

Joseph Hubert Yamdeu Galani

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

443
citations

933264

10
h-index

887953

17
g-index

18
all docs

18
docs citations

18
times ranked

553
citing authors

#	ARTICLE	IF	CITATIONS
1	A review of postharvest approaches to reduce fungal and mycotoxin contamination of foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1521-1560.	5.9	90
2	Storage of Fruits and Vegetables in Refrigerator Increases their Phenolic Acids but Decreases the Total Phenolics, Anthocyanins and Vitamin C with Subsequent Loss of their Antioxidant Capacity. <i>Antioxidants</i> , 2017, 6, 59.	2.2	62
3	Effect of Storage Temperature on Vitamin C, Total Phenolics, UPLC Phenolic Acid Profile and Antioxidant Capacity of Eleven Potato (<i>Solanum tuberosum</i>) Varieties. <i>Horticultural Plant Journal</i> , 2017, 3, 73-89.	2.3	56
4	Evaluation of 99 Pesticide Residues in Major Agricultural Products from the Western Highlands Zone of Cameroon Using QuEChERS Method Extraction and LC-MS/MS and GC-ECD Analyses. <i>Foods</i> , 2018, 7, 184.	1.9	45
5	Monitoring and dietary risk assessment of 81 pesticide residues in 11 local agricultural products from the 3 largest cities of Cameroon. <i>Food Control</i> , 2020, 118, 107416.	2.8	43
6	A review of micronutrient deficiencies and analysis of maize contribution to nutrient requirements of women and children in Eastern and Southern Africa. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1568-1591.	5.4	36
7	Green extraction of polyphenols from citrus peel by-products and their antifungal activity against <i>Aspergillus flavus</i> . <i>Food Chemistry: X</i> , 2021, 12, 100144.	1.8	29
8	Acrylamide-forming potential of cereals, legumes and roots and tubers analyzed by UPLC-UV. <i>Food and Chemical Toxicology</i> , 2017, 108, 244-248.	1.8	20
9	Comparison of electrospray and UniSpray, a novel atmospheric pressure ionization interface, for LC-MS/MS analysis of 81 pesticide residues in food and water matrices. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 5099-5113.	1.9	18
10	Contamination of Foods from Cameroon with Residues of 20 Halogenated Pesticides, and Health Risk of Adult Human Dietary Exposure. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 5043.	1.2	12
11	Effect of Storage Temperature on Carbohydrate Metabolism and Development of Cold-Induced Sweetening in Indian Potato (<i>Solanum Tuberosum</i> L.) Varieties. <i>Journal of Food Biochemistry</i> , 2016, 40, 71-83.	1.2	11
12	Effects of combined abiotic stresses on nutrient content of European wheat and implications for nutritional security under climate change. <i>Scientific Reports</i> , 2022, 12, 5700.	1.6	7
13	Profiling of StvacINV1, BAM1 and INH2 \pm Expressions in Relation to Acid Invertase and β -Amylase Activities During Development of Cold-Induced Sweetening in Indian Potato (<i>Solanum tuberosum</i> L.) Tubers. <i>American Journal of Potato Research</i> , 2015, 92, 603-608.	0.5	5
14	Conservation Agriculture Affects Grain and Nutrient Yields of Maize (<i>Zea Mays</i> L.) and Can Impact Food and Nutrition Security in Sub-Saharan Africa. <i>Frontiers in Nutrition</i> , 2021, 8, 804663.	1.6	4
15	Grain morphological characterization and protein content of sixty-eight local rice (<i>Oryza sativa</i> L) cultivars from Cameroon. <i>African Journal of Plant Science</i> , 2020, 14, 24-35.	0.4	2
16	Effect of aqueous extract of clove basil (<i>Ocimum gratissimum</i> L.) and soil amendment with cassava peels compost on nutrients, pesticide residues, yield and antioxidant properties of sweet pepper (<i>Capsicum annum</i> L.). <i>Scientia Horticulturae</i> , 2022, 295, 110872.	1.7	2
17	Phytosanitary Practices And Evaluation Of 17 Pesticides Residues In Tomatoes Fruits Produced In Foubot District Western Highland-Cameroon. <i>European Scientific Journal</i> , 2021, 17, .	0.0	1