OLADEINDE OLATUNDE OGUNDIPE, PhD

Chief Lecturer | Food Processing, Product Development and Sustainable Food Systems

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PROFESSIONAL PROFILE

Food scientist, educator and research leader with more than 25 years of tertiary-level teaching, applied research and product-development experience. Expertise spans extrusion processing, climate-resilient and underutilised crops, starch functionality and digestibility, food preservation, composite foods and foods of animal origin. Current research focuses on value-added foods with improved nutritional quality, resistant starch and glycaemic functionality. Experienced in multidisciplinary collaboration, laboratory-based research, curriculum delivery, student supervision and departmental leadership.

AREAS OF EXPERTISE

- Food processing and value addition; extrusion and unit operations
- Climate-resilient crops, composite foods and functional product development
- Starch functionality, digestibility, resistant starch and predicted glycaemic response
- Food preservation, quality evaluation, sensory analysis and storage stability
- Experimental design, optimisation and multivariate data analysis
- Teaching, research supervision, curriculum development and academic administration

ACADEMIC APPOINTMENTS

Chief Lecturer, Food Science and Technology | **Current**
Yaba College of Technology, Lagos, Nigeria

Teaching, research, product development, student supervision and academic leadership. Former Head of Department of Food Technology.

Lecturer and Researcher, Department of Food Technology | **1999–Present**
Yaba College of Technology, Lagos, Nigeria

Progressed through academic ranks; delivered undergraduate and higher-national-diploma courses and conducted applied food-science research.

EDUCATION

PhD, Food Processing and Value Addition | **2026**
Federal University of Agriculture, Abeokuta, Nigeria

Centre of Excellence in Agricultural Development and Sustainable Environment (CEADESE).
Research on optimisation of extruded composite snacks from acha, unripe plantain and pinto bean.

MSc, Food Technology | University of Ibadan, Nigeria **2000**

BSc, Food Technology, Second Class Honours (Upper Division) | University of Ibadan, Nigeria **1997**

SELECTED RESEARCH AND FUNDED PROJECTS

Structure-guided extrusion of climate-resilient African crops | Doctoral research **2026**

Applied simplex-lattice mixture design to optimise nutritional, structural and starch-digestibility properties of acha–unripe plantain–pinto bean extrudates; analytical work included dietary fibre, resistant starch, predicted glycaemic response, RVA, FTIR, SEM, texture and multivariate modelling. TETFUD benchwork funded

Development and production of novel seaweed patties | Co-Investigator | LASRIC funded **2021–2023**

Contributed to product formulation and nutritional/health evaluation of Patties enriched with seaweed within a Lagos State Science Research and Innovation Council-supported project.

TEACHING AND SUPERVISION

Courses taught: Food Process Engineering; Food Processing and Preservation; Unit Operations in Food Processing; Food Packaging; Biochemical Engineering.

- Undergraduate and higher-national-diploma teaching, assessment and laboratory instruction.
- Student research supervision in food formulation, processing, quality evaluation and shelf-life studies.
- Academic advising and departmental coordination, including prior service as Head of Department.

RESEARCH OUTPUTS

1. Ogundipe, O. O., Faloye, O. R., & Akinwande, F. F. (2026). Enhancing quality and textural attributes of beef patties using blends of wheat and tigernut (Cyperus esculentus) flour: a sustainable ingredient approach. *Food and Environment Safety Journal*, *25*(1).
2. Ogundipe, O., Folounso, T. V., Adeshina, K., Abu, B., & Teniola, O. D. (2025). Fungal Spoilage of Smoked-Dried Fish in Okitipupa, Ondo State, Nigeria. *Direct Research Journal of Agriculture and Food Science*, *13*(3), 208-213.
3. Ogundipe, O. O., Olaleye, H. T., Sanoussi, F., Ojegbade, R., Abegunde, T. D., & Adeyeye, S. A. (2026). Influence of Tigernut Sprouting on Nutritional, Anti-Nutritional, Functional, and Sensory Properties of Kokoro from Maize–Tigernut Composite Flours. *Direct Res J Agric Food Sci*, *14*, 120-9.
4. Olaleye, H. T., Oresanya, T. O., & Ogundipe, O. O. (2026). Production and Characterization of Plant-based Yoghurt from Blends of Tigernuts (Cyperusesculentus) and Pumpkin Seeds (Cucurbita pepo). *European Journal of Nutrition & Food Safety*, *18*(4), 402-411.
5. Ng, J. S., Muhammad, S. A., Ibrahim, B., Baeten, V., Arnould, Q., & Ogundipe, O. (2025). Refined, bleached, deodorized palm oil adulteration screening using near infrared red spectroscopy. *Journal of the Science of Food and Agriculture*, *105*(13), 7282-7292.
6. Ng, J. S., Muhammad, S. A., Ibrahim, B., Rafatullah, M., Strashnov, I., Yong, C. H., ... & Ogundipe, O. (2025). Fatty Acid Diagnostic Ratios to Screen for Used Oil Adulteration in Refined, Bleached, Deodorised Palm Oil. *Food Analytical Methods*, *18*(8), 1685-1698.
7. Fasogbon, B. M., Ademuyiwa, O. H., & Ogundipe, O. O. (2024). Therapeutic potential and roles of dietary seaweeds in food: A systematic review. World Development Sustainability, 4, 100141. https://doi.org/10.1016/j.wds.2024.100141
8. Ogundipe, O. O., Fasogbon, B. M., Ayeleke, A. O., Nwosu, P. N., Adebayo-Oyetoro, A. O., & Faloye, O. R. (2023). Quality evaluation of beef patties formulated with wheat and sweet potato flour blends. Food Science and Applied Biotechnology, 6(2), 187–199. https://doi.org/10.30721/fsab2023.v6.i2.245
9. Ogundipe, O. O., Fasogbon, B. M., Ogundipe, F. O., Oredope, O., & Amaezenanbu, U. A. (2021). Nutritional composition of non-dairy yogurt from sprouted tigernut tubers. Journal of Food Processing and Preservation, 45(12), e15884. https://doi.org/10.1111/jfpp.15884

10. Olaleye, H. T., Oresanya, T. O., & Ogundipe, O. O. (2020). Comparative study on proximate and antinutritional factors of dehulled and undehulled fermented Lyon bean (Mucuna cochinchinensis). Food Research, 4(5), 1611–1615. https://doi.org/10.26656/fr.2017.4(5).155
11. Ogundipe, O. O., Ogunbisi, M. A., Akinsanya, N. A., Ademola, O., Atere, B. A., & Akinwande, F. F. (2020). Acetylation and characterization of three cultivars of unripe plantain (Musa species) starch. IJRDO-Journal of Applied Science, 5(12), 1–14.
12. Fakorede, J., Sanoussi, F., Loko, Y. L. E., Dassou, G. A., Tchekessi, C., Ogundipe, O. O., Bokossa, Y. I., & Dansi, A. A. (2020). Evaluation of proximate, sugars and mineral compositions of 48 yam (Dioscorea rotundata) cultivars used as parents in a breeding program in Republic of Benin. International Journal of Current Microbiology and Applied Sciences, 9(3), 1663–1682.
13. Adebayo-Oyetoro, A. O., Ogundipe, O. O., Adeyeye, S. A. O., Akande, E. A., & Akinyele, A. B. (2019). Production and evaluation of tiger nut (Cyperus esculentus) milk flavoured with Moringa oleifera leaf extract. Current Research in Nutrition and Food Science, 7(1), 265–271. https://doi.org/10.12944/CRNFSJ.7.1.26
14. Adebayo-Oyetoro, A. O., Adeyeye, S. A. O., Olatidoye, O. P., Ogundipe, O. O., & Adenekan, O. E. (2017). Effect of co-fermentation on the quality attributes of weaning food produced from sorghum and pigeon pea. Journal of Culinary Science & Technology. https://doi.org/10.1080/15428052.2017.1405860
15. Adebayo-Oyetoro, A. O., Ogundipe, O. O., Lofinmakin, F. K., Akinwande, F. F., Aina, D. O., & Adeyeye, S. A. O. (2017). Production and acceptability of chinchin snack made from wheat and tigernut flour. Cogent Food & Agriculture, 3(1), 1282185. https://doi.org/10.1080/23311932.2017.1282185
16. Adebayo-Oyetoro, A. O., Ogundipe, O. O., Lofinmakin, F. K., Obisanya, O. S., Adeyeye, S. A. O., & Ogundipe, F. O. (2017). Effect of processing methods and raw materials on quality attributes and sensory properties of fura. EC Nutrition, 7(1), 26–33.
17. Adebayo-Oyetoro, A. O., Edeh, C. K., Adeyeye, S. A. O., Ogundipe, O. O., & Ogundipe, F. O. (2017). Shelf life and quality attributes of cocoyam chips. International Journal of Food Science, Nutrition and Dietetics, 6(4), 366–371.
18. Adebayo-Oyetoro, A. O., Adenubi, E., Ogundipe, O. O., Bankole, B. O., & Adeyeye, S. A. O. (2017). Production and quality evaluation of vinegar from mango. Cogent Food & Agriculture, 3, 1278193. https://doi.org/10.1080/23311932.2016.1278193
19. Adebayo-Oyetoro, A. O., Ogundipe, O. O., Olatunji, F. I., & Adeyeye, S. A. O. (2017). Quality assessment of doughnut prepared from wheat flour enriched with Bambara nut flour. Journal of Culinary Science & Technology. https://doi.org/10.1080/15428052.2016.1269708
20. Adebayo-Oyetoro, A. O., Ogundipe, O. O., Adeyemo, I. G., Ogundipe, F. O., Bamidele, F. A., & Adeyeye, S. A. O. (2016). Chemical, sensory and shelf-life study of pawpaw juice–milk blends. Cogent Food & Agriculture. https://doi.org/10.1080/23311932.2016.1271276
21. Adebayo-Oyetoro, A. O., Ogundipe, O. O., Azoro, C. G., & Adeyeye, S. A. O. (2016). Production and evaluation of ginger-spiced cookies from wheat–plantain composite flour. Pacific Journal of Science and Technology, 17(1), 280–287.
22. Adebayo-Oyetoro, A. O., Ogundipe, O. O., & Adeeko, K. N. (2016). Quality assessment and consumer acceptability of bread from wheat and fermented banana flour. Food Science & Nutrition, 4(3), 364–369. https://doi.org/10.1002/fsn3.298
23. Adebayo-Oyetoro, A. O., Ogundipe, O. O., Akinwande, F. F., Bankole, B. O., & Adeleke, V. O. (2015). Effect of substitution ratio on the quality and consumer acceptability of jogi. The VAS Journal, 12, 137–144.
24. Ogundipe, F. O., Bamidele, F. A., Adebayo-Oyetoro, A. O., Ogundipe, O. O., & Samuel, S. O. (2015). The bacteriological quality assessment of some bottled water sold in Lagos Metropolis, Nigeria. Nigerian Food Journal, 33(2), 69–73.

25. Ogundipe, O. O., Adebayo-Oyetoro, A. O., Olatidoye, O. P., & Olofinyokun, A. O. (2013). Effect of mixing ratios on proximate composition and consumer acceptability of Gurundi snack prepared from tigernut. Journal of Applied Sciences and Environmental Management, 17(4), 609–613.
26. Adebayo-Oyetoro, A. O., Olatidoye, O. P., Ogundipe, O. O., Balogun, I. O., & Apara, T. O. (2012). Effect of local cassava fermentation methods on the functional, pasting and sensory properties of lafun. Continental Journal of Agricultural Science, 6(2), 1–8.
27. Adebayo-Oyetoro, A. O., Ogundipe, O. O., Ntuen, I. G., & Akinboyetan, B. E. (2012). Proximate, functional, pasting and sensory properties of breakfast meal from African breadfruit and pigeon pea composite flours. Journal of Applied Agricultural Research, 4(1), 173–178.
28. Adebayo-Oyetoro, A. O., Olatidoye, O. P., Ogundipe, O. O., Akande, E. A., & Isaiah, C. G. (2012). Production and quality evaluation of complementary food formulated from fermented sorghum, walnut and ginger. Journal of Applied Biosciences, 54, 3901–3910.
29. Ogundipe, F. O., Bamidele, F. A., Adebayo-Oyetoro, A. O., Ogundipe, O. O., & Tajudeen, O. K. (2012). Incidence of bacteria with potentials of public-health implication in raw tomato sold in Lagos State, Nigeria. Nigerian Food Journal, 30(2), 106–113.
30. Adebayo-Oyetoro, A. O., Olatidoye, O. P., Ogundipe, O. O., Balogun, I. O., & Faboya, A. O. (2011). Quality evaluation of weaning food produced from blends of Ofada rice and Bambara groundnut. Electronic Journal of Environmental, Agricultural and Food Chemistry, 10(6), 2322–2330.

AWARDS AND PROFESSIONAL DEVELOPMENT

MASHAV Fellowship in Food Security and Grain Storage **2013**
| Government of Israel, Volcani Center
International research and development course on food-security, grain-storage technologies and management.

Industrial Internship | Nestlé Nigeria Plc, Flowergate Factory **2022**
Six-week industry placement supporting current knowledge of commercial food-manufacturing operations.

- Scientific experimental design and report writing, CEADESE/FUNAAB (2017).
- Grant-winning proposal writing, Nutrition Society of Nigeria (2015).
- Laboratory water technologies, NISLT/Katchey/Merck (2015).

PROFESSIONAL MEMBERSHIP

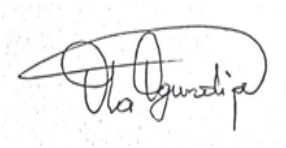
- Professional Member, Nigerian Institute of Food Science and Technology (2006–Present).

DIGITAL AND ANALYTICAL COMPETENCIES

- Experimental design and mixture optimisation; analysis of variance and multivariate interpretation.
- Food composition, functional, rheological, texture, colour, sensory, shelf-life and in-vitro digestibility evaluation.
- Scientific writing, literature synthesis, technical presentation and undergraduate assessment design.

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