Dr. John-Lewis Zinia Zaukuu

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PROFILE

I am a Food Scientist and Lecturer at the Kwame Nkrumah University of Science and Technology (KNUST), Ghana, specializing in near-infrared spectroscopy (NIRS), chemometrics, and machine learning for food quality evaluation, safety, and adulteration detection. My research integrates multivariate analysis, predictive modelling, and spectroscopy to develop rapid, non-destructive analytical methods for assessing authenticity and nutritional quality of foods.

I have authored peer-reviewed publications and have supervised and evaluated postgraduate research (both internally and externally) in food analysis, sensor-based quality monitoring, and data-driven food safety and spectroscopic analysis across several international universities. Beyond academia, I provide consultancy services to food industries and research institutions, offering expert guidance in spectroscopic method development, chemometric data interpretation, quality assurance, and authenticity verification.

I have been invited by national and international funding bodies and agencies to review, assess, and evaluate research grant proposals, contributing expert opinions on scientific merit, methodological rigor, and practical impact. My work aligns with global objectives on food security, regulatory compliance, and analytical reliability, making me well-suited for expert and external-assessor roles involving analytical method validation, research evaluation, and program accreditation.

I also serve as a reviewer for several international journals in food chemistry, spectroscopy, and analytical science, and participate in interdisciplinary projects linking spectroscopy and artificial intelligence. I am particularly interested in contributing to expert panels, grant review committees, and standards-development working groups focused on emerging spectroscopic tools for food quality, safety, and adulteration detection.

Keywords: NIR Spectroscopy, Chemometrics, Machine Learning, Food Safety, Consultancy, Grant Evaluation, Authenticity, Adulteration Detection, Food Quality Monitoring.

RESEARCH

Interests	Near Infrared Spectroscopy · Chemometrics and Machine Learning · Food Fraud · Food Analysis · Food Scientist · Chemometrics · Food Data Analytics · Lecturer & Consultant · Food Safety & Adulteration Detection · NIR Spectroscopy
Areas	Analytical Chemistry · Food Science · Molecular Biology · Biomedical Engineering · Animal Science and Zoology · Nutrition and Dietetics

RESEARCH SUMMARY

72	1,243	22	31	1.77	15%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 72 publications listed below, 2016–2026. Field-weighted impact is the mean over the 34 works scored for it; 1.00 is the world average for works of the same field, type and year. 5 of the 34 papers scored for it are among the world's most cited tenth for their field, type and year.

POSITIONS

Lecturer 2021–present
Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

Quality analyst 2013–2014
Phamarcy (National Service Personnel), Volta River Authority, Akosombo, Ghana

EDUCATION AND QUALIFICATIONS

PhD Food Science 2017–2021
Faculty of Food Science, Deparment of Physics and Control, Hungarian University of Agriculture and Life Sciences, Budapest, Hungary

Msc Food Science and Technology 2014–2016
Food Science and Technology, Kwame Nkrumah University of Science and Technology College of Science, Kumasi, Ghana

Bsc BioAnalysis and Quality 2009–2013
Biology, Université Hassan II Casablanca Faculté des Sciences Techniques Mohammedia, Mohammedia, Morocco

DISTINCTIONS, MEMBERSHIPS AND SERVICE

Institute of Food Technologists 2019–2020
Chicago, United States

PUBLICATIONS

Journal articles 64

1. **JLZ Zaukuu**, ET Mensah, WO Appaw (2026). Fingerprinting ochratoxin in white wine using visible/near-infrared spectroscopy, chemometrics and aquaphotomics. *Food Chemistry*. https://www.sciencedirect.com/science/article/pii/S0308814626035855
2. Eric Tetteh Mensah, Elikem Folivi Tayko, Hawa Issaka, Oforiwaa Vivian Oduro, Abdallah Yussif, **John-Lewis Zinia Zaukuu** (2026). Non-destructive authentication of herring powder using near infrared spectroscopy. *Spectrochimica Acta Part A Molecular and Biomolecular Spectroscopy*. https://doi.org/10.1016/j.saa.2026.128096
3. Eric Tetteh Mensah, Eric Kuuna Dery, Elikem Folivi Tayko, **John-Lewis Zinia Zaukuu** (2026). Varietal discrimination of coconut using a UV–Vis and NIR spectroscopy coupled with chemometric techniques. *Progress in Agricultural Engineering Sciences*. https://doi.org/10.1556/446.2026.00288
4. Betty Bowe Acquah, **John-Lewis Zinia Zaukuu** (2025). A Critical Overview of Common Foodborne Toxicants and Methods for Their Reliable Detection. *Food Frontiers*. https://doi.org/10.1002/fft2.70046
5. Abena Boakye, Kanaan Selasie Doe-Addo, Beulah Pretorius, **John-Lewis Zinia Zaukuu**, Agnes Mwangwela, Redeemer Agbolegbe, Elizabeth Ama Mensah, Heather Legodi, William Otoo Ellis, Andrew John Dougill (2025). Chemical and physical characterization of 'egusi' melon seeds and prediction of fat content by NIR Spectroscopy. *Food, Nutrition and Health*.. https://doi.org/10.1007/s44403-025-00035-y
6. **John-Lewis Zinia Zaukuu**, Nelson Quarshie Attipoe, Patricia Bourba Korneh, Eric Tetteh Mensah, Donald Bimpong, Lois Adofowaa Amponsah (2025). Detection of bissap calyces and bissap juices adulteration with sorghum leaves using NIR spectroscopy and VIS/NIR spectroscopy. *Journal of Food Composition and Analysis*. https://doi.org/10.1016/j.jfca.2025.107358
7. 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

8. Andrew Selasi Agbemenu, Andrews Tang, Elton Modestus Gyabeng, Prince Odame, Eric Tutu Tchao, Eliel Keelson, **John-Lewis Zinia Zaukuu**, Jerry John Kponyo (2024). AfroPALM - Afrocentric palm oil adulteration learning models: An end-to-end deep learning approach for detection of palm oil adulteration. *LWT*. https://doi.org/10.1016/j.lwt.2024.116904
9. 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
10. **John-Lewis Zinia Zaukuu**, Sheila Mensah, Eric Tetteh Mensah, Florence Akomanin-Mensah, Solomon Wiredu, Zoltan Kovacs (2024). Combining NIR spectroscopy with chemometrics for discriminating naturally ripened banana and calcium carbide ripened banana. *npj Science of Food*. https://doi.org/10.1038/s41538-024-00327-1
11. Matyas Lukacs, **John-Lewis Zinia Zaukuu**, George Bazar, Bernhard Pollner, Marietta Fodor, Zoltan Kovacs (2024). Comparison of Multiple NIR Spectrometers for Detecting Low-Concentration Nitrogen-Based Adulteration in Protein Powders. *Molecules*. https://doi.org/10.3390/molecules29040781
12. **John-Lewis Zinia Zaukuu**, Manal Napari Adam, Abena Amoakoa Nkansah, Eric Tetteh Mensah (2024). Detection and quantification of groundnut oil adulteration with machine learning using a comparative approach with NIRS and UV–VIS. *Scientific Reports*. https://doi.org/10.1038/s41598-024-70297-7
13. **JLZ Zaukuu** (2024). Detection methods of adulteration in natural foods. *Sustainable and Functional Foods from Plants*. https://books.google.com/books?hl=en&lr=&id=OvD8EAAAQBAJ&oi=fnd&pg=PA293&dq=info:oc3tZY-YaUEJ:scholar.google.com&ots=QzQaG40h9E&sig=POWXA2jBnRW83ge69Ov_pT_cvnk
14. 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
15. **John-Lewis Zinia Zaukuu**, Abena Amoakoa Nkansah, Eric Tetteh Mensah, Redeemer Kofi Agbolegbe, Zoltan Kovacs (2024). Non-destructive authentication of melon seed (Cucumeropsis mannii) powder using a pocket-sized near-infrared (NIR) spectrophotometer with multiple spectral preprocessing. *Journal of Food Composition and Analysis*. https://doi.org/10.1016/j.jfca.2024.106425
16. Kate Addo Ampomah, Rose Attakora, **John-Lewis Zinia Zaukuu**, Redeemer Kofi Agbolegbe, Charles Diako, Margaret Saka Aduama-Larbi, Ofori Atta, Eric Tetteh Mensah, Isaac Amoah (2024). Non-invasive discrimination of roasted and unroasted cocoa bean shell of cocoa clones in Ghana and quantification of nutritional and bioactive components: a chemometric approach. *Discover Food*. https://doi.org/10.1007/s44187-024-00174-9
17. **John-Lewis Zinia Zaukuu**, Zeenatu Suglo Adams, Nana Ama Donkor-Boateng, Eric Tetteh Mensah, Donald Bimpong, Lois Adofowaa Amponsah (2024). Non-invasive prediction of maca powder adulteration using a pocket-sized spectrophotometer and machine learning techniques. *Scientific Reports*. https://doi.org/10.1038/s41598-024-61220-1
18. 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
19. **JLZ Zaukuu** (2023). Advances in nutrition, food processing and monitoring. *Frontiers in Nutrition*. https://books.google.com/books?hl=en&lr=&id=-Mi8EAAAQBAJ&oi=fnd&pg=PP1&dq=info:saszs_2mWrkJ:scholar.google.com&ots=6m-sEuONTd&sig=Hu1eduou9qMi2s94iO7Wk-aC7rI
20. Balkis Aouadi, Damian Laryea, Juan Pablo Aguinaga Bósquez, Mariem Majadi, István Kertész, Zsanett Bodor, **John-Lewis Zinia Zaukuu**, Zoltan Kovacs (2023). Aquaphotomics based screening of tomato powder extracts reveals susceptibility to bulking and coloring agents. *Food Control*. https://doi.org/10.1016/j.foodcont.2023.110163
21. 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

22. Zsanett Bodor, Mariem Majadi, Csilla Benedek, **John-Lewis Zaukuu**, Márta Veresné Bálint, Éva Csajbókné Csobod, Zoltan Kovacs (2023). Detection of Low-Level Adulteration of Hungarian Honey Using near Infrared Spectroscopy. *Chemosensors*. https://doi.org/10.3390/chemosensors11020089
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24. **John-Lewis Zinia Zaukuu**, Elena Zimmermann, Betty Bowe Acquah, Emmanuel Daniel Kwofie (2023). Novel Detection Techniques for Shrimp Powder Adulteration Using Near Infrared Spectroscopy in Tandem Chemometric Tools and Multiple Spectral Preprocessing. *Food Analytical Methods*. https://doi.org/10.1007/s12161-023-02460-1
25. **John-Lewis Zinia Zaukuu**, Leonard Abaidoo-Ayin, Donald Bimpong, Lois Adofowaa Amponsah, Eric Tetteh Mensah (2023). Predictive techniques for authenticating and quantifying crude palm oil adulterated with leaf extract and food color – An ultra-violet visible spectrophotometric approach. *Journal of Food Composition and Analysis*. https://doi.org/10.1016/j.jfca.2023.105895
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27. Subramani Pandian, Selvaraj Lakshmi, Arumugam Priya, Boopathi Balasubramaniam, **John-Lewis Zaukuu**, Ravindran Durgadevi, Vincent Abe-Inge, Soo-In Sohn (2023). Spectroscopic Methods for the Detection of Microbial Pathogens and Diagnostics of Infectious Diseases—An Updated Overview. *Processes*. https://doi.org/10.3390/pr11041191
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30. Soo-In Sohn, Subramani Pandian, Young-Ju Oh, **John-Lewis Zinia Zaukuu**, Yong-Ho Lee, Eun-Kyoung Shin (2022). Discrimination of Brassica juncea Varieties Using Visible Near-Infrared (Vis-NIR) Spectroscopy and Chemometrics Methods. *International Journal of Molecular Sciences*. https://doi.org/10.3390/ijms232112809
31. Balkis Aouadi, Flora Vitalis, Zsanett Bodor, **John-Lewis Zinia Zaukuu**, Istvan Kertesz, Zoltan Kovacs (2022). NIRS and Aquaphotomics Trace Robusta-to-Arabica Ratio in Liquid Coffee Blends. *Molecules*. https://doi.org/10.3390/molecules27020388
32. Soo-In Sohn, Subramani Pandian, **John-Lewis Zinia Zaukuu**, Young-Ju Oh, Yong-Ho Lee, Eun-Kyoung Shin, Senthil Kumar Thamilarasan, Hyeon-Jung Kang, Tae-Hun Ryu, Woo-Suk Cho (2022). Rapid discrimination of Brassica napus varieties using visible and Near-infrared (Vis-NIR) spectroscopy. *Journal of King Saud University - Science*. https://doi.org/10.1016/j.jksus.2022.102495
33. Soo-In Sohn, Subramani Pandian, Young-Ju Oh, **John-Lewis Zaukuu**, Chae-Sun Na, Yong-Ho Lee, Eun-Kyoung Shin, Hyeon-Jung Kang, Tae-Hun Ryu, Woo-Suk Cho, Youn-Sung Cho (2022). Vis-NIR Spectroscopy and Machine Learning Methods for the Discrimination of Transgenic Brassica napus L. and Their Hybrids with B. juncea. *Processes*. https://doi.org/10.3390/pr10020240
34. **JLZ Zaukuu** (2021). An overview of near infrared spectroscopy and its applications in the detection of genetically modified organisms. *International Journal of Molecular Sciences*. https://www.mdpi.com/1422-0067/22/18/9940
35. **JLZ ZAUKUU** (2021). BIOAVAILABILITY, AND BIOLOGICAL. *Plant-Based Functional Foods and Phytochemicals: From Traditional Knowledge to Present Innovation*. https://books.google.com/books?hl=en&lr=&id=JasLEAAAQBAJ&oi=fnd&pg=PA35&dq=info:Yct4g2_mgucJ:scholar.google.com&ots=zbS9wEKOW

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36. Flora Vitalis, David Tjandra Nugraha, Balkis Aouadi, Juan Pablo Aguinaga Bósquez, Zsanett Bodor, **John-Lewis Zinia Zaukuu**, Tamás Kocsis, Viktória Zsom-Muha, Zoltan Gillay, Zoltan Kovacs (2021). Detection of Monilia Contamination in Plum and Plum Juice with NIR Spectroscopy and Electronic Tongue. *Chemosensors*. https://doi.org/10.3390/chemosensors9120355

37. Soo-In Sohn, Subramani Pandian, **John-Lewis Zinia Zaukuu**, Young-Ju Oh, Soo-Yun Park, Chae-Sun Na, Eun-Kyoung Shin, Hyeon-Jung Kang, Tae-Hun Ryu, Woo-Suk Cho, Youn-Sung Cho (2021). Discrimination of Transgenic Canola (Brassica napus L.) and their Hybrids with B. rapa using Vis-NIR Spectroscopy and Machine Learning Methods. *International Journal of Molecular Sciences*. https://doi.org/10.3390/ijms23010220

38. **JLZ Zaukuu** (2021). Electronic tongue as a correlative technique for modeling cattle meat quality and classification of breeds. *Foods*. https://www.mdpi.com/2304-8158/10/10/2283

39. Soo-In Sohn, Young-Ju Oh, Subramani Pandian, Yong-Ho Lee, **John-Lewis Zinia Zaukuu**, Hyeon-Jung Kang, Tae-Hun Ryu, Woo-Suk Cho, Youn-Sung Cho, Eun-Kyoung Shin (2021). Identification of Amaranthus Species Using Visible-Near-Infrared (Vis-NIR) Spectroscopy and Machine Learning Methods. *Remote Sensing*. https://doi.org/10.3390/rs13204149

40. **JL Zinia Zaukuu** (2021). Near-Infrared Spectroscopy and Aquaphotomics for Monitoring Mung Bean (Vigna radiata) Sprout Growth and Validation of Ascorbic Acid Content. *Sensors*. https://www.mdpi.com/1424-8220/21/2/611

41. **JLZ Zaukuu** (2021). Standardized extraction techniques for meat analysis with the electronic tongue: A case study of poultry and red meat adulteration. *Sensors*. https://www.mdpi.com/1424-8220/21/2/481

42. **JLZ Zaukuu** (2020). Classification of bee pollen and prediction of sensory and colorimetric attributes—a sensometric fusion approach by e-Nose, e-Tongue and NIR. *Sensors*. https://www.mdpi.com/1424-8220/20/23/6768

43. **JL Zinia Zaukuu** (2020). Detecting low concentrations of nitrogen-based adulterants in whey protein powder using benchtop and handheld NIR spectrometers and the feasibility of scanning through plastic bag. *Molecules*. https://www.mdpi.com/1420-3049/25/11/2522

44. **JLZ Zaukuu** (2020). Detection and quantification of tomato paste adulteration using conventional and rapid analytical methods. *Sensors*. https://www.mdpi.com/1424-8220/20/21/6059

45. **JL Zinia Zaukuu** (2020). Electronic Nose for Monitoring Odor Changes of Lactobacillus Species during Milk Fermentation and Rapid Selection of Probiotic Candidates. *Foods*. https://www.mdpi.com/2304-8158/9/11/1539

46. **JLZ Zaukuu** (2020). Emerging trends of advanced sensor based instruments for meat, poultry and fish quality–a review. *Critical reviews in food science and nutrition*. https://doi.org/10.1080/10408398.2019.1691972

47. **JLZ Zaukuu** (2020). Factors influencing the long-term stability of electronic tongue and application of improved drift correction methods. *Biosensors*. https://www.mdpi.com/2079-6374/10/7/74

48. **JLZ Zaukuu** (2020). Food quality attributes of melon (Cucumis melo L.) influenced by grafting. *Progress in Agricultural Engineering Sciences*. https://www.akjournals.com/view/journals/446/16/S1/article-p53.xml

49. **JLZ Zaukuu** (2020). Historical evolution and food control achievements of near infrared spectroscopy, electronic nose, and electronic tongue—Critical overview. *Sensors*. https://www.mdpi.com/1424-8220/20/19/5479

50. **JLZ Zaukuu** (2020). The Second Aquaphotomics European Conference. *NIR news*. https://doi.org/10.1177/0960336020910075

51. **JLZ Zaukuu** (2019). Aquaphotomics: a közeli infravörös spektroszkópia innovatív, vízközpontú alkalmazása= Aquaphotomics: an innovative application of near-infrared spectroscopy focusing on water. *Élelmiszervizsgálati közlemények*. https://real.mtak.hu/114887/1/Wessling_EVIK_24_-_Vitalis-fokuszban.pdf

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water. *Journal of Food Investigation-Vol*. http://acta.bibl.u-szeged.hu/79309/1/elelmiszervizsgalati_kozlemenyek_2019_04_2680-2687.pdf

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54. **JLZ Zaukuu** (2019). Classical and correlative analytical methods for origin identification of Hungarian honeys. *Acta Alimentaria*. https://www.akjournals.com/view/journals/066/48/4/article-p477.xml
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57. **JLZ Zaukuu** (2019). Quantification of Multiple Adulterants in Beef Protein Powder by FT-NIR. *HUNGARIAN AGRICULTURAL ENGINEERING*. https://www.academia.edu/download/107875443/HAE36-44-50.pdf
58. **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
59. **JL Zinia Zaukuu** (2019). Standard analytical methods, sensory evaluation, NIRS and electronic tongue for sensing taste attributes of different melon varieties. *Sensors*. https://www.mdpi.com/1424-8220/19/22/5010
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Book chapters 6

1. **JLZ Zaukuu** (2024). 3 Millets: Food Diversification and Processing Techniques. *Sustainable and Functional Foods from Plants: Health Impact, Bioactive Compounds, and Production Technologies*. https://books.google.com/books?hl=en&lr=&id=OvD8EAAAQBAJ&oi=fnd&pg=PA3&dq=info:20csYuY2EEsJ:scholar.google.com&ots=QzQaG40haA&sig=xHcvqvF7wlD06P8o6IbjCXx-_Q8
2. **JLZ Zaukuu** (2024). Analytical methods for nutritional composition of honey. *Sustainable and functional foods from plants*. https://doi.org/10.1201/9781003415763-15
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6. **JLZ Zaukuu** (2019). Monitoring Lactobacillus Bulgaricus Growth in Yoghurt by Electrical Impedance. *International Conference on Electrical Bioimpedance*. https://doi.org/10.1007/978-981-13-3498-6_24

Reports 1

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Theses 1

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