

(a) **Articles that have already appeared in learned journals**

1. Adetunji Ismael LAWAL, **Rahman AKINOSO**, Kazeem Koledoye OLATOYE, Folasade Omowumi AFOLABI (2024) Functional and pasting properties of starches isolated from unripe and ripe cultivars (two) of aerial yam bulbils. *Turkish Journal of Food and Agriculture Sciences*, 6(2):127-137. DOI: <https://doi.org/10.53663/turjfas.1473483>
2. Sani M and **R Akinoso** (2024). "Some Chemical Properties of Boiled and Fried Peppers (*Capsicum annum*, *Capsicum frutescens* and *Capsicum chinense*)". *Acta Scientific Nutritional Health* Vol. 8: issue 8, 29-38.
3. Adetunji I. Lawal, **Rahman Akinoso**, Mayowa R. Olubiyi and F. O. Afolabi (2024). Effect of harvesting period on the quality of aerial yam (*Dioscorea bulbifera*) bulbils. *FUW Trends in Science & Technology Journal*, Vol. 9 No. 1 pp. 308 – 316
4. **Rahman Akinoso**, Abiola R. Tanimola, Aanuoluwa E. Abereola (2024). Effects of roasting conditions on the properties of Amaranth (*Amaranthus cruentus* L.) grain using response surface methodology. *Food and Humanity* 2, <https://doi.org/10.1016/j.foohum.2024.100298>
5. Adetunji I. Lawal, **Rahman Akinoso**, Folasade O. Afolabi (2023). Nutritional, antinutritional and bioactivity of raw and thermal processed cultivars (five) of aerial yam bulbils. *Food and Humanity* 1, 1040–1045
6. **Rahman Akinoso**, Emmanuel Olatunde Adegoroye, Mayowa Saheed Sanusi (2023). Effects of roasting on physicochemical properties and fatty acids composition of okra seed oil. *Measurement: Food* 9, <https://doi.org/10.1016/j.meafoo.2023.100076>
7. Anajekwu Ekpereka Oluchukwu, Alamu Emmanuel Oladeji, Awoyale Wasiu, Amah Delphine, **Akinoso Rahman** and Busie Maziya-Dixon (2023). Influence of processing methods on the sensory acceptability of products from selected hybrid plantains (*Musa species AAB*) cultivars. *African Journal of Food Science*, Vol. 17(2) 49-58
8. Sanusi MS, **Akinoso R**, Danbaba R and JB Hussein (2022). Comparative studies of the effect of processing conditions on cooking and sensory properties of selected rice varieties. *African Journal of Food Agriculture Nutrition and Development*. 22 (10) 21785 – 21806
9. **Rahman Akinoso**, Adetunji Ismael Lawal, Akeem Olayemi Raji, Adejonwo Opeyemi Osifuwa (2022). Quality characteristics of sweet potato leaves (*Ipomoea batatas* L.) as influenced by processing and storage conditions. *Croatia Journal of Food Science and Technology* 14 (2) 05 1-8
10. Mayowa Saheed Sanusi and **Rahman Akinoso** (2022). Evaluation of energy consumption patterns in rice processing using Taguchi and artificial neural network models. *Agric Eng Int: CIGR Journal* Open access at <http://www.cigrjournal.org> Vol. 24, No.2 95 – 109

11. Tanimola, A.R., Otegbayo, B.O. and **Akinoso, R.** (2022). Physicochemical properties of yam starches from fifty-five lines of *Dioscorea* species. *Journal of Food Research*, 6 (30), 41-61
12. Olawale Saheed Ismail, Adetokunbo Andrew Awonusi and **Rahman Akinoso** (2021). Isothermal Air Flow Investigation in Industrial Baking Oven of Different Impeller Locations using Computational Fluid Dynamics (CFD) Approach. *Journal of Engineering Science*, Vol. 17(2), 73–91 (Malaysia)
13. **Rahman Akinoso**, Ismaila Balogun and Abdulquadri Alaka (2021). Elucidating energy requirements for size reduction of malted maize, soybean and sorghum milling using attrition mill. *Energy Conservation and Management X*, <https://doi.org/10.1016/j.ecmx.2021.100100>
14. **Rahman Akinoso**, Oluyemi Elizabeth Odusoga and Abdulquadri Alaka (2021).. Effect of soaking conditions on properties of flour from sweet potato slices, *Nigerian Journal of Technological Research*, Vol 16, no 3, 8-14
15. *Mayowa Saheed Sanusi and Rahman Akinoso (2021)* Modelling and optimising the impact of process variables on brown rice quality and overall energy consumption. *International Journal. Postharvest Technology and Innovation*, Vol. 8, No. 1, 70- 88
16. **Rahman Akinoso**, Kazeem Koledoye Olatoye, Yoyinsola Rukayat Adedokun (2021). Elucidating the energy-utilization patterns for five methods of groundnut cake (*Kulikuli*) production. *Croatia Journal Food Science . Technology (2021) 13 (1) \_\_ DOI 10.17508/CJST.202 1.13.04*
17. **Rahman Akinoso**, Adetunji Ismael Lawal, Kazeem Koledoye Olatoye, Dorcas Olawunmi Olayioye. 2021. Physicochemical, textural and organoleptic characteristics of west african stiff dough 'amala' made from soaked and unsoaked cocoyam flour \. *Journal of Microbiology, Biotechnology and Food Science*. <https://doi.org/10.15414/jmbfs.3728>
18. Akeem Olayemi Raji and **Rahman Akinoso** (2020) Influence of ambient storage condition on the nutritional quality of selected freeze dried instant Nigerian soups. *Croatian Journal of Food Technology, Biotechnology and Nutrition* vol.15 (3-4), 2020 139 - 146
19. *Mayowa Saheed Sanusi and Rahman Akinoso (2020)*. *Multiobjective optimization of parboiled rice quality attributes and total energy consumption*. *Nigerian Journal of Technological Research (15): 24-33*.
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23. Obomeghei A. A, Olapade A. A and **R Akinoso** 2020. Evaluation of the chemical composition, functional and pasting properties of four varieties of Nigerian sweet potato [*Ipomoea batatas* L. (Lam.)] flour. *African Journal of Food Agriculture Nutrition and Development*. 20 (3) 15764 – 15778
24. Adetunji I L and **R Akinoso**. 2019. Physical properties, proximate composition and antioxidant activities of aerial yam (*Dioscorea bulbifera*) bulbils grown in Nigeria. *Acta Periodica Technological*, 50, 1-352 DOI: <https://doi.org/10.2298/APT1950143L>
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