Worlah Yawo Akwetey

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RESEARCH

Interests: Food/Meat Processing · Technology and Safety

Areas: Animal Science and Zoology · Plant Science · Food Science · Insect Science · Molecular Biology · Nutrition and Dietetics

RESEARCH SUMMARY

28	217	6	4	0.49	0%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 28 publications listed below, 2008–2026. Field-weighted impact is the mean over the 15 works scored for it; 1.00 is the world average for works of the same field, type and year. 0 of the 15 papers scored for it are among the world's most cited tenth for their field, type and year.

POSITIONS

Teaching
Animal Science, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

EDUCATION AND QUALIFICATIONS

PhD 2011–present
Animal Science, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

DISTINCTIONS, MEMBERSHIPS AND SERVICE

Executive Member
University Teachers Association of Ghana, Kumasi, Ghana

PUBLICATIONS

Journal articles 25

1. Mercy Amo Aggrey, **Worlah Yawo Akwetey** (2026). Consumer Awareness and Acceptance of Palm Weevil Larvae (Rhynchophorus phoenicis) for Use in Processed Meat Products. *International Journal of Food Science*. https://doi.org/10.1155/ijfo/9930346
2. Mercy Amo Aggrey, **Worlah Yawo Akwetey** (2026). Effects of palm weevil larvae incorporation on proximate composition and mineral content of beef-type sausages. *International Journal of Agricultural Research Innovation and Technology*. https://doi.org/10.3329/ijarit.v16i1.92277
3. **Worlah Yawo Akwetey**, Justice Bless Dorleku (2026). Nutritional and sensory implications of pig tripe as ingredient in fresh pork sausage production. *International Journal of Agricultural Research Innovation and Technology*. https://doi.org/10.3329/ijarit.v15i2.87817
4. B.Y. Nunyanu, **W.Y. Akwetey** (2025). Proximate composition, sensory and physicochemical properties of chicken sausages produced in Kumasi. *Ghanaian Journal of Animal Science.*. https://doi.org/10.4314/gjansci.v16i1.6
5. **WY Akwetey** (2025). Quality of smoked-cooked chicken sausage with soy flour and oil. *International*

Congresses of Turkish Science and Technology Publishing. https://turjaf.indac.com.tr/index.php/TURSTEP/article/view/482

6. **WY Akwetey** (2025). The impact of curing duration on physicochemical properties, sensory and microbial profile of cured smoked beef (NPUNAM). *Journal of Agriculture & Food Sciences*. https://openurl.ebsco.com/contentitem/gcd:193002770?sid=ebsco:plink:crawler-gcd&id=ebsco:gcd:193002770&crl=c&jrnl=15971074
7. Alhassan Osman, Emmanuel Lartey Kwame Osafo, Victoria Attoh-Kotoku, Abdul Aziz Yunus, Antoinette Simpa Anim-Jnr, **Worlah Yawo Akwetey**, Christopher Antwi (2023). Carcass characteristics and meat quality of adult Sahelian does fed a basal diet of Brachiaria decumbens grass supplemented with probiotics and concentrates. *Cogent Food & Agriculture*. https://doi.org/10.1080/23311932.2023.2225259
8. **Worlah Yawo Akwetey**, Gabriel Ayum Teye, Frederick Adzitey (2023). Cured characteristics of non-nitrite-ham produced with Ocimum gratissimum as additive. *International Journal of Agricultural Research Innovation and Technology*. https://doi.org/10.3329/ijarit.v12i2.64087
9. **Worlah Yawo Akwetey**, Awuni, Bernard Yaw, Yeboah Elizabeth (2023). Sensory and Physicochemical Characteristics of Semi-dry fermented Beef Sausages produced with Fresh Ripe Plantain. *Turkish Journal of Agriculture - Food Science and Technology*. https://doi.org/10.24925/turjaf.v11i2.202-206.5036
10. **Worlah Yawo Akwetey**, Justice Bless Dorleku, Elizabeth Yeboah (2022). Nutritional and sensory properties of smoked pork sausage produced with pig stomach as filler-meat. *International Journal of Agricultural Research Innovation and Technology*. https://doi.org/10.3329/ijarit.v12i1.61033
11. **WY Akwetey** (2022). Using salmo salar in pork burger production. *Ghanaian Journal of Animal Science*. https://www.ajol.info/index.php/gjansci/article/view/246098
12. Theresah Nkrumah, **Worlah Yawo Akwetey** (2021). Amino Acids and Minerals in Fresh and Processed Catfish, Mackerel and Pork. *Asian Journal of Biology*. https://doi.org/10.9734/ajob/2021/v11i330142
13. **Worlah Yawo Akwetey**, Frederick Adzitey, Gabriel Ayum Teye (2021). Cured Characteristics, Physicochemical Properties and Sensory Profile of Frankfurters Produced with Ocimum Gratissimum Extract Leaf Extracts. *Food Science & Nutrition Research*. https://doi.org/10.33425/2641-4295.1040
14. Kingsley K. Duah, Edward K. Essuman, Vida G. Boadu, Osca S. Olympio, **Worlah Akwetey** (2020). Comparative study of indigenous chickens on the basis of their health and performance. *Poultry Science*. https://doi.org/10.1016/j.psj.2019.11.049
15. Eugenia A. Asamoah, John Barimah, **Worlah Y. Akwetey**, Reindorf Boateng, Charles C. Dapuliga (2019). Sensory and Physicochemical Characteristics of Rabbit Meat Sausages Produced with Refined Palm Stearin (RPS). *SDRP Journal of Food Science & Technology*. https://doi.org/10.25177/jfst.4.5.ra.495
16. Kingsley K. Duah, Edward K. Essuman, Osca S. Olympio, **Worlah Akwetey**, Vida Gyimah, Jeremiah O. Yeboah (2018). Consumers' acceptability of indigenous cockerel. *Poultry Science*. https://doi.org/10.3382/ps/pex451
17. V Owusu, **WY Akwetey** (2018). Economic welfare implications of policy changes regarding food safety and quality in Ghana. *African Journal of Agricultural and Resource Economics*. https://ageconsearch.umn.edu/record/284997/
18. **WY Akwetey** (2018). Physico-chemical and sensory properties of frankfurter-type fish sausage. *American Journal of Food Science and Technology*. https://scholar.google.com/scholar?cluster=4713393111009043O&hl=en&oi=scholarr
19. **WY Akwetey** (2018). Proximate composition and sensory characteristics of low-fat meatloaf with shredded cabbage. *Ann Nutr Food Sci. 2018; 2 (1)*. https://www.researchgate.net/profile/Worlah-Akwetey/publication/344574893_Proximate_Composition_and_Sensory_Characteristics_of_Low-Fat_Meatloaf_with_Shredded_Cabbagecab/links/5f80eb56a6fdccfd7b55498e/Proximate-Composition-and-Sensory-Characteristics-of-Low-Fat-Meatloaf-with-Shredded-Cabbagecab.pdf
20. **WY Akwetey** (2013). Chemical and nutrient composition of cattle hide ("Welle") using different processing methods. *J Animal Sci Adv*. https://www.researchgate.net/profile/Worlah-Akwetey/

publication/236885191_Chemical_and_nutrient_composition_of_cattle_hide_welleusing_different_processing_methods/links/580586df08aef179365e7174/Chemical-and-nutrient-composition-of-cattle-hide-welleusing-different-processing-methods.pdf

21. **WY Akwetey** (2013). Producing low-fat pork patties with solar-dried plantain (Musa Acuminate) flour. *Journal of Animal Science Advances*. https://www.researchgate.net/profile/Worlah-Akwetey/publication/271126723_Producing_low-fat_pork_patties_with_solar-dried_plantain_Musa_acuminate_flour/links/580586e508ae98cb6f2a789e/Producing-low-fat-pork-patties-with-solar-dried-plantain-Musa-acuminate-flour.pdf

22. **W.Y. Akwetey**, I.N. Oduro, W.O. Ellis (2013). Whole cowpea (Vigna unguiculata) flour (WCPF) as non-conventional extender in meatloaf. *Food Bioscience*. https://doi.org/10.1016/j.fbio.2013.11.001

23. **WY Akwetey** (2012). Enhancing eating quality of pork patties through pre-rigor processing. *Journal of Animal Science Advances*. https://www.academia.edu/download/78528372/Enhancing_Eating_Quality_of_Pork_Patties20220111-21393-qbvh02.pdf

24. **WY Akwetey** (2012). Sensory attributes and texture profile of beef burgers with gari. *Meat science*. https://www.sciencedirect.com/science/article/pii/S0309174012002446

25. **WY Akwetey** (2011). Chemical composition of cattle hide processed using four different procedures. *Proceedings of the Seventeenth Biennial Conference of the Ghana Society of Animal Production*. https://scholar.google.com/scholar?cluster=10880326608985808810&hl=en&oi=scholarr

Book chapters 1

1. **W. Y. Akwetey**, Z. Ibrahim (2022). How Does Replacement of Beef with Agushie Impact the Nutritional and Eating Quality of Beef Burgers? An Observational Approach. *Book Publisher International (a part of SCIENCEDOMAIN International)*. https://doi.org/10.9734/bpi/ecafs/v3/5150f

Reports 1

1. **WY Akwetey** (2020). Ocimum gratissimum and common salt as cure ingredients in bacon: a preliminary study. *Progressive Academic Publishing*. http://www.idpublications.org/wp-content/uploads/2020/12/Full-Paper-OCIMUM-GRATISSIMUM-AND-COMMON-SALT-AS-CURE-INGREDIENTS-IN-BACON-A-PRELIMINARY-STUDY.pdf

Theses 1

1. **WY Akwetey** (2008). Using gari in beef burger and wiener formulations. *The Ohio State University*. https://etd.ohiolink.edu/acprod/odb_etd/ws/send_file/send?accession=osu1730220932097469&disposition=inline