Prof. Jacob K. Agbenorhevi

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PROFILE

Prof. Jacob K. Agbenorhevi is a Professor in the Department of Food Science and Technology, KNUST. Research areas include Food Chemistry (composition and analysis), Food Biopolymers (polysaccharide/protein systems) and Rheology, Food Product Development and Sensory Evaluation, Food Safety, Nutrition and Health. My research interests are focused in the area of polysaccharide characterization, physical chemistry of food systems and nutritional improvement of foods. Developed considerable expertise in the physicochemical characterization of food materials and hydrocolloid systems. Served as a collaborating scientist and coordinator on a number of projects/research teams. Currently working on the evaluation of some underutilized crops for potential food applications. Isolation and characterization of polysaccharides for use as functional ingredients in food and/ or pharmaceutical systems. These include the physical, chemical, and technological properties of starch, pectin, and gums found in underutilized sources for their beneficial applications to improve livelihood and global food and nutrition security.

RESEARCH

Interests	Food Science and Technology · Food Biopolymers and Rheology · Food Product Development · Food Safety · Food Chemistry · Food Analysis · Food Biopolymers · Food Nutrition · Sensory Evaluation · Polysaccharide
Areas	Food Science · Plant Science · Nutrition and Dietetics · Forestry · Genetics · Physiology

RESEARCH SUMMARY

85	1,407	20	40	2.55	19%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 85 publications listed below, 2010–2026. Field-weighted impact is the mean over the 59 works scored for it; 1.00 is the world average for works of the same field, type and year. 11 of the 59 papers scored for it are among the world's most cited tenth for their field, type and year.

POSITIONS

Professor 2024–present
Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

Associate Professor 2021–2024
Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

Senior Lecturer 2017–2021
Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

Lecturer 2012–2017
Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

EDUCATION AND QUALIFICATIONS

PhD in Food Science 2009–2012
Chemical &Biological Sciences, University of Huddersfield, Huddersfield, United Kingdom

MSc. Nutrition and Food Sciences (Distinction). 2007–2008
University of Huddersfield, Huddersfield, United Kingdom

BSc. (Hons) Biochemistry (Second Class Upper Division). 2002–2006
Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

DISTINCTIONS, MEMBERSHIPS AND SERVICE

Associate Editor 2024–present
Food Biophysics, Springer Nature (United States), New York, United States

Subject Area Editor 2023–present
Journal of the Ghana Science Association (JGSA), Ghana Science Association, Accra, Ghana

Kumasi Branch President 2019–2023
Ghana Science Association, Kumasi, Ghana

Editor -Everyday science for Schools Magazine 2017–2023
Ghana Science Association, Accra, Ghana

President 2015–2020
Commonwealth Scholars & Fellows Alumni, Ghana (CoSFAG), Accra, Ghana

PUBLICATIONS

Journal articles 82

1. Ebenezer Asiamah, Dong-Hui Geng, Na Zhang, Jinxue Zhang, Monica R. Nemţanu, Yiming Wang, Evelyn Serwah Ayeh, Sameh Sharafeldin, **Jacob K. Agbenorhevi**, Yongqiang Cheng (2026). Pea starch–fatty acid complexes: Chain length–concentration interplay governs multiscale structure, texture, and digestibility in gluten-free noodles. *Food Research International*. https://doi.org/10.1016/j.foodres.2026.120812
2. Fidelis M. Kpodo, Otilia A. Adzinyo, **Jacob K. Agbenorhevi**, Delight P. Hattoh, Ruth K. Dzieketey, Selina Amanttesse, Belinda D. Agbosoo (2026). Physicochemical, Rheological, and Sensory Properties of Tomato Ketchup Stabilized by Thickener Blends. *Journal of Food Processing and Preservation*. https://doi.org/10.1155/jfpp/5174738
3. Cindy Brown, Nana Yaw Adu Amankwah, Liticia Effah-Manu, Mizpah A. D. Rockson, Eric O. Mensah, **Jacob K. Agbenorhevi** (2025). Evaluation of rain tree (Samanea saman) pod flour characteristics and bread made from composite flours. *Discover Food*. https://doi.org/10.1007/s44187-025-00505-4
4. 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
5. 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
6. Joyce Duah, **Jacob K. Agbenorhevi**, Fidelis M. Kpodo, Firibu K. Saalia (2025). Structural and functional properties of pectin extracted from African star apple. *Food Chemistry Advances*. https://doi.org/10.1016/j.focha.2025.101007
7. 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
8. Josephine Akuba Timtey, Francis Alemawor, William Otoo Ellis, **Jacob K. Agbenorhevi**, Nana Baah Pepra-

Ameyaw (2024). Evaluation of Yield and Physicochemical Quality of Pentadesma butyracea Butter Obtained by Different Traditional Extraction Methods in Ghana. *International Journal of Food Science*. https://doi.org/10.1155/2024/5282230

9. Joyce Duah, Fidelis M. Kpodo, Vassilis Kontogiorgos, Firibu K. Saalia, **Jacob K. Agbenorhevi** (2024). Isolation and Characterization of Pectin from African Star Apple (Chrysophyllum albidum) Fruit. *Food Biophysics*. https://doi.org/10.1007/s11483-024-09840-y
10. 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
11. 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
12. Florence Brenyah, Charles Apprey, **Jacob K. Agbenorhevi**, Felix C. Mills-Robertson (2024). Predictors of hypertension among diabetic patients in the Ejisu municipality of Ghana. *F1000Research*. https://doi.org/10.12688/f1000research.146555.1
13. 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
14. Rita Ameyaw, Emmanuel Ameyaw, **Jacob K Agbenorhevi**, Charles Kumi Hammond, Benard Arhin, Taiba Jibril Afaa (2023). Assessment of knowledge and socioeconomic status of caregivers of children with malnutrition at a district hospital in Ghana. *African Health Sciences*. https://doi.org/10.4314/ahs.v23i1.74
15. E.N. Agbley, F.M. Kpodo, N.K. Kortei, **J.K. Agbenorhevi**, G. Kaba, J. Nyasordzi (2023). Consumption pattern, heavy metal content and risk assessment of Akpeteshie-local gin in Ho municipality of Ghana. *Scientific African*. https://doi.org/10.1016/j.sciaf.2023.e01564
16. 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
17. 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
18. 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
19. Josephine Akuba Timtey, Francis Alemawor, William Otoo Ellis, Nana Baah Pepra-Ameyaw, **Jacob K. Agbenorhevi** (2023). Pentadesma butyracea in Ghana – indigenous knowledge, uses, and seed characterization. *Scientific African*. https://doi.org/10.1016/j.sciaf.2023.e01747
20. Baffour Kyei-Asante, Francis Alemawor, **Jacob Kwaku Agbenorhevi**, Peter Fitz-Williams (2023). Physicochemical Evaluation of Shea Butter Treated with Borututu (Cochlospermum Angolensis) Bark. *Journal of Science and Technology (Ghana)*. https://doi.org/10.4314/just.v41i3.7
21. Andrews Opoku, Jonathan Jato, Clementina Naa Adjeley Adjei, Azi Walter, **Jacob K. Agbenorhevi**, Joyce Duah, Peter Nuro-Ameyaw (2023). Physicochemical and functional properties of pulp and pectin from agro-waste of three Cucurbitaceae species. *Food Chemistry Advances*. https://doi.org/10.1016/j.focha.2023.100530
22. 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
23. Pamella A. Osei, Fidelis M. Kpodo, Clement O. Tettey, Courage S. Dzah, **Jacob K. Agbenorhevi**, Gaston Hunkpe, Salifu Nanga (2023). Proximate composition, phenolic, and antioxidant properties of soursop fruit parts. *CyTA - Journal of Food*. https://doi.org/10.1080/19476337.2023.2227250

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. Nana Yaw Adu Amankwah, **Jacob K. Agbenorhevi**, Mizpah A.D. Rockson (2022). Physicochemical and functional properties of wheat-rain tree (Samanea saman) pod composite flours. *International Journal of Food Properties*. https://doi.org/10.1080/10942912.2022.2077367

26. 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

27. **J Agbenorhevi**, A Anim-Jnr (2022). Physicochemical, Textural and Sensory Attributes of Beef Sausage Emulsified with Okra Pectin. *Journal of Science and Technology (Ghana)*. https://www.ajol.info/index.php/just/article/view/239763

28. 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

29. 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

30. 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

31. Faustina Dufie Wireko-Manu, **JK Agbenorhevi** (2021). Characterization of pectin extracted from Muskmelon (Cucumis melo L.). *Journal of Ghana Science Association*.

32. Yvonne A. Hormenoo, **Jacob K. Agbenorhevi**, Seth O. Ekyem, Kwasi O. Bonsu, Vincent Torve, Bright R. Voegborlo (2021). Determination of some herbicide residues in sweet potato. *Cogent Food & Agriculture*. https://doi.org/10.1080/23311932.2021.1910159

33. Mariam El Boakye-Gyasi, Frederick William Akuffo Owusu, Philomena Entsie, **Jacob Kwaku Agbenorhevi**, Ben Kwaku Branoh Banful, Marcel Tunkumgnen Bayor (2021). Pectin from Okra (Abelmoschus esculentus L.) Has Potential as a Drug Release Modifier in Matrix Tablets. *The Scientific World JOURNAL*. https://doi.org/10.1155/2021/6672277

34. **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/

35. Frederick William Akuffo Owusu, Mariam El Boakye-Gyasi, **Jacob Kwaku Agbenorhevi**, Marcel Tunkumgnen Bayor, Kwabena Ofori-Kwakye (2021). Potential and Comparative Tablet Disintegrant Properties of Pectin Obtained from Five Okra Genotypes in Ghana. *Scientifica*. https://doi.org/10.1155/2021/2902335

36. Thompson Annor, Esumaba Serwa Asaam, **Jacob K. Agbenorhevi**, Nadratu Musah Bawa, Fidelis M. Kpodo (2020). Development and evaluation of African palmyra palm (Borassus aethiopum) fruit flour–wheat composite flour noodles. *Cogent Food & Agriculture*. https://doi.org/10.1080/23311932.2020.1749216

37. David Dotse Wemegah, Courage Y. Deh, **Jacob K. Agbenorhevi**, Gilbert O. Sampson, Fidelis M. Kpodo (2020). Effect of Okra Pectin on the Sensory, Physicochemical and Microbial Quality of Yoghurt. *Food and Nutrition Sciences*. https://doi.org/10.4236/fns.2020.116032

38. Vincent Abe-Inge, **Jacob K. Agbenorhevi**, Grace D. Katamani, Samuella B. Ntim-Addae, Fidelis M. Kpodo (2020). Effect of okra pectin on the quality and consumer acceptability of tigernut milk and fried yam. *Cogent Food & Agriculture*. https://doi.org/10.1080/23311932.2020.1781992

39. Deborah Ampofo, **Jacob K. Agbenorhevi**, Caleb K. Firempong, Evelyn Adu-Kwarteng (2020). Glycemic index of different varieties of yam as influenced by boiling, frying and roasting. *Food Science & Nutrition*. https://doi.org/10.1002/fsn3.2087

40. David Adu-Poku, Selina A. Saah, **Jacob K. Agbenorhevi** (2020). Modeling the Kinetics of Potassium Diffusion in Estima Potato under Different Leaching Conditions. *International Journal of Food Science*. https://doi.org/10.1155/2020/1876463

41. Kwame O. Kissiedu, **Jacob K. Agbenorhevi**, Delight N. Datsomor (2020). Optimization of sensory acceptability of milk chocolate containing okra pectin as emulsifier. *International Journal of Food Properties*. https://doi.org/10.1080/10942912.2020.1800728

42. Nadratu Musah Bawa, **Jacob K. Agbenorhevi**, Fidelis M. Kpodo, Gilbert Owiah Sampson (2020). Pasting properties of starch-okra pectin mixed system. *CyTA - Journal of Food*. https://doi.org/10.1080/19476337.2020.1838616

43. Jemima Ofori, Charles Tortoe, **Jacob K. Agbenorhevi** (2020). Physicochemical and functional properties of dried okra (Abelmoschus esculentus L.) seed flour. *Food Science & Nutrition*. https://doi.org/10.1002/fsn3.1725

44. 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

45. **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

46. 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

47. Fidelis Mawunyo Kpodo, **Jacob Kwaku Agbenorhevi**, Katerina Alba, Vassilis Kontogiorgos (2019). Emulsifying properties of Ghanaian grewia gum. *International Journal of Food Science & Technology*. https://doi.org/10.1111/ijfs.14389

48. Eunice Serwaa Yeboah, **JK Agbenorhevi**, Gilbert Owiah Sampson (2019). Glycemic Index of Five Ghanaian Corn and Cassava Staples. *Journal of Food and Nutrition Research*. https://doi.org/10.12691/jfnr-7-9-1

49. 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

50. J Duah, **JK Agbenorhevi** (2019). Nitrite assessment of processed meat products commonly consumed in Ghana. *Journal of Food Security*. https://www.academia.edu/download/65068616/35._Duah_et_al._2019_Nitrite_assessment_of_processed_meat_products_commonly_consumed_in_Ghana._jfs_7_3_4.pdf

51. 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

52. 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

53. **JK Agbenorhevi** (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

54. **JK Agbenorhevi**, F Alemawor (2019). Quality of miracle berry wine as influenced by pH and inoculum levels. *Journal of Food and Nutrition Research*. https://www.academia.edu/download/65068624/31._Agbenorhevi_et_al._2019_Quality_of_Miracle_Berry_Wine_as_Influenced_by_pH_and_Inoculum_level..pdf

55. Philip W Addo, **Jacob K Agbenorhevi**, David Adu-Poku (2018). Antinutrient contents of watermelon seeds. *MOJ Food Processing & Technology*. https://doi.org/10.15406/mojfpt.2018.06.00170

56. Ayisaa Adams, **Jacob K. Agbenorhevi**, Francis Alemawor, Herman E. Lutterodt, Gilbert O. Sampson (2018). Assessment of the Consumers' Awareness and Marketing Prospects of Organic Fruits and Vegetables in Techiman, Ghana. *Journal of food security*. https://doi.org/10.12691/jfs-6-2-2

57. V. Abe-Inge, **J.K. Agbenohevi**, F.M. Kpodo, O.A. Adzinyo (2018). Effect of different drying techniques on quality characteristics of African palmyra palm (Borassus aethiopum) fruit flour. *Food Research*. https://doi.org/10.26656/fr.2017.2(4).050

58. **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

59. **JK Agbenorhevi** (2018). Mineral composition, antioxidant properties, phytochemical and anti-nutrient composition of African palmyra palm (Borassus aethiopum) fruit flour. *American Journal of Food and Nutrition*. https://scholar.google.com/scholar?cluster=13565863771667736 31&hl=en&oi=scholarr

60. F.M. Kpodo, **J.K. Agbenorhevi**, K. Alba, A.M. Smith, G.A. Morris, V. Kontogiorgos (2018). Structure and physicochemical properties of Ghanaian grewia gum. *International Journal of Biological Macromolecules*. https://doi.org/10.1016/j.ijbiomac.2018.10.220

61. 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

62. **JK Agbenorhevi** (2017). Assessing the association between nutritional status and asymptomatic malaria parasitaemia of children under five years in Ghana. *Pyrex J Nutri Metabol*. https://scholar.google.com/scholar?cluster=4922765552283175526&hl=en&oi=scholarr

63. **JK Agbenorhevi** (2017). Kinetics of potassium diffusion as influenced by microstructure of potato. *Am. J. Food Sci. Technol*. https://scholar.google.com/scholar?cluster=8172040834917848 56&hl=en&oi=scholarr

64. **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

65. F.M. Kpodo, **J.K. Agbenorhevi**, K. Alba, R.J. Bingham, I.N. Oduro, G.A. Morris, V. Kontogiorgos (2017). Pectin isolation and characterization from six okra genotypes. *Food Hydrocolloids*. https://doi.org/10.1016/j.foodhyd.2017.06.014

66. Khalid Alhassan, **Jacob K. Agbenorhevi**, James Y. Asibuo, Gilbert O. Sampson (2017). Proximate Composition and Functional Properties of Some New Groundnut Accessions. *Journal of food security*. https://doi.org/10.12691/jfs-5-1-2

67. I Oduro, WO Ellis, **JK Agbenorhevi** (2017). Quality Characteristics of Native Starch from Selected Improved Varieties of Sweetpotato (Ipomoea batatas). *Agricultural and Food Science Journal of Ghana*. https://www.ajol.info/index.php/afsjg/article/view/162907

68. Jochebed O. Graham, **Jacob K. Agbenorhevi**, Fidelis M. Kpodo (2017). Total Phenol Content and Antioxidant Activity of Okra Seeds from Different Genotypes. *American Journal of Food and Nutrition*. https://doi.org/10.12691/ajfn-5-3-2

69. 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

70. **JK Agbenorhevi** (2016). Formulation and Proximate Composition of Chips Produced from Ackee Aril-Wheat Flour Composites. *ADRRI Journal of Agriculture and Food Sciences*. https://scholar.google.com/scholar?cluster=13425752892307137746&hl=en&oi=scholarr

71. Divine Eli-Cophie, **Jacob K. Agbenorhevi**, Reginald A. Annan (2016). Glycemic index of some local staples in Ghana. *Food Science & Nutrition*. https://doi.org/10.1002/fsn3.372

72. **JK Agbenorhevi** (2015). Proximate composition, minerals content and functional properties of five lima bean accessions. *Journal of Food Security*. https://www.academia.edu/download/124801111/jfs-3-3-1.pdf

73. **J Agbenorhevi** (2014). A survey of ackee fruit utilization in Ghana. *JAMAICAN JOURNAL OF "SCIENCE & TECHNOLOGY*. https://www.academia.edu/download/53910209/Ackee_Fruit.pdf

74. A. Boakye Abena, D. Wireko-Manu Faustina, **K. Agbenorhevi Jacob**, Oduro Ibok (2014). Dietary fibre, ascorbic acid and proximate composition of tropical underutilised fruits. *African Journal of Food Science*. https://doi.org/10.5897/ajfs2014.1165

75. 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

76. Francis Alemawor, **Jacob K. Agbenorhevi**, Adrian K. Poku (2014). Partial Substitution of Cocoa Butter with Processed Shea Butter in Milk Chocolate. *Journal of Food Science and Engineering*. https://doi.org/10.17265/2161-6256/2014.04.006

77. Veronica M. Dossou, **Jacob K. Agbenorhevi**, Francis Alemawor, Ibok Oduro (2014). Physicochemical and Functional Properties of Full Fat and Defatted Ackee (Blighia sapida) Aril Flours. *American journal of food science and technology*. https://doi.org/10.12691/ajfst-2-6-3

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