

# Oladipupo Q Adiamo

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Nutritional, anti-nutritional, antioxidant, physicochemical and functional characterization of Australian acacia seed: effect of species and regions. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4681-4690.	1.7	19
2	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. <i>Molecules</i> , 2021, 26, 1879.	1.7	4
3	Effects of drying methods and maltodextrin on vitamin C and quality of <i>Terminalia ferdinandiana</i> fruit powder, an emerging Australian functional food ingredient. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5132-5141.	1.7	13
4	Effect of frozen storage on the biochemical composition of five commercial freshwater fish species from River Nile, Sudan. <i>Food Science and Nutrition</i> , 2021, 9, 3758-3767.	1.5	7
5	Biocontrol of insect-pests bruchid in postharvest storage of <i>Vigna unguiculata</i> grains: Process modeling, optimization, and characterization. <i>Crop Protection</i> , 2021, 146, 105689.	1.0	0
6	Bioactive compounds from date fruit and seed as potential nutraceutical and functional food ingredients. <i>Food Chemistry</i> , 2020, 308, 125522.	4.2	164
7	Assessment of oxidative stability and physicochemical, microbiological, and sensory properties of beef patties formulated with baobab seed ( <i>Adansonia digitata</i> ) extract. <i>Meat Science</i> , 2020, 162, 108044.	2.7	19
8	Acacia seed proteins: Low or high quality? A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 21-43.	5.9	18
9	Optimization of ultrasound-assisted extraction of phenolic compounds and antioxidant activity from Argel ( <i>Solenostemma argel</i> Hayne) leaves using response surface methodology (RSM). <i>Journal of Food Science and Technology</i> , 2020, 57, 3071-3080.	1.4	19
10	Effect of solid-state fermentation on proximate composition, anti-nutritional factor, microbiological and functional properties of lupin flour. <i>Food Chemistry</i> , 2020, 315, 126238.	4.2	76
11	Quality attributes of Kisra prepared from sorghum flour fermented with baobab fruit pulp flour as starter. <i>Journal of Food Science and Technology</i> , 2019, 56, 3754-3763.	1.4	9
12	Effect of Traditional Processing on the Nutritional Quality and <i>in vivo</i> Biological Value of Samh ( <i>Mesembryanthemum forsskalei</i> Hochst) Flour. <i>Journal of Oleo Science</i> , 2019, 68, 1033-1040.	0.6	2
13	The effect of <i>Acacia nilotica</i> seed extract on the physicochemical, microbiological and oxidative stability of chicken patties. <i>Journal of Food Science and Technology</i> , 2019, 56, 3910-3920.	1.4	11
14	The effect of harvest time and varieties on total phenolics, antioxidant activity and phenolic compounds of olive fruit and leaves. <i>Journal of Food Science and Technology</i> , 2019, 56, 2373-2385.	1.4	30
15	Physicochemical, nutritional, functional, rheological, and microbiological properties of sorghum flour fermented with baobab fruit pulp flour as starter. <i>Food Science and Nutrition</i> , 2019, 7, 689-699.	1.5	4
16	Overall Nutritional and Sensory Profile of Different Species of Australian Wattle Seeds ( <i>Acacia</i> spp.): Potential Food Sources in the Arid Semi-Arid Regions. <i>Foods</i> , 2019, 8, 482.	1.9	22
17	Effect of gamma irradiation and microwave heating treatments on microbial load and antioxidant potentials in cinnamon, fennel and hot pepper. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1130-1138.	1.6	6
18	Effects of Gum Arabic Edible Coatings and Sun-Drying on the Storage Life and Quality of Raw and Blanched Tomato Slices. <i>Journal of Culinary Science and Technology</i> , 2019, 17, 45-58.	0.6	12

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19	Effect of Argel ( <i>Solenostemma argel</i> ) leaf extract on quality attributes of chicken meatballs during cold storage. <i>Journal of Food Science and Technology</i> , 2018, 55, 1797-1805.	1.4	16
20	Effect of date varieties on physico-chemical properties, fatty acid composition, tocopherol contents, and phenolic compounds of some date seed and oils. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13584.	0.9	43
21	Nutritional, physicochemical, and functional properties of protein concentrate and isolate of newly developed Bambara groundnut ( <i>Vigna subterrenea</i> L.) cultivars. <i>Food Science and Nutrition</i> , 2018, 6, 229-242.	1.5	42
22	Recent Trends in the Formulation of Gluten-Free Sorghum Products. <i>Journal of Culinary Science and Technology</i> , 2018, 16, 311-325.	0.6	21
23	Changes in protein nutritional quality as affected by processing of millet supplemented with Moringa seed flour. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2018, 17, 275-281.	1.0	11
24	Thermosonication process for optimal functional properties in carrot juice containing orange peel and pulp extracts. <i>Food Chemistry</i> , 2018, 245, 79-88.	4.2	49
25	Effect of Argel ( <i>Solenostemma argel</i> ) leaf powder on the quality attributes of camel patties during cold storage. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13496.	0.9	15
26	Effects of gamma irradiation on the protein characteristics and functional properties of sesame ( <i>Sesamum indicum</i> ) L. <i>Journal of Food Science and Technology</i> , 2018, 55, 4492-4504.	1.4	55
27	Enzyme activity, sugar composition, microbial growth and texture of fresh Barhi dates as affected by modified atmosphere packaging. <i>Journal of Food Science and Technology</i> , 2018, 55, 4492-4504.	1.4	13
28	Phenolic, tannin, antioxidant, color, and sensory attributes of Barhi date ( <i>Phoenix dactylifera</i> ) fruit stored in modified atmosphere packages. <i>Journal of Food Biochemistry</i> , 2018, 42, e12576.	1.2	11
29	The effects of conventional heating on phenolic compounds and antioxidant activities of olive leaves. <i>Journal of Food Science and Technology</i> , 2018, 55, 4204-4211.	1.4	7
30	Influence of Storage and Roasting on the Quality Properties of Kernel and Oils of Raw and Roasted Peanuts. <i>Journal of Oleo Science</i> , 2018, 67, 755-762.	0.6	21
31	Effect of the Harvest Time on Oil Yield, Fatty Acid, Tocopherol and Sterol Contents of Developing Almond and Walnut Kernels. <i>Journal of Oleo Science</i> , 2018, 67, 39-45.	0.6	38
32	Effect of decortication methods on the chemical composition, antinutrients, Ca, P and Fe contents of two pearl millet cultivars during storage. <i>World Journal of Science Technology and Sustainable Development</i> , 2018, 15, 278-286.	2.0	7
33	Effects of thermosonication and orange by-products extracts on quality attributes of carrot ( <i>Daucus carota</i> ) juice during storage. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2115-2125.	1.3	27
34	Effect of pistachio seed hull extracts on quality attributes of chicken burger. <i>CYTA - Journal of Food</i> , 2017, 15, 9-14.	0.9	25
35	Effects of Cooking and Fermentation on the Chemical Composition, Functional Properties and Protein Digestibility of Sandbox ( <i>Hura Crepitans</i> ) Seeds. <i>Journal of Food Biochemistry</i> , 2016, 40, 754-765.	1.2	11
36	Functional Properties and Protein Digestibility of Protein Concentrates and Isolates Produced from Kariya ( <i>Heteropogon glaucus</i> ) Seed. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 979-989.	0.9	11

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37	Antioxidative and Functional Properties of Kariya ( <i>Hildegardia barteri</i> ) Protein Hydrolysates Obtained with Two Different Proteolytic Enzymes. Journal of Food Processing and Preservation, 2016, 40, 202-211.	0.9	4
38	Optimization of ultrasonic-assisted extraction of phenolic compounds from fenugreek ( <i>Trigonella</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.9	7