

PUBLISHED ARTICLES IN PEER –REVIEW JOURNALS

- ❖ Adeyeye S.A.O, Bolaji O. T, Abegunde T.A, Tihamiyu, H.K., **Adebayo-Oyetero A.O** and Idowu-Adebayo, F (2020). Effect of natural fermentation on nutritional and antinutrients in soy-wara (a Nigerian fried soy-cheese). *Food Research*, 4(2): 152-160. doi.org/10.26656/fr.2017.4(1).187
- ❖ Adeyeye S.A.O, Bolaji O. T, Abegunde T.A, **Adebayo-Oyetero A.O**, Tihamiyu, H.K.and Idowu-Adebayo, F (2020).Evaluation of nutritional composition, physico-chemical and sensory properties of ‘Robo’ (a Nigerian traditional snacks) produced from watermelon (*Citrullus lanatus* Thunb.) seeds. *Food Research*, 4 (1): 216-223. doi.org/10.26656/fr.2017.4(1).230
- ❖ Adeyeye S.A.O, Idowu-Adebayo, F., Bolaji O. T., Abegunde T.A, **Adebayo-Oyetero A.O** and Tihamiyu, H.K. (2020). Quality characteristics and acceptability of chinchin prepared from rice and High quality cassava composite flour. *Current Research in Nutrition and Food Science*, 16: 1-9. doi.org/10.2174/1573401315666191003153807
- ❖ **Adebayo-Oyetero A.O***, Ogundipe O.O, Adeyeye S.A.O, Akande E.A and Akinyele, A.B (2019). Production and evaluation of tigernut (*Cyperus esculentus*) milk flavoured with *Moringa oleifera* leaf extract. *Current Research in Nutrition and Food Science*, 7 (1):265-271. doi.org/10.12944/CRNFSJ.7.1.26
- ❖ **Adebayo-Oyetero, A.O***. Adeyeye S.A.O, Olatidoye O.P., Ogundipe O.O and Adenekan O.E (2019). Effect of co-fermentation on the quality attributes of weaning food produced from sorghum (*Sorghum bicolor*) and pigeon pea (*Cajanus cajan*). *Journal of Culinary Science and Technology*, 17(2): 118-135 doi.org/10.1080/15428052.2017.1405860.
- ❖ **Adebayo-Oyetero A.O.**, Ojaomo T.M; Akinwande, F.F and Adeyeye, S.A.O. (2019). Assessment of palm oil sold in Mainland markets, Lagos, Nigeria. *EC Nutrition*, 14(3): 208-214.
- ❖ Adeyeye S.A.O, Bolaji O. T, Abegunde T.A, Idowu-Adebayo, F, Tihamiyu, H.K and **Adebayo-Oyetero A.O** (2019). Nutritional composition and heavy metal profile of Nigerian rice varieties. *Current Research in Nutrition and Food Science*. 7(2):576-583. doi.org/10.12944/CRNFSJ.7.2.26
- ❖ Adeyeye, S.A.O., **Adebayo-Oyetero, A. O.**, Tihamiyu, H.K and Oke, E.K (2019). Effect of co-fermentation on the nutritional composition, antinutritional factors and acceptability of cookies from fermented sorghum (sorghum bicolor) and soybean (Glycine max) flour blends. *Journal of Culinary Science and Technology*. 17(1): 59-74. doi.org/ 10.1080/15428052.2017.1404536

- ❖ Adeyeye S.A.O, Bolaji O. T, Abegunde T.A, **Adebayo-Oyetero, A. O.**, Tihamiyu, H.K and Idowu-Adebayo, F (2019). Quality characteristics and consumer acceptance of bread from wheat and rice composite flour. *Current Research in Nutrition and Food Science*, 7(2): 488-496. doi.org/10.12944/CRNFSJ.7.2.18
- ❖ Adeyeye S.A.O, **Adebayo-Oyetero A.O.**, Tihamiyu H.K and Oke E.K. (2018). Effect of natural fermentation on quality and sensory properties of soy-wara (a Nigerian fried–cheese). *Journal of Culinary Science and Technology*. https://doi.org/10.1080/15428052.2017.1418692
- ❖ Adeyeye S.A.O, Fayemi O.E and **Adebayo-Oyetero A.O** (2018). Amino acids, vitamins and mineral profiles of smoked fish as affected by smoking methods and fish type. *Journal of Culinary Science and Technology*. https://doi.org/10.1080/15428052.2017.1418693
- ❖ **Adebayo-Oyetero, A.O***, Edeh C. K, Adeyeye S. A.O., Ogundipe O. O., Ogundipe, F. O and Bamidele, F.A (2017). Shelf life study and quality attributes of cocoyam chips. *International Journal of Food Science, Nutrition and Dietetics*,6(4): 366-371. doi.org/10.19070/2326-3350-1700065
- ❖ **Adebayo-Oyetero, A.O***, Shotunde O.A., Adeyeye S.A.O. and Ogundipe O.O. (2017). Quality evaluation of millet-based *fura* powder supplemented with bambara groundnut. *International Journal of Food Science, Nutrition and Dietetics*, 6(3): 358-362. doi.org/10.19070/2326-3350-1700063
- ❖ **Adebayo-Oyetero, 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 (*Cyperus esculentus*). *Cogent Food and Agriculture*, 3(1): doi.org 10.1080/23311932.2017.1282185.
- ❖ **Adebayo-Oyetero, A.O***, Egbedinni M.M., Akinwande F.F., Adeyeye, S.A.O and Adeoya A.S (2017). Quality characteristics of fermented cassava flour (*lafun*) produced using backslopping method. *EC Nutrition*, 7(2). 52-57
- ❖ **Adebayo-Oyetero, A.O***, Ogundipe, O.O., Lofinmakin F.K., Obisanya, O.S., Adeyeye, S.A.O and 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
- ❖ **Adebayo-Oyetero, A. O***, Adenubi, E., Ogundipe, O.O., Bankole, B. O and S.A.O. Adeyeye (2017). Production and quality evaluation of vinegar from mango. *Cogent Food and Agriculture*, doi.org./10.1080/233311932.2016.1278193.
- ❖ **Adebayo-Oyetero, A. O***, Ogundipe, O.O., Olatunji, F.I and Adeyeye, S.A.O (2017). Quality Assessment of doughnut prepared from wheat flour enriched with bambaranut

- flour. *Journal of Culinary Science and Technology*. 15(3): 272-283. doi.org/10.1080/15428052.2016.1269708
- ❖ Adeyeye, S.A.O., **Adebayo-Oyetero, A. O** and Omoniyi, S.A (2017). Quality and sensory properties of maize flour cookies enriched with soy protein isolate. *Cogent Food and Agriculture*. doi.org/ 10.1080/23311932.2017.1278827.
 - ❖ Adeyeye, S.A.O., **Adebayo-Oyetero, A. O** and Hussaina K.T (2017). Poverty and malnutrition in Africa: a conceptual analysis. *Nutrition and Food Science*, 47(5): doi. 10.1108/NFS-02-2017-0027
 - ❖ **Adebayo-Oyetero, A. O***, Ogundipe, O.O., Adeyemo, I.G., Ogundipe, F.O., Bamidele, F.A and Adeyeye S.A.O (2016): Chemical, sensory and shelf life study of pawpaw-juice milk blends. *Cogent Food and Agriculture*. doi.org/ 10.1080/23311932.2016.1271276
 - ❖ **Adebayo-Oyetero, A. O***, Oyewole O. B., Obadina A. O, and Omemu A. M (2016): Evaluation of physical, functional and pasting properties of fermented cassava flour (*lafun*) from markets in Southwest Nigeria. *Nigerian Food Journal*, 33(2).66-71. doi.org/10.4314/nifoj.v34i1. CORPUS ID 136443050
 - ❖ **Adebayo-Oyetero, A.O.**, Ogundipe O.O, Azoro, C.G and 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.
 - ❖ Adeyeye, S.A.O; Oyewole, O.B; Obadina, A.O; Omemu, A.M and **Adebayo-Oyetero, A.O** (2016). Effects of smoking methods on quality, microbial and chemical safety of traditional smoked silver catfish (*Chrysichthys nigrodigitatus*). *Pacific Journal of Science and Technology*. 17(1):258-270
 - ❖ **Adebayo-Oyetero, A.O***, Ogundipe, O.O and Adeeko, K. N. (2015). Quality assessment and consumer acceptability of bread from wheat and fermented banana flour. *Food Science and Nutrition*. doi: 10.1002/fsn3.298.
 - ❖ **Adebayo-Oyetero A.O**; Ogundipe O.O., Akinwande F.F., Bankole B.O and Adeleke V.O. (2015). Effect of substitution ratio on the quality and consumer acceptability of jogi. *The Vocational and Applied Science Journal, (Tai Solarin University)*, 12.137-144.
 - ❖ Ogundipe, F.O.; Bamidele F.A., **Adebayo-Oyetero, A.O.**, Ogundipe O.O and Samuel S.O (2015): The bacteriological quality assessment of some bottled water sold in Lagos metropolis, Nigeria. *Nigerian Food Journal*, 33(2): 69-73.
 - ❖ Adamu, G.O.L; Ezeokoli, O.T; Dawodu, A.O, **Adebayo-Oyetero, A.O** and Ofodile, L.N (2015): Macronutrients and micronutrients profile of some underutilized beans in South Western Nigeria. *International Journal of Biochemistry Research and Review* 7(2): 80-89. doi.org/ 10.9734/IJBCRR/2015/17219.

- ❖ Ogundipe, O.O.; **Adebayo-Oyetero, A.O.**; Olatidoeye, O.P. and Olofinyokun, A.O (2013): Effect of mixing ratios on proximate composition and consumer acceptability of “gurundi” snack prepared from tigernut (*Cyperus esculentus*). *Journal of Applied Sciences and Environmental Management* 17(4): 609-613

- ❖ **Adebayo-Oyetero, A. O***, Oyewole O. B., Obadina A. O, and Omemu A. M (2013): Cyanide and heavy metal concentration of fermented cassava flour (*lafun*) available in the markets of Ogun and Oyo States of Nigeria. *International Journal of Nutrition and Food Engineering* 7(7): 645-648. CORPUS ID 41628362

- ❖ **Adebayo-Oyetero A.O.***, O. B. Oyewole, A. O. Obadina, and A. M. Omemu (2013): “Microbiological safety assessment of fermented cassava flour “*lafun*” available in Ogun and Oyo States of Nigeria. *International Journal of Food Science. Article ID 845324*, 5 pages, 2013. doi:10.1155/2013/845324.

- ❖ Bamidele F.A; Ogundipe F.O, **Adebayo-Oyetero, A.O**; Aromolaran; Odeyemi O.A and Omonigbeyin E.A (2013): In vitro antibacterial activity and preliminary phytochemical screening of four plants on selected clinical pathogens. *International Journal of Scientific and Research Publications* 3(11):1-4

- ❖ **Adebayo-Oyetero***, **A.O.**, Olatidoeye, O.P, Abayomi, H.T and Nwachukwu, A (2012): Production, proximate composition and sensory evaluation of spread from cashewnut (*Anacardium occidentale*). *YABATECH Journal of Technology* 3(1): 1-7.

- ❖ **Adebayo-Oyetero, A. O***, Olatidoeye, O.P., Ogundipe, O.O., Balogun, I.O and Aparu, T.O (2012): Effect of local cassava fermentation methods on the functional, pasting and sensory properties of ‘*lafun*’. *Continental J. Agricultural Science* 6(2):1-8. doi.org/10.5281/zenodo.844185

- ❖ **Adebayo-Oyetero, A. O***, Ogundipe, O.O., Ntuen, I.G and Akinboyetan, B (2012): Proximate, functional, pasting and sensory properties of breakfast meal from composite flours of African breadfruit (*Treculia africana*) and pigeon pea (*Cajanus cajan*). *Journal of Applied Agricultural Research* 4 (1): 173-178.

- ❖ **Adebayo-Oyetero, A. O***, Olatidoeye O.P., Ogundipe, O.O., Akande, E.A and Isaiah, C.G (2012): Production and quality evaluation of complementary food formulated from fermented sorghum, walnut and ginger. *Journal of Applied Biosci.* 54: 3901-3910.

- ❖ Ogundipe F.O; Bamidele F.A; **Adebayo-Oyetero A.O**; Ogundipe O.O and Tajudeen, O.K (2012): Incidence of bacteria with potentials of public health implication in raw *Lycopersicon esculentum* (tomato) sold in Lagos state, Nigeria. *Nigeria Food Journal* 30(2):106-113. doi.org/10.1016/50189-7241(15)30043-6

- ❖ Bamidele F.A; Ogundipe F.O, Apena A.A; Omonigbeyin E.A and **Adebayo-Oyetero A.O** (2012): Determination of antimicrobial activity and phytochemical screening of

two Nigerian chewing sticks on some oral pathogens. *International Journal of Science and Society Yabatech* 2(1): 88-93

- ❖ **Adebayo-Oyetero A.O***, Olatidoye, O.P., Ogundipe, O.O., Balogun, I.O and Faboya, A. O (2011): Quality evaluation of weaning food produced from blends of ‘ofada’ (*Oryza sativa*) and bambara groundnut (*Voandzeia subterranea* L.) (2011). *Electronic Journal of Environmental, Agricultural and Food Chemistry*. **10**(6): 2322-2330. CORPUS ID- 83034913
- ❖ **Adebayo-Oyetero, A. O***; Olatidoye, O. P; Ogundipe, F. O; Ogundipe, O. O; Balogun, O. I; Bamidele, F.A and Faboya, A. O (2011): Evaluation of proximate composition and functional properties of ofada rice (*Oryza sativa*) flour blended with bambara groundnut (*Vigna subterranean* L). *Journal of Agriculture and Veterinary Sciences* 3:60-66
- ❖ **Adebayo-Oyetero, A.O***, Olatidoye, O.P., Ogundipe, O.O., Balogun, I.O and Aro, F.O (2010): Quality characteristics of cookies produced from composite flours of wheat and mushroom. *Journal of Science and Multidisciplinary Research Vol 2*:25-31. CORPUS ID 138662919
- ❖ **Adebayo-Oyetero, A.O***, Okolie, P.N., Ogundipe, O.P and Oludare, J (2006): Isolation and characterisation of probiotic bacteria from different yoghurts sold in Lagos metropolis (2006). *Yabatech Journal of Technology I* (2):230-238.