version: 2024-02-01

18
papers

218
citations

1162889

8
h-index

1058333

14
g-index

20
all docs

20
docs citations

20
times ranked

113
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of condensed vs hydrolysable tannins on gluten film strength and stability. Food Hydrocolloids, 2019, 89, 36-43.	5.6	42
2	Possible actions of inulin as prebiotic polysaccharide: A review. Food Frontiers, 2021, 2, 407-416.	3.7	35
3	The effect of cooling and rehydration methods in high moisture meat analogs with pulse proteins—peas, lentils, and faba beans. Journal of Food Science, 2021, 86, 1322-1334.	1.5	24
4	Should we still worry about the safety of GMO foods? Why and why not? A review. Food Science and Nutrition, 2021, 9, 5324-5331.	1.5	21
5	Qualitative assessment of “highly digestible” protein mutation in hard endosperm sorghum and its functional properties. Food Chemistry, 2019, 271, 561-569.	4.2	14
6	The cost of postharvest losses in Ethiopia: economic and food security implications. Heliyon, 2022, 8, e09077.	1.4	14
7	Nutritional and Therapeutic Potential of Sesame Seeds. Journal of Food Quality, 2022, 2022, 1-9.	1.4	14
8	Advanced and feasible pulses processing technologies for Ethiopia to achieve better economic and nutritional goals: A review. Heliyon, 2021, 7, e07459.	1.4	10
9	Engineering Properties of Food Materials. , 2019, , 45-89.		8
10	Optimization of amaranths “teff” barley flour blending ratios for better nutritional and sensory acceptability of injera. Cogent Food and Agriculture, 2019, 5, 1565079.	0.6	8
11	Optimization of nutritional and functional qualities of local complementary foods of southern Ethiopia using a customized mixture design. Food Science and Nutrition, 2022, 10, 239-252.	1.5	6
12	Effect of Sonication on the Functional Properties of Different Citrus Fruit Juices. International Journal of Fruit Science, 2022, 22, 568-580.	1.2	6
13	Evaluation of the Efficacy of Plant Powders, Cow Dung Ash and Malathion Dust against <i>Callosobruchus Chinensis</i> L. (Coleoptera: Bruchidae) On Chickpea in Jole Andegna: Southern Ethiopia. Journal of Agricultural Studies, 2015, 3, 129.	0.2	4
14	Effect of frying oil stability over repeated reuse cycles on the quality and safety of deep-fried Nile tilapia fish (<i>Oreochromis niloticus</i>): a response surface modeling approach. International Journal of Food Properties, 2022, 25, 315-325.	1.3	4
15	Rehydration Capacity and Kinetics of Solar-Dried Carrot (<i>Daucus carota</i>) Slices as Affected by Blanching and Osmotic Pretreatments. International Journal of Food Engineering, 2016, 12, 203-210.	0.7	3
16	Fermentation Dynamics of Ethiopian Traditional Beer (Tella) as Influenced by Substitution of Gesho (<i>Rhamnus prinoides</i>) with <i>Moringa stenopetala</i> : An Innovation for Nutrition. International Journal of Food Science, 2021, 2021, 1-10.	0.9	2
17	Pasting characteristics of starches in flours of chickpea (<i>Cicer arietinum</i> L.) and faba bean (<i>Vicia faba</i>) Tj ETQq1 1 0.784314 rgBT /Ove	0.4	1
18	Effect of ripening and <i>in vitro</i> digestion on free amino acids and Angiotensin I converting enzyme inhibitory (ACE-I) potential of cow and Buffalo milk cheddar cheeses. International Journal of Food Properties, 2022, 25, 948-959.	1.3	1