Ibok Nsa Oduro

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RESEARCH

Interests: Underutilized fruits and vegetables · Root and Tuber · Food Processing · Product developement

Areas: Food Science · Plant Science · Nutrition and Dietetics · Pharmacology · Forestry · Animal Science and Zoology

RESEARCH SUMMARY

188	3,288	29	82	1.65	12%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 188 publications listed below, 1998–2026. Field-weighted impact is the mean over the 99 works scored for it; 1.00 is the world average for works of the same field, type and year. 12 of the 99 papers scored for it are among the world's most cited tenth for their field, type and year.

POSITIONS

Professor 2011–present
Department of Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

Associate Professor 2006–2011
Department of Biochemistry and Biotechnology/Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

Senior lecturer 2000–2006
Department of Biochemistry, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

Lecturer 1996–2000
Department of Biochemistry, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

Research Fellow 1992
Forestry Research Institute of Ghana, Kumasi, Ghana

Research Assistant 1988–1991
International Institute of Tropical Agriculture, Ibadan, Nigeria

EDUCATION AND QUALIFICATIONS

PhD Postharvest Technology 1993–1995
Cranfield University Silsoe College, Cranfield, United Kingdom

M.Sc. Chemistry 1986–1987
Faculty of Science, University of Ibadan, Ibadan, Nigeria

B.Sc. Chemistry 1981–1985
Faculty of Science, University of Ibadan, Ibadan, Nigeria

PUBLICATIONS

Journal articles 175

1. Phyllis Tawiah, Kwadwo F. Gyan, Isaac Amoah, **Ibok N. Oduro**, Julius K. Karikari, Douglas A. Opoku, Emmanuel Konadu, Ebenezer O. A. Ansah, Solomon Gyabaah, Godfred K. Twumasi, Nana K. Ayisi-Boateng (2026). Anthropometric Indices Associated With Elevated Estimated 10-year Risk of Cardiovascular Disease Among Adults in the Kumasi Metropolis of Ghana: A Cross-Sectional Study. *Health Science Reports*. https://doi.org/10.1002/hsr2.72849
2. 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
3. Florence Adwoa Ayirezang, William Otoo Ellis, **Ibok Nsa Oduro**, Matilda Dzomeku, Gideon Adotey (2026). Environmental Drivers of Ganoderma resinaceum and Ganoderma enigmaticum Mycelial Growth on Malted Sorghum and Associated Changes in Antioxidant Activity and Mineral Composition: Implications for Pito Bio-Enrichment. *Food Science & Nutrition*. https://doi.org/10.1002/fsn3.72276
4. Eric Kuuna Dery, Edward E Carey, **Ibok Oduro**, Esther Nseasom (2026). Sensory characteristics and consumer segmentation for boiled sweetpotatoes. *Food Science and Technology International*. https://doi.org/10.1177/10820132261452355
5. F Wireko-Manu, C Larbie, **I Oduro** (2026). Sensory evaluation and chemical composition of Solanum nigrum and Solanum torvum herbal tea and spice. *Food Science and Technology International*.
6. Roseline Esi Amoah, Faustina Dufie Wireko-Manu, **Ibok Oduro**, Firibu Kwesi Saalia, Alexander Dodoo, William Ofori Appaw (2026). The quality of dehydrated ginger (Zingiber officinale Roscoe) on the market of Ghana. *Exploration of Foods and Foodomics*. https://doi.org/10.37349/eff.2026.1010150
7. A Boakye, **I Oduro** (2025). Gari as a vehicle for vitamin A delivery across West Africa. *Sight and Life Special Report*. https://lirias.kuleuven.be/retrieve/5d49d605-9260-48ba-aab5-607ff93b1c88#page=73
8. **Ibok Oduro**, V Amarh, M Ani-Amponsah (2025). Impact of plant-derived galactagogues on breast milk production and blood prolactin levels in early postpartum mothers of preterm infants: A double-blind randomised controlled …. *Health Sciences Investigations Journal*. https://www.ajol.info/index.php/hsij/article/view/307707
9. William Appaw, John-Lewis Zinia Zaukuu, Balkis Aouadi, Eric Tetteh Mensah, **Ibok Nsa Oduro**, Zoltan Kovacs (2025). Predicting aflatoxin contamination in white and yellow maize using Vis/NIR spectroscopy combined with PCA-LDA and PLSR models through aquaphotomics approaches. *Applied Food Research*. https://doi.org/10.1016/j.afres.2025.100841
10. Nana Ama Donkor-Boateng, Shadrach Yankey, Eric Owusu Mensah, Jacob K. Agbenorhevi, **Ibok N. Oduro** (2025). Structural and functional properties of food ingredient composition in porridge preparation - A review. *Food Bioscience*. https://doi.org/10.1016/j.fbio.2025.108124
11. Vincent Abe-Inge, James Arabe, Jacob K. Agbenorhevi, **Ibok N. Oduro**, Latifatu Mohammed, John-Lewis Z. Zaukuu, Frank A. Asante, Genevieve Pawar, Nana Ofori Owusu (2024). Assessment of chocolate retail in Ghana and willingness to use cooling devices. *Heliyon*. https://doi.org/10.1016/j.heliyon.2024.e36961
12. Jemima Owusuah Asante, **Ibok Oduro**, Faustina Wireko-Manu, Christopher Larbie (2024). Assessment of the antioxidant and nutritive profile of the leaves and berries of Solanum nigrum and Solanum torvum Swart. *Applied Food Research*. https://doi.org/10.1016/j.afres.2024.100438
13. 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
14. Emmanuel Ofori Osei, Isaac Amoah, Jia Jiet Lim, Phyllis Tawiah, Margaret Saka Aduama-Larbi, **Ibok Nsa Oduro**, Jesse Charles Cobbinah, Andrew Patrick Dare, Charles Diako (2024). Effect of cocoa consumption

on postprandial blood pressure in older adults with untreated hypertension: A randomized crossover clinical trial. *Food Frontiers*. https://doi.org/10.1002/fft2.414

15. **Ibok Oduro**, JLZ Zaukuu, FD Wireko-Manu (2024). Glycemic index of root and tuber crops: Increasing relevance in diet. *Sustainable and Functional Foods from Plants*. https://doi.org/10.1201/9781003415763-10

16. Jemima Owusuah Asante, Christopher Larbie, Paul Poku Sampene Ossei, Faustina Wireko-Manu, **Ibok Nsa Oduro**, Ernest Aggrey, Emmanuel Osei Brefo (2024). Health and Toxicity Effects of Solanum torvum and Solanum nigrum Berries Extract on Rats. *Asian Journal of Biological Sciences*. https://doi.org/10.3923/ajbs.2024.482.495

17. ABANO ERNEST EKOW, CA Wongnaa, AA Boakye, B Adjei-Mensah, B Asante, **IN Oduro**, C Antwi (2024). Journal of agriculture and food research. *Journal of Agriculture and Food Research*. https://www.researchgate.net/profile/Lukeman-Haruna/publication/380865604_Effect_of_Partial_pulp_removal_and_fermentation_duration_on_drying_behavior_nib_acidification_fermentation_quality_and_flavor_attributes_of_Ghanaian_cocoa_beans/links/66599179bc86444c721f15c7/Effect-of-Partial-pulp-removal-and-fermentation-duration-on-drying-behavior-nib-acidification-fermentation-quality-and-flavor-attributes-of-Ghanaian-cocoa-beans.pdf

18. **IN Oduro** (2024). Nutritional and Functional Characteristics of Senescent Plantain Powder Mix. *International Journal on Food, Agriculture and Natural Resources*. https://e1.journal.fanres.org/index.php/IJFANRES/article/view/350/0

19. FD Wireko-Manu, JK Agbenorhevi, **I ODURO** (2024). POTENTIAL OF ACKEE IN AFRICAN CUISINE. *Sustainable and Functional Foods from Plants*. https://doi.org/10.1201/9781003415763-6

20. Vincent Abe-Inge, John-Lewis Zinia Zaukuu, Latifatu Mohammed, Jacob K. Agbenorhevi, **Ibok Oduro** (2024). Physico-chemical and chemometric analysis of milk chocolate sold in Ghana using NIR spectroscopy. *Future Foods*. https://doi.org/10.1016/j.fufo.2024.100427

21. K. S. Doe-Addo, T. K. Tengey, A. Boakye, J-L. Z. Zaukuu, **I. N. Oduro**, W. O. Ellis (2024). Physico-mechanical measurements, functional properties, proximate composition of newly developed climate-resilient cowpea (Vigna unguiculata) varieties and their classification with near-infrared spectroscopy. *Food, Nutrition and Health.*. https://doi.org/10.1007/s44403-024-00004-x

22. Justina Opoku, Charles Apprey, Samuel Selorm Attu, Nana Kwame Ayisi-Boateng, **Ibok Nsa Oduro** (2024). Prevalence Of Vitamin D Insufficiency Among Older Adults in KNUST Hospital, Kumasi. *Journal of Science and Technology (Ghana)*. https://doi.org/10.4314/just.v42i3.1

23. Jemima Owusuah Asante, Faustina Wireko-Manu, Christopher Larbie, Gertrude Nunana Kpodo, **Ibok Oduro** (2024). Sensory evaluation and chemical composition of Solanum nigrum and Solanum torvum herbal tea and spice. *Food Science and Technology International*. https://doi.org/10.1177/10820132241266103

24. Eline Van Wayenbergh, Abena A. Boakye, Jolien Baert, Niels A. Langenaeken, William O. Appaw, Imogen Foubert, **Ibok N. Oduro**, Christophe M. Courtin (2024). Vitamin A stability during storage of fortified gari produced using different fortification strategies. *npj Science of Food*. https://doi.org/10.1038/s41538-024-00350-2

25. Donald Bimpong, Lois Amponsah Adofowaa, Ama Agyeman, Abena Boakye, **Ibok Nsa Oduro**, Ellis William Otoo, John-Lewis Zinia Zaukuu (2023). Authenticating peanut butter and yoghurt in the Kumasi Metropolis of Ghana using near infrared spectroscopy. *Progress in Agricultural Engineering Sciences*. https://doi.org/10.1556/446.2023.00093

26. Matilda Dzomeku, Francis Alemawor, Jacob K. Agbenorhevi, **Ibok N. Oduro**, Mary Obodai (2023). Diversity and domestication of mushroom species in the Atewa forest reserve and Bia Biosphere, Ghana. *Scientific African*. https://doi.org/10.1016/j.sciaf.2023.e01805

27. Evelyn Serwah Ayeh, Enoch Aryeetey, Ebenezer Quandoh, Abena Boakye, Faustina Dufie Wireko-Manu, James Osei Mensah, **Ibok N. Oduro** (2023). Economic Impact of Plantain Ripening: A Case Study Among Plantain Traders in Accra. *International Journal of Fruit Science*. https://doi.org/10.1080/15538362.2023.2271993

28. Evelyn Serwah Ayeh, Ebenezer Asiamah, Abena Achiaa Boakye, Faustina Dufie Wireko-Manu, Enoch Aryeetey, **Ibok N. Oduro** (2023). Effects of ripening stages and thermal treatment on quality characteristics of the overripe plantain puree. *Journal of Agriculture and Food Research*. https://doi.org/10.1016/j.jafr.2023.100662

29. 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

30. Liticia Effah-Manu, Faustina D. Wireko-Manu, Jacob K. Agbenorhevi, Busie Maziya-Dixon, **Ibok N. Oduro** (2023). Gender-Disaggregated Consumer Testing and Descriptive Sensory Analysis of Local and New Yam Varieties. *Foods*. https://doi.org/10.3390/foods12030537

31. Roseline Esi Amoah, Faustina Dufie Wireko-Manu, **Ibok Oduro**, Firibu Kwesi Saalia, William Otoo Ellis, Ebenezer Owusu (2022). Application of spices in foods: consumer preferences, knowledge of health benefits, and quality of dried ginger. *Cogent Food & Agriculture*. https://doi.org/10.1080/23311932.2022.2123766

32. Liticia Effah-Manu, Faustina D. Wireko-Manu, Jacob K. Agbenorhevi, Bussie Maziya-Dixon, **Ibok Oduro** (2022). Chemical, functional and pasting properties of starches and flours from new yam compared to local varieties. *CyTA - Journal of Food*. https://doi.org/10.1080/19476337.2022.2093401

33. Theresa Gyamfuwah Frimpong, Faustina Dufie Wireko-Manu, **Ibok Oduro** (2022). Development and Sensory Assessment of Ready-to-Eat Breakfast Cereal. *International Journal of Food Science*. https://doi.org/10.1155/2022/4566482

34. A Boakye, FD Wireko-Manu, **I Oduro** (2022). Development of Convenient Cocoyam Pottage (Mpotompoto). *Journal of Science and Technology*. https://www.ajol.info/index.php/just/article/view/230988

35. Mavis Owureku-Asare, **Ibok Oduro**, Firibu K. Saalia, Charles Tortoe, Jonathan Ampah, Kingsly Ambrose (2022). Drying Characteristics and Microbiological Quality Assessment of Solar-Dried Tomato. *International Journal of Food Science*. https://doi.org/10.1155/2022/2352327

36. Isaac Amoah, Jia Jiet Lim, Emmanuel Ofori Osei, Michael Arthur, Phyllis Tawiah, **Ibok Nsa Oduro**, Margaret Saka Aduama-Larbi, Samuel Tetteh Lowor, Elaine Rush (2022). Effect of Cocoa Beverage and Dark Chocolate Consumption on Blood Pressure in Those with Normal and Elevated Blood Pressure: A Systematic Review and Meta-Analysis. *Foods*. https://doi.org/10.3390/foods11131962

37. Roseline Esi Amoah, Sureshkumar Kalakandan, Faustina Dufie Wireko-Manu, **Ibok Oduro**, Firibu Kwesi Saalia, William Otoo Ellis, Srinivasan Krishnamoorrthy (2022). Effect of Solar Drying and Vinegar Pretreatment on the Antioxidant Properties and Bioactive Compounds of Sliced Ginger. *Journal of Food Quality*. https://doi.org/10.1155/2022/3675626

38. Roseline Esi Amoah, Faustina Dufie Wireko-Manu, **Ibok Oduro**, Firibu Kwesi Saalia, William Otoo Ellis, Alexander Dodoo, Charles Dermont, Maame Ekua Manful (2022). Effects of Pretreatment and Drying on the Volatile Compounds of Sliced Solar-Dried Ginger (Zingiber officinale Roscoe) Rhizome. *Journal of Food Quality*. https://doi.org/10.1155/2022/1274679

39. AS Anim-Jnr, B Abena*, S Etuah, C Antwi, W Appaw, **I Oduro** (2022). Handling, safety and hygienic practices of frozen meat and fish during vending in the Kumasi metropolis. *Journal of Science and Technology*. https://journal.knust.edu.gh/index.php/just/article/view/1270

40. 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

41. GA Komlaga, **I Oduro**, WO Ellis, NT Dziedzoave, D Awunyo Vitor, C Djameh, Inland Breweries Limited (2022). Profitability of bioethanol production using cassava (Manihot esculantus crantz) and sweet potato (Ipomea batatas) as raw material. *African Journal of Food Agriculture Nutrition and Development*. https://doi.org/10.18697/ajfand.108.20720

42. Liticia Effah-Manu, Faustina D. Wireko-Manu, Jacob K. Agbenorhevi, Bussie Maziya-Dixon, **Ibok N.**

Oduro, Theresa Y. Baah-Ennum (2022). The effect of gender on end-user preferences for yam quality descriptors. *Food Science & Nutrition*. https://doi.org/10.1002/fsn3.2986

43. Liticia Effah-Manu, Bussie Maziya-Dixon, Faustina D. Wireko-Manu, Jacob K. Agbenorhevi, **Ibok Oduro** (2022). Yam pectin and textural characteristics: a preliminary study. *International Journal of Food Properties*. https://doi.org/10.1080/10942912.2022.2096065
44. **I Oduro**, WO Ellis (2021). Alcohol yield from various combinations of cassava and sweet potato flours. *African Journal of Food Science*. https://academicjournals.org/journal/AJFS/article-full-text/BA826C065796
45. **IN Oduro** (2021). Consumer preference and quality expectations of senescent plantain products. *Journal of Culinary Science & Technology*.
46. **Ibok Oduro** (2021). Effect of flour types and flour concentrations on the physicochemical and sensory characteristics of an indigenous senescent plantain cake (ofam). *African Journal of Food Science*. https://www.academia.edu/download/120187003/F595EAD66797.pdf
47. G. A. Komlaga, **I. Oduro**, W. O. Ellis, N. T. Dziedzoave (2021). Effect of harvest age of cassava roots and sweet potato tubers on alcohol yield. *African Journal of Food Science*. https://doi.org/10.5897/ajfs2021.2077
48. **IN Oduro** (2021). Effect of terroir on the glucosinolate content of Moringa oleifera grown in three agro-ecological zones of Ghana. *J. Appl. Bot. Food Qual*. https://www.academia.edu/download/83422252/15796.pdf
49. JK Agbenorhevi, **IN Oduro** (2021). Physicochemical variability of pectin from different okra phenotype. *Journal of the Ghana Science Association*. https://pure.hud.ac.uk/en/publications/physicochemical-variability-of-pectin-from-different-okra-phenoty/
50. Mavis Owureku-Asare, **Ibok Oduro**, Joyce Agyei-Amponsah, Firibu K Saalia, Charles Tortoe, Rose Prabin Kingsly Ambrose, Maame Yaa Blay Adjei (2021). Sensory profiling and consumer evaluation of solar dried tomato powder in Ghana. *Journal of the Science of Food and Agriculture*. https://doi.org/10.1002/jsfa.11707
51. John Owusu, John Henry Oldham, **Ibok Oduro**, William Ellis Otu, Agnes Amissah (2020). Assessing the suitability of locally produced gum exudates in the food industry. *International Journal of Technology and Management Research*. https://doi.org/10.47127/ijtmr.v1i5.40
52. 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
53. Roseline Esi Amoah, Faustina Dufie Wireko-Manu, **Ibok Oduro**, Firibu Kwesi Saalia, William Otoo Ellis (2020). Effect of pretreatment on physicochemical, microbiological, and aflatoxin quality of solar sliced dried ginger (Zingiber officinale Roscoe) rhizome. *Food Science & Nutrition*. https://doi.org/10.1002/fsn3.1878
54. Reuben Ssali, Edward Carey, Simon Imoro, Jan W. Low, Eric Kuuna Dery, Abena Boakye, **Ibok Oduro**, Rachel M. Omodamiro, Hauwa Ladi Yusuf, Eunice Etwire, Abigail O. Iyilade, Souleimane Adekambi, Abdullahi Ali, Muhammad Haliru, Prince Maxwell Etwire (2020). Fried sweetpotato user preferences identified in Nigeria and Ghana and implications for trait evaluation. *International Journal of Food Science & Technology*. https://doi.org/10.1111/ijfs.14764
55. Yaw Gyau Akyereko, Faustina Dufie Wireko-Manu, **Ibok Oduro** (2020). Influence of Processing Methods on Food Components and Glycaemic Index of Cassava-based Traditional Foods. *Journal of Food and Nutrition Sciences*. https://doi.org/10.11648/j.jfns.20200801.12
56. Evelyn Adu- Kwarteng, **Ibok Oduro**, William Otoo Ellis, Jacob K. Agbenorhevi (2020). Rapid Assessment of Compositional Stability in Improved Sweet Potato Varieties: Relevance in Breeding and Utilization. *International Journal of Innovative Research and Development*. https://doi.org/10.24940/ijird/2020/v9/i7/153749-379071-1-sm
57. Eric K. Dery, Edward E. Carey, Reuben T. Ssali, Jan W. Low, Suzanne D. Johanningsmeier, **Ibok Oduro**,

Abena Boakye, Rachael M. Omodamiro, Hauwa L. Yusuf (2020). Sensory characteristics and consumer segmentation of fried sweetpotato for expanded markets in Africa. *International Journal of Food Science & Technology*. https://doi.org/10.1111/ijfs.14847

58. Jacob K. Agbenorhevi, Fidelis M. Kpodo, Ben K. B. Banful, **Ibok N. Oduro**, Vincent Abe-Inge, Delight N. Datsomor, Juliana Atongo, Beatrice Obeng (2020). Survey and evaluation of okra pectin extracted at different maturity stages. *Cogent Food & Agriculture*. https://doi.org/10.1080/23311932.2020.1760476

59. Roseline Esi Amoah, Sureshkumar Kalakandan, Faustina D. Wireko-Manu, **Ibok Oduro**, Firibu Kwesi Saalia, Ebenezer Owusu (2020). The effect of vinegar and drying (Solar and Open Sun) on the microbiological quality of ginger (ZINGIBER OFFICINALE ROSCOE) rhizomes. *Food Science & Nutrition*. https://doi.org/10.1002/fsn3.1902

60. E Bobobee, JK Agbenorhevi, **IN Oduro** (2019). Characterization of starch from new cassava accessions at different maturity. *Journal of Food Security*. https://scholar.google.com/scholar?cluster=18929341584981329 79&hl=en&oi=scholarr

61. Doreen Dedo Adi, **Ibok N Oduro**, Charles Tortoe (2019). Consumer Preference and Quality Expectations of Senescent Plantain Products. *Journal of Culinary Science & Technology*. https://doi.org/10.1080/15428052.2019.1703868

62. Damian Laryea, Debora Koomson, **Ibok Oduro**, Edward Carey (2019). Evaluation of 10 genotypes of sweetpotato for fries. *Food Science & Nutrition*. https://doi.org/10.1002/fsn3.881

63. Zeenatu Suglo Adams, Faustina Dufie Wireko Manu, Jacob Agbenorhevi, **Ibok Oduro** (2019). Improved Yam-Baobab-Tamarind flour blends: Its potential use in extrusion cooking. *Scientific African*. https://doi.org/10.1016/j.sciaf.2019.e00126

64. Delight N. Datsomor, Jacob K. Agbenorhevi, Fidelis M. Kpodo, **Ibok N. Oduro** (2019). Okra pectin as lecithin substitute in chocolate. *Scientific African*. https://doi.org/10.1016/j.sciaf.2019.e00070

65. Doreen Dedo Adi, **Ibok N. Oduro**, Charles Tortoe (2019). Physicochemical changes in plantain during normal storage ripening. *Scientific African*. https://doi.org/10.1016/j.sciaf.2019.e00164

66. **O Ibok**, AA Boakye (2019). Value Addition Interventions along the Root and Tuber Food Supply Chain. *Roots and Tubers in Ghana: Overview and Selected Research Papers*. https://www.researchgate.net/profile/Felix-Frimpong-2/publication/337494062_INFLUENCE_OF_FERTILIZER_APPLICATION_ON_POSTHARVEST_STORAGE_OF_WHITEYAM_TUBERS/links/5ddbcbf1299bf10c5a316640/INFLUENCE-OF-FERTILIZER-APPLICATION-ON-POSTHARVEST-STORAGE-OF-WHITEYAM-TUBERS.pdf#page=215

67. C. Djameh, W.O. Ellis, **I. Oduro**, F.K. Saalia, K. Haslbeck, G.A. Komlaga (2019). West African sorghum beer fermented with Lactobacillus delbrueckii and Saccharomyces cerevisiae : fermentation by-products. *Journal of the Institute of Brewing*. https://doi.org/10.1002/jib.562

68. C. Djameh, W. O. Ellis, **I. Oduro**, F. K. Saalia, Y. M. Blay, G. A. Komlaga (2019). West African sorghum beer fermented with Lactobacillus delbrueckii and Saccharomyces cerevisiae: shelf-life and consumer acceptance. *Journal of the Institute of Brewing*. https://doi.org/10.1002/jib.563

69. JK Agbenorhevi, **IN Oduro** (2018). Effect of processing methods on the proximate composition, total phenols and antioxidant properties of two mushroom varieties. *American Journal of Food and Nutrition*. https://www.academia.edu/download/65068628/26._Asamoa_et_al._2018._mushroom_paper.AJFN_6_2_4_1_.pdf

70. Olivia Naa Ayorkor Tetteh, Christian Ulrichs, Susanne Huyskens-Keil, Inga Mewis, Newton Kwaku Amaglo, **Ibok Nsa Oduro**, Charles Adarkwah, Daniel Obeng-Ofori, Nadja Förster (2018). Effects of harvest techniques and drying methods on the stability of glucosinolates in Moringa oleifera leaves during post-harvest. *Scientia Horticulturae*. https://doi.org/10.1016/j.scienta.2018.11.089

71. Damian Laryea, Faustina Dufie Wireko-Manu, **Ibok Oduro** (2018). Formulation and characterization of sweetpotato-based complementary food. *Cogent Food & Agriculture*. https://doi.org/10.1080/23311932.2018.1517426

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Research. https://doi.org/10.5539/jfr.v7n6p1

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74. Enoch Aryeetey, Faustina D. Wireko-Manu, Jemima O. Asante, Damian Laryea, William O. Ellis, **Ibok Oduro**, Micheal Ngadi (2018). Recipe standardization of bread using cassava-wheat composite flour. *Journal of Culinary Science & Technology*. https://doi.org/10.1080/15428052.2018.1429972

75. Catherine Segbefia, J. K. Agbenorhevi, K. Alba, **I. N. Oduro**, G. A. Morris, V. Kontogiorgos (2018). Structure-Function Relationships in Pectin Emulsification. *Food Biophysics*. https://doi.org/10.1007/s11483-017-9513-4

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