**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**

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| **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.  | Afam I O Jideani | Full Professor | Plant Food Processing; Food security | PhD | 1. Jideani, V. A. and **Jideani, A. I. O**. (2021). Bambara groundnut: Utilization and Future Prospects. Springer International Publishing eBook ISBN 978-3-030-76077-9 DOI: 10.1007/978-3-030-76077-9 Bambara groundnut: Utilization and Future Prospects | Victoria Jideani | Springer. <https://doi.org/10.1007/978-3-030-76077-9_2> ©Springer nature Switzerland AG
2. **Jideani AIO** & Anyasi TA (Eds). Banana Nutrition - Function and Processing Kinetics, IntechOpen, (2020). DOI: 10.5772/intechopen.85884. INTECH OPEN Publishers, London, United Kingdom, p.101
3. Abdul S D and **Jideani A I O** (2019) Fonio (*Digitaria* spp.) – Chapter 5, pp 47-81. **In**: Advances in Plant Breeding Strategies: Cereals. Al-Khayri (Editor) ISBN 978-3-030-23107-1. SpringerLink. <https://link.springer.com/chapter/10.1007/978-3-030-23108-8_2>

1. Ramashia S E, Gwata T, Meddows-Taylor S, Anyasi T, **Jideani A I O**. (2021). Nutritional composition of fortified finger millet finger millet (*Eleusine coracana*) flours with vitamin B2 and Zinc oxide. *Food Research* 5(2): 456-467 <https://www.myfoodresearch.com/uploads/8/4/8/5/84855864/_55__fr-2020-320_ramashia_1.pdf> [https://doi.org/10.26656/fr.2017.5(2).320](https://doi.org/10.26656/fr.2017.5%282%29.320)
2. **Jideani AIO**, Silungwe H, Takalani T, Omolola AO, Udeh H O, and Anyasi TA (2021) Antioxidant-rich natural fruit and vegetable products and human health. *International Journal of Food Properties*. 24(1):41-67. <https://doi.org/10.1080/10942912.2020.1866597>
3. Lekhuleni ILG, Kgatla TE, Mashau ME, and **Jideani A I O** (2021) Physicochemical properties of South African prickly pear fruit and peel; Extraction and characterisation of pectin from the peel. *Open Agriculture*. 6:178-191. <https://doi.org/10.1515/opag-2021-0216>
4. Moloto P I, Mosala M, Omolola A, **Jideani A I O**, Laurie SM (2021) Optimisation of hot-air drying conditions on functional properties of flour from dried South African sweet potato cultivars (*Impilo* and *Bophelo*) using response surface methodology *Food Science and Technology* 41(1): 39-46. DOI: <https://doi.org/10.1590/fst.28019>
5. Mashau M E, Maliwichi L L, **Jideani A I O** (2021) Non-alcoholic fermentation of maize (*Zea mays*) in sub-Saharan Africa. *Fermentation* [Manuscript ID: fermentation-1248909, Accepted 10 June 2021]
6. Onipe O O, Ramashia S E, **Jideani A I O** (2021) Wheat bran modifications for enhanced nutrition and functionality in selected food products. *Molecules* 26, 3918. <https://doi.org/10.3390/molecules26133918>
7. Onipe O, Beswa D, **Jideani A I O** (2021) Quantification of oil fractions of deep-fried wheat dough and batter enriched with oat and wheat bran, *Journal of Food Quality*. [https://doi.org/10.1155/2021/5552951 Manuscript 5552951 Accepted 24-08-2021](https://doi.org/10.1155/2021/5552951%20Manuscript%205552951%20Accepted%2024-08-2021)
 | jideani@gmail.com- |
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