# Samuel M Imathiu

List of Publications by Year
in descending order



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|---|---|---|---|
| 34 papers | 973 citations | 471371 17 h-index | 454834 30 g-index |
| 34 all docs | 34 docs citations | 34 times ranked | 951 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Evolution of microbial communities and nutritional content of fermented Amaranthus sp. leaves. International Journal of Food Microbiology, 2022, 362, 109445. | 2.1 | 3 |
| 2 | Microbial Contamination and Occurrence of Aflatoxins in Processed Baobab Products in Kenya. International Journal of Food Science, 2022, 2022, 1-9. | 0.9 | 3 |
| 3 | Moisture sorption properties of two varieties of dehydrated mango slices as determined by gravimetric method using Guggenheimâ€“Andersonâ€“de Boer model. Journal of Food Processing and Preservation, 2021, 45, . | 0.9 | 4 |
| 4 | Climate change: a natural streamliner towards entomophagy?. International Journal of Tropical Insect Science, 2021, 41, 2133-2147. | 0.4 | 3 |
| 5 | In Vitro Study of Cricket Chitosanâ€™s Potential as a Prebiotic and a Promoter of Probiotic Microorganisms to Control Pathogenic Bacteria in the Human Gut. Foods, 2021, 10, 2310. | 1.9 | 27 |
| 6 | Fermentation as a tool for increasing food security and nutritional quality of indigenous African leafy vegetables: the case of Cucurbita sp.. Food Microbiology, 2021, 99, 103820. | 2.1 | 18 |
| 7 | Acceptability of cereal-cricket porridge compared to cereal and cereal-milk- porridges among caregivers and nursery school children in Uasin Gishu, Kenya. International Journal of Tropical Insect Science, 2021, 41, 2007-2013. | 0.4 | 10 |
| 8 | Benefits and food safety concerns associated with consumption of edible insects. NFS Journal, 2020, 18, 1-11. | 1.9 | 196 |
| 9 | Effects of Traditional Processing Techniques on the Nutritional and Microbiological Quality of Four Edible Insect Species Used for Food and Feed in East Africa. Foods, 2020, 9, 574. | 1.9 | 73 |
| 10 | Multinomial Logistic Regression Analysis of Factors Influencing Food Safety, Hygiene Awareness and Practices Among Street Food Vendors in Kiambu County, Kenya.. Current Research in Nutrition and Food Science, 2020, 8, 988-1000. | 0.3 | 1 |
| 11 | Effect of pretreatments prior to drying on antioxidant properties of dried mango slices. Scientific African, 2019, 6, e00148. | 0.7 | 17 |
| 12 | Chemical composition of the seed and â€˜milkâ€™ of three common bean (Phaseolus vulgaris L) varieties. Journal of Food Measurement and Characterization, 2019, 13, 1242-1249. | 1.6 | 18 |
| 13 | Effect of selected pretreatments prior to drying on physical quality attributes of dried mango chips. Journal of Food Science and Technology, 2019, 56, 3854-3863. | 1.4 | 19 |
| 14 | The effect of different processing methods on nutrient and isoflavone content of soymilk obtained from six varieties of soybean grown in Rwanda. Food Science and Nutrition, 2019, 7, 457-464. | 1.5 | 18 |
| 15 | Microbial quality of edible grasshoppers Ruspolia differens (Orthoptera: Tettigoniidae): From wild harvesting to fork in the Kagera Region, Tanzania. Journal of Food Safety, 2019, 39, e12549. | 1.1 | 17 |
| 16 | Effects of pretreatment during drying on the antioxidant properties and color of selected tomato varieties. Food Science and Nutrition, 2018, 6, 503-511. | 1.5 | 26 |
| 17 | Moisture adsorption properties and shelf-life estimation of dried and pulverised edible house cricket Acheta domesticus (L.) and black soldier fly larvae Hermetia illucens (L.). Food Research International, 2018, 106, 420-427. | 2.9 | 46 |
| 18 | Use of Web 2.0 technologies as mediation tools in higher education with focus on YouTube. , 2018, 1, 21-28. | | 1 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Quantitative Microbiological Risk Assessment of Two Street Foods Sold in a Kenyan Town with Regard to Salmonella Contamination. Current Research in Nutrition and Food Science, 2018, 6, 41-50. | 0.3 | 4 |
| 20 | Evaluation of mycotoxin content in soybean (Glycine max L.) grown in Rwanda. African Journal of Food, Agriculture, Nutrition and Development, 2018, 18, 13808-13824. | 0.1 | 7 |
| 21 | Influence of physicochemical parameters on storage stability: Microbiological quality of fresh unpasteurized fruit juices. Food Science and Nutrition, 2017, 5, 1098-1105. | 1.5 | 28 |
| 22 | Evaluation of the proximate composition, antioxidant potential, and antimicrobial activity of mango seed kernel extracts. Food Science and Nutrition, 2017, 5, 349-357. | 1.5 | 50 |
| 23 | Street Vended Foods: Potential for Improving Food and Nutrition Security or A Risk Factor for Food borne Diseases in Developing Countries?. Current Research in Nutrition and Food Science, 2017, 5, 55-65. | 0.3 | 32 |
| 24 | Agronomic practices influence the infection of an oats cultivar with Fusarium langsethiae. Acta Phytopathologica Et Entomologica Hungarica, 2017, 52, 15-27. | 0.1 | 7 |
| 25 | In vitro growth characteristics of Fusarium langsethiae isolates recovered from oats and wheat grain in the UK. Acta Phytopathologica Et Entomologica Hungarica, 2016, 51, 159-169. | 0.1 | 7 |
| 26 | Effect of triple-layer hermetic bagging on mould infection and aflatoxin contamination of maize during multi-month on-farm storage in Kenya. Journal of Stored Products Research, 2016, 69, 119-128. | 1.2 | 50 |
| 27 | Low permeability triple-layer plastic bags prevent losses of maize caused by insects in rural on-farm stores. Food Security, 2016, 8, 621-633. | 2.4 | 37 |
| 28 | Review article: Artificial inoculum and inoculation techniques commonly used in the investigation of Fusarium head blight in cereals. Acta Phytopathologica Et Entomologica Hungarica, 2014, 49, 129-139. | 0.1 | 19 |
| 29 | Fusarium langsethiae â€“ a <scp>HT</scp>â€2 and <scp>T</scp>â€2 Toxins Producer that Needs More Attention. Journal of Phytopathology, 2013, 161, 1-10. | 0.5 | 52 |
| 30 | A Survey Investigating the Infection of Fusarium langsethiae and Production of <scp>HT</scp>â€2 and Tâ€2 Mycotoxins in <scp>UK</scp> Oat Fields. Journal of Phytopathology, 2013, 161, 553-561. | 0.5 | 21 |
| 31 | Molecular studies to identify the Fusarium species responsible for HT-2 and T-2 mycotoxins in UK oats. International Journal of Food Microbiology, 2012, 156, 168-175. | 2.1 | 80 |
| 32 | Evaluation of pathogenicity and aggressiveness of F. langsethiae on oat and wheat seedlings relative to known seedling blight pathogens. European Journal of Plant Pathology, 2010, 126, 203-216. | 0.8 | 33 |
| 33 | Fusarium langsethiae pathogenicity and aggressiveness towards oats and wheat in wounded and unwounded in vitro detached leaf assays. European Journal of Plant Pathology, 2009, 124, 117-126. | 0.8 | 46 |
| 34 | Microbial quality and safety of ready-to-eat street-vended foods sold in selected locations in Kenya. , 0, 1, 34-40. | | 0 |