

Sanni L O

List of Publications by Citations

Source: <https://exaly.com/author-pdf/8790903/sanni-l-o-publications-by-citations.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

9

papers

103

citations

5

h-index

9

g-index

9

ext. papers

117

ext. citations

3

avg, IF

1.87

L-index

#	Paper	IF	Citations
9	Moisture sorption isotherms of fufu and tapioca at different temperatures. <i>Journal of Food Engineering</i> , 1997 , 34, 203-212	6	44
8	Effect of chemical preservatives on shelf life of mushroom (<i>Pleurotus ostreatus</i>) cultivated on cassava peels. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1477-1483	3.8	17
7	Effect of Hydrocolloids and Egg Content on Sensory Quality of Coated Fried Yam Chips. <i>Journal of Culinary Science and Technology</i> , 2014 , 12, 168-180	0.8	15
6	Quality attributes of cassava-fish crackers enriched with different flours: An optimization study by a simplex centroid mixture design. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12484	2.4	7
5	Effect of water yam (<i>Dioscoreaalata</i>) flour fortified with distillera spent grain on nutritional, chemical, and functional properties. <i>Food Science and Nutrition</i> , 2016 , 4, 24-33	3.2	7
4	Safety of Yam-Derived () Foodstuffs-Chips, Flakes and Flour: Effect of Processing and Post-Processing Conditions. <i>Foods</i> , 2019 , 8,	4.9	5
3	MODELLING SORPTION ISOTHERMS OF LAFUN AND SOYFLOUR USING A SPREADSHEET. <i>International Journal of Food Properties</i> , 2002 , 5, 599-610	3	5
2	Development of an Optimized Cassava Starch-Based Custard Powder. <i>Journal of Culinary Science and Technology</i> , 2019 , 17, 22-44	0.8	2
1	Modelling of mechanical properties of five maize varieties at critical processing conditions in the production of fermented slurry-ogi. <i>International Journal of Food Properties</i> , 2018 , 21, 1619-1632	3	1