

# Charles Parkouda

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

643  
citations

623734

14  
h-index

677142

22  
g-index

22  
all docs

22  
docs citations

22  
times ranked

693  
citing authors

#	ARTICLE	IF	CITATIONS
1	The microbiology of alkaline-fermentation of indigenous seeds used as food condiments in Africa and Asia. <i>Critical Reviews in Microbiology</i> , 2009, 35, 139-156.	6.1	106
2	The microbiology of Bandji, palm wine of <i>Borassus akeassii</i> from Burkina Faso: identification and genotypic diversity of yeasts, lactic acid and acetic acid bacteria. <i>Journal of Applied Microbiology</i> , 2012, 113, 1428-1441.	3.1	64
3	Spatially explicit multi-threat assessment of food tree species in Burkina Faso: A fine-scale approach. <i>PLoS ONE</i> , 2017, 12, e0184457.	2.5	50
4	Identification of <i>Bacillus</i> spp. from Bikalga, fermented seeds of <i>Hibiscus sabdariffa</i> : phenotypic and genotypic characterization. <i>Journal of Applied Microbiology</i> , 2007, 104, 071008041820008-???	3.1	49
5	Occurrence and Importance of Yeasts in Indigenous Fermented Food and Beverages Produced in Sub-Saharan Africa. <i>Frontiers in Microbiology</i> , 2019, 10, 1789.	3.5	48
6	Microorganisms associated with Maari, a Baobab seed fermented product. <i>International Journal of Food Microbiology</i> , 2010, 142, 292-301.	4.7	45
7	Comparison of the lysine utilization efficiency in different plant protein sources supplemented with L-lysine-HCl in rainbow trout ( <i>Oncorhynchus mykiss</i> ) fry. <i>Aquaculture</i> , 2007, 272, 477-488.	3.5	43
8	Genotypic diversity of lactic acid bacteria isolated from African traditional alkaline-fermented foods. <i>Journal of Applied Microbiology</i> , 2009, 108, 2019-29.	3.1	42
9	Variability of Baobab ( <i>Adansonia digitata</i> L.) fruits' physical characteristics and nutrient content in the West African Sahel. <i>Agroforestry Systems</i> , 2012, 85, 455-463.	2.0	28
10	Effect of processing methods on the nutritional content of three traditional vegetables leaves: Amaranth, black nightshade and jute mallow. <i>Food Science and Nutrition</i> , 2017, 5, 1139-1144.	3.4	28
11	A research approach supporting domestication of Baobab ( <i>Adansonia digitata</i> L.) in West Africa. <i>New Forests</i> , 2011, 41, 317-335.	1.7	27
12	Technologically relevant <i>Bacillus</i> species and microbial safety of West African traditional alkaline fermented seed condiments. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 871-888.	10.3	20
13	Protein level does not affect lysine utilization efficiency at marginal lysine intake in growing rainbow trout ( <i>Oncorhynchus mykiss</i> ) fry. <i>Aquaculture</i> , 2009, 288, 312-320.	3.5	17
14	Biochemical changes associated with the fermentation of baobab seeds in Maari: An alkaline fermented seeds condiment from western Africa. <i>Journal of Ethnic Foods</i> , 2015, 2, 58-63.	1.9	16
15	Improved processing for the production of cereal-based fermented porridge enriched in folate using selected lactic acid bacteria and a back slopping process. <i>LWT - Food Science and Technology</i> , 2019, 106, 172-178.	5.2	14
16	Folate Status of Women and Children in Africa – Current Situation and Improvement Strategies. <i>Food Reviews International</i> , 2020, 36, 1-14.	8.4	14
17	Variability of vitamins B1, B2 and minerals content in baobab ( <i>Adansonia digitata</i> ) leaves in East and West Africa. <i>Food Science and Nutrition</i> , 2015, 3, 17-24.	3.4	11
18	Mapping the variability in physical, cooking, and nutritional properties of Zamnã, a wild food in Burkina Faso. <i>Food Research International</i> , 2020, 138, 109810.	6.2	9

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19	Influence of organic and mineral fertilizers on chemical and biochemical compounds content in tomato ( <i>Solanum lycopersicum</i> ) var. Mongal F1. <i>Journal of Experimental Biology and Agricultural Sciences</i> , 2016, 4, 631-636.	0.4	6
20	Fermentation Effect on the Nutrient and Antinutrient Composition of <i>Senegalia macrostachya</i> and <i>Parkia biglobosa</i> Seeds: A Comparative Study. <i>Food and Nutrition Sciences (Print)</i> , 2020, 11, 926-940.	0.4	3
21	Disponibilite, modes et frequence de consommation des legumes traditionnels Africains dans quatre localites du Burkina Faso a diverses activites de maraichage: Ouagadougou, Koubri, Loumbila, Kongoussi. <i>African Journal of Food, Agriculture, Nutrition and Development</i> , 2017, 17, 11552-11570.	0.2	2
22	Storage stability of dried tomato slices during storage as affected by salt and lemon pretreatments. <i>International Journal of Food Properties</i> , 2022, 25, 450-462.	3.0	1