**COLLEGE OF POSTGRADUATE STUDIES**

**NNAMDI AZIKIWE UNIVERSITY**

**AWKA**

**PROFILING OF POSTGRADUATE SUPERVISORS**

**List of Potential Supervisors (According to Faculty & Department)**

1. **FACULTY OF AGRICULTURE**
2. **Department of Food Science and Technology**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **S/N** | **Potential Supervisor** | **Rank** | **Research Expertise and Interests** | **Programme Approved to Supervise** | **Ten Key Publications** **in Specialty Area(s)** | **E-mail****(UNIZIK only)** |
| 1. | Ishiwu, Charles N. | Professor | 1. Food Processing: Cereals, legumes, roots and tubers, fruits and vegetables, oil seeds and nuts.2. Food product Development from plant materials3. Food Chemistry | PGD & Masters | 1. **CN**. **Ishiwu (2004)** Effect of Sprouting On Available Lysine Content Of Cowpea Legume and the Performance of the Flour In “Moi-Moi” Production, ***Nigerian Food Journal, Vol. 22: 7-***[***9 http://www.ajol.info/index.php/***](http://www.ajol.info/index.php/)***nifoj/article/view/33560*** | cn.ishiwu@unizik.edu.ng |
| 2. |  |  |  |  | 2. **CN**. **Ishiwu** and Onyeji, A.C.**(2004).** Properties of Instant Gruel Based on Blend of Maize *(Zee mays L.)* Starch, African Yam Bean (*Sphenostylis stenocarpa*) Flour and Soybean (*Glycine max)* Flour, ***Nigerian Journal of Nutritional Science, Vol. 25(1): 16-19.*** |  |
| 3. |  |  |  |  | 3. **CN**. **Ishiwu, (2005)** Qualities of Cookies Produced by Partial Replacement of Wheat with Plantain (*Musa paradisca*) Flour, ***Nigerian Journal of Nutritional Sciences Vol. 26 (2): 23-25.*** |  |
| 4 |  |  |  |  | 4. **CN. Ishiwu**; Obiegbuna, J.E and Aniagolu, N.M **(2013)** Evaluation of Chemical Properties of Mistletoe Leaves from Three Different Trees (Avocado, African Oil bean and Kola**) *Nigerian Food Journal, Vol. 31(2):1-7*** [***www.ajol/info/journals/nijbj***](http://www.ajol/info/journals/nijbj) |  |
| 5 |  |  |  |  | 5. Eze-Steven, PE; **CN. Ishiwu;** Udedi, SC and B. O. Ogeneh **(2013)** Evaluation of antioxidant potential of Monodorora myristica (African Nutmeg) ***International Journal of Current Microbiology and Applied Sciences ISSN: 2319-7706 Volume 2 Number******11 (2013): 373-383*** [***http://www.ijcmas.com***](http://www.ijcmas.com) |  |
| 6 |  |  |  |  | 6. Ishiwu et al. (2015). Effect of period of fermentation on nutrients of Castor oil seed (Ricinus communis).Direct Research J of Agriculture 3(10): 178-183 |  |
| 7 |  |  |  |  | **7. CN. Ishiwu ,** Nkwo VO, Iwouno JO, Obiegbuna JE and Uchegbu NN **(2014)** Optimization of taste and texture of biscuit produced from blend of plantain, sweet potato and malted sorghum flour*,* ***African Journal of Food Science, Vol. 8 (5): 233- 238. DOI:10. 5897/AJFS2013.1112*** [***http://www.academicjournals.org/AJFS***](http://www.academicjournals.org/AJFS) |  |
| 8 |  |  |  |  | 8. **CN. Ishiwu,** Iwouno JO, biegbuna JE, Ezike TC **(2014)**Effect of Thermal Processing on Lycopene, Beta-Carotene and Vitamin C Content of Tomato [Var.UC82B] ***Journal of Food and Nutrition Sciences, Vol. (2), No 3: 87 92.DOI:10.11648/j.jfns.2014203.17*** |  |
| 9 |  |  |  |  | 9. Udaya, E. C, **Ishiwu, C.N**. Obiora, C. U and Iwouno, J. O (2020). Effects of Yeast Concentration and Total Soluble Solids on Quality of Wine Produced from Pineapple, Current Journal of Applied Science and Technology, 39(30): 28-42; Article no. CJAST, 60887. ISSN: 2457-1024 (Past name: *British Journal of Applied Science & Technology, Past* ISSN:2231-0843, NLM ID: 101664541) |  |
| 10 |  |  |  |  | 10. C. R. Abah, C. N. Ishiwu, J. E. Obiegbuna, E. F. Okpalanma and C. S. Anarado (2021). Effect of slice thickness and soaking time on the physicochemical properties of cassava flour (Manihot esculenta) used for bakery products. *Asian Food Science* *Journal*, 20(6):10-24. Article no AFSJ 67694, ISSN: 2881-7752 |  |