

# 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  | 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         |
| 2  | Physicochemical and Functional Properties of Okra Leaf Polysaccharides Extracted at Different pHs. <i>Chemistry</i> , 2022, 4, 405-418.  | 0.9 | 7         |
| 3  | Optimization of ultrasound-assisted extraction of bioactive compounds from peony root ( <i>Paeonia</i> ) Tj ETQq1 1 0.784314 rgBT <sub>0</sub> /Overlo   | 0.2 | 0         |
| 4  | Enzymatic Hydrolysis Modifies Emulsifying Properties of Okra Pectin. <i>Foods</i> , 2022, 11, 1497.  | 1.9 | 11        |
| 5  | 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        |
| 6  | 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        |
| 7  | 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         |
| 8  | 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         |
| 9  | 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        |
| 10 | 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        |
| 11 | 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        |
| 12 | 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        |
| 13 | 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        |
| 14 | 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        |
| 15 | 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        |
| 16 | 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        |
| 17 | Combined effect of chitosan coating and modified atmosphere packaging on fresh&cut cucumber. <i>Food Science and Nutrition</i> , 2019, 7, 1043-1052.   | 1.5 | 49        |
| 18 | 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        |

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|----|--|-----|-----------|
| 19 | Effect of argon- and nitrogen-based modified atmosphere packaging on shiitake mushroom quality. Korean Journal of Food Preservation, 2019, 26, 391-398.                          | 0.2 | 3         |
| 20 | Absorption characteristics of black elephant garlic powder containing maltodextrin. Korean Journal of Food Preservation, 2018, 25, 535-542.                                      | 0.2 | 2         |
| 21 | 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         |