

# Olusola Samuel Jolayemi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8173108/publications.pdf>

Version: 2024-02-01

11  
papers

183  
citations

1478505

6  
h-index

1281871

11  
g-index

11  
all docs

11  
docs citations

11  
times ranked

257  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Free and Encapsulated Olive Leaf Phenolic Extract on the Storage Stability of Single and Double Emulsion Salad Dressings. <i>Food and Bioprocess Technology</i> , 2021, 14, 93-105.	4.7	19
2	Near Infrared Spectroscopy as a Green Technology for the Quality Prediction of Intact Olives. <i>Foods</i> , 2021, 10, 1042.	4.3	11
3	UV-Vis spectroscopy for the estimation of variety and chemical parameters of olive oils. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4138-4149.	3.2	6
4	Fermentation and blanching as adaptable strategies to improve nutritional and functional properties of unripe Cardaba banana flour. <i>Journal of Agriculture and Food Research</i> , 2021, 6, 100214.	2.5	8
5	Silkworm pupae ( <i>Bombyx mori</i> ) and locusts as alternative protein sources for high-energy biscuits. <i>Journal of Asia-Pacific Entomology</i> , 2020, 23, 234-241.	0.9	43
6	Exploring <i>in Vitro</i> Antioxidant Activity and Physicochemical Properties of Selected Under-Exploited Tropical Fruits. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2020, 24, 165-174.	0.4	5
7	Development and nutritional evaluation of a complementary diet from fermented provitamin-a-biofortified maize ( <i>Zea mays</i> L.) and germinated lentil seeds ( <i>Lens culinaris</i> ). <i>Croatian Journal of Food Science and Technology</i> , 2020, 12, 90-100.	0.3	2
8	Variation in Nutritional Properties of Mango ( <i>Mangifera indica</i> ) Juice Based on Varietal Difference and Thermal Holding Time. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2019, 23, 43-54.	0.4	3
9	Geographical discrimination of palm oils ( <i>Elaeis guineensis</i> ) using quality characteristics and UV-visible spectroscopy. <i>Food Science and Nutrition</i> , 2018, 6, 773-782.	3.4	13
10	Discriminative capacities of infrared spectroscopy and e-nose on Turkish olive oils. <i>European Food Research and Technology</i> , 2017, 243, 2035-2042.	3.3	28
11	Effects of malaxation temperature and harvest time on the chemical characteristics of olive oils. <i>Food Chemistry</i> , 2016, 211, 776-783.	8.2	45