Dr. Eric Owusu Mensah

Department of Food Science and Technology
Kwame Nkrumah University of Science and Technology

ORCID 0000-0002-5213-5631 · Google Scholar scholar.google.com/citations?user=hS-POgUAAAAJ&hl=en · Profile knust.peerford.com/staff/2fb818d4-9c0f-43ce-bf04-b28cffe1319c

RESEARCH

Interests: Food fermentation · food product development · product commercialisation and food enzymes · Product Development · Food Safety · Food Processing and Commercialisation

Areas: Food Science · Plant Science · Nutrition and Dietetics · Animal Science and Zoology · Organic Chemistry · Biomedical Engineering

RESEARCH SUMMARY

14	104	5	4	1.17	10%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 14 publications listed below, 2003–2025. Field-weighted impact is the mean over the 10 works scored for it; 1.00 is the world average for works of the same field, type and year. 1 of the 10 papers scored for it are among the world's most cited tenth for their field, type and year.

POSITIONS

Lecturer 2020–present
Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

Founder and Director 2008–present
Quama Food Processing Co. Ltd, Kumasi, Ghana

International Potato Center 2010–2016
Sweetpotato/Ghana, Lima/Kumasi, Peru

Field Cordinator for GRAD - Group Formation 2005–2007
Project Coordinator for GRAD - Inland valleys Rice Project (Group Formation and Assistance), Ministry of Food and Agriculture, Accra, Ghana

Project Facilitator 2003–2004
Rural Enterprise Project, Ministry of Industry and Trade, Accra, Ghana

EDUCATION AND QUALIFICATIONS

PhD. Food Science and Technology 2010–2015
Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

Msc. Food Science and Technology 2006–2008
Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

Bsc. Zoology/Botany 1999–2003
Zoology/Batany, University of Cape Coast, Cape Coast, Ghana

DISTINCTIONS, MEMBERSHIPS AND SERVICE

Ghana Association of Food Scientists and Technologists 2023–present
Kumasi, Ghana

Full 2021–present
Ghana Science Association, Kumsi, Ghana

Association of Yoghurt and Milk Processors 2021–present
Kumasi, Ghana

PUBLICATIONS

Journal articles 13

1. Mawumefa Akusika Diaba, Isaac Baidoo, Bernad T. Odai, Elom Achoribo, Shadrack Donkor, Sandra Agbenyegah, Christian Brown-Appiah, Yaa Pokuaa Akomea, Benjamin Offei, **Eric Owusu Mensah** (2025). Effectiveness of Unripe Plantain Peel on Tenderization of Beef and Okra as a Potential Substitute for Saltpeter. *Food Safety and Health*. https://doi.org/10.1002/fsh3.70000
2. **Eric Owusu Mensah**, Peter Awuni Abaliya (2025). Incorporation of crude palm oil: Influence on physicochemical, carotenoid, and consumer acceptance of dark chocolate. *Food and Humanity*. https://doi.org/10.1016/j.foohum.2025.100989
3. **Eric Owusu Mensah**, Comfort Yaa Agbodeka, Faustina Okyere, Abigail Amoa-Owusu, Florence Osei-Wusu, Comfort Frimpomaa (2025). Potential utilization of two new varieties of Phaseolus vulgaris in yoghurt manufacturing. *Crop Science*. https://doi.org/10.1002/csc2.70129
4. **Eric Owusu Mensah**, Isaac Kudomor (2025). Thermal Degradation and Safety of Repeatedly Heated Palm Kernel Oil During Deep Frying. *Food Safety and Health*. https://doi.org/10.1002/fsh3.70044
5. **Eric Owusu Mensah**, Emmanuel Boakye Asare (2024). Improved Production Process Map and Safety of Millet-Based Fermented Beverage. *Applied Research*. https://doi.org/10.1002/appl.202400166
6. Shadrach Yankey, **Eric Owusu Mensah**, Gloria M. Ankar-Brewoo, William Otto Ellis (2023). Optimized fermentation conditions for dragon fruit yogurt. *Food and Humanity*. https://doi.org/10.1016/j.foohum.2023.06.012
7. Matthew A. Achaglinkame, **Eric Owusu-Mensah**, Abena A. Boakye, Ibok Oduro (2020). Effect of Size and Drying Time on the Rehydration and Sensory Properties of Freeze-Dried Snails (Achatina achatina). *International Journal of Food Science*. https://doi.org/10.1155/2020/5714140
8. Benard Yada, Gina Brown-Guedira, Agnes Alajo, Gorrettie N. Ssemakula, **Eric Owusu-Mensah**, Edward E. Carey, Robert O.M. Mwanga, G. Craig Yencho (2017). Genetic analysis and association of simple sequence repeat markers with storage root yield, dry matter, starch and β-carotene content in sweetpotato. *Ikushugaku zasshi*. https://doi.org/10.1270/jsbbs.16089
9. **EO Mensah**, O Ibok, WO Ellis (2016). Thermal stability of β-amylase activity and sugar profile of sweet-potato varieties during processing. *J Nutr Food Sci*. https://www.researchgate.net/profile/Ibok-Oduro/publication/306006346_Thermal_Stability_of_b-Amylase_Activity_and_Sugar_Profile_of_Sweet_Potato_Varieties_during_Processing/links/597782800f7e9b277721cb07/Thermal-Stability-of-b-Amylase-Activity-and-Sugar-Profile-of-Sweet-Potato-Varieties-during-Processing.pdf
10. **E Owusu-Mensah**, I Oduro, KJ Sarfo (2014). Effect of air-rest treatment on rice malt. *Plant Science International*. https://www.academia.edu/download/50632788/OwusuMensah_et_al_2014_Effect_of_air-rest_treatment_on_rice_malt.pdf
11. **Owusu-Mensah, E.**, Oduro, I., Dziedzoave, N. T., Sarfo, K. J. (2011). Improving The Malting Qualities Of Rice Grain Using Gibberellic Acid (Ga3). *Zenodo (CERN European Organization for Nuclear Research)*. https://doi.org/10.5281/zenodo.8145
12. **E. OWUSU-MENSAH**, I. ODURO, K.J. SARFO (2010). STEEPING: A WAY OF IMPROVING THE

MALTING OF RICE GRAIN. *Journal of Food Biochemistry*. https://doi.org/10.1111/j.1745-4514.2010.00367.x

13. **EO MENSAH** (2003). Improving rural livelihoods within the context of sustainable development. *Case Study of Goaso District*. https://www.academia.edu/download/77775052/livelihood.pdf

Theses 1

1. **EO Mensah** (2016). Carbohydrate composition and amylase activity of sweetpotato (Ipomoea Batatas) root. *KWAME NKRUMAH UNIVERSITY OF SCIENCE AND TECHNOLOGY, KUMASI*. https://scholar.google.com/scholar?cluster=11420591031919038 84&hl=en&oi=scholarr