

CURRICULUM VITAE

A. PERSONAL DATA

i. Full Name:	OKE, Emmanuel Kehinde
ii. Date and Place of Birth:	16 th August 1985/Agege, Lagos State
iii. Nationality:	Nigerian
iv. State of Origin and LGA:	Oyo State/Ogbomoso South
v. Permanent Home Address:	14, Adelani Koleoso Street, Somorin, Obantoko Area, Abeokuta, Ogun State
vi. Mobile Telephone Number:	+2348131363795; +2348059483398
vii. E-mail address:	kennyoke35@gmail.com; emmoke@unimed.edu.ng
viii. Marital Status:	Married
ix. Number of Children and their ages:	One (1)/Three Years Old (3)
x. Next of Kin:	Mrs Makinde-Oke, Damilola Adejoke
xi. Contact Address of Next of Kin:	14, Adelani Koleoso Street, Somorin, Obantoko Area, Abeokuta, Ogun State
xii. Mobile Telephone Number:	+2348138235557; +2348141558237
xiii. E-mail address:	darmie42@gmail.com
xiv. Date of Assumption of Duty:	4 th December 2023
xv. Rank/Status on First Appointment:	Lecturer II
xvi. Present Status:	Lecturer II
xvii. Present Salary, Grade Level and Step:	CONUASS 3 Step 1
xviii. Faculty/Directorate:	Science
xix. Department/Unit:	Food Science

B. Institutions Attended with Date

- Federal University of Agriculture, Abeokuta 2017- 2021
- Federal University of Agriculture, Abeokuta 2012 -2016
- Ladoke Akintola University of Technology, Ogbomoso 2005- 2010

C. Academic /Professional Qualifications

- Ph.D. (Food Processing and Storage Technology) 2021
- M.Sc. (Food Processing and Storage Technology) 2016
- B.Tech. (Food Science) 2010

D. Work Experience with Dates

Work Experience within the University System

Senior Research Associate- Institution Based Research (IBR) in Collaboration with Institute of Food Security, Environmental Resources and Agricultural Research, Federal University of Agriculture, Abeokuta, Nigeria (Dec. 2022- Nov. 2023)

Job Description: Training, Supervising and Research

- **Teaching and Junior Research Associate-** Department of Food Science and Technology, Federal University of Agriculture, Abeokuta, Nigeria (Dec.2020-Nov. 2022)

Job Description: Teaching of practical's, grading of scripts and supervision undergraduate students' research project work, training and research

- **Teaching and Junior Research Associate (Demonstrator)**- Department of Food Science and Technology, Federal University of Agriculture, Abeokuta, Nigeria (Oct. 2017-Dec.2020)

Job Description: Assisting lecturers in teaching, demonstration of practical,tutorial courses and supervision of undergraduate students’ research project work

University Teaching of Practical and Tutorial Courses

Course Code	Course Title	Course Unit	Contact Hours/Week
FST 201 (T)	Introduction to Food Science	2	1
FST 309 (P)	Basic Food Chemistry	3	2
FST 306 (P)	Sensory Evaluation of Foods	3	1
FST 316(P)	Chemical and Instrumental Analysis of Foods	2	2
FST 407(P)	Food Product Development	3	1
FST 505(P)	Fat and Oil Technology	3	2

P: Practical Courses, T: Tutorial

- **Junior Research Fellow**- West Africa Agricultural Productivity Programme (WAAPP) in Collaboration with Institute of Food Security, Environmental Resources and Agricultural Research, Federal University of Agriculture, Abeokuta, Nigeria (Oct. 2015- Feb. 2016)

Job Description: Training, Supervising, Research and Extension

Work Experience outside the University System

- **Science Teacher**- Fitjoy Junior Secondary School, Agege, Lagos State (Sep. 2012-Jan. 2013)
Job Description: Teaching, Conduction of students’ extra-curricular activities, Member of examination and disciplinary committee and Organization of classes for students of poor academic performances
- **Science Teacher**- St. Bernards Technical College, Akamkpa, Cross River State (NYSC) (July 2011- July 2012)
Job Description: Teaching of physics and biology subjects to senior technical students and Preparation of laboratory reagent and overseeing practical classes for students
- **Assistant Quality control officer**- Brian Munro Limited, Oregun Ikeja (April 2009- December 2009)
Job Description: Laboratory analysis of raw materials and finished products, documented quality assurance, policies, processes, and procedures, Interpreted and implemented quality assurance standards, planned, conducted, monitored testing, inspection of production materials and finished products, investigated customer complaints and non conformance issues

E. **Research Interests:** Food Product Development, Processing and Preservation with Focus on Underutilized Plant and Animal Protein

F. Conference/Course Attended (State titles of Papers Presented)

1. 9th Regional Food Science and Technology Summit (ReFoSTS), Olumo, Abeokuta

Effects of Process Variables on the Physical Properties of Soft Unripened Cheese (*Warankashi*) Produced from Milk of White Fulani Cattle. **5th-8th June 2023, DLK Event Centre, Abiola Way, Beside IBEDC Station Abeokuta, Ogun State**

2. 9th Regional Food Science and Technology Summit (ReFoSTS), Olumo, Abeokuta
Proximate Composition and Consumer Acceptability of Jam made from Sweetpotato Varieties. **5th-8th June 2023, DLK Event Centre, Abiola Way, Beside IBEDC Station Abeokuta, Ogun State**
3. 9th Regional Food Science and Technology Summit (ReFoSTS), Olumo, Abeokuta
Properties of Cowpea Flour as Influenced by Weed Control Methods. **5th-8th June 2023, DLK Event Centre, Abiola Way, Beside IBEDC Station Abeokuta, Ogun State**
4. 9th Regional Food Science and Technology Summit (ReFoSTS), Olumo, Abeokuta
Phytochemicals and Colour Properties of Extrudates from Malted Sorghum-Groundnut Composite Flour. **5th-8th June 2023, DLK Event Centre, Abiola Way, Beside IBEDC Station Abeokuta, Ogun State**
5. 5th Regional Food Science and Technology Summit Conference of the Nigerian Institute of Food Science and Technology (NIFST, Western Chapter)
Evaluation of Some Quality Attributes of Biscuits from Wheat and Bambara nut (*Vigna Subterranean*) Flour Blends. **12th-14th June 2023, Nigeria Stored Products Research Institute (NISPRI), Km 3, Asa Dam Road, Ilorin, Kwara**
6. 41st Annual Conference of the Nigerian Institute of Food Science and Technology (NIFST), Abuja,
Nutritional Composition of Cookies from Fermented Sorghum (*Sorghum bicolor*) and Soybean (*Glycine max*) Flour Blends. **22nd-25th October, 2017, International Conference Centre (ICC), by Radio House, Herbert Macaulay Way, FCT, Abuja**
7. 42nd Annual Conference of the Nigerian Institute of Food Science and Technology (NIFST), Abeokuta,
Effect of Cultivars on Consumer Acceptance of Mango (*Mangifera indica*). **15th-18th October, 2018, Green Legacy Resort, Olusegun Obasanjo Presidential Library (OOPL), Abeokuta, Ogun State**
8. 42nd Annual Conference of the Nigerian Institute of Food Science and Technology (NIFST), Abeokuta,
Effect of Natural Spices on Quality Attributes of Smoked Silver Catfish (*Chrysichthys nigrodigitatus*). **15th-18th October, 2018, Green Legacy Resort, Olusegun Obasanjo Presidential Library (OOPL), Abeokuta, Ogun State**
9. 42nd Annual Conference of the Nigerian Institute of Food Science and Technology (NIFST), Abeokuta,
Some Chemical Properties of Functional Drink Prepared from the Blends of Pawpaw, Date Palm and Scent Leaf. **15th-18th October, 2018, Green Legacy Resort, Olusegun Obasanjo Presidential Library (OOPL), Abeokuta, Ogun State**

10. 42nd Annual Conference of the Nigerian Institute of Food Science and Technology (NIFST), Abeokuta,
Selected Chemical Properties of Cassava Roots and Fufu Powder. **15th-18th October, 2018, Green Legacy Resort, Olusegun Obasanjo Presidential Library (OOPL), Abeokuta, Ogun State**
11. 3rd Regional Food Science and Technology Summit Conference of the Nigerian Institute of Food Science and Technology (NIFST, Western Chapter)
Evaluation of Cassava-Defatted African Yam Bean Flour for Staple Food Production **6th-7th June, 2017, Moshood Abiola Polytechnic, Ojere, Abeokuta, Ogun State**
12. 3rd Regional Food Science and Technology Summit Conference of the Nigerian Institute of Food Science and Technology (NIFST, Western Chapter)
Antioxidant Effect of Zobo (*Hibiscus sabdariffa*) Drinks Treated with Alligator Pepper. **6th-7th June, 2017, Moshood Abiola Polytechnic, Ojere, Abeokuta, Ogun State**
13. 40th Annual Conference of the Nigerian Institute of Food Science and Technology (NIFST), Kano
Sensory Attributes of Complementary Foods from Flour Blends of Orange Flesh Sweetpotato, Sorghum and Soybean. **24th-26th October, 2016. Coronation Hall, Government House, Kano, Kano State**
14. 1st International Conference on Food Science and Human Ecology (FUNAAB, ABEOKUTA),
Functional and Sensory Properties of Custard Powder Produced from Starch Blends of Plantain (*Musa paradisiacal*) and Corn (*Zea mays*), **21st-24th November, 2016. International Scholar Centre, Federal University of Agriculture, Abeokuta, Ogun State**

F. Current Research Activities, Research Grants and Grantsmanship Experience:

- Processing and Optimization of Ready-to-use Therapeutic Spiced Cowpea-based Soup Powder

G. Publications with Date

• **Thesis and Dissertation**

1. **E.K. Oke (2021)** Effect of Process Variables on the Quality Characteristics of Extruded Snacks from Yellow Yam-Jackbean Composite Flour, (**Ph.D. Thesis**), Submitted to Department of Food Science and Technology, Federal University of Agriculture, Abeokuta, Ogun State, Nigeria
2. **E.K. Oke (2016)**, Dough Rheology and Bread Quality of Wheat-Tigernut Composite Flour, (**M.Sc. Dissertation**) Submitted to Department of Food Science and Technology, Federal University of Agriculture, Abeokuta, Ogun State, Nigeria
3. **E.K. Oke (2010)**, Effect of Different Drying Methods on the Physical and Chemical Properties of Okra seed. (**B.Tech. Research Project**) Submitted to Department of Food Science and Engineering, Ladoke Akintola University of Technology, Ogbomoso, Oyo State, Nigeria

• **Journal Articles in Print**

1. **Oke, E.K.**, Hammod, B.A, Adeola, A.A., Ojo, O.A. and Omoniyi, S.A. (2023). Proximate Composition and Sensory Acceptability of Cowpea-Based Pudding Produced from Cowpea Cultivated Using Different Weed Control Methods. *Acta Universitatis Sapientiae Alimentaria*

16:49-62, Published by International Scientific Journal of Sapientia Hungarian University of Transylvania, Cluj-Napoca, Romania, Available online at DOI: 10.2478/ausal-2023-0004

2. Ojo, O.A., Oshin, A., Obadina, O.A. and **Oke, E.K** (2023). Mineral and Anti-nutritional Properties of Pearl Millet and Pumpkin Leaf Flour as Affected by Fermentation. *Acta Universitatis Sapientiae Alimentaria* 16:75-89, Published by International Scientific Journal of Sapientia Hungarian University of Transylvania, Cluj-Napoca, Romania Available online at DOI: 10.2478/ausal-2023-0006
3. **Oke, E.K.**, Adeoye, M.R, Adeola, A.A., Ojo, O.A. and Omoniyi, S.A. (2023). Sensory Acceptability and Storage Pasta Produced from Yellow Yam and Kidney Bean Composite Flour. *Food and Humanity* 1:1297-1303, Published by Elsevier Available online at <https://doi.org/10.1016/j.foohum.2023.09.021>
4. Ojo, O.A., Obadina, O.A., Sobukola, O.P., Bakare, H.A and **Oke, E.K** (2023). Effect of Malting Conditions on Proximate and Functional Properties of Malted Sorghum Flour at Optimized Condition Using Response Surface Methodology. *Nigerian Food Journal* 41(1):94-103, Published by Nigerian Institute of Food Science and Technology. Available online at <https://dx.doi.org/10.4314/nifoj.v41i2.10>
5. Omoniyi, S.A., Ibrahim, M., **Oke, E.K.** and Okolie, P.I. (2022). Nutritional Composition, Anti-nutritional Properties and Sensory Attributes of Fried White Yam (*Dioscorea rotundata*) Slice as Influenced by Different Pre-treatment Methods. *Journal of Food Processing and Preservation*, 00, e16868 Published by John Wiley & Sons. Available online at <https://doi.org/10.1111/jfpp.16868>
6. **Oke, E.K.**, Idowu, M.A., Okanlawon, K.O., Adeola, A.A and Olorode, O.O. (2022). Proximate Composition, Cooking and Sensory Properties of Noodles from Wheat-Tigernut Pomace Flour Blends at Optimized Condition using Response Surface Methodology. *Journal of Culinary Science and Technology*, DOI:10.1080/15428052.2022.2067802. . Published by Taylor and Francis Publishing Limited Available online at <http://www.tandfonline.com/loi/wcsc20>.
7. Okolie, P.I., Temitope, C.M., Okolie, E.C., **Oke, E.K.**, Agboola, K.A. and Abayomi, S.O. (2022). Physicochemical and Quality Evaluation of Kokoro (A maize based snack) from Blends of Yellow Maize, Fermented African Yam Bean and Rice Bran Flour. *Applied Food Research* 2(2022) 100104, Published by Elsevier, Available online at <http://doi.org/10.1016/j.afres.2022.100104>.
8. Abiola, O.T., Idowu, M.A., Shittu, T.A., Onabanjo, O.O. and **Oke, E.K.** (2022). Physicochemical and Sensory Characteristics of Fried Peanut Cracker Coated with Wheat-Cassava Composite Flour. *Nutrition and Food Science*, DOI: 10.1108/NFS-01-2022-0014. Published by Emerald Publishing Limited
9. Olorode, O.O., **Oke, E.K.**, Agbebi, P.A., Alabi, A.A. and Akinwande, F.F. (2022). Functional, Pasting and Sensory Properties of Complementary Food from Orange Fleshed Sweetpotato-Roasted African Yam Bean-Tigernut Composite Flour Using Response Surface Methodology. *Food and Environment Safety* 21(4):273-291. Published by Faculty of Food Engineering, Stefan Cel Mare University, Suceava, Universitatii str. Suceava, Romania. Available online at <http://www.fia.usv.ro/fiajournal/index.php/FENS>

10. **Oke, E.K.**, Adeyeye, S.A.O. and Olorode, O.O. (2022). Complementary Foods and Its Processing Methods. A Review. *Croatian Journal of Food Science and Technology* 14(1) 05:1-13 Published by Faculty of Food Technology, Josip Juraj Strossmayer University of Osijek, Croatia.
11. **Oke, E.K.**, Idowu, M.A., Babatola, A.J., Olorode, O.O. and Omoniyi, S.A. (2021). Effect of Baking Time and Temperature on the Baking Quality and Sensory Attribute of Cake Produced from Wheat-Tigernut Pomace Flour Blends by Surface Methodology. *Carpathian Journal of Food Science* 13 (3): 05-24. Published by Chemistry-Biology Department of North University of Baia Mare, Romania. Available online at <https://doi.org/10.34302/crpjfst/2021.13.3.1>
12. Buhari, R.M., **Oke, E.K.**, Idowu, M.A., Aloro, T.O., Okolie, P.I. and Olorode, O.O. (2021). Quality Attributes of Stiff Dough (Amala) from Yellow Yam-Jackbean Composite Flour. *Journal of Natural Science, Engineering and Technology* 20(1):93-112. Published by Federal University of Agriculture, Abeokuta, Nigeria.
13. Olorode, O.O., **Oke, E.K.** and Animashaun, O.H. (2021). Optimization of Pretreatment, Cooking Temperature and Time on the Nutrient and Antinutrient Contents of Milk Analogue from African Yam Bean Seed. *Applied Tropical Agriculture* 26(1):1-9. Published by School of Agriculture and Agricultural Technology, Federal University of Technology, Akure, Nigeria.
14. Afuape, Z.O., **Oke, E.K.**, Idowu, M.A., Olorode, O.P. and Omoniyi, S.A. (2021). Physical and Chemical Properties of Tigernut Oil as Influenced by Variety and Method of Extraction. *The Annals of the University Dunarea de Jos of Galati Fascicle VI-Food Technology*, 45(1): 129-140. Published by Faculty of Food Science and Engineering. Galati University Press of the University Dunarea de Jos of Galati, Romania Available online at <https://www.ann.ugal.ro>
15. **Oke, E.K.**, Idowu, M.A., Sobukola, O.P. and Bakare, H.A. (2020). Nutrient Composition, Functional, Physical and Pasting Properties of Yellow Yam (*Dioscorea Cayenensis*) and Jackbean (*Canavalia ensiformis*) Flour Blends. *Carpathian Journal of Food Science* 12(5): 52-71. Published by Chemistry-Biology Department of North University of Baia Mare, Romania. Available online at <https://doi.org/10.34302/crpjfst/2020.12.5.4>
16. **Oke, E.K.**, Idowu, M.A., Ojo, O.G., Adeleke, R.B. and Adeyeye, S.A.O (2020). Proximate Composition, Physicochemical Properties and Sensory Qualities of Salad Cream from Corn and Tigernut Starch Blends. *Ukrainian Food Journal* 9(4):820-831. Published by National University of Food Technologies, Ukraine. Available online at <http://ukrfoodjournal.ho.ua>
17. **Oke, E.K.**, Idowu, M.A., Thanni, N.O. and Olorode, O.O. (2019). Some Quality Attributes of Sausage Roll Produced from Wheat-Tigernut Composite Flour. *Food and Environment Safety* 18(4):287-297. Published by Faculty of Food Engineering, Stefan Cel Mare University, Suceava, Universitatii str. Suceava, Romania. Available online at <http://www.fia.usv.ro/fiajournal/index.php/FENS/article/view/68>.
18. **Oke, E.K.**, Idowu, M.A., Adeola, A.A., Abiola, T.O. and Adeniji, I.O. (2019). Evaluation and Storage Studies of Sausage Roll Produced from Wheat-Tigernut Flour Blends. *Croatian Journal of Food Technology, Biotechnology and Nutrition* 14 (3-4):82-90. Published by Croatian Society of Food Technologists, Biotechnologists and Nutritionist. Available online at <http://www.pbf.hr>.

19. Olisa, Z.G., Idowu, M.A., Obadina, O.A., Idowu, A.A. and **Oke, E.K** (2019). Chemical Properties, Heavy Metals and Polycyclic Aromatic Hydrocarbon Level of Smoked Mackerel (*Scomber scombrus*) in Abeokuta North and South Local Government Areas of Ogun State. *Nigerian Food Journal* 37(1):36-4. Published by Nigerian Institute of Food Science and Technology. Available online at <https://www.ajol.info/index.php/nifoj/article/view/192759>

20. Idowu, M.A., Adeola, A.A., **Oke, E.K.**, Amusa, A.J. and Omoniyi, S.A. (2019). Functional and Pasting Properties of Wheat/Tigernut Pomace Flour Blends and Sensory Attribute of Their Meat Pie. *Croatian Journal of Food Science and Technology* 11(1):30-36. Published by Faculty of Food Technology, Josip Juraj Strossmayer University of Osijek, Croatia. Available online at <http://www.ptfos.unios.hr/cjfst>.

21. **Oke, E.K.**, Tijani, A.O, Abamba, R. N, Odumosu, B.O. and Abiola, O.T. (2019). Tigernut and Its Food Application: A Review. *Researcher Journal* 11(1):73-78. Published by Marsland Press, New York USA. Available online at <http://www.sciencepub.net/researcher>.

22. **Oke, E.K.**, Tijani, A.O., Abiola, O.T., Adeoye, A.K. and Odumosu, B.O. (2018). Effects of Partial Substitution of Wheat Flour with Breadfruit Flour on Quality Attribute of Fried Doughnut. *The Journal of Agricultural Science* 13(1) 72-80. Published by Faculty of Agricultural Sciences of the Sabaragamuwa University of Sri Lanka. Available online at <http://www.sab.ac.lk/agri-journal>.

23. **Oke, E.K.**, Idowu, M.A., Sobukola, O.P. and Bakare, H.A. (2017). Quality Attributes and Storage Stability of Bread from Wheat–Tigernut Composite Flour, *Journal of Culinary Science and Technology* 1-14 DOI:10.1080/15428052.2017.1404537. Available online at <http://www.tandfonline.com/loi/wsc20>. Published by Taylor and Francis Publishing Limited

24. **Oke, E.K.**, Idowu, M.A., Sobukola, O.P., Adeyeye, S.A.O. and Akinsola, A.O. (2017). Frying of Food: A Critical Review. *Journal of Culinary Science and Technology* 16(2): 107-127. Available online at <http://www.tandfonline.com/loi/wsc20>. Published by Taylor and Francis Publishing Limited

25. Adeyeye, S.A.O., Adebayo- Oyetoro, A.O., Fayemi, O.E., Tihamiyu, H.K., **Oke, E.K.** and Soretire, A.A. (2017). Effect of Co-Fermentation on Nutritional Composition, Anti-Nutritional Factors and Acceptability of Cookies from Fermented Sorghum (*Sorghum bicolor*) and Soybeans (*Glycine max*) Flour Blends. *Journal of Culinary Science and Technology*, DOI:10.1080/15428052.2017.1404536. Available online at <http://www.tandfonline.com/loi/wsc20>. Published by Taylor and Francis Publishing Limited

26. Adenekan, M.K., Fadimu, G.J., Odunmbaku, L.A. and **Oke, E.K.** (2017). Effect of Isolation Techniques on the Characteristics of Pigeon Pea (*Cajanus cajan*) Protein Isolate. *Food Science and Nutrition* 00:1-7 DOI: <https://doi.org/10.1002/fsn3.539>, Available online at <http://www.foodscience-nutrition.com>

27. Idowu, M.A., Adeola, A.A., Adekunle, A.A. and **Oke, E.K** (2017). Some Properties of Beverage Obtained from Roselle (*Hibiscus sabdariffa*) Cycles and Alligator Pepper (*Aframomum melegueta*).

28. Akinsola, A.A., Idowu, M.A., **Oke, E.K.**, Idowu, O.A. and Laniran, A.M. (2017). Nutritional Evaluation of Maize-Millet Based Complementary Foods Fortified with Soybean. *Annals of Food Science and Technology* 18 (2):173-182. Available online at www.afst.valahia.ro. Published by Faculty of Environmental Engineering and Biotechnology, Valahia University of Targoviste, Romania. Available online at www.afst.valahia.ro
29. Akinsola, A.A., Idowu, M.A., Shittu, T.A., Ade-Omowaye, B.I.O., **Oke, E.K.** and Laniran, A.M. (2017). Effect of Processing Methods on the Chemical Composition and Storage Stability of Maize-Millet-Soybean Complementary Food. *Annals of Food Science and Technology* 18 (2):153-163. Published by Faculty of Environmental Engineering and Biotechnology, Valahia University of Targoviste, Romania. Available online at www.afst.valahia.ro
30. Idowu, M.A., Adeola, A.A., Olaniyan, D.J. **Oke, E.K.** and Omoniyi, S.A. (2017). Quality Evaluation of Cocoyam-Cowpea Flour Blends and Sensory Attributes of Their Cooked Paste. *Annals of Food Science and Technology* 18 (2): 183-191. Published by Faculty of Environmental Engineering and Biotechnology, Valahia University of Targoviste, Romania. Available online at www.afst.valahia.ro
31. Alawode, E.K., Idowu, M.A., Adeola, A.A., **Oke, E.K.** and Omoniyi, S.A. (2017). Some Quality Attributes of Complementary Food Produced from Flour Blends of Orange Flesh Sweetpotato, Sorghum, and Soybean. *Croatian Journal of Food Science and Technology* 9(2):122-129. Published by Faculty of Food Technology, Josip Juraj Strossmayer University of Osijek, Croatia. Available online at <http://www.ptfos.unios.hr/cjfst>.
32. Akinsola, A.O., Idowu, O.A., Laniran, A.M., Ojubanire, B.A. and **Oke, E.K.** (2017). Development, Evaluation and Sensory of Orange Fleshed Sweet Potato (*Ipomoea batatas* Lam) Extruded Pasta Products. *Croatian Journal of Food Technology, Biotechnology and Nutrition* 12 (1-2): 83-89. Published by Croatian Society of Food Technologists, Biotechnologists and Nutritionists, Available online at <http://www.pbf.hr>
33. Adenekan, M.K., Odunmbaku, L.A., Nupo, S.S., Fadimu, G.J. and **Oke, E.K.** (2017). Quality and Functional Characterization of Baobab Seed (*Adansonia digitata* L) Protein Concentrates using Alkaline-Isoelectric Precipitation Method. *International Journal of Innovative Food, Nutrition and Sustainable Agriculture* 5 (3): 34-43. Available online at <http://www.seahipaj.org>. Published by SEAHI Publications and Academic Journal
34. Adenekan, M.K., Fadimu, G.J., Odunmbaku, L.A., Nupo, S.S., Oguntoyinbo, S.I. and **Oke, E.K.** (2017). Chemical and Functional Characterization of Baobab Seed (*Adansonia digitata* L) Protein Concentrates using Alcohol Extraction Method. *International Journal of Environment, Agriculture and Biotechnology* 2(5): 2554-2558. Available online at <http://www.ijeab.com>.
35. **Oke, E.K.**, Tijani, A.O., Akinsola, A.A., Abiola, O.T. and Abamba, R.N. (2017). Functional, Pasting and Sensory Properties of Chinchin Produced from Wheat-Tigernut Pomace Blends. *Nature*

and Science 15(9):74-79. Published by Marsland Press, New York USA. Available online at <http://www.sciencepub.net/researcher13>. doi:10.7537/marsnsj150917.13.

36. Akinsola, A.O., Idowu, O.A., **Oke, E.K.**, Laniran, A.M, Sumonu, B.A. (2017). Proximate and Sensory Evaluation of Kununzaki with Defatted Soybean and African Yam Bean. *Researcher Journal* 9(1):37-40. Published by Marsland Press, New York USA. Available online at <http://www.sciencepub.net/researcher>. doi:10.7537/marsrsj090117.06
37. Tijani, A.O., **Oke, E.K.**, Bakare, H.A, Tayo, T.R. (2017). Quality Evaluation of Instant Noodles Produced from Composite Breadfruit Flour. *Researcher Journal* 9(1):21-26. Published by Marsland Press, New York USA. Available online at <http://www.sciencepub.net/researcher>. doi:10.7537/marsrsj090117.03.
38. Tijani, A.O., Bakare, H. A., **Oke, E.K.** and Oyedeji, A. B. (2016) Effect of Processing Parameters on the Proximate Composition and Sensory Characteristics of Breadfruit 'Elubo' *Ukrainian Food Journal* 5(4):701-712. Published by National University of Food Technologies, Ukraine. Available online at <http://ukrfoodjournal.ho.ua>.
39. **Oke, E.K.**, Idowu, M. A. and Omoniyi, S. A. (2016). Proximate, Functional, Pasting and Rheological Properties of Wheat-Tigernut Composite Flour. *Annals of Food Science and Technology* 17 (2): 411-420. Published by Faculty of Environmental Engineering and Biotechnology, Valahia University of Targoviste, Romania. Available online at www.afst.valahia.ro.
40. Tijani, A.O., Omohimi, C.I., Sanni, L.O. and **Oke, E.K.** (2016). Physicochemical properties of food grade acetylated cocoyam (*Xanthosoma sagittifolium*) starches. *Croatian Journal of Food Science and Technology* 8 (2):53-59. Published by Faculty of Food Technology, Josip Juraj Strossmayer University of Osijek, Croatia. Available online at <http://www.ptfos.unios.hr/cjfst>.
41. Tijani Akeem and **Oke Kehinde** (2016). Pasting Characteristics of Wheat and Breadfruit Flour Blends. *Ukrainian Journal of Food Science* 4(1): 33-39. Published by National University of Food Technologies, Ukraine. Available online at <http://ukrfoodscience.ho.ua>.
42. Adeola, A.A., Idowu, M.A., Olunlade, B.A., Nnamani, C.E., Olufowodu, O.G. and **Oke, E.K.** (2016). Quality Evaluation of *Gurundi* Produced from Flour Blends of Yellow Flesh Cassava, Wheat and Pigeon Pea. *Bowen Journal of Agriculture* 6(1): 40-47. Published by Bowen University, Iwo, Nigeria

- **Conference Proceedings**

1. Oyerinde, M.O., Adeola, A.A., Adebowale, A.A., **Oke, E.K** and Adewunmi, O.O (2023). Effects of Process Variables on the Physical Properties of Soft Unripened Cheese (*Warankashi*) Produced from Milk of White Fulani Cattle. *Proceedings of the 9th Regional Food Science and Technology Summit (ReFoSTS), Olumo, Abeokuta*, Kajihansa, O.E., Shittu, T.A., Badejo, A.A, Omidiran, A.T., Akinbule, O.O., Omohim, C.I., ,Oke, E.K. and Odunmbaka, L.A. (Eds) pp 672-680. Published by Nigerian Institute of Food Science and Technology, Western Chapter
2. Mbe-Godfrey, O.A., Adebowale, A.A., Bakare, H.A., **Oke, E.K** and Olatunde, G.O. (2023). Proximate Composition and Consumer Acceptability of Jam made from Sweetpotato Varieties.

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• **ACCEPTED MANUSCRIPT FOR PUBLICATION**

1. Jeff-Agboola, Y., Sipasi, K.O., **Oke, E.K.**, Jeff-Agboola, E.O. and Oladebeye, A.O (2023). Occurrence of Aflatoxins in Nigerian Foods: A Review. *Croatian Journal of Food Technology, Biotechnology and Nutrition* 18 (1-2).

H. Service to National and International Bodies

Reviewer to the following Journals:

1. Frontiers in Sustainable Food Systems
2. Croatian Journal of Food Science and Technology
3. NABDA Journal of Biotechnology Research (NJBR)
4. Regional Food Science and Technology Summit
5. The West Indian Journal of Engineering

I. Extra-Curricular Activities

Meeting new people, Reading, Travelling

J. Names and Address of Referees

1. Prof. Michael Ayodele Idowu,
Department of Food Science and Technology,
College of Food Science and Human Ecology,
Federal University of Agriculture, Abeokuta,
Ogun State, Nigeria
idowumchl@gmail.com
2. Prof (Mrs) Ganiyat Olayinka Olatunde
Department of Food Science and Technology,
College of Food Science and Human Ecology,
Federal University of Agriculture, Abeokuta,
Ogun State, Nigeria
olatundego@funaab.edu.ng
3. Prof. Abiodun Aderoju Adeola,
Food and Nutrition Research Programme,
Institute of Food Security, Environmental
Resources and Agricultural Research (IFSERAR),
Federal University of Agriculture, Abeokuta,
Ogun State, Nigeria
adeolaroni@yahoo.com