

Sanni L O

List of Publications by Year in Descending Order

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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	Safety of Yam-Derived () Foodstuffs-Chips, Flakes and Flour: Effect of Processing and Post-Processing Conditions. <i>Foods</i> , 2019 , 8,	4.9	5
8	Development of an Optimized Cassava Starch-Based Custard Powder. <i>Journal of Culinary Science and Technology</i> , 2019 , 17, 22-44	0.8	2
7	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
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	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
3	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
2	MODELLING SORPTION ISOTHERMS OF LAFUN AND SOYFLOUR USING A SPREADSHEET. <i>International Journal of Food Properties</i> , 2002 , 5, 599-610	3	5
1	Moisture sorption isotherms of fufu and tapioca at different temperatures. <i>Journal of Food Engineering</i> , 1997 , 34, 203-212	6	44