

# CURRICULUM VITAE



## 1. PERSONAL PARTICULARS

<b>NAME</b>	Rahman <b>AKINOSO</b>
<b>DATE OF BIRTH</b>	12 <sup>th</sup> July 1970
<b>PLACE OF BIRTH</b>	Ibadan, Oyo State
<b>NATIONALITY</b>	Nigeria
<b>STATE OF ORIGIN</b>	Ogun
<b>LOCAL GOVT AREA</b>	Abeokuta North
<b>MARITAL STATUS</b>	Married with 3 Children
<b>PRESENT JOB STATUS</b>	Professor, 2014
<b>CONTACT ADDRESS</b>	Department of Food Technology Faculty of Technology University of Ibadan, Ibadan Nigeria
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## 2. EDUCATIONAL BACKGROUND

<b>Qualification</b>	<b>Date</b>	<b>Granting Body</b>
Ph .D Agricultural Engineering	July 2006	University of Ibadan
M Sc. Agricultural Engineering	July 1997	University of Ibadan
B Sc. Agricultural Engineering	March 1994	University of Ibadan

### Professional Qualification

- Registered Engr, Council for Regulation of Engineering in Nigeria {COREN} **2003 (Agric Engrn R 9480)**

### Professional Membership

- Member, Nigeria Institute of Agriculture Engineers {NIAE} **1999 (M 592)**
- Corporate Member, Nigeria Society of Engineers {NSE} **2000 (10,663)**
- Member, American Society of Agriculture Engineers {ASAE} 2002 **(1014134)**
- Member, Nigeria Institute of Food Sci. and Technology{NIFST}**2005 (05/3264/m)**

### Honour

- 1<sup>st</sup> Prize RMRDC/NMC National Competition on Mathematical Modelling of Raw Material Process Equipment (2006)

### **3. WORK EXPERIENCE**

- |   |                  |              |
|---|------------------|--------------|
| • University of Ibadan                      | Academic Staff   | 2008 to date |
| • Federal Inst. of Ind. Res. Oshodi (FIIRO) | Research Officer | 1999-2008    |
| • Soilab Services Ibadan                    | Project Manager  | 1997-1999    |
| • Ogun State Teaching Service Commission    | Teacher          | 1995-1996    |
| • Lagos State Ministry of Agriculture       | NYSC             | 1994-1995    |

### **4. ADMINISTRATIVE DUTIES**

- Ag. Dean, Faculty of Technology, (Frequently between 2017 to 2019)
- Chairman, Faculty of Technology Revenue Generation, 2017 to Date
- Chairman, NLNG Grant Implementation Committee, 2017 to Date
- Member, NUC Accreditation Team
- Member, JAMB High Power Opinion Leaders 2019
- Chairman, Technical Committee 12<sup>th</sup> CIGR Section VI International Symposium, 2018
- Head, Department of Food Technology, 2013 – 2015
- Member ASUU Expanded Executive 2012 to Date
- Financial Secretary ASUU University of Ibadan 2013 - 2016
- Member, University of Ibadan Senate 2012 to Date
- Representative of University of Ibadan in Governing Council of Osun College of Technology, Esa-oke Osun State 2017 - 2018
- Sub-Dean Postgraduate Faculty of Technology, 2012 - 2013
- Assistant Hall Warden, Nnamdi Azikwe Hall 2011-2014
- Postgraduate Coordinator, Dept. of Food Tech. U.I 2008-2012
- Member, Faculty Appointment & Promotion Panel 2008 to Date
- Member, Technical Committee on Nigeria Industrial Standard for Safety Requirements for Bicycles, 2007
- Member, Technical Committee on Nigeria Industrial Standard for Blades, 2007
- Member, Technology Transfer Committee FIIRO, 2006
- Member Editorial Committee, Nigeria Institute of Food Science and Technology 30<sup>th</sup> Annual Conference/ Annual General Meeting Held in Lagos.
- Nat. Secretary, Ansar-ud-deen Youth Association of Nigeria - 2005 -2008
- Nat. Publicity Relation Officer, Ansar-ud-deen Youth Association of Nigeria – 1996 - 1999
- Member, Technical Committee , Nigeria Society of Engineers - 2005 - 2006
- Secretary, FIIRO Engineering., Div., Res., and Development Meeting – 2000 to 2005
- Secretary, All Peoples Party, Ibadan North LGA 1998-1999
- Public Relation Officer, Abeokuta Students Union, U.I. Chapter - 1991
- Class Rep. Agricultural Engineering Student Society – 1990 – 1994.

### **5. ACADEMIC ACTIVITIES OUTSIDE UNIVERSITY OF IBADAN**

- Visiting Professor, Lagos State University of Science and Technology, Ikorodu
- Visiting Professor, Lagos State University, Epe Lagos State
- Visiting Professor, First Technical University, Ibadan
- Visiting Lecturer, Kwara State University Malate
- Visiting Lecturer, Federal University, Dutsin-ma Katsina State
- External Examiner, University of Uyo

- External Examiner, Federal University of Agriculture Abeokuta
- External Examiner, Federal University of Technology Akure
- External Examiner, Ladoke Akintola University of Technology, Ogbomosho
- External Examiner, BOWEN University Iwo
- External Examiner, University of Ilorin, Kwara State
- External Examiner, The Bells University, Sango Ota, Ogun State
- External Examiner, Oyo State College of Agriculture and Technology, Igbo-ora
- Promotion Assessor, Imo State University
- Promotion Assessor, University of Ilorin
- Promotion Assessor, Ladoke Akintola University, Ogbomosho
- Promotion Assessor, The Bells University, Sango Ota, Ogun State
- Promotion Assessor, Delta State University, Abraka
- Promotion Assessor, Federal University of Technology, Akure,
- Promotion Assessor, Oke-Ogun Polytechnic Saki, Oyo State
- Promotion Assessor, Lagos State Polytechnic, Ikorodu Lagos State
- Assessor, National Research Foundation NRF, South Africa
- Reviewer, Journal of Food Engineering, UK
- Reviewer, International Food Research Journal, Malaysia
- Reviewer, African Journal of Food, Agricultural, Nutrition and Development, Kenya
- Reviewer, Nigerian Food Journal, Nigeria
- Reviewer, Agricultural Engineering International: the CIGR Ejournal, USA

## 6. RESEARCH SUPERVISION

No of B.Sc. Projects Supervised	40
No of M.Sc. Projects Supervised	62
No of Ph.D. Thesis Supervised	16
No of Ph.D. Thesis under Supervision	6

## 7. DETAILS OF TEACHING EXPERIENCE AT UNIVERSITY LEVEL

The following courses were jointly taught with other lecturers in the Department

### (a) Undergraduate

Code	Course Description	Units
TFT 321	Fundamental Food Processing	4
TFT 411	Food Machinery	3
TFT 511	Food Processing Engineering	3
TFT 514	Processing of Miscellaneous Food Commodities	3
TFT 521	Food Process Plant Design	4
TFT 599	Project	6

### (b) Postgraduate Courses

TFT 701	Seminar	2
TFT 704	Unit Operations in Food Processing	3
TFT 707	Selected Topics in Food Processing	4
TFT 709	Food Processing Practical	3
TFT 710	Independent Project	6
TFT 711	Food Machinery and Plant Design	3

## 8. LIST OF PUBLICATIONS

Google citation	2150
h – index	23
i10 index	60

### (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.meafao.2023.100076>
7. Anajekwu Ekperaka 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.*
20. E.O Anajekwu, B Maziya-Dixon, **R Akinoso**, W. Awoyale, and E. O. Alamu 2020. Physicochemical properties and total carotenoid content of high-quality unripe plantain flour from varieties of hybrid plantain cultivars. *Journal of Chemistry*, Article ID 5960346, 7 pages <https://doi.org/10.1155/2020/5960346>

21. Osunrinade O A, and **R Akinoso** 2020. Modelling and optimization of rice (*Oryza sativa* L) paddy rice treatments for optimum chemical properties using response surface methodology. *Journal of Food Technology*, 7(1), 48-58 DOI: [10.18488/journal.58.2020.71.48.58](https://doi.org/10.18488/journal.58.2020.71.48.58)
22. Sanusi M. S, **Akinoso R**, Danbaba N and M.O. Sunmonu . 2020. Effect of Processing Parameters on the Milling Quality of Brown Rice Using Taguchi Approach. *American Journal of Food Technology* 15 (2) 62-68
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>
25. Raji Fatima A. and **R. Akinoso** 2019. Effect of roasting temperature and duration on the quality of oil from walnut (*Plukenetia conophorum*) using response surface methodology. *Asian Food Science Journal*, 13(4): 1-12, 2019
26. **R Akinoso** and O. T. Are 2018. Elucidating energy requirements in alternative methods of robo production. *Journal of Biosystems Engineering*, 43 (2) 128-137. <https://doi.org/10.5307/JBE.2018.43.2.128>
27. A. O Raji, **R Akinoso**. U. Ibanga and M.O Raji 2018. Stability of frozen Nigerian soups as affected by freeze-thaw cycles. *Croatian Journal of Food Science and Technology*, Vol. 10 (2) 206-219
28. K. O. Salami, **R Akinoso**, S. A Oyeyinka, and R. O. Kayode 2018. Proximate, anti-nutrient composition and sensory properties of germinated cereal grain with added souring fruit extract. *Annals. Food Science and Technology*, Vol. 19 (2) 275-282
29. G O. Babarinde, G O. Adegoke, **R Akinoso**, and R. B Adekanye 2018. Quality characteristics of stored tomato fruit treated with two formulations of African black pepper. *Revista Brasileira de Gestão Ambiental e Sustentabilidade* 5(9): 249-259. <https://doi.org/10.21438/rbgas.050916>
30. Sogbetun W. O, Raji A. O and **R Akinoso** 2018. Effects of silver bio-nanoparticle treatment on the wet preservation, technological, and chemical qualities of meat. *Food Quality and Safety*, 2018, XX, 1–6, doi:10.1093/fqsafe/fyy014
31. Dada TO, Raji AO, **Akinoso R** and Aruna TE 2018. Comparative evaluation of some properties of chicken and Japanese quail eggs subjected to different storage methods. *Poultry Science Journal* 6 (2) 155:164
32. I. B.Anjorin, **R Akinoso**, and M. S. Sanusi 2018. Energy Pattern and Conservations of Condiment Produced from soybean (*Glycine max*) *International Journal of Food Studies*, Vol. 7, 111-119

33. **R Akinoso** and O. D. Oladeji 2017. Determination of Energy and Time Requirement for Cooking Pigeon Pea (*Cajanus cajan*). Journal of Biosystem Engineering 42(1):56-61
34. Adekoyeni O. O., **Akinoso R**, Adegoke F 2017. Prediction and validation of physical qualities of ofada rice as affected by storage duration and processing conditions using response surface methodology. Annals, Food Science and Technology, Vol. 18 (4) 579-583
35. Abiodun, O.A., **Akinoso, R.**and Dauda, A.O. 2017. Evaluation of colour in white and yellow trifoliolate yam flours in relation to harvesting periods and pre-processing methods. Agrosearch, 17 No1 , 1-10
36. Sanusi, M. S. **R Akinoso** and N. Danbaba 2017. Evaluation of Physical, Milling and Cooking Properties of Four New Rice (*Oryza sativa* L.) Varieties in Nigeria. International Journal of Food Studies, Vol. 6, 245 -256 DOI : 0.7455/ijfs/6.2.2017.a10
37. Alaka A. O. and **R Akinoso** 2017. Physical and chemical properties of sweet juice produced from hydrolysed acha (*Digitaria exilis* Stapf) starch using crude amylase from germinated maize. World Scientific News. Vol. 87, 125-135
38. Raji, A O, **R Akinoso**, U Ibanga and M O Raji 2016. Freezing and thawing characteristics of some selected Nigerian soups. Journal of Food Process Engineering. doi:10.1111/jfpe.12354
39. Olatidoye O P, Falade K. O. and **Akinoso R** 2016. Models for Predicting Moisture Diffusivity during Osmotic Dehydration of Two Cocoyam Varieties (*Colocasia spp* and *Xanthosoma spp*). International Journal of Bio Materials Science and Engineering (3)1: 1-6
40. Onu .I .I, Dare A. A and **Akinoso R** 2016. Effect of Magnetic Field on Convective Drying of Cassava Mash. Journal of Industrial Research and Technology. Vol. 5 No 1, 59-70
41. **Akinoso R**, Olatoye K K and Ogunyele OO 2016. Potentials of trifoliolate yam (*Dioscorea dumentorum*) in noodles production. Journal of Food Processing and Technology Vol. 7 : 8 DOI:104172/2157-7110.1000609
42. Owoeye M. B and **Akinoso R** 2016. Prevention of oxidation in palm oil using plant extract. Food Science and Quality Management, Vol. 49
43. Busari, K R, S A. Oyeyinka, **Akinoso R** and O C. Aworh 2016. Nutritional and sensory properties of wild lettuce (*Lactuca taraxacifolia*) leaves as affected by sun drying alone or in combination with blanching. *Croatian Journal of Food Technology, Biotechnology and Nutrition* 11 (1-2), 28-35
44. Idowu A. O.and **R Akinoso** 2016. Effect of frying conditions on storage stability of fried maize snack (kokoro). Agric Eng Int: CIGR Journal Open access at <http://www.cigrjournal.org> Vol. 18, No. 3 179 -185 (USA)

45. Tanimola A R, Otegbayo B and **Akinoso R**. 2016. Chemical, functional, rheological and sensory properties of amaranth flour and amaranth flour based paste. African Journal of Food Science Vol. 10 (11) 313-319
46. Onu L.I, **Akinoso R**, Aremu O.O, Adegbite SA and Dare A A 2016. Design, fabrication and testing of modernized local gari fryer. Nigerian Food Journal, Vol. 34 (1) 27-32
47. Fakayode O A, E A. Ajav, and **R Akinoso** 2016. Effects of processing factors on the quality of mechanically expressed Moringa (*Moringa oleifera*) oil: A response surface approach. Journal of Food Process Engineering. DOI 10.1111/jfpe.12518
48. Raji A O, **Akinoso R** and T E Aruna 2016. Reconstitution potentials and moisture isotherms of selected freeze dried Nigeria soups. Food Process Engineering. DOI 10.1111/jfpe.12516.
49. Sanusi, M S, **Akinoso R** and Anjorin I B. 2016. Comparative Studies on Energy Requirements in Production of Condiment from Castor seeds (*Ricinus communis*) and Melon seeds (*Citrullus vulgaris*). Academia Journal of Food. Research 4(1): 011-014.
50. **Akinoso R**, Aremu A.K and Sofolahan O. T. 2015. Efficiency and Quality of Palm Kernel Oil Expellers in Ibadan. Nigerian Food Journal. Vol. 33 No. 2, 25-31
51. Abiodun O. A. and **R Akinoso** 2015. Textural and sensory properties of trifoliate yam (*Dioscorae dumentorum* ) flour and stiff dough “amala”. Journal of Food Science and Technology (India), Vol. 52, No. 2, 2894-2901 DOI 10.1007/s13197-014-1313-y
52. Adegoke G.O., Adekoyeni O.O., **Akinoso R** and Olapade A. A. 2015. Reduction in growth and aflatoxin production in orange juice inoculated with *Aspergillus favus* using *Aframomum danielli*. African Journal of Agricultural Research, Vol. 10, No 14, 1728-1734 (Nigeria)
53. Oluwabamiwo, F., G. Adegoke, S. Denloye, **R Akinoso** and D. Bruno 2015. Proximate composition and fatty acid profile of Nigerian melon seeds. Life Science Archive, Vol. 1 no 1 pg 59-65 (India)
54. Ibanga U I, Adegoke G.O., **Akinoso R** and Liman A. 2015 Effect of frying, toasting, boiling and parboiling of sheanuts on fatty acids and phytosterols, profiles of manually extracted shea butter. Elixir Food Science 81, 31525 – 31531.(India)
55. Ibanga U I, Adegoke G.O., **Akinoso R** and Liman A. 2015. Effect of frying, toasting, boiling and parboiling of sheanuts on percentage yield, sensory attributes, some physical and chemical properties of shea butter. Elixir Food Science 81, 31532 – 31539. (India)
56. Adekoyeni,O.O., **R Akinoso** and A. S. Fagbemi 2015. Effect of paddy storage and processing parameters on quality of Ofada rice in the production of ready to eat flakes. African Journal of Food Science, 9, 5, 335 – 341 (Nigeria)



57. . Dare A. A., L.I. Onu, **R. Akinoso** 2015. Effect of Magnetic Field on Convective Drying Of Ceramic Clay. International Journal of Engineering and Technology Volume 5 No. 7, 434-439 (UK)
58. Raji A.O., **R Akinoso**, M. O. Raji 2015. Effect of freeze–thaw cycles on the nutritional quality of some selected Nigerian soups. Food Science and Nutrition, doi: 10.1002/fsn3.271 (UK)
59. Babalola J.O. and **Akinoso R.** 2015. Energy Utilization and Conservation Approach in Cashew Nut Mill. Greener Journal of Agricultural Science, Vol. 5 (4), pp. 122-131, (Nigeria)
60. **Akinoso R.**, A. K Aremu and A. A Salam 2015. Energy analysis during domestic dried maize cooking. Agricultural Engineering Today, Vol. 39(2) 32-39 (India)
61. Orishagbemi CO, Falade KO, Egwujeh SID, **Akinoso R** and B Emikpe 2015. Production and toxicology evaluation of foam-mat dehydrated banana powder for food applications. International Journal of Agricultural and Veterinary Sciences, Vol. 1, No 1, 14 – 27
62. **Akinoso R.**, A K Aremu and N Akosim 2015. Effect of heat treatment on yield and quality of Loofah (*Luffa cylindrical* Linn) seed oil. Pakistan Journal of Scientific and Industrial Research 58 (3) 130-135
63. Abiodun O. A., **Akinoso R**, Oladapo A.S., and Odedeji J. O. 2015. Effect of harvesting period on the sugar contents of trifoliolate yam flour. African Journal of Applied Research, Vol. 2 (2) 1-5
64. Popoola Y Y. ., **R Akinoso** and A. O Raji 2015. Optimization of oil extraction from giant bushel gourd seeds using response surface methodology. Food & Nutrition (UK)
65. Abiodun, O. A., **Akinoso, R** and A. O. Dauda 2015. Effect of harvesting periods and processing methods on carotenoid profile of yellow trifoliolate yam flour. Journal of Agricultural Research and Development, 14(2) 66-73.
66. Abiodun O. A. and **R. Akinoso** 2014. Effect of harvesting periods on the chemical and pasting properties of trifoliolate yam flour. Food Chemistry, 142, 159-165 <http://dx.doi.org/10.1016/j.foodchem.2013.07.015> (UK)
67. Abiodun O A and **R Akinoso 2014** Effect of delayed harvesting and pre-treatment methods on the antinutritional contents of trifoliolate yam flour. Food Chemistry. Vol. 146, 515-520 U.K
68. **Akinoso R.**, and S. J. Olatunde 2014. Effect of mash quantity and roasting duration on some physical and pasting properties of gari. International Food Research Journal, 21 (1): 77-82 (Malaysia)
69. Babarinde G.O. ., G. O. Adegoke and **R Akinoso** 2014. Effect of *Aframomum danielli* extract on some chemical and antioxidant components of Roma tomato variety during storage. American Journal of Food Technology, 9(11) 28-38 (USA)

70. Abiodun O A and **Akinoso R** 2014. Physical and functional properties of trifoliolate yam flours as affected by harvesting periods and pre-treatment methods. *Food Processing and Technology*, Vol. 5 (2) 1-5 USA
71. Olatoye K. K. **R Akinoso**, A. I. Lawal, and K. A. Babalola 2014. A comparative study of energy demand of instant-pounded yam flour production methods. *Journal of Energy Technologies and Policy*, Vol. 4, 14- 18. USA
72. **Akinoso R.**, A. K Aremu and I. S Balogun 2014. Some physical properties of kola nuts – a response surface approach. *International Agrophysics*, 28, 251-255 (Poland)
73. Abiodun O. A., **R Akinoso**, O. O. Olosunde, J. A. Adegbite, and O. A. Omolola 2014. Nutritional quality and essential oil compositions of *Thaumatococcus danielli* (Benn.) tissue and seed. *Food Chemistry*, 160, 286-291 (UK)
74. Lawal A. I., **Akinoso R**, Olubiyi M. R. and Olatoye K.K. 2014. Embedded energy of on farm losses and energy analysis for maize production in Nigeria. *The International Journal of Engineering and Sciences*, Vol. 3 (5) 19-24 (Egypt).
75. Makinde F. M and **R Akinoso** 2014. Comparison between the nutritional qualities of flour obtained from raw, roasted and fermented sesame (*Sesamum indicum* L) seed grown in Nigeria. *ACTA Scientiarum Polonorum Technologia Alimentaria* 13(3), 309-319 (Poland)
76. A. K Aremu, **R Akinoso** and O. M Olasoji 2014. Effect of storage conditions and duration on selected physical and mechanical properties of star apple fruit (*Chrysophyllum spp*). *The Journal of the Association of Professional Engineers of Trinidad and Tobago*, Vol. 42, (1) 33-39. (West Indies)
77. Abiodun, O.A., **Akinoso R.**, Oladapo A.S and Adepeju A.B. 2014. Delayed harvesting effects on the cooking qualities and sensory properties of trifoliolate yam (*Dioscorea dumetorum*) tubers. *Journal of Root Crops* 39(2), 196-200 (India).
78. Abiodun O A, **Akinoso R**, and Oluroti O. J. 2014. Changes in functional and pasting properties of trifoliolate yam flour during storage. *Journal of Applied Science and Environmental Management*, Vol. 18 (2), 337-340 (Nigeria)
79. Abiodun O A, and **Akinoso R**. 2014. Physico-chemical properties of screndipity berry (*Dioscoreophyllum cumminsii*) fruit. *Journal of Applied Science and Environmental Management*, Vol. 18 (2), 218- 221. (Nigeria)
80. Makinde F. M. and **Akinoso R** 2014. Physical, nutritional and sensory qualities of bread samples made with wheat and black sesame (*Sesamum indicum* Linn) flours. *International Food Research Journal* 21(4): 1635-1640 (Malaysia)
81. **Akinoso R.**, A. K. Aremu, T. A. Adeniyi 2014. Elucidations of energy, duration and cost of domestic cooking of African yam bean seed. *Agricultural Engineering International: CIGR Journal*, Vol. 16 No 3 124- 130 (USA)
82. Aremu A K., O O Oniya and **R Akinoso** 2014. Effect of soaking on some mechanical properties and dehulling efficiency of cowpea (*Vigna unguiculata*). *Tropical Agriculture*, Vol. 91 (1) 21 - 26 (West Indies, Contribution 20%)

83. Oladele A. K., B. A Akinwande and **R Akinoso** 2014. Optimization of the antioxidants of tigernut (*Cyperus esculentus* L) during roasting using response surface methodology. Elixir Food Science 75, 27592-27597 (India)
84. **Akinoso R.**, A.K. Aremu and T.T. Oyegunle 2014. Development of equations for estimating time, water and energy requirements in domestic rice cooking. Journal of Agricultural Engineering and Technology, Vol. 22, No 4 17- 23 (Nigeria)
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