Publications in peer-reviewed or refereed journals

1. Adebiyi, J.A., Njobeh, P.B., Adebo, O.A. and Kayitesi, E, 2019. Assessment of nutritional and phytochemical quality of Dawadawa (an African fermented condiment) produced from Bambara groundnut (Vigna subterranea). *Microchemical Journal*. https://doi.org/10.1016/j.microc.2019.104034

2. Adebo, O.A., Kayitesi, E., Njobeh, P.B and Tugizimana., F, 2019. Differential metabolic signatures in naturally and lactic acid bacteria (LAB) fermented ting (a Southern African food) with different tannin content, as revealed by gas chromatography mass spectrometry (GC–MS)-based metabolomics. *Food Research International* 121, 326-335.

3. Ogundele, O.M. and Kayitesi, E, 2019. Influence of infrared heating processing technology on the cooking characteristics and functionality of African legumes: a review. *Journal of Food Science and Technology*. https://doi.org/10.1007/s13197-019-03661-5

4. Adebiyi, J.A., Adebo, O.A., Changwa, R., Kayitesi, E and Njobeh, P.B., 2019. Food fermentation and mycotoxin detoxification: An African perspective- Food Control. https://doi.org/10.1016/j.foodcont.2019.106731

5. Adebo, O.A., Kayitesi, E, and Njobeh, P.B, 2019. Reduction of Mycotoxins during Fermentation of Whole Grain Sorghum to Whole Grain Ting (a Southern African Food). *Toxin*, https://doi.org/10.3390/toxins11030180.

6. Adebo, O.A., Njobeh, P.B., Adebiyi, J.A., and Kayitesi, E, 2018. Co-influence of fermentation time and temperature on physicochemical properties, bioactive components and microstructure of ting (a Southern African food) from whole grain sorghum. *Food Biosciences* 25, 118–127.

7. Adebo, O.A., Njobeh, P.B and Kayitesi, E, 2018. Fermentation by Lactobacillus fermentum strains (singly and in combination) enhances the properties of ting from two whole grain sorghum types. *Journal of Cereal Science* 82 ; 49–56

8. Panda, S.K, Ray, R.C, Mishra, S.S and Kayitesi, E, 2017. Microbial processing of fruit and vegetable wastes into potential biocommodities : a review, *Critical Reviews in Biotechnology*, DOI: 10.1080/07388551.2017.1311295

9. Adebo, O.A., Njobeh, P.B., Mulaba-Bafubiandi, A.F., Adebiyi, J.A., Desobgo, S.C.Z. and Kayitesi, E, 2017. Optimization of fermentation conditions for ting production using response surface methodology. *Journal of Food Processing and Preservation*, DOI: 10.1111/jfpp.13381

10. Adebiyi, J.A., Obadina, A.O., Adebo, O.A. and Kayitesi, E, 2017. Comparison of nutritional quality and sensory acceptability of biscuit obtained from native, fermented, and malted pearl millet (Pennisetum glaucum) flour. *Food Chemistry*; 232, 210–217.

11. Temba, M.C., Njobeh, P., Ndinteh, D and Kayitesi, E. Nutritional quality of maize-groundnut composite flours and resultant porridges. *Nutrition & Food Science*; 47, 318-33.

12. Panda, S.K., Behera, S.K., Witness Qaku, X., Sekar, S., Ndinteh, D.T., Nanjundaswamy, H.M., Ray, R.C. and Kayitesi, E, 2017. Quality enhancement of prickly pears (Opuntia sp.) juice through probiotic fermentation using Lactobacillus fermentum - ATCC 9338. *LWT - Food Science and Technology*. 75, 453-459.

13. Moyo, S.M., Mavumengwana, V and Kayitesi, E, 2017. Effects of Cooking and Drying on Phenolic Compounds and Antioxidant Activity of African Green Leafy Vegetables. *Food Reviews International*, 1-17.

14. Temba, M.C., Njobeh, P.B. and Kayitesi, E, 2017. Storage stability of maize-groundnut composite flours and an assessment of aflatoxin B1 and ochratoxin A contamination in flours and porridges. *Food Control*. 71, 178-186.

15. Adebiyi, J.A., Adebo, O.A., Obadina, A.O., Mulaba-Bafubiandi, A.F. and Kayitesi, E, 2016. Effect of fermentation and malting on the microstructure and selected physicochemical properties of pearl millet (Pennisetum glaucum) flour and biscuit. *Journal of Cereal Science*. 70, 132-139.

16. Adebiyi, J.A., Adebo, O.A., Obadina, A.O. and Kayitesi, E, 2016. Fermented and malted millet products in Africa: Expedition from traditional/ethnic foods to industrial value added products. *Critical Reviews in Food Science and Nutrition*. DOI: 10.1080/10408398.2016.1188056.

17. Temba, M.C., Adebo, O.A., Njobeh, P.B. and Kayitesi, E, 2016. Alleviation of protein energy malnutrition in Africa using composite cereal and legume flours. *International Journal of Food Science and Technology*. 51, 543-554.

18. Eguzozie, K., Mavumengwana, V., Kayitesi, E. and Nnabuo-Eguzozie N, 2016. Screening of Cyanobacterial Peptide Toxin, Microcystins in Hyperscum Water Samples from an Inland Sub Saharan Drinking Freshwater Reservoir. *Bulletin of Environmental Contamination and Toxicology*. 97, 728-736.

19. Panda, S.K., Mishra, S.S., Ray, R.C. and Kayitesi, E, 2016. Microbial-processing of fruit and vegetable wastes for production of vital enzymes and organic acids: biotechnology and scopes. *Environmental Research*. 146, 161–172.

20. Eguzozie, K., Mavumengwana, V., Nkosi, D., Kayitesi, E. and Nnabuo-Eguzozie, E. 2016. Bioaccumulation and Quantitative Variations of Microcystins in the Swartspruit River, South Africa. *Archives of Environmental Contamination and Toxicology*. 71, 286-296.

21. Panda, S.K., Panda, S.H., Swain, M.R., Ray, R.C. and Kayitesi, E, 2015. Anthocyanin-rich sweet potato (*Ipomoea batatas L.)* beer: Technology, Biochemical and Sensory evaluation. *Journal of Food Processing and Preservation*. 39, 3040-3049.

22. Panda, S.K., Behera, S.K., Mulaba-Bafubiandi, A.F., Panda, S.H., Swain, M.R., Ray, R.C. and Kayitesi, E, 2015. Bioprocessing of jackfruit (*Artocarpus heterophyllus L*.) pulp into wine: Technology, Proximate composition and Sensory evaluation. *African Journal of Science, Technology, Innovation and Development.* 8, 27-32.

23. Ongol, M.P., Owino, J., Kayitesi, E., Dusingizimana, T., Uwiringiyimana, V., Habimana, V. and Ndayambaje, V, 2015. Retention of micro-minerals and degradation of anti-nutritional compounds during the traditional Rwandan bean cooking process. *European Journal of Nutrition and Food Safety*. 5, 1076-1077

24. Kayitesi, E., Duodu. K.G., Minnaar, A. and De Kock, H.L, 2012. Effect of micronisation of pre-conditioned cowpeas on cooking time and sensory properties of cooked cowpeas. *Journal of the Science of Food and Agriculture.* 93, 838-845.

25. Kayitesi, E., Duodu, K.G., Minnaar, A. and De Kock, H.L, 2012. Nutritional quality and antioxidant activity of marama–sorghum composite flours and porridges. *Food Chemistry*. 131, 837-842.

26. Kayitesi. E., Duodu. K.G., Minnaar, A. and De Kock, H.L, 2010. Sensory quality of marama-sorghum composite porridges. *Journal of the Science of Food and Agriculture*.

Books and/or chapters in books

1. Kayitesi, E., Behera, S.K., Panda, S.K., Dlamini, B.C and Mulaba-Bafubiandi, A.F (2017) Amasi and Maheu: Expedition from Ethnic Southern African Food to Cosmopolitan Markets. In Ray, R .C & Montet, D (Eds.). Fermented Foods Part II: Technological Intervention; pp. 384-399. CRC press, New York USA.

2. Behera, S.K., Panda, S.K., Kayitesi, E. and Mulaba-Bafubiandi, A.F (2017). Kefir and Koumiss. In Ray, R .C & Montet, D (Eds.). Fermented Foods Part II: Technological Intervention; pp. 400-414. CRC press, New York USA.

3. Adebo OA, Njobeh PB, Adebiyi JA, Gbashi S, Phoku JZ, and Kayitesi E. Fermented pulse-based food products in developing nations as functional foods and ingredients. In Hueda, M.C (Ed.). Functional Food—Improve Health through Adequate Food; pp. 77–109 InTech: Rijeka, Croatia.

4. Adebo OA, Njobeh PB, Adebiyi JA, Gbashi S, and Kayitesi, E (2017). Food metabolomics (Foodomics), a new frontier in food analysis and its potential in understanding fermented foods. In Hueda, M.C (Ed.). Functional Food—Improve Health through Adequate Food; pp. 211–234. InTech: Rijeka, Croatia.

5. Adebo OA, Kayitesi E, Adebiyi JA, Gbashi S, Temba MC, Lasekan A, Phoku JZ and Njobeh, PB E (2017). Mitigation of Acrylamide in Foods: An African Perspective. In Hueda, M.C (Ed.). Functional Food—Improve Health through Adequate Food; pp. 151–174. InTech: Rijeka, Croatia.

6. Adebo, O.A., Njobeh, P.B., Adeboye, A.S., Adebiyi, J.A., Sobowale, S.S., Ogundele, O.M., Kayitesi, E (2018). Advances in fermentation technology for novel food products. In Innovations in technologies for fermented food and beverage industries; S. Panda, & P. Shetty (Eds.). (pp. 71–87). Springer, Switzerland.