

# Sanni L O

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8790903/publications.pdf>

Version: 2024-02-01

9  
papers

139  
citations

1478280

6  
h-index

1474057

9  
g-index

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all docs

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docs citations

9  
times ranked

151  
citing authors

#	ARTICLE	IF	CITATIONS
1	Moisture sorption isotherms of fufu and tapioca at different temperatures. Journal of Food Engineering, 1997, 34, 203-212.	2.7	51
2	Effect of Hydrocolloids and Egg Content on Sensory Quality of Coated Fried Yam Chips. Journal of Culinary Science and Technology, 2014, 12, 168-180.	0.6	20
3	Effect of chemical preservatives on shelf life of mushroom ( <i>Pleurotus ostreatus</i> ) cultivated on cassava peels. International Journal of Food Science and Technology, 2015, 50, 1477-1483.	1.3	18
4	Safety of Yam-Derived ( <i>Dioscorea rotundata</i> ) Foodstuffs—Chips, Flakes and Flour: Effect of Processing and Post-Processing Conditions. Foods, 2019, 8, 12.	1.9	17
5	Effect of water yam ( <i>Dioscorea alata</i> ) flour fortified with distiller's spent grain on nutritional, chemical, and functional properties. Food Science and Nutrition, 2016, 4, 24-33.	1.5	10
6	Quality attributes of cassava fish crackers enriched with different flours: An optimization study by a simplex centroid mixture design. Journal of Food Process Engineering, 2017, 40, e12484.	1.5	10
7	MODELLING SORPTION ISOTHERMS OF LAFUN AND SOY FLOUR USING A SPREADSHEET. International Journal of Food Properties, 2002, 5, 599-610.	1.3	5
8	Development of an Optimized Cassava Starch-Based Custard Powder. Journal of Culinary Science and Technology, 2019, 17, 22-44.	0.6	5
9	Modelling of mechanical properties of five maize varieties at critical processing conditions in the production of fermented slurry-ogi. International Journal of Food Properties, 2018, 21, 1619-1632.	1.3	3