Oladipupo Q Adiamo

List of Publications by Year
in descending order

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38 papers	872 citations	471061 17 h-index	500791 28 g-index
39 all docs	39 docs citations	39 times ranked	1002 citing authors

#	Article	IF	Citations
1	Bioactive compounds from date fruit and seed as potential nutraceutical and functional food ingredients. Food Chemistry, 2020, 308, 125522.	4.2	164
2	Effect of solid-state fermentation on proximate composition, anti-nutritional factor, microbiological and functional properties of lupin flour. Food Chemistry, 2020, 315, 126238.	4.2	76
3	Effects of gamma irradiation on the protein characteristics and functional properties of sesame () Tj ETQq1 1 0.784314 rgBT /Overloc	1.4	55
4	Thermosonication process for optimal functional properties in carrot juice containing orange peel and pulp extracts. Food Chemistry, 2018, 245, 79-88.	4.2	49
5	Effect of date varieties on physico-chemical properties, fatty acid composition, tocopherol contents, and phenolic compounds of some date seed and oils. Journal of Food Processing and Preservation, 2018, 42, e13584.	0.9	43
6	Nutritional, physicochemical, and functional properties of protein concentrate and isolate of newlyâ€developed Bambara groundnut (Vigna subterranea L.) cultivars. Food Science and Nutrition, 2018, 6, 229-242.	1.5	42
7	Effect of the Harvest Time on Oil Yield, Fatty Acid, Tocopherol and Sterol Contents of Developing Almond and Walnut Kernels. Journal of Oleo Science, 2018, 67, 39-45.	0.6	38
8	The effect of harvest time and varieties on total phenolics, antioxidant activity and phenolic compounds of olive fruit and leaves. Journal of Food Science and Technology, 2019, 56, 2373-2385.	1.4	30
9	Effects of thermosonication and orange byâ€products extracts on quality attributes of carrot (Daucus carota) juice during storage. International Journal of Food Science and Technology, 2017, 52, 2115-2125.	1.3	27
10	Effect of pistachio seed hull extracts on quality attributes of chicken burger. CYTA - Journal of Food, 2017, 15, 9-14.	0.9	25
11	Overall Nutritional and Sensory Profile of Different Species of Australian Wattle Seeds (Acacia spp.): Potential Food Sources in the Arid Semi-Arid Regions. Foods, 2019, 8, 482.	1.9	22
12	Recent Trends in the Formulation of Gluten-Free Sorghum Products. Journal of Culinary Science and Technology, 2018, 16, 311-325.	0.6	21
13	Influence of Storage and Roasting on the Quality Properties of Kernel and Oils of Raw and Roasted Peanuts. Journal of Oleo Science, 2018, 67, 755-762.	0.6	21
14	Assessment of oxidative stability and physicochemical, microbiological, and sensory properties of beef patties formulated with baobab seed (Adansonia digitata) extract. Meat Science, 2020, 162, 108044.	2.7	19
15	Optimization of ultrasound-assisted extraction of phenolic compounds and antioxidant activity from Argel (Solenostemma argel Hayne) leaves using response surface methodology (RSM). Journal of Food Science and Technology, 2020, 57, 3071-3080.	1.4	19
16	Nutritional, antiâ€nutritional, antioxidant, physicochemical and functional characterization of Australian acacia seed: effect of species and regions. Journal of the Science of Food and Agriculture, 2021, 101, 4681-4690.	1.7	19
17	Acacia seed proteins: Low or high quality? A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 21-43.	5.9	18
18	Effect of Argel (Solenostemma argel) leaf extract on quality attributes of chicken meatballs during cold storage. Journal of Food Science and Technology, 2018, 55, 1797-1805.	1.4	16

#	Article	IF	Citations
19	Effect of Argel (Solenostemma argel) leaf powder on the quality attributes of camel patties during cold storage. Journal of Food Processing and Preservation, 2018, 42, e13496.	0.9	15
20	Enzyme activity, sugar composition, microbial growth and texture of fresh Barhi dates as affected by modified atmosphere packaging. Journal of Food Science and Technology, 2018, 55, 4492-4504.	1.4	13
21	Effects of drying methods and maltodextrin on vitamin <scp>C</scp> and quality of Terminalia ferdinandiana fruit powder, an emerging <scp>Australian</scp> functional food ingredient. Journal of the Science of Food and Agriculture, 2021, 101, 5132-5141.	1.7	13
22	Effects of Gum Arabic Edible Coatings and Sun-Drying on the Storage Life and Quality of Raw and Blanched Tomato Slices. Journal of Culinary Science and Technology, 2019, 17, 45-58.	0.6	12
23	Effects of Cooking and Fermentation on the Chemical Composition, Functional Properties and Protein Digestibility of Sandbox(Hura Crepitans)Seeds. Journal of Food Biochemistry, 2016, 40, 754-765.	1.2	11
24	Functional Properties and Protein Digestibility of Protein Concentrates and Isolates Produced from Kariya (H ildergadia bateri) Seed. Journal of Food Processing and Preservation, 2016, 40, 979-989.	0.9	11
25	Changes in protein nutritional quality as affected by processing of millet supplemented with Moringa seed flour. Journal of the Saudi Society of Agricultural Sciences, 2018, 17, 275-281.	1.0	11
26	Phenolic, tannin, antioxidant, color, and sensory attributes of Barhi date (Phoenix dactylifera) fruit stored in modified atmosphere packages. Journal of Food Biochemistry, 2018, 42, e12576.	1.2	11
27	The effect of Acacia nilotica seed extract on the physicochemical, microbiological and oxidative stability of chicken patties. Journal of Food Science and Technology, 2019, 56, 3910-3920.	1.4	11
28	Quality attributes of Kisra prepared from sorghum flour fermented with baobab fruit pulp flour as starter. Journal of Food Science and Technology, 2019, 56, 3754-3763.	1.4	9
29	Optimization of ultrasonic-assisted extraction of phenolic compounds from fenugreek (Trigonella) Tj ETQq1 1 0.784314 rgBT /Ove	0.9	7
30	The effects of conventional heating on phenolic compounds and antioxidant activities of olive leaves. Journal of Food Science and Technology, 2018, 55, 4204-4211.	1.4	7
31	Effect of decortication methods on the chemical composition, antinutrients, Ca, P and Fe contents of two pearl millet cultivars during storage. World Journal of Science Technology and Sustainable Development, 2018, 15, 278-286.	2.0	7
32	Effect of frozen storage on the biochemical composition of five commercial freshwater fish species from River Nile, Sudan. Food Science and Nutrition, 2021, 9, 3758-3767.	1.5	7
33	Effect of gamma irradiation and microwave heating treatments on microbial load and antioxidant potentials in cinnamon, fennel and hot pepper. Journal of Food Measurement and Characterization, 2019, 13, 1130-1138.	1.6	6
34	Antioxidative and Functional Properties of Kariya (Hildergadia barteri) Protein Hydrolysates Obtained with Two Different Proteolytic Enzymes. Journal of Food Processing and Preservation, 2016, 40, 202-211.	0.9	4
35	Physicochemical, nutritional, functional, rheological, and microbiological properties of sorghum flour fermented with baobab fruit pulp flour as starter. Food Science and Nutrition, 2019, 7, 689-699.	1.5	4
36	Mid-Infrared Spectroscopy as a Rapid Tool to Qualitatively Predict the Effects of Species, Regions and Roasting on the Nutritional Composition of Australian Acacia Seed Species. Molecules, 2021, 26, 1879.	1.7	4

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37	Effect of Traditional Processing on the Nutritional Quality and in vivo Biological Value of Samh (Mesembryanthemum forsskalei Hochst) Flour. Journal of Oleo Science, 2019, 68, 1033-1040.	0.6	2
38	Biocontrol of insect-pests bruchid in postharvest storage of Vigna unguiculata grains: Process modeling, optimization, and characterization. Crop Protection, 2021, 146, 105689.	1.0	0