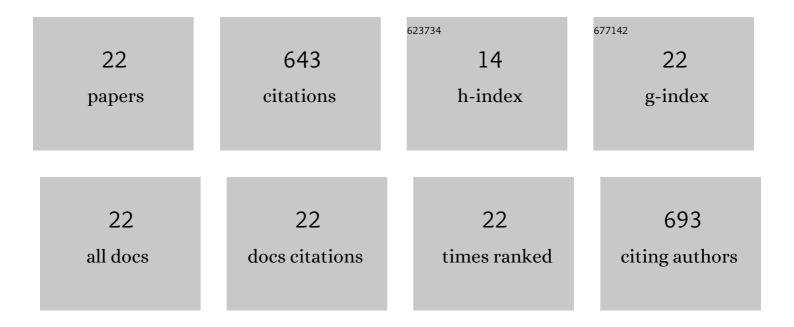
## **Charles Parkouda**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9569623/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Technologically relevant <i>Bacillus</i> species and microbial safety of West African traditional alkaline fermented seed condiments. Critical Reviews in Food Science and Nutrition, 2022, 62, 871-888.	10.3	20
2	Storage stability of dried tomato slices during storage as affected by salt and lemon pretreatments. International Journal of Food Properties, 2022, 25, 450-462.	3.0	1
3	Folate Status of Women and Children in Africa – Current Situation and Improvement Strategies. Food Reviews International, 2020, 36, 1-14.	8.4	14
4	Mapping the variability in physical, cooking, and nutritional properties of ZamnÃ", a wild food in Burkina Faso. Food Research International, 2020, 138, 109810.	6.2	9
5	Fermentation Effect on the Nutrient and Antinutrient Composition of <i>Senegalia macrostachya</i> and <i>Parkia biglobosa</i> Seeds: A Comparative Study. Food and Nutrition Sciences (Print), 2020, 11, 926-940.	0.4	3
6	Occurrence and Importance of Yeasts in Indigenous Fermented Food and Beverages Produced in Sub-Saharan Africa. Frontiers in Microbiology, 2019, 10, 1789.	3.5	48
7	Improved processing for the production of cereal-based fermented porridge enriched in folate using selected lactic acid bacteria and a back slopping process. LWT - Food Science and Technology, 2019, 106, 172-178.	5.2	14
8	Effect of processing methods on the nutritional content of three traditional vegetables leaves: Amaranth, black nightshade and jute mallow. Food Science and Nutrition, 2017, 5, 1139-1144.	3.4	28
9	Spatially explicit multi-threat assessment of food tree species in Burkina Faso: A fine-scale approach. PLoS ONE, 2017, 12, e0184457.	2.5	50
10	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. African Journal of Food, Agriculture, Nutrition and Development, 2017, 17, 11552-11570.	0.2	2
11	Influence of organic and mineral fertilizers on chemical and biochemical compounds content in tomato (Solanum lycopersicum) var. Mongal F1. Journal of Experimental Biology and Agricultural Sciences, 2016, 4, 631-636.	0.4	6
12	Variability of vitamins B1, B2 and minerals content in baobab ( <i>Adansonia digitata</i> ) leaves in East and West Africa. Food Science and Nutrition, 2015, 3, 17-24.	3.4	11
13	Biochemical changes associated with the fermentation of baobab seeds in Maari: An alkaline fermented seeds condiment from western Africa. Journal of Ethnic Foods, 2015, 2, 58-63.	1.9	16
14	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. Journal of Applied Microbiology, 2012, 113, 1428-1441.	3.1	64
15	Variability of Baobab (Adansonia digitata L.) fruits' physical characteristics and nutrient content in the West African Sahel. Agroforestry Systems, 2012, 85, 455-463.	2.0	28
16	A research approach supporting domestication of Baobab (Adansonia digitata L.) in West Africa. New Forests, 2011, 41, 317-335.	1.7	27
17	Microorganisms associated with Maari, a Baobab seed fermented product. International Journal of Food Microbiology, 2010, 142, 292-301.	4.7	45
18	The microbiology of alkaline-fermentation of indigenous seeds used as food condiments in Africa and Asia. Critical Reviews in Microbiology, 2009, 35, 139-156.	6.1	106

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#	Article	IF	CITATIONS
19	Genotypic diversity of lactic acid bacteria isolated from African traditional alkaline-fermented foods. Journal of Applied Microbiology, 2009, 108, 2019-29.	3.1	42
20	Protein level does not affect lysine utilization efficiency at marginal lysine intake in growing rainbow trout (Oncorhynchus mykiss) fry. Aquaculture, 2009, 288, 312-320.	3.5	17
21	Comparison of the lysine utilization efficiency in different plant protein sources supplemented with I-lysine·HCl in rainbow trout (Oncorhynchus mykiss) fry. Aquaculture, 2007, 272, 477-488.	3.5	43
22	Identification of Bacillus spp. from Bikalga, fermented seeds of Hibiscus sabdariffa: phenotypic and genotypic characterization. Journal of Applied Microbiology, 2007, 104, 071008041820008-???.	3.1	49