Prof. Faustina Dufie Wireko-Manu

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

ORCID 0000-0002-5020-6299 · Homepage researchgate.net/profile/F_Baah?ev=hdr_xprf&_sg=osgkCawHui8TQDg6w5xL7MpObneceOSQa2mAQNiT8enr4YCxNjI9JUS0hyAr824H · Google Scholar scholar.google.com/citations?user=6S6Xuy8AAAAJ&hl=en · Profile knust.peerford.com/staff/aeaba410-7ce9-4d2e-ad85-d82bb3ebfdb0

RESEARCH

Interests	Food Science and Nutrition
Areas	Food Science · Plant Science · Nutrition and Dietetics · Biochemistry · Pharmacology · Complementary and alternative medicine

RESEARCH SUMMARY

83	1,147	18	29	1.65	16%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 83 publications listed below, 2009–2026. Field-weighted impact is the mean over the 51 works scored for it; 1.00 is the world average for works of the same field, type and year. 8 of the 51 papers scored for it are among the world's most cited tenth for their field, type and year.

POSITIONS

Associate Professor 2009–present
Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

PUBLICATIONS

Journal articles 76

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. **Faustina Dufie Wireko-Manu** (2026). Evaluation of Food Quality of White Yam Cultivars (Pona and Dente) stored in Two Improved Traditional Storage Structures. *Annals. Food Science and Technology*. https://valahia.researchcommons.org/afst-valahia/vol27/iss1/14/
3. **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*.
4. 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
5. Bernard Konadu Amoah, CR Kwawu, **FD Wireko-Manu** (2025). Experimental and Theoretical Investigation of a Naphthyl-Based Saline Compound as a Multi-Anion Chemosensor. *Materials International*. https://materials.international/wp-content/uploads/2025/12/Materials74.040.pdf
6. **FD Wireko-Manu** (2025). Nutritional and physico-chemical properties of egg powder are affected by different drying methods: https://doi. org/10.14456/fast. 2025.3. *Food Agricultural Sciences and Technology*. https://ph02.tci-thaijo.org/index.php/stej/article/view/253585

7. Yaw Gyau Akyereko, **Faustina Dufie Wireko-Manu**, Francis Alemawor, Mary Adzanyo (2025). Nutritional composition, antioxidant activity and microbiological quality of non-alcoholic cashew apple wine. *Cogent Food & Agriculture*. https://doi.org/10.1080/23311932.2025.2600719
8. Solomon Odoi Anim, Yaw Gyau Akyereko, Maxwell Adu, William Odoom, Georgina Benewaa Yeboah, **Faustina Dufie Wireko-Manu** (2025). Quality and safety of cassava roots produced from reclaimed and non-mine sites. *Next research.*. https://doi.org/10.1016/j.nexres.2025.100364
9. 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
10. Yaw Gyau Akyereko, **Faustina Dufie Wireko-Manu**, Francis Alemawor, Mary Adzanyo (2024). Fermentation Kinetics and Physicochemical Characterization of Nonalcoholic Wine Produced From Cashew Apple Juice. *Journal of Food Processing and Preservation*. https://doi.org/10.1155/2024/3071071
11. 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
12. **Faustina Dufie Wireko-Manu** (2024). Hausa Koko: consumer knowledge and preparation methods. *Journal of Science and Technology (Ghana)*. https://www.ajol.info/index.php/just/article/view/281353
13. 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
14. ABANO ERNEST EKOW, CA Wongnaa, AA Boakye, **FD Wireko-Manu**, B Asante, F Idan, 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
15. **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
16. 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
17. LORETTA ODURO, JOSHUA ALLOTEI ALLOTEY, YAW GYAU AKYEREKO, **FAUSTINA DUFIE WIREKO-MANU**, JOSEPH O. AKOWUAH (2023). A comparative study on phytochemical, nutritional and microbial load of fresh and spoiled tomatoes (Lycopersicon esculentum L.). *Research on Crops*. https://doi.org/10.31830/2348-7542.2023.roc-11170
18. 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
19. 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
20. 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
21. Yaw Gyau Akyereko, Georgina Benewaa Yeboah, **Faustina Dufie Wireko-Manu**, Francis Alemawor, F. C.

Mills-Robertson, William Odoom (2023). Nutritional value and health benefits of cashew apple. *JSFA reports*. https://doi.org/10.1002/jsf2.107

22. 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
23. Yaw Gyau Akyereko, **Faustina Dufie Wireko-Manu**, Francis Alemawor, Mary Adzanyo (2022). Cashew Apples in Ghana: Stakeholders' Knowledge, Perception, and Utilization. *International Journal of Food Science*. https://doi.org/10.1155/2022/2749234
24. 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
25. 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
26. 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
27. 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
28. 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
29. Ryan Kusi Osei-Asibey, **Faustina Dufie Wireko-Manu**, Robert Aidoo, Stanley Boakye-Achampong, Felix Charles Mills-Robertson, Dieudonne Baributsa (2022). Farmers' Perception of the Use and Benefits of Cowpea Storage Methods in Northern Ghana. *Sustainability*. https://doi.org/10.3390/su14095129
30. 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
31. M. A. Boateng, F. O. Amoako-Andoh, **F. D. Wireko-Manu**, J. K. Agbenorhevi (2022). Yam Tuber Dormancy and Sprouting: The Role of Concentration Dynamics of Endogenous Gibberellic Acid. *Agricultural and Food Science Journal of Ghana*. https://doi.org/10.4314/afsjg.v14i1.4
32. 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
33. **Faustina Dufie Wireko-Manu**, JK Agbenorhevi (2021). Characterization of pectin extracted from Muskmelon (Cucumis melo L.). *Journal of Ghana Science Association*.
34. Samuel Kofi Nyarko, Yaw Gyau Akyereko, Joseph Oppong Akowuah, **Faustina Dufie Wireko-Manu** (2021). Comparative Studies on Grain Quality and Pesticide Residues in Maize Stored in Hermetic and Polypropylene Storage Bags. *Agriculture*. https://doi.org/10.3390/agriculture11080772
35. Yaw Gyau Akyereko, **Faustina Dufie Wireko-Manu**, Francis Alemawor, Mary Adzanyo (2021). Effects of Production Methods on Flavour Characteristics of Nonalcoholic Wine. *Journal of Food Quality*. https://doi.org/10.1155/2021/3014793
36. **FD Wireko-Manu** (2021). The role of Traditional Foods in the Management of COVID-19 Pandemic. *Everyday Science for Schools Magazine*. https://ghanascience.gov.gh/wp-content/uploads/2022/07/ESS-Magazine-Vol-8-No.-2-2021-3.pdf#page=14

37. 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

38. **Faustina Dufie Wireko-Manu**, Shirley Isibhakhomen Ejoh, David Page, Catherine M. G. C. Renard (2020). Estimation of Micronutrient Contents in Traditional Green Leafy Vegetables and Their Potential Contribution to Dietary Recommended Intakes. *Journal of Food and Nutrition Sciences*. https://doi.org/10.11648/j.jfns.20200801.13

39. 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

40. 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

41. **FD Wireko-Manu** (2019). Estimation of folate content of cultivated and uncultivated traditional green leafy vegetables in Nigeria. *African Journal of Food Science*. https://academicjournals.org/journal/AJFS/article-full-text/C2D967961837

42. 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

43. **FD Wireko-Manu**, JK Agbenorhevi (2019). Product development from Yam in West Africa: market potential and challenges. *Roots and Tubers in Ghana: Overview and Selected Research Papers*. https://www.researchgate.net/profile/Faustina-Wireko-Manu/publication/339054209_Roots_and_Tubers_in_Ghana_Overview_and_Selected_Research_Papers/links/5ea0b2a8a6fdcc88fc360d74/Roots-and-Tubers-in-Ghana-Overview-and-Selected-Research-Papers.pdf#page=361

44. **Faustina Dufie Wireko-Manu** (2019). Quality Characteristics of Cassava-Ackee-Groundnut Composite Cookies. *American Journal of Food Science and Technology*. https://www.academia.edu/download/76616597/ajfst-7-2-4.pdf

45. JLZ. Zaukuu, Z. Bodor, D. Laryea, **F. Wireko-Manu**, F. Vitalis, V. Zsomné Muha, Z. Gillay, Z. Kovacs (2019). Spectroscopy as a rapid detecting paprika powder adulteration. *Hungarian Agricultural Engineering*. https://doi.org/10.17676/hae.2019.36.38

46. Shirley Isibhakhomen Ejoh, **Faustina Dufie Wireko-Manu**, David Page, Catherine MGC Renard (2019). Traditional green leafy vegetables as underutilised sources of micronutrients in a rural farming community in south-west Nigeria I: estimation of vitamin C, carotenoids and mineral contents. *South African Journal of Clinical Nutrition*. https://doi.org/10.1080/16070658.2019.1652963

47. Shirley Isibhakhomen Ejoh, **Faustina Dufie Wireko-Manu**, David Page, Catherine MGC Renard (2019). Traditional green leafy vegetables as underutilised sources of micronutrients in a rural farming community in south-west Nigeria II: consumption pattern and potential contribution to micronutrient requirements. *South African Journal of Clinical Nutrition*. https://doi.org/10.1080/16070658.2019.1652964

48. 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

49. 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

50. Abena A. Boakye, **Faustina Dufie Wireko-Manu**, Ibok Oduro, William O. Ellis, María Gudjónsdóttir, Ioannis S. Chronakis (2018). Utilizing cocoyam (Xanthosoma sagittifolium) for food and nutrition security: A review. *Food Science & Nutrition*. https://doi.org/10.1002/fsn3.602

51. Abena A. Boakye, María Gudjónsdóttir, **Faustina Dufie Wireko-Manu**, Ibok Oduro, William Otoo Ellis, Ioannis S. Chronakis (2018). Water-Starch Interactions of Red and White Cocoyam (Xanthosoma sagittifolium). *Starch - Stärke*. https://doi.org/10.1002/star.201800128

52. I Oduro, **FD Wireko-Manu**, JZ Zaukuu (2017). A traditional biscuit fortified with orange-fleshed sweet potato puree and cowpea flour. *Food Science and Nutrition Technology*. https://scholar.google.com/scholar?cluster=15448515060493573000&hl=en&oi=scholarr

53. Abena Achiaa Boakye, María Gudjónsdóttir, Jacob Lercke Skytte, Ioannis S. Chronakis, **Faustina Dufie Wireko-Manu**, Ibok Oduro (2017). Characteristics of Xanthosoma sagittifolium roots during cooking, using physicochemical analysis, uniaxial compression, multispectral imaging and low field NMR spectroscopy. *Journal of Food Science and Technology*. https://doi.org/10.1007/s13197-017-2704-7

54. **Faustina Dufie Wireko Manu**, Cleopatra Amamoo (2017). Comparative Studies on Proximate and Some Mineral Composition of Selected Local Rice Varieties and Imported Rice Brands in Ghana. *Agriculture and Food Sciences Research*. https://doi.org/10.20448/journal.512.2017.41.1.7

55. **FD Wireko-Manu**, I Oduro (2017). Effect of drum drying on the colour, functional and pasting properties of sweet potato-based complementary food. *American Journal of Food Science and Technology*. https://scholar.google.com/scholar?cluster=10832198388671806579&hl=en&oi=scholarr

56. FC Mills-Robertson, **FD Wireko-Manu** (2017). Fungal contamination of foods prepared in some hotels in the Kumasi metropolis. *International Food Research Journal*. https://search.proquest.com/openview/6e4e590dd1285396f1677e4af9c0005a/1?pq-origsite=gscholar&cbl=816390

57. Agbenorhevi JK, **FD Wireko-Manu** (2017). Packaging and Shelf Life of Maize-Peanut Balls (Dakua). *MOJ Food Processing & Technology*. https://doi.org/10.15406/mojfpt.2017.04.00108

58. **Faustina Wireko-Manu**, Mabel Otu, Enoch Aryeetey, Collins Quarcoo, Ibok Oduro (2016). Acceptability of Instant Cassava-soybean Based Complementary Food by Weaning Mothers. *British Journal of Applied Science & Technology*. https://doi.org/10.9734/bjast/2016/30162

59. **Faustina Dufie Wireko-Manu,**, JK Agbenorhevi (2016). Development and Quality Assessment of Cassava-Sweetpotato Non-Alcoholic Beverage. *MOJ Food Processing & Technology*. https://doi.org/10.15406/mojfpt.2016.02.00040

60. Shirley Isibhakhomen Ejoh, **Faustina DUFIE WIREKO-MANU**, David PAGE, Catherine M.G.C. RENARD (2016). Folate content of cultivated and wild traditional leafy vegetables found in Nigeria. *The FASEB Journal*. https://doi.org/10.1096/fasebj.30.1_supplement.1171.12

61. Busie Maziya-Dixon, Emmanuel Oladeji Alamu, **Faustina Dufie Wireko-Manu**, Asiedu Robert (2016). Retention of iron and zinc in yam flour and boiled yam processed from white yam (D. rotundata) varieties. *Food Science & Nutrition*. https://doi.org/10.1002/fsn3.445

62. Robert Aidoo, Arne Wangel, **Faustina Dufie Wireko-Manu**, Thorkild Nielsen, Anne Dahl Lassen (2016). Roots and Tuber Crops Value Chains for Poverty Alleviation and Food Security in Ghana: Potentials and Challenges.

63. **FD Wireko-Manu** (2016). The effect of steam and hot water blanching on some quality attributes of cocoyam leaf puree. *MOJ Food Processing & Technology*. https://scholar.google.com/scholar?cluster=10460914004459694196&hl=en&oi=scholarr

64. **Faustina Dufie Wireko-Manu** (2016). Watermelon Seeds as Food: Nutrient Composition, Phytochemicals and Antioxidant Activity. *International Journal of Nutrition and Food Sciences*. https://doi.org/10.11648/j.ijnfs.20160502.18

65. R Aidoo, **F Wireko-Manu** (2016). of host publication: Finding Solutions to the Challenges of Internationalisation. *peer-review› Book chapter–Annual report year: 2016 brought to you by CORE View metadata, citation and similar papers at core. ac. uk provided by Online Research Database In Technology*. https://www.academia.edu/download/99058891/43256565.pdf

66. **FD Wireko-Manu**, FC Mills-Robertson (2015). Enumerated bacteria on cooked food samples in some hotels in Kumasi in the Ashanti Region of Ghana. *International Journal of Pure and Applied Sciences and Technology*. https://search.proquest.com/openview/41c47bdcd7c814974479258f7e624dba/1?pq-

origsite=gscholar&cbl=1056338

67. **F Wireko-Manu** (2015). Evaluation of some hotel kitchen staff on their knowledge on food safety and kitchen hygiene in the Kumasi Metropolis. *International food research journal*. https://www.academia.edu/download/125326004/56.pdf

68. AA Boakye, **FD Wireko-Manu**, JK Agbenorhevi, I Oduro (2014). Dietary fibre, ascorbic acid and proximate composition of tropical underutilized fruits. *African Journal of Food Science*. https://academicjournals.org/journal/AJFS/article-full-text-pdf/9B56DDF45992.pdf

69. **Faustina Dufie Wireko-Manu** (2014). Physicochemical and Pasting Properties of Starch Extracted from Four Yam Varieties. *Journal of Food and Nutrition Sciences*. https://doi.org/10.11648/j.jfns.20140206.14

70. **FD Wireko-Manu**, I Oduro, WO Ellis (2013). Food quality changes in water yam (Dioscorea alata) during growth and storage. *Asian Journal of Agriculture and Food Sciences*. https://www.academia.edu/download/79410455/240.pdf

71. **Wireko-Manu Faustina Dufie**, Ibok Oduro, William Otoo Ellis, Robert Asiedu, Bussie Maziya-Dixon (2013). Potential health benefits of water yam (Dioscorea alata). *Food & Function*. https://doi.org/10.1039/c3fo60064e

72. **F.D. Wireko-Manu**, W.O. Ellis, I. Oduro, R. Asiedu, B. Maziya-Dixon (2013). Prediction of the Suitability of Water Yam (Dioscorea alata) for Amala Product Using Pasting and Sensory Characteristics. *Journal of Food Processing and Preservation*. https://doi.org/10.1111/jfpp.12095

73. **Faustina Dufie Wireko-Manu**, W.O. Ellis, Ibok Oduro, Robert Asiedu, Busie Maziya-Dixon (2011). Physicochemical and Pasting Characteristics of Water Yam (D. alata) in Comparison with Pona (D. rotundata) from Ghana. *HAL (Le Centre pour la Communication Scientifique Directe)*.

74. **FD Wireko-Manu**, WO Ellis, I Oduro (2010). Production of a non-alcoholic beverage from sweet potato (Ipomoea batatas L.). *African Journal of Food Science*. https://academicjournals.org/article/article1380713026_Wireko-Manu%20et%20al.pdf

75. **Faustina Dufie Wireko-Manu**, I Oduro, WO Ellis (2009). Nutritional and biochemical composition of D. alata (Dioscorea spp.) tubers. *Journal of Food, Agriculture and Environment*. https://www.academia.edu/download/50632762/Baah_et_al_2009_Nutritional_and_some_biochemical_composition_of_D._alata_Dioscorea_spp_tubers.pdf

76. **Faustina Dufie Wireko-Manu**, I Oduro, WO Ellis (2009). Physicochemical and pasting characterisation of water yam (Dioscorea spp.) and relationship with eating quality of pounded yam. *J. Food Agric. Environ*. https://www.academia.edu/download/49598135/Physicochemical_and_pasting_characterisa20161014-6494-1lary72.pdf

Book chapters 2

1. Ibok Oduro, AA Boakye, **FD Wireko-Manu** (2019). Enhancing the food applications of cocoyam (Xanthosoma sagittifolium): Deductions from a three-year study. *Roots and Tubers in Ghana: Overview of selected research papers*. https://iris.landsbokasafn.is/is/publications/enhancing-the-food-applications-of-cocoyam-xanthosoma-sagittifoli/

2. R Aidoo, **F Wireko-Manu** (2016). Roots and Tuber value chains for poverty alleviation and food security in Ghana. *Finding Solutions to the New Challenges of Internationalisation*. https://www.ucviden.dk/en/publications/roots-and-tuber-value-chains-for-poverty-alleviation-and-food-sec/

Conference papers 4

1. María Gudjónsdóttir, Abena Boakye, **Faustina Wireko-Manu**, Ibok Oduro (2016). Characterization of red and white cocoyam (Xanthosoma sagittifolium) roots, flours and starches during heating by low field NMR. https://doi.org/10.1255/mrfs.10

2. A Boakye, I Oduro, **F Wireko-Manu** (2013). DIETARY FIBRE AND PROXIMATE COMPOSITION OF SOME SELECTED GHANAIAN UNDERUTILISED FRUITS. *ANNALS OF NUTRITION AND METABOLISM*. https://scholar.google.com/scholar?cluster=14868966864614751026&hl=en&oi=scholarr

3. **F Wireko-Manu**, I Oduro, W Ellis (2013). EXPLOITING THE POTENTIAL HEALTH BENEFITS OF WATER YAM. *ANNALS OF NUTRITION AND METABOLISM*. https://scholar.google.com/scholar?cluster=14527132262747843 61&hl=en&oi=scholarr

4. **F Wireko-Manu**, A Boakye, I Oduro (2013). HEALTH BENEFICIAL CONSTITUENTS OF FOUR UNDERUTILIZED TROPICAL FRUITS. *ANNALS OF NUTRITION AND METABOLISM*. https://scholar.google.com/scholar?cluster=4759400350821562051&hl=en&oi=scholarr

Reports 1

1. **Faustina Dufie Wireko-Manu** (2016). Finding Solutions to the Challenges of Internationalisation. *Aalborg Universitetsforlag*. https://bazawiedzy.ue.poznan.pl/info/book/UEP055c6f3df2a24ac48afd64c5f4eb59c3?affil=BG&r=publication&ps=20&title=Publikacja%2B%25E2%2580%2593%2BFinding%2BSolutions%2Bto%2Bthe%2BChallenges%2Bof%2BInternationalisation%2B%25E2%2580%2593%2BUniwersytet%2BEkonomiczny%2Bw%2BPoznaniu+title&lang=pl&pn=1