

CURRICULUM VITAE

- I.** (a) Name: Gibson Lucky Arueya
(b) Date of Birth: 26 June, 1960
(c) Department: Food Technology
(d) Faculty: Technology
- II.** (a) First Academic Appointment: Lecturer 1, 1 Oct, 2008
(b) Present Post: Professor
(c) Date of Last Promotion: 1 October 2022

III. University Education (with dates)

- (a) University of Ibadan, Ibadan 1979- 1982
(b) University of Ibadan, Ibadan 1984-1986
(c) University of Ibadan, Ibadan 2004 – 2008

IV. Academic Qualifications (with dates and granting bodies)

- (a) B.Sc (Hons) Biochemistry (University of Ibadan, 1982)
(b) M.Sc. Food Technology (University of Ibadan, 1986)
(c) Ph.D Food Technology (University of Ibadan, 2008)

V. Professional Qualifications and Diploma (with dates) - NIL

VI. Scholarship, fellowship and prizes (with dates) in respect of undergraduate and post-graduate work only

UI Postgraduate School Research and Teaching Assistantship Scheme - (2005-2007)

VII. Honours, Distinctions and Membership of Learned Societies

Member, Nigerian Institute of Food Science and Technology (NIFST) - 1992

VIII. Details of Work /Teaching Experience

(a) Work experience

Technologist (NYSC), Nutrition Unit,	1982-1983	Analysis of Food Samples and Body fluids for Nutritional Indices.
Technologist II Ministry of Health, Bauchi State Nutrition Unit, Ministry of Health, Bauchi State.	1982-1984	-do-
Senior Research Officer	1987-1991	Evolving New Product

(Crop Utilization Unit) Cocoa Research Institute of Nigeria. Ibadan.		Ranges based on cocoa Cashew, Kola, Tea and Coffee.
Research and Development Mgr. lines Cocoa Industries Ltd. (Producers of Vitalo Food Drinks Cocoa Ind. Products). P. M .B. 21114, Ikeja.	1992-1994	Developing New product Market Research, Improving Existing Product Quality, Packaging Evaluation
Consultant, Kathy Konsult (Firm of Consultants to industries) 6/8 Gregory Street, Ketu, Lagos training.	1995-2004	Process Optimization Operations, Quality Control Options, Market Research, Technology Transfer and
Teaching and Research Assistant Dept. of Food Technology University of Ibadan.	2005-2007	Teaching and Research
Lecturer I Department of Chemical Sciences Ajayi Crowther University, Oyo Oyo State	2008-2011	Teaching and Research
Lecturer I Department of Food Technology University of Ibadan, Ibadan Oyo State	2011-2015	Teaching and Research
Senior Lecturer Department of Food Technology University of Ibadan, Ibadan Oyo State	2015- 2019	Teaching and Research
Reader Department of Food Technology University of Ibadan, Ibadan Oyo State	2019-2022	Teaching and Research
Professor Department of Food Technology University of Ibadan, Ibadan Oyo State	2022-Date	Teaching and Research

(b) Teaching experience

Courses taught were
Undergraduate

(i) Ajayi Crowther University, Oyo.

Code	Course Title	Units	Session	Status
BCH 2104	Introduction to Physical Biochemistry	2	2008-10	Jointly taught
BCH 2204	Metabolism of Carbohydrates	2	2008-11	Jointly taught
BCH 3104	Metabolism of Amino Acids and Proteins	2	2008-11	Jointly taught
BCH 3110	Food and Nutritional Biochemistry	3	2008/09	Jointly taught
BCH 4107	Plant Biochemistry	2	2009-11	Jointly taught
BCH 4109	Special Topics/Seminar in Biochemistry	2	2009-11	Jointly taught
BCH 4115	Advanced Biochemical Methods	2	2009-11	Jointly taught
BCH 4212	Industrial Biochemistry	3	2009-11	Jointly taught
BCH 4199	Research Project	6	2009-11	Solely Supervised

(ii) University of Ibadan, Ibadan.

Code	Course Title	Units	Session	Status
TFT 312	Food Chemistry	3	2011-22	Jointly taught
TFT 322	Analytical Methods in Food Science	3	2011-22	Jointly taught
✓GES 301	Entrepreneurial skills	3	2018-22	Jointly taught
TFT 415	Fruit and Vegetable processing	3	2011-22	Jointly taught
TFT 510	Meat Technology	3	2011-15,19	Jointly taught
TFT 512	Food Standard and Quality Control	3	2011-21	Jointly taught
TFT 514	Processing of Miscellaneous Food Commodities	4	2011-22	Jointly taught
TFT 599	Final Project	6	2011-22	
Postgraduate				
TFT 701	Seminar	2	2011-22	Jointly taught
TFT 702	Analytical Food Chemistry	3	2011-22	Jointly taught
TFT 707	Selected Topics in Food Processing	4	2011-22	Jointly taught
TFT 708	Food Quality Control and Plant Sanitation	4	2011-22	Jointly taught
TFT 709	Food Processing Practicals	3	2011-22	Jointly taught
✓ETR 752	Team Building	2	2017-19	Jointly taught

Research Supervision

Completed

M.Sc:	35
M.Phil:	1
Ph.D:	4

On-going

M.Sc:	6
PhD:	3

(c) Administrative Duties at University of Ibadan

2012-2018	Undergraduate Coordinator/Examinations Officer
2012-2018	Course Advisor (500 L, Dept. of Food Technology)
2018-2022	Course Advisor (300L, Dept. of Food Technology)
Jan. 2019-2020	Postgraduate Coordinator
✓Jun.2020-Date	Commercialization Coordinator, Centre for Intellectual Property protection and commercialization (CIPPAC) University of Ibadan School of Business. University of Ibadan, Ibadan

(d) Community Service at University of Ibadan

2016-2018	Member, Faculty Finance Committee, Faculty of Technology
2016-2018 2017	Member, Faculty Lecture Planning Committee, 'Elsevier Recognition', Outstanding contribution in Reviewing Food chemistry
2017	'Elsevier Recognition', Outstanding contribution in Reviewing Bioactive Carbohydrates and dietary fibre
2017	'Elsevier Recognition', Contribution in Reviewing Int. J, of Biol. Macromolecules - 2017
2018-date	Member, Sub Committee on Trade Fair/Exhibition, Center for Entrepreneurship and Innovation (CEI)
2018-date	Editorial Board Member, (Food Science Sub-theme) (CPQ Nutrition Journal, Canada) (https://www.cientperiodique.com/journal/editorboard/nutrition)
<u>2019-date</u>	<u>Reviewer, Nigerian Food Journal (NIFOJ)</u>
<u>2021-date</u>	<u>Reviewer, Current Research in Food Science (Canada)</u>
2022-date	Reviewer, Food Science and Technology International (Spain)

IX Research

(a) Completed

- i. A process operation for the production of extruded shelf stable Soy-cocoa based complementary food for reversing (clinically proven) linear growth deficits had been concluded.
- ii. Effects of succinylation on the functional and morphological characteristics of Acha starch was investigated and documented.
- iii. Antioxidant potentials of African star apple based food supplement and ocimum gratissimum enriched pepper soup mix were successfully produced with high consumer acceptability.
- iv. The concept of extraction, identification and application of volatile compounds associated with melon bitter leaf soup was vigorously explored culminating in flavorful Rice, noodles and yam slices.
- v. Amidst rising health concerns about synthetic food colours, application and stability of anthocyanin pigment extract as natural colouring additive in jams and spirit mixed beverages was pursued to successful logical conclusion. In the same vein, sourcing of green colouring pigment from bitter leaf (*Vernonia, amygdliia*) and its application in the processing of acceptable pop-corn was achieved.
- vi. The development of a technology for the conversion of neglected Spondia Mombin ('Iyeye') fruit seed kernel into Bioavailable Calcium-rich Rice puffs was completed with potential benefit to the growing child and the elderly.
- vii. Physico-chemical characterization and application of Mucilage Extract from *Grewia Venusta* in fried Bean Cake ('Akara') as well as in Bread formulation as a strategy to reduce levels of wheat flour inclusion was executed with success.
- viii. Cocoa pod Husk as potential Bioresource for Potash and Alkalization of Cocoa nibs utilized in instant beverages was found a plausible feat and may save Nigeria so much hard foreign exchange.
- ix. Emulsification potential of hydroxypropylated cassava starch and African Apple fruit pulp in the processing and production of Ice cream, instant cocoa beverage and mayonnaise were investigated. They both proved good substitute for emulsifiers such as soy lecithin and Glycerol monostearate
- x. Development of fibre dense and polyphenolic rich snacks from by-products of citrus processing, African bread fruit and aerial yam were successfully undertaken yielding good products that could replace those traditionally imported.
- xi. Amidated water melon rind pectins as beverage cloud stabilizing agent were found to be veritable outlet for water melon rind waste in several urban centres in Nigeria.

(b) **In Progress**

i. **Scale-up Production of an Extruded Complementary Food for controlling linear growth deficits**

Over the years, linear growth deficits ($\leq - 2$ SD units) remains prevalent in Nigeria. A soy cocoa based complementary food was successfully developed recently and found to be a clinically (after ethical clearance) proven antidote. Studies are in progress for the setting up of a pilot plant to produce this food (in cans and laminated sachets) an extruded complementary food for controlling linear growth deficits (stunting) among Nigerian children under Age five. Market Survey and financial analysis have moved steadily. (The Bank of Industry as indicated its willingness in principle to support this initiative). When concluded this will better attract the investing public (including organs of government) since the production process has been patented.

ii. **Elucidation of the structure of Inulin Extract from Okra (*Abelmoschus esculentus*) Pod**

Okra, an abundant tropical vegetable in Nigeria is highly perishable, with a normal shelf life of between 2-3 days. It's producers experience low returns on investment during glut seasons following harvest. In creating outlets for its use as a strategy to mitigate this loses, studies have been concluded on its Inulin component (structural and physicochemical). Efforts are on in 2019 to develop a prebiotic functional food that promote colonic micro-biota and enhance human health.

iii. **Evaluating the anti-oxidative properties of Avocado (*Persia americana*) Seed (neglected and underutilized) and its possible exploitation as a new food source in Nigeria**

During harvest seasons, Avocado seeds often discarded poses ecological nuisance to the environment owing primarily to its hard nature. Scientific investigations in 2018 revealed that its a reservoir of various flavonoids with an array of anti-oxidative potentials. Efforts are on to characterize and take advantage of formulating and designing foods with a significant free radical scavenging ability. Its eventual application as a medicinal food may also make a difference in oxidative stress related illnesses like cancer now on the increase in Nigeria, while minimizing environmental nuisance.

(c) Project, Dissertation and Thesis

- i. Arueya G.L. (1982): Variations in the Sugar types and concentrations of selected maize varieties during processing into an indigenous weaning food (*Ogi*) (B.Sc. Project, University of Ibadan).
- ii. Arueya G.L. (1986): Effect of some chemical preservatives on the sensory and keeping qualities of flavoured soymilk (M.Sc project, University of Ibadan).
- iii. Arueya G.L. (2008): Development and evaluation of extruded soy-cocoa and corn starch based complementary food for protein energy malnourished children (Ph.D Thesis, University of Ibadan)

X. Publications

(a) **Books already published** Nil

(b) **Chapters in Books already published** Nil

(c) **Articles that have already appeared in refereed conference proceedings**

1. **Arueya G.L.** and Emmanuel J.A. (2018). Evaluation of Emulsification properties of Hydroxypropylated Cassava Starch and its potential use in Instant Cocoa beverages Proceedings of the 42nd NIFST Conference. Abeokuta, Ogun State pp 325-326 (Contribution: 50%)

Patents

2. Arueya, G.L (2013). An extruded complementary food product for controlling linear growth deficit in protein energy malnourished children under age two. NG/P/2013/162.. (Nigeria) (Contribution: 80%)
3. **Arueya G.L.** and Onibaba O.O. (2019). A Technology for the processing of Hog Plum (*Sondia mombin Linn*) seed kernel into bioavailable Calcium-rich rice puffs. Patent NG/PT/NC/2018/2781 (Nigeria) (Contribution: 80%).
4. **Arueya G.L.** and Abiodun D.F.(2021).Whitening Additive from Carica papaya as alternative to titanium(IV) oxide in Food systems. Patent NG/PT/NC/2021/46 (Nigeria) (Contribution: 80%).
5. **Arueya G.L.** and Bello O.I (2022). Hunteria Umbellata seed based cookies with Anti-hyperglycaemic potentials. Patent NG/PT/NC/2022/6023 (Nigeria) (Contribution: 80%).

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

6. Oduwole O.O, and **Arueya G.L.** (1990). Potentials for Potash production from Cocoa Pod husk in Nigeria. *Agrotropica* Vol. 22(3): 171-175 (Brazil) (Contribution: 50%).
7. **Arueya, G.L.** and Iloghalu J.K. (2013). Development and evaluation of African Bread Fruit (*Treculia africana*) based ready-to-cook food product for the elderly. *African Journal of Food Science and Technology* Vol. 4 No. 10: 229-239 (Nigeria) (Contribution: 80%).
8. **Arueya, G.L.,** and Akomolafe B.O. (2014). Stability Studies of Micro encapsulated Anthocyanins of Roselle (*Hibiscus Sabdariffa L*) in Native starch and its potential application in Jam Production. *IOSR Journal of Environmental Science, Toxicology and Food Technology*. Vol. 8 No. 7: 112-122. (India) (Contribution: 80%)
9. **Arueya, G.L.,** and Osundahunsi O.F. (2014) . Effect of Extruded Soy-Cocoa and Corn Starch based complementary food on some Haematological, Biochemical and Histopathological Parameters of Rats. *African Journal of Food Science* Vol. 8 No.8: 419-426, (United States) (Contribution: 80%).
10. **Arueya G.L.,** and Oyewale T.M (2015). Effect of Varying degrees of Succinylation on the functional and morphological properties of starch from acha (*Digitaria exilis kippis stapf*). *Food chemistry* 177:258-266. (United Kingdom) (Contribution: 80%)
11. **Arueya G.L.,** and Osundahunsi O.F. (2015). Determination of the functional and keeping qualities of extruded Soy-cocoa and Corn Starch based complementary food. *Sky Journal of Food Science* 4 No. 5: 67-77. (Korea) (Contribution: 80%).

12. **Arueya G.L.**, Irewolede O, Adaramoye O. (2015) Physico Chemical Characterization and enhancement of the antioxidant potential of *Ocimum gratissimum* enriched pepper soup mix. *Advance Journal of Food Science and Technology* Vol.7 No.6: 408-415. (United Kingdom) (Contribution: 70%).
13. Alobo A.P., and **Arueya G.L.**, (2015). Effect of *Grewia venusta* ('ururu') mucilage in the physico – chemical and Sensory properties of fried cake ('akara') prepared from bambara groundnut seed flour. *African Journal of Food science and Technology* Vol. 6 No. 1: 12-17 (Nigeria) (Contribution: 50%).
14. Olabode O.O., and **Arueya G.L.** (2016). Analysis of the Volatile compounds in melon-bitter leaf soup. *African Journal of Food Science* vol 10 No 11: 302-312 (United States) (Contribution 60%)
15. Owolade S.O; and **Arueya G.L.** (2016). Physico-chemical and Nutritional Evaluation of fruit juice beverage developed from Blend of Beet root (*Beta vulgaris L*) and Pineapple (*Ananas Comosus*). *Journal of Biological and Chemical Research* vol. 33 No 1:359-367 (India) (Contribution: 50%).
16. Esua O.J., Makinde O.O., **Arueya G.L.** and Chin, N.L. (2016). Antioxidant potential, phytochemical and nutrient compositions of Nigerian hog plum (*Spondias mombin*) seed kernel as a new food source. *International Food Research Journal* Vol. 23(suppl.): S179-S185) (Malaysia) (Contribution: 50%).
17. Alobo A.P., and **Arueya G.L.** (2017). Physical, functional and chemical properties of *Grewia Venusta* (*ururu*) mucilage extract. *International Food Research Journal* vol. 24 No. 5: 2107-2115 (Malaysia) (Contribution: 50%).
18. **Arueya G.L.**, Owoseni S.O. and Olatoye K.K. (2017). Development of Texturized Vegetable protein from Lima Bean (*Phaseolus lunatus*) and African Oil Bean Seed *[*Pentadethrama crophylla* (*Benth*)]: Optimization approach *Acta Universitatis Cibiniensis Series E: Food Technology (AUCFT)* Vol 31 No 1: 61-68. (Poland) (Contribution: 70%).
19. **Arueya G.L.**, Sani M., and Raji O.A. (2017). Comparative evaluation of anti-oxidative potentials of fermented locust bean condiment and its moringa fortified variant. *African Journal of Biotechnology* Vol 16 No.45:2134-2141 (Nigeria) (Contribution: 70%).
20. Alobo A.P., and **Arueya G.L.** (2017). Effect of *Grewia Venusta* FRESN Mucilage on the Proximate composition, Physical and Sensory Properties of Bread produced from Wheat and Cassava composite flours. *International Journal of Food Studies* vol 6: 192-200. (Portugal) (Contribution: 50%).
21. **Arueya G.L.** and Ugwu G.F. (2017). Development and Evaluation of African Star apple (*Chrysophyllum albidun*) based food supplement and its potential in combating Oxidative Stress. *Journal of Functional Foods* vol. 33:376-385 (United Kingdom) (Contribution: 80%).
22. Olatoye, K.K. **Arueya G.L.** and Ogunremi Y.G.(2017). Impact of Extruded Snacks from Aerial Yam (*D. Bulbifera*) and African Breadfruit Seed (*Treculia Africana*) on Body weight and Vital Organs of Albino Rats. *Annals. Food Science and Technology.* Vol 18 No 1:85-91 (Romania) (Contribution: 50%).
23. Olatoye K.K and **Arueya G.L.** (2018). Toxicological parameters of albino Rats fed with extruded snacks from Aerial yam (*Dioscoria bulbifera*) and African breadfruit seed (*Treculia Africana*). *Food Science and Nutrition* Vol 6 No. 1: 94-100 (United States) (Contribution: 60%).

- 24 **Arueya G.L.**, and Olaide O.O. (2018). Development and characterization of dumpling dough with 'optimal' dietary fibre ratio using Ofada rice (*Oryza Sativa L*) and unripe plantain (*Musa Paradisiaca AAB*) fruit. *Integrative Food, Nutrition and Metabolism* Vol. 5 No 4:1-8 (United Kingdom) (Contribution: 80%).
- 25 Oduntan A.O., and **Arueya G.L.**(2019).Design, formulation and Characterization of a Potential 'whole food' using orange (*Citrus sinensis* Linn.) as base. *Bioactive Carbohydrates and Dietary fibre*. Vol. 17:1-8 (January, 2019) (Netherlands) (Contribution: 60%).
- 26 Olatoye K.K and **Arueya G.L.** (2019).Nutrient and Phytochemical composition of flour made from selected cultivars of Aerial yam(*Dioscorea bulbifera*) in Nigeria. *Journal of Food Composition and Analysis*. Vol. 79:23-27 (January, 2019) (United Kingdom) (Contribution: 60%).
- 27 **Arueya G.L.** and Ojesanmi A.A. (2019). Evaluation of Effects of increasing Molar substitution of Hydroxy propylene on physicochemical functional and morphological properties of starch from water yam (*Dioscorea Alata*) *Journal of Food Research*. Vol. 8 No. 4:58-88. (Canada) (Contribution: 80%)
- 28.**Arueya G.L.**, Osunbade O. A, Adejuyitan J A and Adewole S.A.(2019). Impacts of Instant breakfast meal of different ratio from african walnut and fermented maize flour for malnourished children. *Annals. Food Science and Technology* Vol. 20(4):728-734 (Romania) (Contribution: 60%)
- 29.Ajayi O, **Arueya G.L.**, Adedeji O, Akinlabi A (2020). Nutritional properties of sakada produced from blends of cassava and african yam bean flours. *Acta Universitatis Cibiniensis Series E: Food Technology* Vol. 24 No.2:215-222 (Poland)(Contribution: 60%)
30. **Arueya G.L.** and Amusat O.R.(2021). Avocado (persia americana) seed processing into a third generation (3G) functional food snack: Nutritional, antioxidative stress and safety potentials. *African Journal of Food Science and Technology* Vol. 12 No.4:1-15 (Nigeria) (Contribution: 80%)
31. Olatoye K.K and **Arueya G.L.** (2021). Chemical and Sensory Characteristics of Extruded Snack from Selected Aerial Yam (*Dioscorea Bulbifera*) Cultivar and African Breadfruit (*Treculia Africana*) Seed. *Journal of Culinary Science &Technology* <https://doi.org/10.1080/15428052.2021.1955795> (United Kingdom) (Contribution: 50%)
32. **Arueya G.L.** and Olaniyan O.(2021). Functional and Microstructural Characterisation of Bambara Groundnut (*Vigna Subterranea*) Starch as Affected by Varying Degrees of Succinylation *Food Science and Nutrition Technology* Vol 6 No..5:1-14 (United States of America) (Contribution: 80%)
- 33.Umeonuorah U, **Arueya G.L.** , Ogunbanwo T, Ogunremi Y (2022). Development of Okra (*Abelmoschus esculentus L.*) Inulin extruded Snacks and Evaluation of their Prebiotic and Safety Potentials. *Journal of Food Sci and Nutrition Research* 5 No.1 358-370 (Slovakia) (Contribution: 40%).
34. Umeonuorah U.C and **Arueya. G.L** (2022) Characterization of inulin, a prebiotic fiber sourced from okra (*Abelmoschus esculentus L.*) pod and its quality compared to chicory (*Cichorium intybus L.*) inulin *Journal of Food Measurement and Characterization* <https://doi.org/10.1007/s11694-022-01520-0> (United States of America) (Contribution: 50%).

35. Momodu A, Odedairo B.O, **Arueya G.L** (2022). Process Optimisation and Micronutrients Retention in the Production of Oven-dried Orange Fleshed Sweet Potato Flour: Time Study and Value Stream Mapping Approach. *Scientific Study & Research Chemistry & Chemical Engineering, Biotechnology, Food Industry* 23 No.2:197-206 (Romania) (Contribution: 30%).
36. Oduntan A and **Arueya G.L** (2022) Evaluation of antioxidant and functional properties of orange pomace-based food. *Croatian Journal of Food Science and Technology* 14 No.2 No.6:1-14 (Croatia) (Contribution: 50%).
37. Arueya G.L and Olukunle S.O (2022) Characterization of Dutched Cocoa Produced using Potash Extract from cocoa pod Husk As An Alkalizing Bioresource. *Brazilian journal of Food Technology* (Accepted paper) (July, 2022) (Brazil) (Contribution :70%)

(f) Books, chapters in books and articles already for publication Nil

(g) Technical Reports and Monographs Nil

XI. Major Conferences/Workshops Attended with Papers Read (in the last 5 years)

International Conference on Advances in Sustainable Food Processing

Paper read. **Arueya, G.L.**, and Osundahunsi O.F. (2014). Determination of the functional and keeping qualities of extruded Soy-Cocoa and Corn Starch based complementary Food. International Conference on Advances in Sustainable Food Processing. Held in Campinas, Sao Paulo, Brazil. on 5-7 Nov., 2014.(Accepted on 11/07/14) (http://www.advancesfoodprocessingconference.com/.../oval%20program_pro...)

Paper read. **2nd International Conference on Food Chemistry and Nutrition**

Arueya, G.L., and Ojesanmi A.A. (2017). Evaluation of Effects of increasing molar substitution of hydroxypropylene on physico-chemical, functional and morphological properties of starch from water yam (*dioscorea alata*). International conference on Food Chemistry and Nutrition. Held in Vancouver, Canada July 24-26, 2017 (https://www.omicsonline.org/conference_proceedings/2472_0542_cl_009_038pdf).

International Workshop on Water-Energy-Food system in Sub-Saharan Africa

Participant: International workshop on Water – Energy food system in Sub-Saharan Africa held at the International Institute for Tropical Agriculture (IITA), Ibadan on June 26-27, 2018.

The 16th International Conference of Constructive Design and Technological Optimization in Machine Building Field. University of BACAU, Romania (Held Virtually, May 25-28, 2021)

Paper: Read: Odedairo O.B, **Arueya G.L** and Abdul-Razzak A(2021) Process optimisation and some micronutrient retention in the production of oven-dried micronutrient-rich orange fleshed potato flour: a time study and value stream mapping approach.

International Conference on nutritional Health, Food Science and Technology (ICNF Germany, 2021) (Held Virtually, June 28, 2021)

Paper Read: **Arueya G.L** and Abiodun D,F :Characterisation of paw-paw (*carica papaya*) tree latex extract and its application as potential substitute for titanium (iv) oxide in the white colouring of some food systems .

XII Ten Best Publications that Reflect the Totality of my contribution to scholarship.

Journal Articles

1. **Arueya, G.L.**, and Osundahunsi O.F. (2014). Effect of Extruded Soy-Cocoa and Corn Starch based complementary food on some Haematological, Biochemical and Histopathological Parameters of Rats. *African Journal of Food Science* Vol. 8 No.8: 419-426, (United States) (Contribution: 80%).
2. **Arueya G.L.**, and Oyewale T.M (2015). Effect of Varying degrees of Succinylation on the functional and morphological properties of starch from acha (*Digitaria exilis* kippis stapf). *Food chemistry* 177:258-266. (United Kingdom) (Contribution: 80%)
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5. **Arueya G.L.**, Sani M., and Raji O.A. (2017). Comparative evaluation of anti-oxidative potentials of fermented locust bean condiment and its moringa fortified variant. *African Journal of Biotechnology* Vol 16 No.45:2134-2141 (Nigeria) (Contribution: 70%).
6. **Arueya G.L.** and Ugwu G.F. (2017). Development and Evaluation of African Star apple (*Chrysophyllum albidun*) based food supplement and its potential in combating Oxidative Stress. *Journal of Functional Foods* vol. 33:376-385 (United Kingdom) (Contribution: 80%).
7. Alobo A.P., and **Arueya G.L.** (2017). Effect of Grewia Venusta FRESSEN Mucilage on the Proximate composition, Physical and Sensory Properties of Bread produced from Wheat and Cassava composite flours. *International Journal of Food Studies* vol 6: 192-200. (Portugal) (Contribution: 50%).
8. **Arueya G.L.**, and Olaide O.O. (2018). Development and characterization of dumpling dough with 'optimal' dietary fibre ratio using Ofada rice (*oryza Sativa L*) and unripe plantain (*Musa Paradisiaca AAB*) fruit. *Integrative Food, Nutrition and Metabolism* Vol. 5 No 4:1-8 (United Kingdom) (Contribution: 80%).
9. Olatoye K.K and **Arueya G.L.** (2019).Nutrient and Phytochemical composition of flour made from selected cultivars of Aerial yam (*Dioscorea bulbifera*) in Nigeria. *Journal of Food Composition and Analysis*. Vol. 79:23-27 (United Kingdom) (Contribution: 60%).
10. **Arueya G.L.** and Ojesanmi A.A. (2019). Evaluation of Effects of increasing Molar substitution of Hydroxy propylene on physic chemical functional and morphological properties of starch from water yam (*Dioscorea Alata*) *Journal of Food Research*. Vol. 8 No. 4:58-88. (June, 2019) (Canada) (Contribution: 80%)

Gibson Lucky Arueya

Signature:



Date: 01 August, 2024

