Dr. Leonard D.K. De-Souza

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PROFILE

Leonard Delali Kodjo De-Souza's journey is a testament to the fusion of academic excellence and practical application in the realm of food science and technology. Born to pursue knowledge and driven by a passion for innovation, his path has been illuminated by a series of milestones and accomplishments.

Educated at the prestigious Voronezh State Technological Academy in Russia, Leonard attained a Diplom Ingenieur (Dipl.-Ing.) in Fermentation Technology, laying the cornerstone for his illustrious career. His academic pursuits not only equipped him with a deep understanding of the intricacies of food science but also instilled in him a relentless drive for excellence.

Embracing the ethos of lifelong learning, Leonard embarked on a journey that transcended geographical boundaries and cultural barriers. His tenure with the CSIR Food Research Institute, where he contributed to the groundbreaking UNIDO Sorghum Malt Project, exemplified his dedication to addressing real-world challenges in food production and regulation. Subsequently, his pivotal role at the Food and Drugs Board underscored his proficiency in navigating the intricacies of food regulation and project management with finesse.

Driven by an insatiable curiosity and a thirst for knowledge, Leonard pursued his doctoral studies at Voronezh State University of Engineering Technologies, earning a PhD that epitomized his commitment to advancing the frontiers of food science and technology. His research endeavors, characterized by over 16 academic publications and co-authorship of 2 patents, stand as a testament to his unwavering dedication to innovation and knowledge dissemination.

Beyond the confines of academia, Leonard's interests traverse a diverse spectrum, reflecting his multifaceted persona. An avid sports enthusiast, he finds solace and rejuvenation in activities like cycling and football. Moreover, Leonard is a firm believer in the transformative power of literature, viewing it as a conduit for personal growth and enlightenment.

In his personal life, Leonard finds solace and fulfillment in the embrace of his beloved family. Married to Mrs. Rosemary Odarley De-Souza, he cherishes the bond they share and takes immense pride in being a devoted father to their three children. For Leonard, the synergy between his professional accomplishments and personal joys epitomizes a life well-lived, anchored in purpose, passion, and unwavering dedication to excellence.

RESEARCH

Interests	Research interest in the food system includes but not limited to Food Processing · Functional and Specialty Foods · Fermentation P
Areas	Food Science · Nutrition and Dietetics · Plant Science · Genetics · Soil Science

RESEARCH SUMMARY

8	40	3	2	1.03	0%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 8 publications listed below, 2012–2025. Field-weighted impact is the mean over the 4 works scored for it; 1.00 is the world average for works of the same field, type and year. 0 of the 4 papers scored for it are among the world's most cited tenth for their field, type and year.

POSITIONS

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

PUBLICATIONS

Journal articles 8

1. Gifty Williams, Maame Y. B. Adjei, Jacob K. Agbenorhevi, **Leonard D. K. De-Souza**, Fidelis M. Kpodo, Genevieve Pawar (2025). Physical analysis and sensory properties of okra pectin chocolate during storage. *JSFA reports*. https://doi.org/10.1002/jsf2.70003
2. Gifty Williams, Maame Yaakwaah Adjei, Priscilla Ahadzi, Cecille Wendy Aboagye, Jacob Kwaku Agbenorhevi, **Leonard Delali Kodjo De-Souza**, Fidelis M. Kpodo, Genevieve Pawar (2024). Proximate Composition and Relative Preference Mapping of Milk Chocolate Emulsified with Okra Pectin. *Journal of Science and Technology (Ghana)*. https://doi.org/10.4314/just.v42i2.5
3. Benjamin Afotey, Jacob K. Agbenorhevi, **Leonard D.K. De-Souza**, John K. Logosu, Fidelis M. Kpodo, Kolawole O. Falade (2023). Okra (Abelmoschus esculentus L.) pectin yield as influenced by particle size and extraction solvent. *Food Chemistry Advances*. https://doi.org/10.1016/j.focha.2023.100339
4. Gifty Williams, **Leonard D.K. De-Souza**, Fidelis M. Kpodo, Jacob K. Agbenorhevi (2023). Physicochemical evaluation of okra residue obtained after pectin extraction. *International Journal of Food Properties*. https://doi.org/10.1080/10942912.2023.2173776
5. **LDK De-Souza** (2012). Influence of processing rice-vegetable mixtures moisture forms of communication/ES Popov, M. Lukili, LDK De Souza. *Bulletin RASKHN*. https://scholar.google.com/scholar?cluster=15537083400412417015&hl=en&oi=scholarr
6. **LDK De-Souza** (2012). Research on the effect of prehydration heat processing rice for special nutrition. *Storage and processing of agricultural products*. https://scholar.google.com/scholar?cluster=9646398586850086041&hl=en&oi=scholarr
7. **LDK De-Souza** (2012). Влияние режимов низкотемпературной термовлажностной обработки на цветовые и биохимические показатели полуфабрикатов из моркови и свеклы. *Известия высших учебных заведений. Пищевая технология*. https://cyberleninka.ru/article/n/vliyanie-rezhimov-nizkotemperaturnoy-termovlazhnostnoy-obrabotki-na-tsvetovye-i-biohimicheskie-pokazateli-polufabrikatov-iz-morkovi-i
8. **LDK De-Souza** (2012). Исследование параметров инновационной низкотемпературной термовлажностной обработки полуфабрикатов из овощей. *Вестник Воронежского государственного университета инженерных технологий*. https://cyberleninka.ru/article/n/issledovanie-parametrov-innovatsionnoy-nizkotemperaturnoy-termovlazhnostnoy-obrabotki-polufabrikatov-iz-ovoschey