

# Ibok Oduro

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8967366/publications.pdf>

Version: 2024-02-01

14  
papers

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citations

1684188  
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docs citations

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Effects of Pretreatment and Drying on the Volatile Compounds of Sliced Solar-Dried Ginger ( <i>Zingiber</i> ) Tj ETQq1 1 0,784314 rgBT /Ove	2.6	0
2	Sensory profiling and consumer evaluation of solar dried tomato powder in <scp>Ghana</scp>. Journal of the Science of Food and Agriculture, 2022, 102, 3607-3617.	3.5	0
3	Effect of Solar Drying and Vinegar Pretreatment on the Antioxidant Properties and Bioactive Compounds of Sliced Ginger. Journal of Food Quality, 2022, 2022, 1-13.	2.6	0
4	Yam pectin and textural characteristics: a preliminary study. International Journal of Food Properties, 2022, 25, 1591-1603.	3.0	6
5	Chemical, functional and pasting properties of starches and flours from new yam compared to local varieties. CYTA - Journal of Food, 2022, 20, 120-127.	1.9	2
6	Effect of pretreatment on physicochemical, microbiological, and aflatoxin quality of solar sliced dried ginger ( <i>Zingiber officinale</i> Roscoe) rhizome. Food Science and Nutrition, 2020, 8, 5934-5942.	3.4	7
7	The effect of vinegar and drying (Solar and Open Sun) on the microbiological quality of ginger ( <i>ZINGIBER OFFICINALE</i> ROSCOE) rhizomes. Food Science and Nutrition, 2020, 8, 6112-6119.	3.4	6
8	Effect of Size and Drying Time on the Rehydration and Sensory Properties of Freeze-Dried Snails ( <i>Achatina achatina</i> ). International Journal of Food Science, 2020, 2020, 1-5.	2.0	2
9	Water-Starch Interactions of Red and White Cocoyam ( <i>Xanthosoma sagittifolium</i> ). Starch/Staerke, 2019, 71, 1800128.	2.1	3
10	Recipe standardization of bread using cassava-wheat composite flour. Journal of Culinary Science and Technology, 2019, 17, 232-255.	1.4	5
11	Physicochemical characteristics and microbiological quality of senescent plantain products. Cogent Food and Agriculture, 2018, 4, 1441596.	1.4	5
12	Formulation and characterization of sweetpotato-based complementary food. Cogent Food and Agriculture, 2018, 4, 1517426.	1.4	14
13	Characteristics of <i>Xanthosoma sagittifolium</i> roots during cooking, using physicochemical analysis, uniaxial compression, multispectral imaging and low field NMR spectroscopy. Journal of Food Science and Technology, 2017, 54, 2670-2683.	2.8	4
14	Processing methods and microbial assessment of <i>pito</i> (an African indigenous beer), at selected production sites in Ghana. Journal of the Institute of Brewing, 2016, 122, 736-744.	2.3	12