

# 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	Correlation of the quality attributes of fufu 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
2	Yam pectin and textural characteristics: a preliminary study. <i>International Journal of Food Properties</i> , 2022, 25, 1591-1603.	3.0	6
3	Chemical, functional and pasting properties of starches and flours from new yam compared to local varieties. <i>CYTA - Journal of Food</i> , 2022, 20, 120-127.	1.9	2
4	From cassava to gari: mapping of quality characteristics and end-user preferences in Cameroon and Nigeria. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1223-1238.	2.7	26
5	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
6	A review of cassava semolina (gari and eba) end-user preferences and implications for varietal trait evaluation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1206-1222.	2.7	19
7	Comparing the functional and pasting properties of gari and the sensory attributes of the <i>eba</i> produced using backslopped and spontaneous fermentation methods. <i>Cogent Food and Agriculture</i> , 2021, 7, .	1.4	5
8	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). <i>International Journal of Food Studies</i> , 2021, 10, 233-247.	0.8	2
9	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
10	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. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14732.	2.0	0
11	Corrigendum to "Nutrient and Antinutrient Composition of Winged Bean ( <i>Psophocarpus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.6	1
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	Double Burden of Malnutrition: Evidence from a Selected Nigerian Population. <i>Journal of Nutrition and Metabolism</i> , 2020, 2020, 1-6.	1.8	9
14	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 (Switzerland)</i> , 2020, 10, 5396.	2.5	5
15	Validation of a roadmap for mainstreaming nutrition-sensitive interventions at state level in Nigeria. <i>Nutrition Journal</i> , 2020, 19, 96.	3.4	1
16	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
17	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
18	Impact of Processing and Genotype on Concentration and Bioaccessibility of Fe in Fufu Produced from Yellow-Fleshed Cassava ( <i>Manihot esculenta</i> crantz) Roots (P02-010-19). <i>Current Developments in Nutrition</i> , 2019, 3, nzz029.P02-010-19.	0.3	0

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19	Retention of Pro-Vitamin A Content in Products from New Biofortified Cassava Varieties. <i>Foods</i> , 2019, 8, 177.	4.3	22
20	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
21	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
22	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
23	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
24	Comparing Backslopped and Spontaneous Fermentation Based on the Chemical Composition and Sensory Properties of Gari. <i>Journal of Culinary Science and Technology</i> , 0, , 1-17.	1.4	2
25	Assessment of the Suitability of Different Cassava Varieties for Gari and Fufu Flour Production in Liberia. <i>Asian Food Science Journal</i> , 0, , 36-52.	0.3	16
26	Relationship between quality attributes of backslopped fermented gari and the sensory and instrumental texture profile of the cooked dough ( eba ). <i>Journal of Food Processing and Preservation</i> , 0, , e16115.	2.0	8