

## Publications

### (a) Articles that have appeared in Learned Journals

1. **Fayemi, O.E** James A. Elegbeleye Olusimbo O. Abioba (2017). Prevalence and Antibiotic resistance of Shiga toxin-producing *Escherichia coli* O157:H7 and non-O157 in processed and unprocessed meat sold in Lagos Metropolis. *Journal of Food Safety*. **In press**.
2. Adeboye, A. S., **Fayemi, O. E.**, Bamgbose, A., Adewunmi, A., Sobowale, S.S. (2017). Towards the development of peanut-wheat composite dough: Influence of reduced-fat peanut flour on bread quality. *Journal of Food Processing and Preservation, Published (issue not yet assigned)*  
*Available on: <http://onlinelibrary.wiley.com/doi/10.1111/jfpp.13385/full>*
3. **Fayemi, O. E.**, Taylor, J.R.N. and Buys, E.M. (2017). Potential for prevention of Shiga toxin producing non-O157 *Escherichia coli* contamination in traditionally fermented African maize gruel by fermentative probiotic *Lactobacillus plantarum*. *International Journal of Food Science and Technology*, 52, 1064 – 1071  
*Available on: <http://onlinelibrary.wiley.com/doi/10.1111/ijfs.13373/full>*
4. **Fayemi, O. E.**, & Buys, E. M. (2017). Effect of *Lactobacillus plantarum* on the survival of acid- tolerant non- O157 Shiga toxin- producing *E. coli* (STEC) strains in fermented goat's milk. *International Journal of Dairy Technology*, 70, 399-406.  
*Available on: <http://onlinelibrary.wiley.com/doi/10.1111/1471-0307.12340/full>*
5. Falade, K.O., Ogundele, O.M., Ogunshe, A.O., **Fayemi, O.E.** and Ocloo, F.C. (2015). Physico-chemical, sensory and microbiological characteristics of plain yoghurt from bambara groundnut (*Vigna subterranea*) and soybeans (*Glycine max*). *Journal of Food Science and Technology*, 52, 5858-5865  
*Available on: <https://link.springer.com/article/10.1007/s13197-014-1657-3>*
6. Ojokoh, A.O., **Fayemi, O.E.**, Ocloo, F.C. K and Nwokolo, F.I. (2015). Effect of fermentation on proximate composition, physicochemical and microbial characteristics of pearl millet (*Pennisetum glaucum* (L.) R. Br.) and Acha (*Digitaria exilis* (Kippist) Stapf) flour blends. *Journal of Agricultural Biotechnology and Sustainable Development*, 7, 1-8  
*Available on: <http://www.academicjournals.org/journal/JABSD/article-full-text-pdf/962A80651956>*

7. Adeboye, A. S., Babajide, J. M. and **Fayemi, O.E.** (2015). Effect of different types of honey on the microbial shelf stability of cassava-wheat composite bread. *African Journal of Food Science*, 9, 70-75.  
*Available on:* <http://academicjournals.org/journal/AJFS/article-full-text-pdf/B5AEA3950010>
8. **Fayemi, O.E.**, Taylor, J.R.N. and Buys, E.M. (2015). Effect of probiotic on the survival of non-O157 shiga toxin-producing *E. coli* (STEC) strains in African fermented weaning food products. *Food Protection. Food Protection (Peer reviewed Abstract)*  
*Available on:* <https://iafp.confex.com/iafp/2015/webprogram/Paper8983.html>
9. Ojokoh, A.O., **Fayemi, O.E.**, Ocloo, F.C.K. and Alakija, O. (2014). Proximate composition, antinutritional contents and physicochemical properties of breadfruit (*Treculia africana*) and cowpea (*Vigna unguiculata*) flour blends fermented with *Lactobacillus plantarum*. *African Journal of Microbiology Research*, 8, 1352-1359.  
*Available on:* [academicjournals.org/journal/AJMR/article-full-text-pdf/07E643346419](http://academicjournals.org/journal/AJMR/article-full-text-pdf/07E643346419)
10. **Fayemi, O.E.** and Ojokoh, A.O. (2014). The effect of different fermentation techniques on the nutritional quality of the cassava product (fufu). *Journal of Food Processing and Preservation*, 38, 183-192.  
*Available on:* <http://onlinelibrary.wiley.com/doi/10.1111/j.1745-4549.2012.00763.x/full>

**(b) Articles that have appeared in Learned Conferences, Seminars and Symposia**

11. **Fayemi, O.E.** Prevention of Non-O157 Shiga Toxin Producing *Escherichia coli* in Traditionally Fermented African Complementary Foods. Presented at *University of Lagos, Faculty of Science Seminar Series* (January 19th, 2017). University of Lagos, Akoka, Lagos State, **Nigeria (Invited Guest Lecturer/Speaker)**
12. **Fayemi, O.E.** Effect of Probiotic on the Survival of Non-O157 Shiga Toxin-Producing *E. coli* (STEC) Strains in African Fermented Weaning Food Products. Presented at *2015 Annual conference of International Association for Food Protection* (July 25th-28th, 2015). Portland Oregon, **U.S.A (Technical Oral presentation)**
13. **Fayemi, O.E.**, Taylor, J.R.N. and Buys, E.M. Effect of probiotic bacteria on acid adapted (AA) and Non-adapted (NA) Environmental Enterotoxigenic *E. coli* strains in fermented goat milk and Ogi (maize gruel). Presented at *24th International ICFMH conference, FOOD MICRO* (1st – 4th September, 2014), Nantes, **France (Poster)**.

14. **Fayemi, O.E.**, Taylor, J.R.N. and Buys, E.M. Survival of Enterotoxigenic *E. coli* in goat's milk fermented with probiotic bacteria. Presented at 20th *South African Association for Food Science (SAAFoST) Biennial International Congress and Exhibition* (7th-9th October, 2013) CSIR International Convention Centre, Pretoria, **South Africa (Poster)**.
15. **Fayemi, O.E.** The survival of *E. coli* O157:H7 and Non-O157 STEC strains in fermented dairy products. Presented at dairy evening and award presentation of *South African Society of Dairy Technology*, 4th August, 2013, University of Pretoria, Hatfield Campus, **South Africa (Guest Speaker)**.
16. **Fayemi, O.E.**, Taylor, J.R.N. and Buys, E.M. Persistent survival of environmental Shiga toxin producing *E. coli* (STEC) in fermented goat's milk. Presented at *South African Society of Dairy Technology 46<sup>th</sup> Annual General Meeting and Symposium on Food Safety and Security: A dairy perspective*. (16th – 19th April, 2013, Khaya Ibhubesi, Parys Free State, **South Africa (Oral presentation)**).