

# Charles Odilichukwu R Okpala

## List of Publications by Year in descending order

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45  
papers

929  
citations

516561

16  
h-index

501076

28  
g-index

45  
all docs

45  
docs citations

45  
times ranked

766  
citing authors

#	ARTICLE	IF	CITATIONS
1	Understanding the Relevance of Quality Management in Agro-food Product Industry: From Ethical Considerations to Assuring Food Hygiene Quality Safety Standards and Its Associated Processes. <i>Food Reviews International</i> , 2023, 39, 1879-1952.	4.3	12
2	Physicochemical, antioxidant, and polyphenolic attributes of microencapsulated freeze-dried kinnow peel extract powder using maltodextrin as wall material. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	6
3	Mycotoxins™ Toxicological Mechanisms Involving Humans, Livestock and Their Associated Health Concerns: A Review. <i>Toxins</i> , 2022, 14, 167.	1.5	57
4	Changes in Physicochemical, Free Radical Activity, Total Phenolic and Sensory Properties of Orange ( <i>Citrus sinensis</i> L.) Juice Fortified with Different Oleaster ( <i>Elaeagnus angustifolia</i> L.) Extracts. <i>Molecules</i> , 2022, 27, 1530.	1.7	16
5	Potentials of 3D extrusion-based printing in resolving food processing challenges: A perspective review. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	19
6	Cold filamentary microplasma pretreatment combined with infrared dryer: Effects on drying efficiency and quality attributes of apple slices. <i>Journal of Food Engineering</i> , 2022, 329, 111049.	2.7	8
7	First record and otolith morphometric description of an adult lightfish, <i>Ichthyococcus ovatus</i> (Actinopterygii: Stomiiformes: Phosichthyidae), caught in the Strait of Sicily (central Mediterranean) <i>Tj ETQq1 1 0.784314 rgBT /Overlo</i>	1.0	1
8	Towards Delineating Butchers' Knowledge Base, Challenges Encountered, and Enhancement Prospects of Meat Inspection Processes: A Cattle Slaughterhouse Case Analysis. <i>Meat Technology</i> , 2021, 62, 41-56.	0.1	2
9	Cubing Fabrication/Costing and Machine Performance on African Fermented Condiment Quality Attributes Compared with Commercial Bouillon Types. <i>Processes</i> , 2021, 9, 481.	1.3	2
10	Potential Enhancement of Metformin Hydrochloride in Lipid Vesicles Targeting Therapeutic Efficacy in Diabetic Treatment. <i>International Journal of Molecular Sciences</i> , 2021, 22, 2852.	1.8	5
11	Hydrogen Peroxide Effects on Natural-Sourced Polysaccharides: Free Radical Formation/Production, Degradation Process, and Reaction Mechanism™ A Critical Synopsis. <i>Foods</i> , 2021, 10, 699.	1.9	36
12	Functional and Quality Characteristics of Ginger, Pineapple, and Turmeric Juice Mix as Influenced by Blend Variations. <i>Foods</i> , 2021, 10, 525.	1.9	6
13	Characteristic changes in malt, wort, and beer produced from different Nigerian rice varieties as influenced by varying malting conditions. <i>PeerJ</i> , 2021, 9, e10968.	0.9	15
14	Fermented Millet Beverage Enhanced with Ginger Powder: An Assessment of Microbiological, Pasting, Proximate, and Sensorial Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3151.	1.3	0
15	Detection, Distribution and Health Risk Assessment of Toxic Heavy Metals/Metalloids, Arsenic, Cadmium, and Lead in Goat Carcasses Processed for Human Consumption in South-Eastern Nigeria. <i>Foods</i> , 2021, 10, 798.	1.9	21
16	Functional and sensory properties of jam with different proportions of pineapple, cucumber, and Jatropa leaf. <i>Foods and Raw Materials</i> , 2021, 9, 192-200.	0.8	6
17	Changes in anti-nutrient, phytochemical, and micronutrient contents of different processed rubber ( <i>Hevea brasiliensis</i> ) seed meals. <i>PeerJ</i> , 2021, 9, e11327.	0.9	11
18	Assessing Nigerian Butchers™ Knowledge and Perception of Good Hygiene and Storage Practices: A Cattle Slaughterhouse Case Analysis. <i>Foods</i> , 2021, 10, 1165.	1.9	6

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19	Slaughter Conditions and Slaughtering of Pregnant Cows in Southeast Nigeria: Implications to Meat Quality, Food Safety and Security. <i>Foods</i> , 2021, 10, 1298.	1.9	6
20	Mycotoxins Affecting Animals, Foods, Humans, and Plants: Types, Occurrence, Toxicities, Action Mechanisms, Prevention, and Detoxification Strategiesâ€”A Revisit. <i>Foods</i> , 2021, 10, 1279.	1.9	111
21	Revisiting Non-Thermal Food Processing and Preservation Methodsâ€”Action Mechanisms, Pros and Cons: A Technological Update (2016â€”2021). <i>Foods</i> , 2021, 10, 1430.	1.9	45
22	Revisiting food-sourced vitamins for consumer diet and health needs: a perspective review, from vitamin classification, metabolic functions, absorption, utilization, to balancing nutritional requirements. <i>PeerJ</i> , 2021, 9, e11940.	0.9	28
23	Bacterial contamination of Nigerian currency notes: A comparative analysis of different denominations recovered from local food vendors. <i>PeerJ</i> , 2021, 9, e10795.	0.9	3
24	Prevalence and Traits of Mobile Colistin Resistance Gene Harboring Isolates from Different Ecosystems in Africa. <i>BioMed Research International</i> , 2021, 2021, 1-20.	0.9	24
25	Grain Processing Methodsâ€™ Effectiveness to Eliminate Mycotoxins: An Overview. <i>Asian Journal of Chemistry</i> , 2021, 33, 2267-2275.	0.1	5
26	Porous granules formation from oil crops by extrusion process: a theoretical perspective. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2021, 28, 47.	0.6	1
27	Potential sources and characteristic occurrence of mobile colistin resistance ( <i>mcr</i> ) gene-harboring bacteria recovered from the poultry sector: a literature synthesis specific to high-income countries. <i>PeerJ</i> , 2021, 9, e11606.	0.9	6
28	Quantification of Heavy Metals and Pesticide Residues in Widely Consumed Nigerian Food Crops Using Atomic Absorption Spectroscopy (AAS) and Gas Chromatography (GC). <i>Toxins</i> , 2021, 13, 870.	1.5	27
29	Functional properties of syrup from malted and unmalted rice of different varieties: A comparative study. <i>Journal of Food Science</i> , 2020, 85, 3081-3093.	1.5	16
30	Toward Sustaining Global Food Systems for the Future. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	1.8	5
31	Consumersâ€™ Perception and Willingness to Pay for Eco-Labeled Seafood in Italian Hypermarkets. <i>Sustainability</i> , 2020, 12, 1434.	1.6	31
32	Concept, Content, and Context Perspectives of Quality of Agrofood Products: Reflections on Some Consumer Decision-Making-Purchase Scenarios. <i>Frontiers in Nutrition</i> , 2020, 7, 578941.	1.6	4
33	Hazardous properties and toxicological update of mercury: From fish food to human health safety perspective. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1986-2001.	5.4	69
34	Influence of freezing and oxygen-free packaging methods on lipid oxidation and other flesh quality parameters of Norway lobster ( <i>Nephrops norvegicus</i> ). <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600035.	1.0	4
35	Changes in lipid oxidation and related flesh qualities of white shrimp ( <i>Litopenaeus vannamei</i> ) during iced storage: Effects on the use of increasing ozone exposures. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1942-1951.	1.0	16
36	Lipid autoxidation in ozone-processed crustacea under cold storage: A treatise. <i>Lipid Technology</i> , 2016, 28, 93-95.	0.3	8

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37	Lipid oxidation kinetics of ozone-processed shrimp during iced storage using peroxide value measurements. <i>Food Bioscience</i> , 2016, 16, 5-10.	2.0	23
38	Lipid autoxidation in fishery products postharvest: Is cold to freezing oxygen-free packaged storage the better remedy?. <i>Lipid Technology</i> , 2016, 28, 122-125.	0.3	3
39	Investigating the biometric and physicochemical characteristics of freshly harvested Pacific white shrimp ( <i>Litopenaeus vannamei</i> ): a comparative approach. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1231-1240.	1.7	9
40	Toward shrimp consumption without chemicals: Combined effects of freezing and modified atmosphere packaging (MAP) on some quality characteristics of Giant Red Shrimp ( <i>Aristaeomorpha</i> )	0.0	0
41	Ozone (O <sub>3</sub> ) Process Technology (OPT): An Exploratory Brief of Minimal Ozone Discharge applied to Shrimp Product. <i>Energy Procedia</i> , 2015, 75, 2427-2435.	1.8	8
42	Quality evaluation and shelf life of minimal ozone-treated Pacific white shrimp ( <i>Litopenaeus</i> )	0.5	21
43	Investigation of quality attributes of ice-stored Pacific white shrimp ( <i>Litopenaeus vannamei</i> ) as affected by sequential minimal ozone treatment. <i>LWT - Food Science and Technology</i> , 2014, 57, 538-547.	2.5	55
44	Quality and shelf life assessment of Pacific white shrimp ( <i>Litopenaeus vannamei</i> ) freshly harvested and stored on ice. <i>LWT - Food Science and Technology</i> , 2014, 55, 110-116.	2.5	135
45	Towards enhancing the detection of adulteration in bioactive food products. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 0, 6, .	2.4	2