Kazeem K Olatoye

List of Publications by Year in descending order

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2682572 2053705 9 40 2 5 citations g-index h-index papers 9 9 9 32 docs citations times ranked citing authors all docs

#	Article	lF	CITATIONS
1	Crude essential oil from roots of white's ginger (<i>Mondia whitei</i>) as natural minced beef preservative. Journal of Food Processing and Preservation, 2022, 46, .	2.0	1
2	Bioactive components, enzymes inhibitory and antioxidant activities of biofortified yellow maize (Zea) Tj ETQq0 C De Jos of Galati, Fascicle VI: Food Technology, 2021, 45, 86-101.	0 rgBT /0 ¹ 0.3	verlock 10 T 8
3	Elucidating the energy-utilization patterns for five methods of groundnut cake (Kulikuli) production. Croatian Journal of Food Science and Technology, 2021, 13, 26-35.	0.3	O
4	Chemical composition and consumer acceptability of cookies flavoured with vanilla-Aidan (Tetrapleura tetraptera) blends. Acta Periodica Technologica, 2020, , 39-49.	0.2	1
5	Nutrient and phytochemical composition of flour made from selected cultivars of Aerial yam (Dioscorea bulbifera) in Nigeria. Journal of Food Composition and Analysis, 2019, 79, 23-27.	3.9	21
6	Suitability of African locust bean (Parkia biglobosa) pulp as a replacement for sucrose in cassava-wheat composite biscuit production. Acta Periodica Technologica, 2019, , 179-188.	0.2	1
7	Potentials of African nutmeg (Monodora myristica) as a flavourant in cookie production. International Journal of Food Studies, 2019, 8, .	0.8	O
8	Toxicological parameters of albino rats fed with extruded snacks from Aerial yam (<i>Dioscoria) Tj ETQq0 0 0 rgB 6, 94-100.</i>	Γ/Overlock 3.4	2 10 Tf 50 46 6
9	The nutritional characteristics and acceptability of Baobab (Adansonia digitata L) pulp as nutrient concentrate substitute in custard powder. Potravinarstvo, 0, 15, 121-130.	0.6	2