

CURRICULUM VITAE OF DR. IJAROTIMI, OLUWOLE STEVE



FUTA

A. PERSONAL DATA

NAME: IJAROTIMI, Oluwole Steve
CURRENT POSITION: Reader
CONTACT: Department of Nutrition and Dietetics, Federal University of Technology, Akure, Nigeria.
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B. EDUCATIONAL QUALIFICATIONS

Institution	Degree	Date
University of Ibadan, Ibadan, Nigeria	B. Sc. (Human Nutrition)	1992
University of Ibadan, Ibadan, Nigeria	M.Sc. (Human Nutrition)	1999
University of Ibadan, Ibadan, Nigeria	M.Phil. (Public Health Nutrition)	2008
University of Ibadan, Ibadan, Nigeria	Ph.D. (Public Health Nutrition)	2015
Obafemi Awolowo University, Ile-Ife, Nigeria.	M.Com.H (Community Health)	2007
Federal University of Technology, Akure, Nigeria.	Ph.D. (Food Sc. & Tech)	2016
Usman Dan Fodio University, Sokoto, Nigeria	PGD (Education)	2010

C. UNIVERSITY TEACHING EXPERIENCE WITH DATES

1. **Assistant Lecturer**, Human Nutrition, Dept. of Food Science and Technology, Federal University of Technology, Akure (FUTA), Nigeria (29th September, 2000- 1st October, 2003).
2. **Lecturer II**, Human Nutrition, Dept. of Food Science and Technology, Federal University of Technology, Akure (FUTA), Nigeria (1st October, 2003 – 29th September, 2007)
3. **Lecturer I**, Human Nutrition, Dept. of Food Science and Technology, Federal University of Technology, Akure (FUTA), Nigeria (1st October, 2007 – September, 2016).
4. **Senior Lecturer**, Human Nutrition, Dept. of Food Science and Technology, Federal University of Technology, Akure (FUTA), Nigeria (1st October, 2016 – 2019).
5. **Reader**, Human Nutrition, Dept. of Food Science and Technology, Federal University of Technology, Akure (FUTA), Nigeria (1st October, 2019 – Up-to-date).
6. **Associate Lecturer**, Nutrition and Dietetics, Department of Nutrition and Dietetics, Wesley University, Ondo, Nigeria.
7. **Associate Lecturer**, Nutrition and Dietetics, Department of Nutrition and Dietetics, Ladoké Akintola University of Technology, Ogbomoso, Nigeria.

D. AREA OF SPECIALIZATION

Child Nutrition

Functional Food Product Development

Nutritional Biochemistry

E. RESEARCH FOCUS

My research focus is on child nutrition and production of therapeutic foods for the management of diet related diseases like diabetes and hypertension using locally available food materials. In the area of child nutrition, I focus on developing and evaluating nutritional quality of Ready-to-use therapeutic complementary foods for the treatment and prevention of Severe-Acute-Malnutrition (SAM) in children using home-based processing techniques and accessible raw food materials. While for the area of Functional Foods and Nutraceuticals, I utilize plant bioactive compounds like phytochemicals, proteins and fibers as the active ingredients to formulate functional foods (breakfast and dough meals) and nutraceutical supplements. Functional foods and nutraceuticals are foods or supplements that have physiological benefits beyond basic nutritional functions.

F. SOME AWARDS, FELLOWSHIP AND GRANTS

(a) National:

TetFund Research grant 2015

TetFund Research Grants (1) 2019

TetFund Research Grants (2) 2019

(b) International

International Congress Hidden Hunger, Travel Grant, Germany, (1500 Euro) 2014

G. CURRENT RESEARCH

- i. Effects of Economic Crisis on Household Food Security, Quality dietary Intakes and Nutritional Status of School Children (5-18 years) in Ondo State, Nigeria.
- ii. Development of functional foods from locally available food materials for the management of diabetes, hypertension and Severe Acute Malnutrition.

H. POSTGRADUATE SUPERVISIONS

(a) **Master Degree:**

Major Supervision:

- i. Oluwajuyitan, Timilehin David (FST/10/0095). Nutritional Qualities and antidiabetic potentials of dough meals from plantain (*Musa ABB*), tigernut (*Cyperus esculentus*) and soybean (*Glycine max*) flour using rat models. (Completed).
- ii. Mamukuyomi Olayinka Temidayo (FST/08/5705). Chemical composition, functional, antioxidant, alpha-amylase-glucosidase and angiotensin-1-converting enzyme inhibitory properties of African locust bean flours. (Completed).

- iii. Wumi-Adefaye Oluwatoyin Adeola (FST/11/4384). Nutritional, phytochemicals, antioxidant, alpha-amylase-glucosidase and angiotensin-1-converting enzyme inhibitory properties of white melon seed proteins. (Completed).
- iv. Adesanya Ibiyinka Helen (FST/10/0092). Chemical, functional, antioxidant, angiotensin -1-converting and alpha-amylase-glucosidase enzyme inhibitory properties of wild lettuce (*Launaea taraxacifolia* Willd.) leaves bioactive compounds. (Completed).
- v. Ogunmola, Grace Tosin (FST/09/7824). Chemical, functional, antioxidant, anti-hyperglycemic and anti-cholesterol properties of pearl millet-based breakfast meals enriched with moringa seed bioactive compounds. (Completed)
- vi. Fatiregun, Monisola Rachael (FST/18/8694). Nutritional, functional and sensory attributes of improvised UNICEF ready-to-use-therapeutic-food using locally available food materials for severe-acute-malnutrition children. (Completed).
- vii. Fakayejo, Damilola Alex (FST/12/8832). Bio-functional characteristics of improvised UNICEF ready-to-use-therapeutic-food using locally available food materials for underprivileged malnourish children using rat models. (Completed).
- viii. Ogunjobi, Grace Oluwaseun (FST/19/3163). Chemical composition, Antioxidant and Quality Characteristics of Composite Flour from Wheat (*Triticum aestivum* L.), Soybean (*Glycine max* (L) merr), Rice bran (*Oryza sativa* L.) and Oat bran (*Avena sativa* L.) blends. (On going)
- ix Akinola-Ige, Abimbola Olayemi (FST/08/5355) Chemical composition, Antioxidant activity and nutraceuticals properties of Okro (*Abelmosch enculentus*(L) moench) Seed protein isolate and hydrolysates (On going)
- x. Fagoroye, Opeyemi Rachael (FST/19/3160) Chemical Composition, Functional Property, Antioxidant Activity and Nutraceutical Applications of Jute (*Corchorus olitorius* L.) Seed Bioactive Compounds (On going).
- xi. Madukwe, Nnenna Daniel (FST/19/3162). Production and Dietary Quality Evaluation of Therapeutics-Complementary-Foods using Locally Available Food Materials for Severe Acute malnutrition Management (On going)

M. Tech. Minor Supervision:

- i. Egwunyenga, Rita Isioma (FST/11/7156). Dietary Intakes, Anthropometric Measurements and Intelligence Quotient of Adolescents in Selected Boarding Schools In Akure, Ondo State (Completed)
- ii. Umoren, Uduakobong Mfoniso (CSC/17/5726). A Diet Recommendation system for School-Aged Children (Completed)
- iii. Disu, Babatunde Idowu (CSC/17/5701). Personalized Health Monitoring Diet Recommendations System for the Adults using Anthropometric Indices (Completed)
- iv. Abdullahi, Isah Hajara (FST/17/5242). Nutritional Quality, Glycaemic Index and Biochemical Evaluation of Dough Meals from Acha-Tigernut Enriched with Sorrel protein Isolate (Completed)

Ph.D Major Supervision

- i. Olatunde, Titiope Saidat (FST/17/5977). Chemical composition, functional, antioxidant, blood pressure and glucose lowering potentials of miracle seed (*Sysepalum dulcificum*) extract and bioactive proteins. (Completed)
- ii. Oluwajuyitan, Timilehin David (FST/10/0095). Development, optimization and nutritional evaluation of plantain-based functional dough meals enriched with oat and rice bran for diabetics management. (Completed).
- iii. Ayodeji, Precious Adesola (FST/19/3171). Chemical composition, functional, antioxidant, blood pressure and glucose lowering potentials of Bars produced from Pearl millet, Orange flesh sweet potato and African yam bean flour (Ongoing)

- v. Mamukuyomi Olayinka Temidayo (FST/08/5705). Chemical composition, functional, antioxidant, blood pressure and glucose lowering potentials of Gorontula Fruit extract and bioactive proteins. (Ongoing)

Ph.D Minor Supervision:

- i. Akinjayeju Oluwole (FST/14/0421). Anti-diabetic and anti-cholesterol potentials of snack from blends of quality protein maize, whole millet and soya cake flours. (Completed).
- ii. Olugbuyi Oluwadunsin A. (FST/12/1544). Production and nutritional evaluation of potential functional dough meals from plantain and rice bran flour. (Completed).
- iii. Akande, Olamide (FST/06/7748). Potential utilization of edible insects as alternative protein sources in peanut based ready-to-use therapeutic foods (RUTF) in emergencies. (Completed).
- iv. Ilara, Olalekan (FST/12/1532). Production and Nutritional evaluation of potentials functional foods formulated from locally available food materials (On-going).
- v. Odekunle, Olubukola Yinka (FST/06/7741). Nutritional, antioxidant and bio-efficacy properties of potential therapeutics dough meals produced from different stages of plantain ripening and walnut flours (On-going).
- vi. Adedeji, Temileye Omotayo (FST/18/9351) Chemical, Antioxidant and Bio-therapeutical Property of Infused Beverages from Sorghum (*Sorghum bicolor* (L.) Moench) Bran, Roselle (*Hisbiscus sabdariffa*) Calyx and Avocado (*Persea Americana*) Leaf Powder Blends (On-going).
- vii. Oladebeye, Aderonke Adenike (FST/00/7966) Nutritional Evaluation, Anti-diabetic and Angiotensin converting Enzyme Inhibitory property of Dough Meals from Unripe Plantain, Rice bran and Pigeon Pea Flour Blends (On going)
- viii. Arogundade, Toyin Joy (FST/06/7725). Nutritional, Blood Sugar and Lipid Reducing Properties of Extruded snacks from the blends of millet, soycake and rice bran (On going)

I. REVIEW OF ACADEMIC AND PROFESSIONAL JOURNALS

- (i) African Journal of Food Science
- (ii) Nigerian Journal of Nutritional Science
- (iii) Journal of Advances in Food Science and Technology
- (iv) Food Science and Nutrition
- (v) Journal of Food Science and Technology
- (vi) Nigerian Food Journal
- (vii) Nutrition and Food Sciences (Emerald)
- (viii) Journal of Food Biochemistry (Wiley)
- (ix) Food Frontiers (Wiley)
- (x). Cogent Food and Agriculture
- (xi). Nutrition and Food Science Journal (Elsevier)
- (xii) Journal of Agriculture and Food Research

J. PUBLICATIONS

(a) Books/Monographs/Technical Reports: Contributions to Books

1. **Ijarotimi, O. S.** and Enujiugha, V. N. (2008) Child nutrition, growth and development in Africa. In Overten L. T. and Ewente M. R. (Edt.) *Child Nutrition Physiology*, NOVA Science Publisher. New York. Page: 257-280. [USA, 60% Contribution]

2. Alabi, O. E., Malomo, S. A., **Ijarotimi, O. S.**, Badejo, A. A. and Fagbemi, T. N. (2018). Societal challenges on nutrition and health. In: Roadmap to improve livelihoods in Africa (Osundahunsi, O. F., Eds) Simplicity Press, Nigeria, pg. 88-110.

(b) Journal Articles (asterisk those that have appeared since your last promotion)

3. **Ijarotimi, O. S.** Eleyinmi, A. F. Ifesan, B. O. T. (2003) Evaluation of the nutritional status of adolescents in institutionalized secondary schools in Akure, Nigeria. *Journal of Food, Agriculture and Environment*, 1(374): 64-68 [**Finland**, 50% Contribution]
4. **Ijarotimi, O. S.** Eleyinmi, A. F. Ifesan, B. O. T. (2003) Dietary and Anthropometric Assessment of Adolescents in Institutionalised Secondary School in Akure, Ondo State, *Nigeria Science Focus* (4): 62-65 [**Nigeria**, 50% Contribution]
5. **Ijarotimi, O. S.** (2004) Evaluation of energy and micronutrients intake of Nigerian adolescents Females: a case study of institutionalized schools in Akure South Local government Area, Ondo State, Nigeria. *Pakistan Journal of Nutrition*, 3(4): 250-253 9 [**Pakistan**, 100% Contribution]
6. **Ijarotimi, O. S.** and Oyeneyin O. O. (2005) Effect of economic restructuring on household food security and nutritional status of Nigerian children. *Journal of Food, Agriculture and Environment*, 3(3&4): 27-32 [**Finland**, 60% Contribution]
7. **Ijarotimi, O. S.** and Aroge F. (2005) Evaluation of nutritional composition, sensory and physical properties of a potential weaning food from locally available food materials- Breadfruit (*Artocarpus altilis*) and soybeans (*Glycine max*). *Polish Journal of Food and Nutritional Sciences*. Vol. 14/55, No. 4, pp 411-415 [**Poland**, 60% Contribution]
8. **Ijarotimi O. S.** and Famurewa J. A. V. (2006). Assessment of Chemical Compositions of Soybean Supplemented Weaning Foods and Nutritional Knowledge of Nursing Mothers on Their Utilizations. *Pakistan Journal of Nutrition*, 5 (3): 218-223, 2006 [**Pakistan**, 60% Contribution]
9. **Ijarotimi, O.S.** and Ashipa F. (2006). Evaluation of nutritional composition, sensory and physical properties of home processed weaning food based on low cost locally available food materials. *Nutrition and Food Sciences*. 36(1):6-17 [**United Kingdom**, 60% Contribution]
10. **Ijarotimi, O. S.** and Ogunsemore, M. T. (2006). Weaning foods and their impact on child Feeding practice among low-income Nigerian Mothers. *Food and Nutrition Bulletin*, 27(4):327-33 [**USA**, 60% Contribution]
11. **Ijarotimi, O. S.** and Omotayo, S. A. (2006) Assessment of anthropometry, nutritional composition and contribution of school meals to the daily nutrient requirements of primary school children from rural communities. *Korean Journal of Community Nutrition*, 8(4):171-176 [**Korea**, 60% Contribution]
12. **Ijarotimi, O. S.** and Ijadunola, K. T. (2007) Nutritional status and intelligence quotient of primary school children in Akure community of Ondo State, Nigeria. *Tanzanian Health Research Bulletin*, 9(2):69-76 [**Tanzania**, 60% Contribution]

13. **Ijarotimi, O. S.** and Keshinro, O. O. (2008) Nutritional knowledge, nutrients intake and nutritional status of hypertensive patients in Ondo State, Nigeria. *Tanzanian Journal of Health Research*. 10(2):59-67 [**Tanzania**, 60% Contribution]
14. **Ijarotimi, O. S.** (2008) Nutritional composition, microbial status, functional and sensory properties of infant diets formulated from cooking banana fruits (*Musa spp*, *ABB genome*) and fermented Bambara groundnut (*Vigna subterranean l. verdc*) seeds. *Nutrition and Food Sciences*, 38 (4):325-340 [**United Kingdom**, 100% Contribution]
15. **Ijarotimi, O. S.** (2008). Protein and hematological evaluations of infant formulated diets from cooking banana fruits (*Musa spp*, *ABB genome*) and fermented Bambara groundnut (*Vigna subterranean L. Verdc*) seeds. *Nutrition Research and Practice* 2(3):165-170 [**South Korea**, 100% Contribution]
16. **Ijarotimi, O. S.** and Esho, T. R. (2009). Comparison of nutritional composition and antinutrient status of fermented, germinated and roasted Bambara groundnut seeds (*Vigna subterranea*). *British Food Journal*. Vol111 (4):376-386 [**United Kingdom**, 60% Contribution]
17. **Ijarotimi, O. S.** and Olopade, A. J. (2009). Determination of Amino Acid Content and Protein Quality of Complementary Food Produced from Locally Available Food Materials in Ondo State, Nigeria. *Malaysian Journal of Nutrition*, vol 15(1):93-101 [**Malaysia**, 60% Contribution]
18. **Ijarotimi, O. S.** Oyewo, M. T. and Oladeji, B. S. (2009). Chemical, functional and sensory properties of roasted Bambara groundnut (*Vigna subterranean L. Verdc*) and cooking banana (*Musa spp*, *ABB genome*) weaning diet. *African Journal of Food Science*. Vol. 3 (5), pp. 139-146, [Kenya, 50% Contribution]
19. **Ijarotimi, O. S.**, Ogechi, E. and Ajayi, O. P. (2010). Nutrient composition of selected medicinal leafy vegetables in Western Nigeria. *Journal of Medicinal Food*, 13(2);476-479 [**South Korea**, 50% Contribution]
20. **Ijarotimi, O. S.** (2010). Assessing exclusive breastfeeding practices, dietary intakes and body mass index (BMI) of nursing mothers in Ekiti State of Nigeria. *Nutrition Research and Practices*, 4(3):222-228 [**Korea**, 100% Contribution]
21. **Ijarotimi, O. S.** and Keshinro, O. O. (2011). Determination of Amino Acid, Fatty Acid, Mineral, Functional and Choking Properties of Germinated and Fermented Popcorn (*Zea mays everta*) Flour. *European Journal of Food Research and Review* 1(2): 102-122 [**India**, 60% Contribution]
22. **Ijarotimi, O. S.**, Oluwalana, I. B. and Otutu, O. I. (2011) Nutritive values and sensory evaluation of a potential weaning diet formulated from sorghum (*Sorghum bicolour*) and spot prawns (*Pandalus platyceros*). *International Journal of Agriculture and Food Science*. 7:64-74 [**Nigeria**, 50% Contribution]
23. **Ijarotimi, O. S.** and Odeyemi, A. O. (2012). Prevalence of food insecurity among low-income families and its effects on nutritional status of children (8-15 years) in Ondo State,

- Nigeria. *Journal of Medicine and Medical Sciences*. 3(1):005-015 [**Australia**, 60% Contribution]
24. **Ijarotimi, O. S.** and Keshinro, O. O. (2012). Comparison between the amino acid, fatty acid, mineral and antinutritional composition of raw, germinated and fermented African locust bean (*Parkia biglobosa*) flour. *Acta Scientiarum Polonorum. Technology Aliment*. 11(2) 2012, 151-165 [**Poland**, 60% Contribution]
 25. **Ijarotimi, O. S.** and Keshinro, O. O. (2012). Formulation and nutritional quality of infant formula produced from germinated popcorn, Bambara groundnut and African locust bean flour. *Journal of Microbiology, Biotechnology and Food science*, 1 (6) 1374-1404 [**Slovakia**, 60% Contribution]
 26. **Ijarotimi, O. S.**, Oluwalana, I. B. and Ogunedojutimi, M. O. (2012). Nutrient composition, functional, sensory and microbial status of popcorn-based (*Zea may everta*) complementary foods enriched with cashew nut (*Anacardium occidentale L.*) flour. *African Journal of Agriculture, Nutrition and Development*. 12(5):6424-6446 [**Kenya**, 50% Contribution]
 27. **Ijarotimi, O. S.** (2012). Influence of germination and fermentation on chemical composition, protein quality and physical properties of wheat flour (*Triticum aestivum*). *Journal of Cereals and Oil seeds*. 3(3):35-47. [**Nigeria**, 100% Contribution]
 28. **Ijarotimi, O. S.** and Keshinro, O. O. (2012). Protein quality, hematological properties and nutritional status of albino rats fed complementary foods with fermented popcorn, African locust bean, and Bambara groundnut flour blends. *Nutrition Research and Practice*, 2012;6(5):381-388 [**South Korea**, 60% Contribution]
 29. **Ijarotimi, O. S.** (2013). Determinants of Childhood Malnutrition and Consequences in Developing Countries. *Current Nutrition Reports*, Volume 2, Issue 3, pp 129-133. DOI 10.1007/s13668-013-0051-5 [**USA**, 100% Contribution]
 30. **Ijarotimi, O. S.** and Keshinro, O. O. (2013). Determination of Nutrient Composition and Protein Quality of Potential Complementary Foods Formulated from the Combination of Fermented Popcorn, African Locust and Bambara Groundnut Seed Flour *Polish Journal of Food and Nutritional Sciences*, 3, No. 3, pp. 155-166 DOI: 10.2478/v10222-012-0079-z [**Poland**, 60% Contribution]
 31. **Ijarotimi, O. S.**, Adeoti, O. A. and Ariyo, O. (2013). Comparative study on nutrient composition, phytochemical, and functional characteristics of raw, germinated and fermented *Moringa oleifera* seed flour. *Food Science and Nutrition*, 1(6): 452– 463 [**USA**, 60% Contribution]
 32. **Ijarotimi, O. S.** and Oluwalana, I. B. (2013). Chemical Compositions and Nutritional Properties of Popcorn-Based Complementary Foods Supplemented with *Moringa oleifera* Leaves Flour. *Journal of Food Research*, 2(6); 2013:117-132. doi:10.5539/jfr.v2n6p117 [**Canada**, 60% Contribution]
 33. **Ijarotimi, O. S.**, Fagbemi, T. N. and Osundahunsi, O. F. (2013). Comparative study of nutritional profiles and phytochemical components of raw, blanched and fermented flour from the leaves of *Moringa oleifera lam.* *Malaysian Journal of Nutrition* 19(3):371-382 [**Malaysia**, 50% Contribution]

34. Ogunmodimu, O. O., **Ijarotimi, O. S.** and Fagbemi, T. N. (2015). Evaluation of nutritional properties of high protein-fiber based snacks formulated from wheat, soybean concentrate and cassava fiber. *Sky Journal of Food Science*, 4(3), pp. 030 – 041 [**Ghana**, 50% Contribution]
35. **Ijarotimi, O. S.**, Fagbemi, T. N. and Osundahunsi, O. F. (2015). Determination of Chemical Composition, Nutritional Quality and Anti-Diabetic Potential of Raw, Blanched and Fermented Wonderful Kola (*Bucholzia coriacea*) Seed Flour. *Journal of Human Nutrition and Food Science*, 3(2): 1060: 1-13 [**USA**, 50% Contribution]
36. **Ijarotimi, O.S.**, Fagbemi, T.N. and Osundahunsi, O.F. (2015). Determination of nutrient compositions, glyceamic index and anti-diabetic potentials of multi- plant based functional foods in rats. *Journal of Food and Pharmaceutical Sciences*. 3 (3): 55-63. www.jfoodpharmsci.com [**Indonesia**, 50% Contribution]
37. Famakin, O, Fatoyinbo, A., **Ijarotimi, O. S.**, Badejo, A. A. and Fagbemi, T. N. (2016). Assessment of nutritional quality, glycaemic index, antidiabetic and sensory properties of plantain (*Musa paradisiaca*)-based functional dough meals. *Journal of Food Science of Technology*. 29:1-11. DOI 10.1007/s13197-016-2357-y [**India**, 50% Contribution]
38. **Ijarotimi, O. S.**, Egwunyenga, R. I. and Fagbemi, T. N. (2016). Nutrient intakes, anthropometric status and intelligence quotients of Nigerian adolescents in boarding schools: a case study of Akure, Ondo State. *Nigerian Journal of Nutritional Sciences* 37(2): 146-155. [Nigeria, 50% Contribution].
39. **Ijarotimi, O. S.** (2017). Phytochemical compositions, antioxidant activities, anti-cholesterol and histological impact of formulated foods from popcorn, soycake and wonderful kolanut in wistar rats. *Journal of Basic and Applied Research International*, 22(2): 51-61. [India, 100% Contribution] www.ikpress.org. [India, 100% Contribution].
40. **Ijarotimi, O. S.** and Owoeye, O. R. (2017). Study on energy-nutrient density, functional and organoleptic properties of complementary foods from indigenous plant based food materials. *Journal of Advances in Food Science and Technology*, 4(2): 73-83 [India, 60% Contribution] www.ikpress.org [India, 60% Contribution].
41. **Ijarotimi, O. S.** (2017). Prevalence of hypertension and associated risk factors among adolescents in secondary schools: a case study of urban Ondo Town. *Nigerian Journal of Nutritional sciences*, 39(1):113-125. [Nigeria, 100% Contribution].
42. **Ijarotimi, O. S.**, Ebisemiju, M. O. and Oluwalana, I. B. (2017). Proteins, Amino Acid Profile, Phytochemicals and Antioxidative Activities of Plant-based Food Material Blends. *American Journal of Food Technology*, 12(5): 285-294. [USA, 50% Contribution].
43. Odebode, F. D., Ekeleme, O. T., **Ijarotimi, O. S.**, Malomo, S. A., Idowu, A. O., Badejo, A. A., Adebayo, I.A. and Fagbemi, T. N. (2017). Nutritional composition, antidiabetic and antilipidemic potentials of flour blends made from unripe plantain, soybean cake, and rice bran. *Journal of Food Biochemistry*. 2017; e12447. [https://doi.org /10.1111 /jfbc.12447](https://doi.org/10.1111/jfbc.12447) [USA, 10% Contribution].

44. **Ijarotimi, O. S.** (2017). Nutrient composition and bio-nutritional characteristics of potential complementary foods produced from popcorn, soybean cake and wonderful kola flour. *Annals Food Science and Technology*, 18(4): 593 – 607. [Romania, 100% Contribution].
45. **Ijarotimi, O. S.**, Malomo, S. A., Fagbemi, T. N., Osundahunsi, O. F., Aluko, R. E. (2018). Structural and functional properties of *Buchholzia coriacea* seed flour and protein concentrate at different pH and protein concentrations. *Food Hydrocolloids* 74 (2018) 275 - 288. [UK, 40% Contribution].
46. **Ijarotimi, O.S.** and Erota, M. L. (2018). Assessing Household Food Security Status and Nutritional Outcome among Underprivileged Children (10-19 Years) from East Senatorial District of Lagos State, Nigeria. *Annals of Nutrition and Food Science*. 1(2): 1008:1-6. [USA, 60% Contribution].
47. **Ijarotimi, O. S.**, Yinusa, M. A., Adegbembo, P. A. and Adeniyi, M. D. (2018). Chemical compositions, functional properties, antioxidative activities, and glycaemic indices of raw and fermented tigernut tubers (*Cyperus esculentus* Lativum) flour. *Journal of Food Biochemistry* 2018; e12591, 1-14. DOI: 10.1111/jfbc.12591. [USA, 40% Contribution].
48. Adeniyi, A. B., **Ijarotimi, O. S.** and Gwer, J. H. (2018). Phytochemical, Scavenging Properties and Glycaemic Index of Soy-Enriched Maize-Based Gruel Fortified with Moringa Leaves and Wonderful Kola. *Asian Food Science Journal* 2(2): 1-11. [India, 30% Contribution].
49. **Ijarotimi, O.S.**, Malomo, S.A., Alashi, A.M., Nwachukwu, I.D., Fagbemi, T.N., Osundahunsi, O.F., and Aluko, R.E. (2018). Antioxidant and antihypertensive activities of wonderful cola (*Buchholzia coriacea*) seed protein and enzymatic protein hydrolysates. *Journal of Food Bioactive* 3: 133–143. DOI: 10.31665/JFB.2018.3156. [Canada, 20% Contribution].
50. **Ijarotimi, O.S.**, Wumi-Adefaye, O.A., Ayeni, O.B. (2018). Chemical compositions, antioxidative activities and blood glucose lowering properties of raw and fermented african star apple seeds (*Chrysophyllum africanum*) flour. *Advances in Food Sciences* 40(2):55-65. [Germany, 50% Contribution].
51. Akinjayeju, O., Fagbemi, T. N., **Ijarotimi, O. S.** and Awolu, O. O. (2019). Optimization and evaluation of some physicochemical and nutritional properties of cereal-based soya-fortified flours for dough meal. *Journal of Advances in Food Science and Technology*. 6(1): 40-59. [India, 20% Contribution].
52. **Ijarotimi, O.S.**, Oluwajuyitan, T.D., Ogunmola, G.T. (2019). Nutritional, functional and sensory properties of gluten-free composite flour produced from plantain (*Musa AAB*), tigernut tubers (*Cyperus esculentus*) and defatted soybean cake (*Glycine max*). *Croatian Journal of Food Science and Technology*. 11 (1) 1131-1251. DOI: 10.17508/CJFST.2019.11.1.16; *journal homepage: www.ptfos.unios.hr/cjfst* [Croatia, 50% Contribution].
53. Oluwajuyitan, T.D and **Ijarotimi, O.S.** (2019). Nutritional, antioxidant, glycaemic index and Antihyperglycaemic properties of improved traditional plantain-based (*Musa AAB*) dough meal enriched with tigernut (*Cyperus esculentus*) and defatted soybean (*Glycine max*)

- flour for diabetic patients. *Heliyon* 5 (2019) e01504. doi: 10.1016/j.heliyon.2019. [Netherlands, 40% Contribution].
54. **Ijarotimi, O. S.** and Akande, O. A. (2019). Phytochemical Composition, Antioxidant Activity, Biochemical Properties and Blood Glucose Lowering Potential of Unblanched and Blanched Wild Lettuce Leaf. *Nigerian Food Journal*, 37(2): 34 – 43. [Nigeria, 60% Contribution]
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