

List of Publications

1. **Idowu, A.O.** and Aworh, O.C. (2017). Modelling and Optimisation of Processing variables of snack (kokoro) produced from blends of maize and African yam bean seed flour. *International Food Research Journal* (Accepted for publication).
2. **Idowu, A.O.** (2015). Nutrient composition and sensory properties of *kokoro* (a Nigerian snack) made from yellow maize and African yam bean seed flour blends. *International Food research Journal*, 22 (2): 739-744.
3. **Idowu, A.O.** and Fagbemi, T.N. (2015). Physical, physico-chemical and chemical properties of two maize varieties (BR-9928-DMR-SY and TZL-Comp-4C2). *International Journal of Emerging Technology and Advanced Engineering*, 5 (7): 280-286. <http://www.ijetae.com>
4. **Idowu, A. O. (2015)**. Chemical composition and Sensory and Pasting properties of Blends of Maize-African yam bean seed. *Journal of Nutritional Health and Food Science*, 3 (3):1-6. www.symbiosisonline.org
5. **Idowu, A.O. and Akinoso, R. (2016)**. Effects of frying temperature and time on storage properties of fried maize snack (kokoro) enriched with African yam bean seed. *Agricultural Engineering International: CIGR Journal*, 18 (3): 179-185.
6. **Idowu, A.O.** (2014). Development, Nutrient composition and Sensory properties of Biscuits produced from composite flour of wheat and African yam bean. *British Journal of Applied Science and Technology*, 4 (13): 1925-1933. www.sciencedomain.org
7. **Idowu, A.O.** and Aworh, O.C. (2014). Optimisation of some processing conditions for *kokoro* using Response surface methodology. *Agricultural Engineering International: CIGR Journal*, 16 (2): 187-195.
8. **Idowu, A.O.** (2013). Customers' satisfaction as a tool for sustainable Tourism Development. *Redeemer's University Journal of Management and Social sciences*, 1 (2): 106-116.
9. **Idowu, A.O.**, Omobuwajo, T.O. and Falade, K.O. (2010). Proximate composition and shelf life studies of Ready-to-eat rice and kilishi. *African Journal of Food science*, 4 (5): 264-268.
10. **adejo, A.A., Osunlakin, A. P., Famakinwa, A., Idowu, A.O.** and Fagbemi, T.N. (2017). Analyses of Dietary Fibre contents, Antioxidant composition, Functional and Pasting Properties of Plantain and Moringa oleifera Composite Flour blends. *Journal of Cogent Food and griculture* vol.3: 1278871pp1-10.

Conference Proceedings.

1. **Idowu, A.O.** (2016). Upgrading the Nutritional quality of Elekute – a toasted maize meal through enrichment with African yam bean (*Sphenostylis stenocarpa*) using response surface methodology. *An American Society of Agricultural and Biological Engineers (ASABE) Global Initiative Conference on Engineering and Technology Innovation for Global Food Security*, 24-27 October, 2016 Stellenbosch, South Africa. www.asabe2016.co.za
2. **Idowu, A. O.** (2015). Impact of food tourism in Nigeria: case of Calabar carnival, Cross-River state, Nigeria. *Proceedings of Obafemi Awolowo University, Ile-Ife Annual Faculty of Arts Conference*, 23rd-25th March, 2015. OAU, Ile-Ife (In press).
3. **Idowu, A.O.** and Aworh, O.C. (2014). Upgrading the nutritional quality of kokoro through enrichment with African yam bean (*Sphenostylis stenocarpa*) using Response surface methodology. *A poster presentation at the Elsevier Conference of Food Structure and Functionality Forum Symposium (From molecules to functionality)*, Amsterdam, The Netherlands.