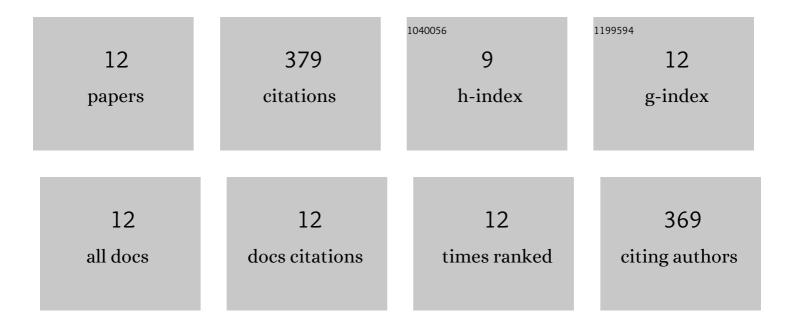
Ogugua C Aworh

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9337680/publications.pdf Version: 2024-02-01



#	ARTICLE	IF	CITATIONS
1	Chemical and functional properties of cassava starch, durum wheat semolina flour, and their blends. Food Science and Nutrition, 2014, 2, 132-138.	3.4	80
2	Effect of pretreatment and temperature on air-drying of Dioscorea alata and Dioscorea rotundata slices. Journal of Food Engineering, 2007, 80, 1002-1010.	5.2	75
3	Cheese-making properties of vegetable rennet from sodom apple (Calotropis procera). Food Chemistry, 1987, 26, 71-79.	8.2	50
4	A preliminary study on the use of tempe-based formula as a weaning diet in Nigeria. Plant Foods for Human Nutrition, 2002, 57, 365-376.	3.2	38
5	From lesserâ€known to super vegetables: the growing profile of African traditional leafy vegetables in promoting food security and wellness. Journal of the Science of Food and Agriculture, 2018, 98, 3609-3613.	3.5	31
6	Extraction of Milk Clotting Enzyme from Sodom Apple (Calotropis procera). Journal of Food Science, 1986, 51, 1569-1570.	3.1	27
7	Nutritional evaluation, with emphasis on protein quality, of maize-based complementary foods enriched with soya bean and cowpea tempe. International Journal of Food Science and Technology, 2003, 38, 809-813.	2.7	26
8	Preservation of West African soft cheese by chemical treatment. Journal of Dairy Research, 1985, 52, 189-195.	1.4	25
9	Effects of tal pro-long, a surface coating agent, on the shelf life and quality attributes of plantain. Journal of the Science of Food and Agriculture, 1984, 35, 573-578.	3.5	18
10	Effects of sodium benzoate on storage stability of previously improved beverage from tamarind (<i>Tamarindus indica</i> L.). Food Science and Nutrition, 2014, 2, 17-27.	3.4	5
11	EFFECTS OF CHEMICAL TREATMENTS AND CONTROLLED ATMOSPHERES ON POSTHARVEST NITRATE-NITRITE CONVERSION IN SPINACH. Journal of Food Science, 1980, 45, 496-498.	3.1	2
12	Substitution of wheat with cassava starch. Nutrition and Food Science, 2017, 47, 108-121.	0.9	2