

Busie Maziya-Dixon

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

419
citations

933447

10
h-index

839539

18
g-index

26
all docs

26
docs citations

26
times ranked

443
citing authors

#	ARTICLE	IF	CITATIONS
1	Biofortified yellow cassava and vitamin A status of Kenyan children: a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2016, 103, 258-267.	4.7	101
2	Cassava Intake and Vitamin A Status among Women and Preschool Children in Akwa-Ibom, Nigeria. <i>PLoS ONE</i> , 2015, 10, e0129436.	2.5	41
3	Nutrient and Antinutrient Composition of Winged Bean (<i>Psophocarpus tetragonolobus</i> (L.) DC.) Seeds and Tubers. <i>Journal of Food Quality</i> , 2019, 2019, 1-8.	2.6	31
4	Understanding cassava varietal preferences through pairwise ranking of <i>gari</i> and <i>fufu</i> prepared by local farmer-processors. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1258-1277.	2.7	31
5	From cassava to <i>gari</i> : mapping of quality characteristics and user preferences in Cameroon and Nigeria. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1223-1238.	2.7	26
6	Changes in total carotenoid content at different stages of traditional processing of yellow-fleshed cassava genotypes. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2350-2357.	2.7	24
7	Retention of Pro-Vitamin A Content in Products from New Biofortified Cassava Varieties. <i>Foods</i> , 2019, 8, 177.	4.3	22
8	A review of cassava <i>semolina</i> (<i>gari</i> and <i>eba</i>) user preferences and implications for varietal trait evaluation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1206-1222.	2.7	19
9	Assessment of Dietary Diversity of Mothers and Children of 6-24 Months from Eastern and Southern Provinces of Zambia. <i>Journal of Nutrition and Metabolism</i> , 2019, 2019, 1-9.	1.8	18
10	Assessment of the Suitability of Different Cassava Varieties for <i>Gari</i> and <i>Fufu</i> Flour Production in Liberia. <i>Asian Food Science Journal</i> , 0, , 36-52.	0.3	16
11	Effect of processing and variety on starch digestibility and glycemic index of popular foods made from cassava (<i>Manihot esculenta</i>). <i>Food Chemistry</i> , 2021, 356, 129664.	8.2	15
12	Physicochemical Properties and Total Carotenoid Content of High-Quality Unripe Plantain Flour from Varieties of Hybrid Plantain Cultivars. <i>Journal of Chemistry</i> , 2020, 2020, 1-7.	1.9	13
13	Nutritional and sensory properties of a maize-based snack food (<i>kokoro</i>) supplemented with treated Distillers' spent grain (DSG). <i>International Journal of Food Science and Technology</i> , 2011, 46, 1609-1620.	2.7	12
14	Double Burden of Malnutrition: Evidence from a Selected Nigerian Population. <i>Journal of Nutrition and Metabolism</i> , 2020, 2020, 1-6.	1.8	9
15	Correlation of the quality attributes of <i>fufu</i> flour and the sensory and instrumental texture profiles of the cooked dough produced from different cassava varieties. <i>International Journal of Food Properties</i> , 2022, 25, 326-343.	3.0	9
16	Relationship between quality attributes of backslopped fermented <i>gari</i> and the sensory and instrumental texture profile of the cooked dough (<i>eba</i>). <i>Journal of Food Processing and Preservation</i> , 0, , e16115.	2.0	8
17	Yam pectin and textural characteristics: a preliminary study. <i>International Journal of Food Properties</i> , 2022, 25, 1591-1603.	3.0	6
18	Variations of Macro- and Microelements in Yellow-Fleshed Cassava (<i>Manihot esculenta</i> Crantz) Genotypes as a Function of Storage Root Portion, Harvesting Time, and Sampling Method. <i>Applied Sciences</i> (Switzerland), 2020, 10, 5396.	2.5	5

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19	Comparing the functional and pasting properties of gari and the sensory attributes of the <i>eba</i> produced using backslopped and spontaneous fermentation methods. Cogent Food and Agriculture, 2021, 7, .	1.4	5
20	Functional and Pasting Properties of Gari Produced from White-fleshed Cassava Roots as Affected by Packaging Materials and Storage Periods, and Sensory Attributes of the Cooked Gari Dough (eba). International Journal of Food Studies, 2021, 10, 233-247.	0.8	2
21	Comparing Backslopped and Spontaneous Fermentation Based on the Chemical Composition and Sensory Properties of Gari. Journal of Culinary Science and Technology, 0, , 1-17.	1.4	2
22	Chemical, functional and pasting properties of starches and flours from new yam compared to local varieties. CYTA - Journal of Food, 2022, 20, 120-127.	1.9	2
23	Corrigendum to "Nutrient and Antinutrient Composition of Winged Bean (<i>Psophocarpus</i>)"	0.784314	1
24	Validation of a roadmap for mainstreaming nutrition-sensitive interventions at state level in Nigeria. Nutrition Journal, 2020, 19, 96.	3.4	1
25	Impact of Processing and Genotype on Concentration and Bioaccessibility of Fe in Fufu Produced from Yellow-Fleshed Cassava (<i>Manihot esculenta crantz</i>) Roots (P02-010-19). Current Developments in Nutrition, 2019, 3, nzz029.P02-010-19.	0.3	0
26	Correlation of the sensory attributes of thick yam paste (amala) and the functional and pasting properties of the flour as affected by storage periods and packaging materials. Journal of Food Processing and Preservation, 2020, 44, e14732.	2.0	0