

# Ibukunoluwa Fola Olawuyi

## List of Publications by Year in descending order

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Version: 2024-02-01

21  
papers

460  
citations

933264

10  
h-index

794469

19  
g-index

21  
all docs

21  
docs citations

21  
times ranked

393  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influences of combined enzyme-ultrasonic extraction on the physicochemical characteristics and properties of okra polysaccharides. <i>Food Hydrocolloids</i> , 2020, 100, 105396.	5.6	84
2	Structural characterization, functional properties and antioxidant activities of polysaccharide extract obtained from okra leaves ( <i>Abelmoschus esculentus</i> ). <i>Food Chemistry</i> , 2021, 354, 129437.	4.2	64
3	Quality and antioxidant properties of functional rice muffins enriched with shiitake mushroom and carrot pomace. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2321-2328.	1.3	52
4	Characteristics of low-fat mayonnaise using different modified arrowroot starches as fat replacer. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 215-223.	3.6	51
5	Combined effect of chitosan coating and modified atmosphere packaging on fresh cucumber. <i>Food Science and Nutrition</i> , 2019, 7, 1043-1052.	1.5	49
6	Influence of chitosan coating and packaging materials on the quality characteristics of fresh-cut cucumber. <i>Korean Journal of Food Preservation</i> , 2019, 26, 371-380.	0.2	23
7	Quality of White mushroom ( <i>Agaricus bisporus</i> ) under argon- and nitrogen-based controlled atmosphere storage. <i>Scientia Horticulturae</i> , 2020, 265, 109229.	1.7	19
8	Influence of Thermo-sonication and Ascorbic Acid Treatment on Microbial Inactivation and Shelf-Life Extension of Soft Persimmon ( <i>Diospyros kaki</i> T.) Juice. <i>Food and Bioprocess Technology</i> , 2021, 14, 429-440.	2.6	19
9	Application of plant mucilage polysaccharides and their techno-functional properties™ modification for fresh produce preservation. <i>Carbohydrate Polymers</i> , 2021, 272, 118371.	5.1	19
10	Effect of extraction conditions on ultrasonic-assisted extraction of polyphenolic compounds from okra ( <i>Abelmoschus esculentus</i> L.) leaves. <i>Korean Journal of Food Preservation</i> , 2020, 27, 476-486.	0.2	16
11	Effect of combined ultrasound-enzyme treatment on recovery of phenolic compounds, antioxidant capacity, and quality of plum ( <i>Prunus salicina</i> L.) juice. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	12
12	Enzymatic Hydrolysis Modifies Emulsifying Properties of Okra Pectin. <i>Foods</i> , 2022, 11, 1497.	1.9	11
13	Quality attributes of breads from high-quality cassava flour improved with wet gluten. <i>Journal of Food Science</i> , 2020, 85, 2310-2316.	1.5	10
14	Optimization of ultrasonic-assisted extraction of polyphenols and antioxidants from cumin ( <i>Cuminum cyminum</i> L.). <i>Korean Journal of Food Preservation</i> , 2021, 28, 510-521.	0.2	7
15	Physicochemical and Functional Properties of Okra Leaf Polysaccharides Extracted at Different pHs. <i>Chemistry</i> , 2022, 4, 405-418.	0.9	7
16	Effects of gelling agents and sugar substitutes on the quality characteristics of carrot jelly. <i>Korean Journal of Food Preservation</i> , 2021, 28, 469-479.	0.2	6
17	Characteristics of edible jelly enriched with antioxidant and calcium-rich fractions of dandelion leaf polysaccharide extracts. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1312-1324.	1.6	6
18	Effect of argon- and nitrogen-based modified atmosphere packaging on shiitake mushroom quality. <i>Korean Journal of Food Preservation</i> , 2019, 26, 391-398.	0.2	3

#	ARTICLE	IF	CITATIONS
19	Absorption characteristics of black elephant garlic powder containing maltodextrin. Korean Journal of Food Preservation, 2018, 25, 535-542.	0.2	2
20	Effect of processing conditions on chemical composition and consumer acceptability of cocoyam (colocasia esculentus) elubo. Ukrainian Journal of Food Science, 2017, 5, 239-248.	0.1	0
21	Optimization of ultrasound-assisted extraction of bioactive compounds from peony root (Paeonia) Tj ETQq1 1 0.784314 rgBT <sub>0</sub> /Overlo	0.2	