**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 Agricultural Economics**

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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 | Victoria A. Jideani | Professor | Food Product Development, Food processing and preservation, Data mining and experimental design, | Master and PhD | 1. Jideani, V. A., Ratau, M. A. and Okudoh, V. I. (2021). Non-alcoholic pearl millet beverage innovation with own bioburden: Leuconostoc mesenteroides, Pediococcus pentosaceus and Enterococcus gallinarum. Foods10:1447. https://doi.org/10.3390/foods10071447  2. Adedayo, B. C., Anyasi, T. A., Taylor, M. J. C., Rautenbauch, F., Le Roes-Hill, M. and Jideani, V. A. (2021). Phytochemical composition and antioxidant properties of methanolic extracts of whole and dehulled Bambara groundnut (Vigna subterranea) seeds. Scientific Reports 11:14116. https://doi.org/10.1038/s41598-021-93525-w  3. Oluwole, A. O., Ikhu-Omoregbe, Jideani, V. A. and Ntwampe, S. K. (2021). Effect of African Catfish mucilage concentration on stability of nanoemulsion using D-optimal mixture design. Applied Sciences 11:6672. https://doi.org/ 10.3390/app11156672  4. Diedericks, C. F., Shek, C., Jideani, V. A., Venema, P. and van der Linden, E. (2020). Physicochemical properties and gelling behaviour of Bambara groundnut protein isolates and protein-enriched fractions. Food Research International 138:109773.  5. Murevanhema, Y. Y. and Jideani, V. A. (2020). Shelf-life characteristics of Bambara groundnut (Vigna subterranea) probiotic beverage. African Journal of Science, Technology, Innovation and Development 12(5):591-599.  6. Hardy, Z. and Jideani, V. A. (2020). Functional characteristics and microbiological viability of foam-mat dried Bambara groundnut (Vigna subterranea) yogurt from reconstituted Bambara groundnut milk powder. Food Science and Nutrition 8:5238-5248.  7. Agu, H. O., Onuoha, G. O., Elijah, O. E. and Jideani, V. A. (2020). Consumer acceptability of acha and malted Bambara groundnut biscuits sweetened with date palm. Heliyon e05522.  8. Diedericks, C. F.; Venema, P., Mubaiwa, J., Jideani, V. A. and van der Linden, E. (2020). Effect of processing on the microstructure and composition of Bambara groundnut (Vigna subterranean (L.) Verdc.) seeds, flour and protein isolates. Food Hydrocolloids 108:106031 https://doi.org/10.1016/j.foodhyd.2020.106031  9. Oluwole, A. J. O., Ikhu-Omoregbe, D. and Jideani, V. A. (2020). Physicochemical properties of African catfish mucus and its effect on the stability of soya milk emulsions. Applied Sciences 10:916-937.  10. Diedericks, C. F., de Koning, L., Jideani, V. A., Venema, P. and van der Linden, E. (2019). Extraction, gelation and microstructure of Bambara groundnut vicilins. Food Hydrocolloids 97:105226. | jideaniv@cput.ac.za |
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