Dr. Nana Baah Pepra-Ameyaw

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RESEARCH

Interests	Cereal Science · Food Technology
Areas	Food Science · Nutrition and Dietetics · Plant Science · Forestry · Animal Science and Zoology · Biotechnology

RESEARCH SUMMARY

8	96	4	2	2.36	38%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 8 publications listed below, 2022–2026. Field-weighted impact is the mean over the 8 works scored for it; 1.00 is the world average for works of the same field, type and year. 3 of the 8 papers scored for it are among the world's most cited tenth for their field, type and year.

POSITIONS

Postdoctoral Fellow 2022–present
Schmid College of Science and Technology, Chapman University, Orange, United States

Kwame Nkrumah University of Science and Technology College of Science 2020–2021
Kumasi, Ghana

Research Assistant 2014–2017
Food Science and Human Nutrition, Michigan State University, East Lansing, United States

EDUCATION AND QUALIFICATIONS

PhD 2014–present
Food Science and Human Nutrition, Michigan State University, East Lansing, United States

MS 2009–2011
Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

BS 2004–2008
Chemistry, University of Cape Coast, Cape Coast, Ghana

PUBLICATIONS

Journal articles 8

1. Charles C. Dapuliga, **Nana Baah Pepra-Ameyaw**, Abena Boakye, Faustina Dufie Wireko-Manu, Henrietta N. Ene-Obong, Ibok N. Oduro, William Otoo Ellis (2026). Effect of high-quality cassava flour (HQCF) substitution on the in vivo glycemic response of two bread types. *Journal of Food Measurement & Characterization*. https://doi.org/10.1007/s11694-026-04152-w
2. Vera Wemoye Abajegebawo, **Nana Baah Pepra-Ameyaw**, Abena Boakye, Frances Wendy Grant, Kwadwo Owusu Akuffo, Mary Amoako (2026). Formulation and sensory evaluation of gluten-free cookies utilizing maize, soybean, and orange-fleshed sweet potato. *Food and Humanity*. https://doi.org/10.1016/j.foohum.2026.101258

3. **Nana Baah Pepra-Ameyaw**, Rita Elsie Sanful, Grace Anthony, Rhoda Bampoe-Addy (2026). Quality of noodles produced from aerial yam (Dioscorea Bulbifera) and wheat composite flours. *Journal of Food Science and Technology*. https://doi.org/10.1007/s13197-026-06907-1

4. Mercia Lionel Adjei, Abena Boakye, Godwin Deku, **Nana Baah Pepra-Ameyaw**, AS Anim-Jnr, Ibok Nsa Oduro, William Otoo Ellis (2024). Development of yoghurt incorporated with beetroot puree and its effect on the physicochemical properties and consumer acceptance. *Heliyon*. https://doi.org/10.1016/j.heliyon.2024.e25492

5. Josephine Akuba Timtey, Francis Alemawor, William Otoo Ellis, Jacob K. Agbenorhevi, **Nana Baah Pepra-Ameyaw** (2024). Evaluation of Yield and Physicochemical Quality of Pentadesma butyracea Butter Obtained by Different Traditional Extraction Methods in Ghana. *International Journal of Food Science*. https://doi.org/10.1155/2024/5282230

6. Kofi Owusu-Akyaw Oduro, Abena Boakye, Ibok Nsa Oduro, William Otoo Ellis, **Nana Baah Pepra-Ameyaw** (2023). Efficiency of Edible Coating from Locally Sourced Materials in Maintaining the Postharvest Quality of Belfast Tomatoes. *Journal of Science and Technology (Ghana)*. https://doi.org/10.4314/just.v41i3.5

7. Josephine Akuba Timtey, Francis Alemawor, William Otoo Ellis, **Nana Baah Pepra-Ameyaw**, Jacob K. Agbenorhevi (2023). Pentadesma butyracea in Ghana – indigenous knowledge, uses, and seed characterization. *Scientific African*. https://doi.org/10.1016/j.sciaf.2023.e01747

8. Raphael Aidoo, Ibok N. Oduro, Jacob K. Agbenorhevi, William O. Ellis, **Nana B. Pepra-Ameyaw** (2022). Physicochemical and pasting properties of flour and starch from two new cassava accessions. *International Journal of Food Properties*. https://doi.org/10.1080/10942912.2022.2052087