

CURRICULUM VITAE: PROF. OMOBA, O. S.

1. **Name:** OMOBA, Olufunmilayo ‘Sade (Nee Abayomi)
2. **Place and Date of Birth:** Ibadan, Oyo State; 14th February 1971
3. **Nationality:** Nigerian
4. **Marital Status:** Married
5. **Permanent Home Address:** 40, Divine Grace Street, Oke’ri Estate, Oba – Ile, Akure.
6. **Present Postal Address:** P. O. Box 512, Akure, Ondo State, Nigeria.
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7. **GSM:** +234 – 706 – 488 – 0493
8. **Contact:** Department of Food Science and Technology,
Federal University of Technology, Akure, Ondo
State, Nigeria.
9. **Educational Institutions Attended (*with dates*):**
 - a. **Primary:** Ayodele Nursery and Preparatory School, Iyaganku Ibadan 1973 - 1980
 - b. **Secondary:** Queen’s School, Ibadan . 1980 – 1986
 - c. **Tertiary:** Federal University of Agriculture, Abeokuta. 1987 – 1992
Federal University of Technology, Akure. 1995 – 1999
Federal University of Technology, Akure. 2002 – 2008
10. **Qualifications (*with dates*):**
 - a. **Academic:**
 - i. Ph.D Food Science and Technology. 2008
 - ii. M. Tech. Food Storage Technology. 1999
 - iii. B. Sc. Food Science and Technology. 1992
 - b. **Others:**
 - i. WASC/GCE (Ordinary Level) 1986
 - ii. Primary School Leaving Certificate 1980
11. **Distinctions:** None
12. **Membership of Professional Bodies:**
 - i. Nigerian Institute of Food Science and Technology.
 - ii. Third World Organization of Women in Science.

- iii. Nigeria Association of Women Academics.
- iv. African Crop Science Society.
- v. International Society of Horticultural Science.

13. Review of Academic and Professional Journals:

- i. Journal of Applied and Agricultural Research.
- ii. International Food Research Journal.
- iii. Nutrition and Food Science.
- iv. Journal of Food Measurement and Characterization
- v. Journal of Food Biochemistry

14. External Examinership:

- a. Undergraduates:
 - i. Department of Food Science and Technology Wesley University Ondo.
 - ii. .Department of Home Economics and Food Science, University of Ilorin, Kwara State.
- b. Postgraduates:
 - i. Department of Food Science and Technology, Obafemi Awolowo University, Ile – Ife, Osun State.
 - ii Department of Food science and Technology, Ladoke Akintola University of Science and Technology, Ogbomoso, Oyo State.

15. Work Experience:

i. University:

- 1. Asst. Lecturer, Department of Food Science & Technology, FUTA, Nigeria
Aug. 2000 – Sept. 2003.
- 2. Lecturer II, Department of Food Science & Technology, FUTA, Nigeria
Oct. 2003 - Sept. 2006.

3. Lecturer I, Department of Food Science & Technology, FUTA, Nigeria
Oct. 2006 – Sept. 2009.
4. Senior Lecturer, Department of Food Science & Technology, FUTA, Nigeria
Oct 2009 – Sept. 2013.
5. Reader, Department of Food Science & Technology, FUTA, Nigeria
Sept. 2013 – Oct 2016
6. Professor, Department of Food Science & Technology, FUTA, Nigeria
Oct 2016 To Date

ii. Others:

- i. Student Industrial Work Experience Scheme: Diamond Foods Nigeria Limited, Alomoja – Ibadan: Quality Control, Production Process Control, Product Inspection (1989/90).
- ii. National Youth Service Corps Scheme: Orsu Local government, Awo-Idemili, Imo State (1993 – 1994).

16. Number of Postgraduate Students Supervised

a. Master degree: Seventeen (19) Students

b. Ph.D degree: Nine (11) Students

17. Fellowship Awards

- i. University of Pretoria, South Africa, Postdoctoral Fellowship Award. (Sponsored by South Africa National Research Council) (2011)
- ii. MASHAV Scholarship for International Postgraduate Program titled ‘Nutrition in a Changing Global Environment’ at the Hebrew University of Jerusalem, Rehovot Campus, Israel. (2013)

18. Research Grants and Other Grants

a. National:

- i. National Food Security Research Grant for Centre of Excellence – US \$4.5 million. (2010)
- ii. TETFUND Research Grant (2014 – 2015 Merged TETFUND Research Project) (Two Million Naira)

b. International:

- i. GCP 21 – Travel Grant Award to attend the World Congress on Root and Tuber Crops
Nanning, Guangxi, China. (5026.14 US Dollar) (2016).
- ii. African Nutrition Leadership Program 2016 , Grant

19. Publications: (please list publications under the following broad headings, State dates and publication clearly)

(a) Thesis/Dissertation:

- i. Fasasi, O. S. 2008. Nutritive characteristics and functional properties of fish- flour mixes from maize and cassava. Unpublished Ph.D. Thesis – The Federal University of Technology, Akure, Nigeria. 221p
- ii. Abayomi, O. S. 1998. Combined effect of ⁶⁰Co irradiation on the storage life of some vegetables. Unpublished M. Tech. Thesis – The Federal University of Technology, Akure, Nigeria. 93p
- iii. Abayomi, O. S. 1992. Effects of chemical preservative and storage temperatures on the physicochemical properties of orange juice. Unpublished B.Sc. Thesis - University of Agriculture, Abeokuta, Nigeria. 101p

b. Books:

i. Contributions to Books:

1. **Omoba, O. S.** (2018). The potential nutritional benefits of agricultural wastes and by – products in an insurgence – ravaged economy. A review. In O. F. Osundahunsi (Ed) Roadmap to improve livelihoods in Africa. .the book: Pg. 264 – 276, Simplicity press, Nigeria.
2. Olagunju, A.I. and **Omoba, O. S.** (2021). Processing, nutritional composition and health benefits of lentils. In: Handbook of cereals, pulses, roots, and tubers. Functionality, health benefits and applications. Edited by Punia S, Siroha, A. K. and Kumar, M. CRC Press, Taylor & Francis Group, London. Chp 19, pp. 315 – 327.
3. Olagunju, A.I. and **Omoba, O. S.** (2021). Pigeon peas possess significant protein and starch fractions with potential as functional ingredient in food applications. In: Handbook of cereals, pulses, roots, and tubers. Functionality, health benefits and applications. Edited by Punia S, Siroha, A. K. and Kumar, M. CRC Press, Taylor & Francis Group, London. Chp 21, pp. 339 – 351.
4. Olagunju, A. I. and **Omoba, O.S.** (2022). Functionality of Resistant and Slowly Digesting Starch in Cereals. In *Functional Cereals and Cereal Foods* (pp. 113-137). Springer, Cham.
5. Olagunju, A. I. and **Omoba, O.S.** (2022). High Fibres Functional Products. In *Functional Cereals and Cereal Foods* (pp. 379-400). Springer, Cham.

c. Monographs / Technical Reports:

i. Omoba O. S. (2019). Shifting Boundaries: Sexism and violence in dating relationship among students. Presented at Female Students Seminar at the Federal University of Technology, Akure, Nigeria. (Oct 29, 2019)

d. Journal Articles

1. **Fasasi, O. S.**, Aborisade, A. T. & Adetuyi F. C. (2002). Combined effect of ⁶⁰Co irradiation on the storage life of Spinach (*Spinacia oleracea*) and Jew's mallow (*Corchorus olitorus*). *Applied Tropical Agriculture* 7(1&2) 12 - 18.
2. Eleyinmi, A. F., Adebowale, Y. A., **Fasasi, O. S.** & Aiyeye, F. B. (2003). Assessment of the microbial inhibitory activity of selected plant extract on spoilage organisms of some local beverages. *ASSET series B1* (2):78 - 95.
3. **Fasasi O. S.**, Eleyinmi, A. F. & Fasasi, A. R. (2003). Effect of ⁶⁰Co irradiation on the storage life of bell pepper (*Capsicum annum L.*) and tomatoes (*Lycopersicon esculentum Mill*) stored at low temperature. *Ghana Journal of Chemistry* 5 (2): 93 – 113.
4. **Fasasi O. S.**, Eleyinmi, A. F., Fasasi, A. R. & Karim, O. R. (2004). Chemical properties of raw and processed breadfruit (*Treculia africana*) seed flour. *Journal of Food, Agriculture and Environment* 2 (1): 65 - 68.
5. **Fasasi O. S.**, Eleyinmi, A. F. & Oyarekua, M. A. (2007). Effect of some traditional processing operations on the functional properties of African breadfruit seed (*Treculia africana*) flour. *LWT - J. Food Sci. Technol.* 40: 513 - 519.
6. **Fasasi, O. S.**, Adeyemi, I. A. & Fagbenro, O. A (2007). Functional and pasting characteristics of fermented maize and Nile Tilapia (*Oreochromis niloticus*) Flour diet. *Pakistan Journal of Nutrition* 6 (4): 304 – 309.
7. **Fasasi, O. S.**, Adeyemi, I. A. & Fagbenro, O. A (2005). Proximate composition and multi enzyme in vitro protein digestibility of maize – tilapia flour blend. *Journal of Food Technology* 3: 342 – 345
8. **Fasasi O. S.** (2009). Effect of processing methods on the proximate and functional properties of quality protein maize (QPM) seed flour. *Applied Tropical Agriculture* 14 (1&2): 43 – 48.
9. **Fasasi, O. S.** (2009) Proximate, antinutritional factors and functional properties of pearl millet (*Pennisetum glaucum*). *Journal of Food Technology* 7: 92 – 97.
10. **Fasasi O. S.**, Oyebode E. T. & Olusanya D. (2009). Proximate and functional properties of modified Bambara isolate - "ogi" mix as complimentary diet. *Acta Horticulturae* 806 (1): 301 – 306.
11. Fagbenro, O. A., Jegede, T. & **Fasasi, O. S.** (2010). Review - Tilapia aquaculture in Nigeria. *Applied Tropical Agriculture* 15: 49 – 55.

12. **Fasasi, O. S.**, Adeyemi, I. A. & Fagbenro O. A. (2010). Proximate, Minerals, Amino acid and Fatty acid composition of Fermented Cassava flour ‘Fufu’ – Fish Powder mix. *Nigeria Food Journal* 28 (2): 81 – 90.
13. Ifesan, B. O. T., **Fasasi, O. S.** & Osundahunsi, O. F. (2011). Physicochemical and Antioxidant Properties of Turmeric (*Curcuma Longa*) and Ginger (*Zingiber officinale*). *Applied Tropical Agriculture* 15(1&2): 60 – 64.
14. **Fasasi, O. S.** & Jagboro, J. O. (2011). Physicochemical properties of wheat – fish flour blends and baking properties of the bread. *Journal of Applied and Environmental Sciences* 6(3): 1 – 5.
15. Karim, O. R., **Fasasi O. S.** & Adebowale, A. A. (2011). Impact of sulphiting pretreatment and packaging materials on some properties of stored dehydrated pineapple slices. *Journal of Applied and Environmental Sciences* 6(3): 94 – 100.
16. **Fasasi, O. S.** & Karim, O. R. (2011). Chemical composition, Resistant, Total Starch content and acceptability of Noodle substituted with cowpea starch. *Nigeria Food Journal* 29(1): 6 – 11.
17. Ifesan, B.O.T., **Fasasi, O. S.** & Ehioniyotan , F. A. (2012). Production of bread - spread from blends of Shea butter (*Vitellaria paradoxa*), Garlic (*Allium sativum*), Ginger (*Zingiber officinale*), Scent Leaf (*Occimum gratissimum*) and Suya Spice. *Journal of Microbiology, Biotechnology and Food Science* 1 (6): 1406 – 1423.
18. **Fasasi, O. S.**, Oyebode, E. T. & Fagbamila, O. (2012). Effect of enzyme/substrate ratio on the antioxidant properties of hydrolysed African yam bean. *African Journal of Biotechnology* 11(50):11086 - 11091.
19. **Fasasi, O. S.** (2012). Physicochemical properties and acceptability of maize/ soy flour blends for production of ‘Kokoro’. *Journal of Agricultural Research and Development* 11 (1): 225 – 234.
20. **Fasasi, O. S.** & Alokun, O. A. (2013). Physicochemical properties, vitamins, antioxidant activities and amino acid composition of ginger spiced maize snack ‘kokoro’ enriched with soy flour (a Nigeria based snack) *Agricultural Sciences* 4 (5B):73 – 77.
21. Esan O. Y. & **Fasasi, O. S.** (2013). Amino acid composition and antioxidant properties of African Yam Bean (*Spenostylis stenocarp*) protein hydrolysates. *African Journal of Food Science and Technology* 4(5): 100 – 105.
22. **Omoba, O. S.** & Omogbemile, A. (2013). Physicochemical properties of sorghum biscuit enriched with defatted soy flour. *British Journal of Applied Science & Technology* 3(4): 1246 – 1256.
23. **Omoba, O. S.**, Awolu, O. O., Olagunju, A. I. & Akomolafe, A. O. (2013). Optimisation of plantain –brewers’ spent grain biscuit using Response Surface Methodology. *Journal of Scientific Research and Report* 2 (2) 665-681.

24. Makanjuola, S. A., Enujiugha, V. N., **Omoba, O. S.** & Sanni, D. M. (2015). Application of RSM and Multivariate Statistics in Predicting Antioxidant Property of Ethanolic Extracts of Tea-Ginger Blend. *European Journal of Medicinal Plants* 6(4): 200-211
25. **Omoba, O.S.**, Obafaye, R. O., Salawu, S.O., Boligon, A. A. & Athayde, M. L. (2015). HPLC-DAD Phenolic Characterization and Antioxidant Activities of Ripe and Unripe Sweet Orange Peels. *Antioxidants*, 4, 498-512.
26. Makanjuola, S. A., Enujiugha, V. N., **Omoba, O. S.** & Sanni, D. M. (2015). Optimization and prediction of antioxidant properties of a tea-ginger extract. *Food Science and Nutrition*, 3(5): 443 – 452. DOI: 10.1002/fsn3.237.
27. **Omoba, O. S.**, Dada, A. O. & Salawu, S. O.(2015). Antioxidant properties and consumer acceptability of pearl millet - tiger nut biscuits. *Nutrition and Food Science* 6 (45): .818 – 828.
28. **Omoba, O. S.**, De Kock, H. L. & Taylor, J. R. N (2015). Sensory and nutritive profiles of biscuits from whole grain sorghum and pearl millet plus soy flour with and without sourdough fermentation. *International Journal of Food Science & Technology*, 50 (12):2554 – 2561.
29. Makanjuola, S. A., Enujiugha, V. N., **Omoba, O. S.** & Sanni, D. M. (2015). Combination of antioxidants from different sources could offer synergistic benefits: A case study of tea and ginger blend. *Natural Product Communications*, 10 (11): 1829 – 1832.
30. Awolu, O. O., **Omoba, O. S.**, Olawoye, O. & Dairo, M. (2016). Optimization of production and quality evaluation of maize – based snack supplemented with soybean and tigernut (*Cyperus esculenta*) flour. *Food Science and Nutrition* (Doi: 10.1002/fsn3.359).
31. **Omoba, O. S.** & Azeez, H. I. (2016). Quality characteristics and overall acceptability of steamed and boiled blue whiting fish (*Micromesistius poutassou*) cracker", *Nutrition & Food Science*, 46 (6) : 857 – 870.
32. Makanjuola, S. A., Enujiugha, V. N. & **Omoba, O. S.** (2016). Multiresponse Optimization and prediction of antioxidant properties of aqueous ginger extract. *Preventive Nutrition and Food Science*, 21 (4): 355 – 360.
33. **Omoba, O. S.** & Onyekwere, U. (2017). Postharvest properties of cucumber fruits (*Cucumber sativus L.*) treated with chitosan-lemon grass extracts under different storage durations. *African Journal of Biotechnology*, 15(50): 2758-2766
34. Esan, Y. O., **Omoba, O. S.** & Enujiugha, V. N. (2018) Biochemical and nutritional compositions of two accessions of *Amaranthus Cruentus* Seed Flour. *American Journal of Food Science and Technology*, 6 (4): 145-150
35. Esan, Y. O., **Omoba, O. S.**, Enujiugha, V. N. & Okoh, O. O. (2018). Functional and antioxidant properties of raw and popped Amaranth (*Amaranthus cruentus*) seeds flour. *Annals. Food science and technology*, 19(2), 399–408.

36. Olagunju, A. I., **Omoba, O. S.**, Enujiugha, V. N. & Alashi, A. M (2018) . Antioxidant properties, ACE/renin inhibitory activities of pigeon pea hydrolysates and effects on systolic blood pressure of spontaneously hypertensive rats. *Food Science & Nutrition*, 6(7): 1879–1889
37. Olagunju, A.I., **Omoba, O. S.**, Enujiugha, V. N. & Aluko, R. E. (2018). Development of value-added nutritious crackers with high antidiabetic properties from blends of Acha (*Digitaria exilis*) and blanched pigeon pea (*Cajanus cajan*). *Food Science & Nutrition* 6(7): 1791-1802
38. Obafaye, R. O. & **Omoba, O. S.** (2018). Orange peel flour: A potential source of antioxidant and dietary fiber in pearl-millet biscuit. *Journal of Food Biochemistry* 42 (2): e12523
39. **Omoba, O. S.** & Isah, L. R. (2018). Influence of Sourdough Fermentation on Amino Acids Composition, Phenolic Profile, and Antioxidant Properties of Sorghum Biscuits. *Preventive Nutrition and Food Science*. 23(3):220-227.
40. Olagunju, A.I., **Omoba, O. S.**, Enujiugha, V.N., Aluko, R. E. & Alashi, A.M (2018). Pigeon pea enzymatic protein hydrolysates and ultrafiltration peptide fractions as potential sources of antioxidant peptides: An in vitro study *LWT* 97: 269-278
41. **Omoba, O. S.**, Olagunju, A. I., Salawu, S. O. & Boligon, A. A. (2019) HPLC-DAD phenolic profiling and in vitro antioxidant activities of three prominent Nigerian spices. *Preventive Nutrition and Food Science*. 24(2):179 -186
42. Ajatta, M. A., Akinola, S. A., Otolowo, D. T., Awolu O. O. & **Omoba, O. S.**, Osundahunsi, O. F. (2019). Effect of Roasting on the Phytochemical Properties of Three Varieties of Marble Vine (*Dioclea reflexa*) Using Response Surface Methodology. *Prev. Nutr. Food Sci.*; 24(4):468-477.
43. Olagunju, A.I., **Omoba, O. S.**, Enujiugha, V.N., Weins, R. A., Gough, K. M. & Aluko, R. (2020). Influence of acetylation on physicochemical and morphological characteristics of pigeon pea starch. *Food Hydrocolloids* 100: 105424
44. Odewole M. M., Olalusi, A. P., Oyerinde, A. S. & **Omoba, O. S.** (2020). Microstructures and elemental distribution of magnetic field pre – treated fluted pumpkin leaf. *Acta technologica Agriculturae* 1: 12 – 17
45. Makanjuola, S. A., Enujiugha, V. N., **Omoba, O. S.**, & Sanni, D. M. (2020). Modelling and Prediction of Antioxidant Properties of Tea (*Camellia sinensis* (L.) Kuntze) Leaf. *Scientific African*, doi:<https://doi.org/10.1016/j.sciaf.2020.e00455>
46. **Omoba, O.S.**, Olagunju, A.I., Iwaeni, O. O. & Obafaye, R.O. (2020). Effects of Tiger Nut Fibre on the Quality Characteristics and Consumer Acceptability of Cakes Made from Orange-fleshed Sweet Potato Flour. *Journal of Culinary Science & Technology*, 1-19. Doi: 10.1080/15428052.2020.1747036

47. Ademosun, M. T., **Omoba, O. S.** & Olagunju, A. I. (2020) Antioxidant properties, glycemic indices, and carbohydrate hydrolyzing enzymes activities of formulated ginger-based fruit drinks. *J Food Biochem.*; 00:e13324. <https://doi.org/10.1111/jfbc.13324>
48. Olagunju, A. I., **Omoba, O. S.**, Awolu, O. O., Rotowa, K. O., Oloniyo, R. O. & Ogunnowo O. C. (2020). Physiochemical, Antioxidant Properties and Carotenoid Retention /Loss of Culinary Processed Orange Fleshed Sweet Potato. *Journal of Culinary Science & Technology* <https://doi.org/10.1080/15428052.2020.1799278>
49. Olagunju, A.I., **Omoba, O. S.**, Enujiugha, V.N., Aluko, R. E. & Alashi, A. M (2020). Technological Properties of Acetylated Pigeon Pea Starch and Its Stabilized Set-Type Yoghurt. *Foods* · DOI: 10.3390/foods9070957.
50. Olagunju AI, **Omoba O. S.**, Enujiugha V. N, Alashi A. M, & Aluko R. E. Thermoase-hydrolysed pigeon pea protein and its membrane fractions possess in vitro bioactive properties antioxidative, antihypertensive, and antidiabetic. *J Food Biochem.* 2020;00:e13429. <https://doi.org/10.1111/jfbc.13429>
51. Oguntoyinbo, O.O., Olumurewa, J.A.V. & **Omoba, O.S.** (2020). Chemical Composition, Dietary fibre and Antioxidant Activity of Fermented Ripe Banana Peel Flour. *Journal of Food Stability*, 3 (2), 27-42. DOI: 10.36400/J.Food.Stab.3.2.2020-0034.
52. Oloniyo, R. O., **Omoba, O. S.**, Awolu, O. O. & Olagunju, A. I. (2020). Orange-fleshed sweet potatoes composite bread: A good carrier of beta (β)-carotene and antioxidant properties. *J Food Biochem.* 2020;00:e13423. <https://doi.org/10.1111/jfbc.13423>
53. Odewole, M. M., Olalusi, A. P. **Omoba, O. S.** & Oyerinde, A. S. (2020) Microstructural characteristics and elemental distribution of magnetic field pretreated sweet pepper. *Carpathian Journal of Food Science and Technology* <https://doi.org/10.34302/crpfst/2020.12.3.4>
54. Ajatta, M. A., Oladipupo, O. R., Josiah, S. S., **Omoba, O. S.** & Osundahunsi, O. F. (2020). Cognitive impairment by non-insulin-dependent diabetes mellitus was attenuated by dietary supplements of marble vine (*Dioclea reflexa*) and plantain (*Musa paradisiaca*) dough meals in albino rats *J Food Biochem.* 2020;00:e13473. <https://doi.org/10.1111/jfbc.13473>
55. **Omoba, O. S.**, Oyewole, G. O. & Oloniyo, R. O. (2020). Chemical compositions and antioxidant properties of orange fleshed sweet potato leaves and the consumer acceptability in vegetable soup. *Prev. Nutr. Food Sci.*; 25(3):293- 300
56. Oloniyo, R. O, **Omoba, O. S.** & Awolu, O. O (2021). Biochemical and antioxidant properties of cream and orange-fleshed sweet potato. *Heliyon* 7: e06533
57. Ajatta, M. A., Akinola, S. A., **Omoba, O. S.** & Osundahunsi, O. F. (2021). Effect of roasting on the chemical composition, functional characterization and antioxidant activities of three varieties of marble vine (*Dioclea reflexa*): An underutilised plant. *Heliyon* 7: e07107.

58. Oloniyo, R. O., **Omoba, O. S.** & Awolu, O. O. (2021). Rheological behaviour, physical and sensory properties of orange fleshed sweet potato and soy concentrate bread. *J Food Sci Technol*. <https://doi.org/10.1007/s13197-021-05232-z>.
59. Oguntoyinbo, O. O., Olumurewa, J. A. V. & **Omoba, O. S.** (2021). Physico-chemical and sensory properties of cookies produced from composite flours of wheat and banana peel flours. *Journal of Food Stability*, 4 (3), 1- 21. DOI: 10.36400/J.Food.Stab.4.3.2021-0055
60. **Omoba, O. S.**, Olagunju, A. I., Akinrinlola, F. O., & Oluwajuyitan, T. D. (2022). Shallot-enriched amaranth-based extruded snack influences blood glucose levels, hematological parameters, and carbohydrate degrading enzymes in streptozotocin-induced diabetic rats. *Journal of Food Biochemistry*, 00, e14098. <https://doi.org/10.1111/jfbc.14098>
61. Ojewunmi, O. E., **Omoba, O. S.** & Awolu, O. O (2022). Antioxidant and antinutritional properties of biscuit produced from enzymatically modified tacca [*T. Involucrata*] flour. *Novel Technique in Nutrition and Food Science*. 6(2). NTNF. 000632. 2021. DOI: 10.31031/NTNF.2021.06.000632
62. Rabi, O. O., **Omoba, O. S.** & Olagunju, A. I. (2022). *In vitro* antioxidants and antihypertensive properties of corn silk–lemon infusion. *Bulletin of the National Research Centre*, 46(1), 1-14.
63. Adeyemo, A. E., **Omoba, O. S.**, Olagunju, A. I., & Josiah, S. S. (2022). Chemical composition, in vitro antioxidant properties, and phenolic profile of shallot (*Allium ascalonicum* L.) - enriched plantain biscuit. *Bulletin of the National Research Centre*, 46(1), 1-16.
64. Olagunju, A. I., Alashi, A. M., **Omoba, O. S.**, Enujiugha, V. N. & Aluko, R. E. (2022). Pigeon pea penta- and hexapeptides with antioxidant properties also inhibit renin and angiotensin-I-converting enzyme activities. *Journal of Food Biochemistry*, e14485.
65. John, I. S. A., Olalusi, A. & **Omoba, O. S.** (2022). Quality Evaluation of Foam Dried Watermelon Flakes. *Turkish Journal of Agricultural Engineering Research*, 3(2), 245-264.
66. Oloniyo, R. O., **Omoba, O. S.** & Awolu, O. O. (2023). Quality characteristics of non-gluten biscuit developed from optimized cream and orange – fleshed sweet potato flour. *Crop Science*. <https://doi.org/10.1002/csc2.20934>.
67. Adeyemo, A. E., Omoba, O. S., Olagunju, A. I., & Josiah, S. S. (2023). Assessment of nutritional values, phytochemical content, and antioxidant properties of shallot (*Allium Ascalonicum* L.) Leaf and Bulb. Measurement :Food <https://doi.org/10.1016/j.meafao.2023.100091>

d. Published Conference Proceedings:

68. **Fasasi, O. S.**, Adeyemi, I. A., and Fagbenro, O. A. (2006). Physicochemical properties of maize – tilapia flour blends. In the proceedings of the 7th International symposium on tilapia in aquaculture. Boca del Rio, Veracruz, Mexico. Pp. 1 – 10.
69. **Fasasi, O. S.** (2007). Proximate and antinutritional composition of garlic (*Allium sativum*) and ginger (*Zingiber officinale*). In, Medicinal Plants in Agriculture: The Nigerian Experience. Proc. 3rd Annual conf., Schl, of Agric & Agric Tech. (eds. G. E. Onibi, S. O. Agele, V. A. J. Adekunle and M. O. Olufayo), Federal University of Technology, Akure, Nigeria. 16th-19th April, 2007, Pp. 171 – 173.
70. **Fasasi, O. S.** (2008). Functional and Visco – elastic properties of traditionally processed quality protein maize (QPM) seed flours. In the proceedings of 4th Annual Conf., Schl of Agric & Agric Tech (eds. G. E. Onibi, S. O. Agele, V. A. J. Adekunle , M. O. Olufayo and I. B. Osho), Federal University of Technology, Akure, Nigeria. 21st May, 2008, Pp. 22-24.
71. Fagbenro, O. A., **Fasasi, O. S.**, Jegede, T. and Olawusi – Peters, O. O. (2011). 60 years of tilapia aquaculture in Nigeria. Pp.300 – 309, In: Proceedings of the Ninth International Symposium on Tilapia in Aquaculture (ISTA 9), (Liping, L. & Fitzsimmons, K., eds.), Shanghai, China.
72. **Fasasi O. S.** (2012). Heamatological studies and performance of rat fed with wheat – pigeon pea flour blend. In Research and Capacity building fo Agricultural transformation in Nigeria. (Adebayo, A.I., Adekunle, V. A. J., Oseni, J. O. & Awodun, M. A. – editors). Proceedings of 6th Annual Conf., Schl. of Agric & Agric Tech., Federal University of Technology, Akure, Nigeria. 21st May, 2012, 120 - 127.
73. **Omoba, O.S.** and Karunwi, O. O (2015). Phenolic profile of raw and boiled (*moringa oleifera*) seed flour. In ‘Role of Women in Science for World Security’ (Ojokoh, O.O., Olajuyigbe, F.M., Dahunsi, F.,eds). Proceedings of the Second International Conference of Organization for Women in Science for The Developing World OWSD - FUTA, Nigeria. 1st – 4th November, 2015, Pp. 277 – 282.
74. Esan, Y. O., **Omoba, O. S.**, and Enujiugha, V. N. (2015). Chemical and functional characteristics of raw and popped amaranth (*Amaranthus hybridus*) seeds flour. In ‘Role of Women in Science for World Security’ (Ojokoh, O.O., Olajuyigbe, F.M., Dahunsi, F.,eds). Proceedings of the Second International Conference of Organization For Women In Science For The Developing World OWSD - FUTA, Nigeria. 1st – 4th November, 2015, Pp. 146 – 152.
75. Esan, Y. O., **Omoba, O.S.** and Enujiugha, V. N. & Okoh, O. O. (2019). Amino acid composition of amaranth seed flour and protein hydrolysates. Paper presented at the Pharm – Food Congress, Federal University of Technology, Akure.

22. Conference (s) Attended with Dates/ or Papers Presented

- i. 2nd Annual Lecture of the Faculty of Science, Lagos State University, Lagos State, Nigeria. (1st – 3rd Nov. 2001)

- ii. 6th Conference of the African Crop Science Society, Harnessing Crop Technologies to Alleviate Hunger and Poverty in Africa. Nairobi, Kenya. (12th – 17th Oct., 2003)
- iii. 28th Annual Conference of Nigerian Institute of Food Science and Technology (NIFST). . Conference Centre, University of Ibadan, Ibadan, Oyo State. Nigeria. (11th – 15th Oct., 2004)
- iv. 7th International symposium on tilapia in aquaculture. Boca del Rio, Veracruz, Mexico. (September 6 – 8, 2006)
- v. 3rd Annual Conf., Schl, of Agric. & Agric. Tech., Federal University of Technology, Akure, Nigeria. (16th -19th April, 2007)
- vi. 4th Annual Conf., School of Agric. & Agric. Tech., Federal University of Technology, Akure, Nigeria. (21st May, 2008)
- vii. 6th Annual Conf., School of Agric. & Agric. Tech., Federal University of Technology, Akure, Nigeria. (21st May, 2012)
- viii. The International Symposium on underutilized plants for food security, nutrition, income and sustainable development. Arusha, Tanzania.
- ix. 1st Half Yearly Conference on Micronutrient Malnutrition: Implications for National Economic Development of Nigerian Institute of Food Science and Technology, Western Chapter, Bells University of Technology, Sango – Ota, Nigeria. (6th – 7th May, 2010)
- x. 3rd Half Yearly Conference on Traditional Food Processing Technologies: Past, Present And Future Trends of Nigerian Institute of Food Science and Technology, Western Chapter, University of Ilorin, Ilorin, Nigeria. (14th – 16th May, 2012)
- xi. 2nd International conference of Organization for Women in Science for the Developing World (OWSD). Federal University of Technology, Akure, Nigeria. (1st – 4th November, 2015)
- xii. First World Congress on Root and Tuber Crops – WCRTC, Nanning, Guangxi, China. (Jan 18 – 22, 2016)
- xiii. Consultation meeting organized by Schlumberger Foundation on the theme “The situation of the gender gap in STEM in Nigeria”. (September 17th, 2018).
- xiv. "Mentoring - Building a New Generation" Program organized by the Schlumberger FFTF Alumnae in FUTA, the Organization of Women in Science for the Developing World (OWSD) and the Federal University of Technology, Akure (26th of September, 2019).

- xv. The Recruitment Retention and Progression [R2P] National Webinar organized by the Faculty for the Future Fellows, Nigeria. Theme 'Incivility and Sexual Harassment' (12th of August, 2020).

23. Extra Curricular Activities

a. Within the University:

- i. Activity Leader, National Food Security Research Grant for Centre of Excellence [STEP – B FUTA]. (2010 – 2013)
- ii. Member, SAAT Examination Committee. (2012 – 2014)
- iii. Member, FST Departmental Postgraduate Coordinator. (2015 – 2017)
- iv. Member, School of Agric and Agric Tech Postgraduate Committee. (2015 – 2017)
- iv. Associate Director, Centre for Gender Issues in Science and Technology (2017 – 2020)
- v. Member, Task force on research, development and industrial linkage (2017)
- vi. Director, Centre for Gender Issues in Science and Technology (2020 – 2021)
- vii. Member, FUTA Community Development Committee (2023)

b. Outside the University:

- i. Financial Secretary, Nigerian Institute of Food Science and Technology (2010 – 2014) Western Chapter.
- ii. Member, 2013 Women Convention Committee, The Redeemed Christian Church of God, Ondo 4, Akure. (2013)
- iii. Sunday School Teacher, Jesus Crusaders Assembly, Oshinle, Akure. (2014 – Date)
- iv.. Associate Pastor, Jesus Crusaders Assembly, Oshinle, Akure. (2014 – Date)

24. Names and Addresses of Three (3) Referees:

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