

LIST OF PUBLICATIONS: (JOURNALS, CONFERENCE PROCEEDINGS & BOOKS)

- (1) **Oluwatoyin Oluwole**, Warnakulasuriya M.A.D Binosh Fernando, Keiron Audain, Olufemi Fasanmade, Oluwatosin Ijabaadeniyi, Kolawole Falade, Adjei Maame Yaakwaah, Vijay Jayasena(2019). The Effects of Germination and Roasting on Nutraceutical and Antioxidant Properties of Jirani Variety of Millet. American Journal of Food Science and Technology, Vol 7, No6 Pp234-241 Published by Science and Education Publishing. Doi.10.12691/ajfst-7-6-11
- (2) **Oluwole OB**, Akinwale TE, Alagbe O, Oke OV, Alagbe G, Nicholas Okpara VAN, Adoga JO, Owolabi, S , Odega JN, Akanbi AA, Ogba K and Elemo GN(2019).Development and production of Isotonic Sport Drinks from Blend of Date Palm and Water Melon Fruits. Advances in Nutrition and Food Science 4(4):1-4
- (3) Dele Raheem, Antonio Raposo, **Oluwatoyin Bolanle Oluwole**, Maaik Niuewland Ariana Saraiva, Conrado Carrascosa(2019). Entomophagy: Nutritional, Ecological, Safety and Legislation Aspects. Food Research International , September, DOI 10.10161, Food res.2019.108672
- (4) **Oluwatoyin Oluwole**, Fatima Raji and Sola Olagunju 2019. Sustainable Prevention and Management of Excessive weight in Overweight and Obese Population. Acta Scientific Nutritional Health 3(6):61-66
- (5)Mayaki, O.M, Adepoju, M.A, Olatope, S.O, Eboagwu, L.I, Joshua, O.A, Okafor, J.N.C and **Oluwole, O.B** (2018). Chemical, Sensory and Microbiological Properties of Food Bars Prepared from Oil Seed Flours. Nigerian Food Journal 36(2) Pp 57-64
- (6) Olutayo M. Mayaki, **Oluwatoyin B. Oluwole**, Jane N. Okafor, Sulaiman B. Kosoko and Gloria N. Elemo (2018). Development and Evaluation of Cassava based Snail Feeds. Journal of Industrial Research and Technology 7(1) Pp27-38
- (7) **Oluwole Oluwatoyin Bolanle**, Agboola Adebukola, Arowosola Temiloluwa, 2018. Complementary Feeding: A critical Approach for Prevention of Malnutrition in Infants and Young Children. Journal of Nutrition Disorders and Therapy 8(1):225
- (8) **Oluwatoyin B. Oluwole** and Adebukola A Agboola (2018). Dietary Iron Intake in Nigeria. Novel Techniques in Nutrition and Food Science 1(4): 90-97
- (9) Raheem Dele, Carrascosa, Conrado, **Oluwole Oluwatoyin**, Nieuwland, Maaik,Saraiva, Ariana, Millan, Rafael, Raposo, Antonio(2018). Traditional consumption of and rearing edible insects in Africa, Asia and Europe. Critical Reviews in Food Science and Nutrition— Taylor and Francis Pp 1-20. DOI:10.1080/10408398.2018.1440191
- (10) Abel F.A. Silas, **Oluwole O.B**, Anuoluwatelemini, J.O, Sarumi, B.B. and Elemo, G.N. (2018). Food Safety and Regulatory Measures. Effect of Different Processing Temperatures and Times

on Safeguarding the Nutritional Quality of Fish meal analogue in *Clarias gariepinus* (African Catfish). *Journal of Food Microbiology, Safety and Hygiene* Volume3 Pp79 ISSN:2476-2059

(11) Oladimeji Olusegun, Oyarekua Mojisola and **Oluwale Oluwatoyin** (2017). Nutritional Survey of Pre-School Children in Oredo Local Government Area, Edo State, Nigeria. *International Journal of Nutrition and Food Sciences* Volume 6 Pp26-32

(12) **Oluwatoyin Oluwale**, Gbolahan Alagbe, Olajumoke Alagbe, Olubunmi Ibidapo, Deborah Ibekwe and Samuel Owolabi (2017). A comparative quality evaluation of white yam (*Dioscorea rotundata*) and water yam (*Dioscorea alata*) chips as African fries. *Advances in Nutrition and Food Science* Volume 2 No 1 Pp1-5

(13) **Oluwatoyin Oluwale**, Olubunmi Ibidapo, Olajumoke Odediran, Sulaimon Kosoko, Samuel Owolabi, Adetutu Adeyoju, Joy Onyibe, Deborah Ibekwe 2017. Evaluation of Quality Characteristics of Soy fortified Wheat- cassava composite Bread. *International Journal of Food Science and Biotechnology*, Volume 2 pp 38-42

(14) **Oluwatoyin Oluwale** and Adebukola Agboola (2017). Practical Approach to Sustainable Food Security. *Journal of Agricultural Research and Technology* 4(3):555639

(15) **Oluwatoyin Oluwale**, Olajumoke Odediran, Gbolahan Alagbe, Ijeoma Eboagwu, Abimbola Jegede, Kayode Ogundeji, Abimbola Olokoshe, Godfrey Asieba and Joy Onyibe. (2016). Polyphenol Oxidase Activity and Inhibition in White Yam (*Dioscorea rotundata* var Laasirin) Chips as African Fries for Human Consumption. *Journal of Food Science and Engineering* 6(1):43

(16) **Oluwale, O.B**, A.A Agboola, J, Onyibe, O.A Adeyoju (2016). Improving Maternal Nutrition in Nigeria. *International Research Journal of Agricultural and Food Sciences* 1(2):17-22.

(17) Abel F.A. Silas, Ayo – Ajaya O.Y., **Oluwale O.B**, Onyibe J, Dike S.I and Elemo G.N (2016) Evaluation of Tetracycline residues in Pork organs and tissue sold for human consumption in Lagos and Ogun States of Nigeria. *Multidisciplinary Advances in Veterinary Science*, Volume 1(Issue 1) Pp 13 – 20 (Scientia ricerca)

(18) Ajayi, O.I., Ehiwuogu-Onyibe, J., **Oluwale, O.B.**, Jegede, A.A., Salami, T.A., Asieba, G.O., Chiedu, I.E., Suberu, Y.L., Aba, E.M., Dike, E.N., Ajueboh, F.N. and Elemo, G.N (2016). Production of Fermented Sweet Potato flour using Indigenous Starter Cultures. *African Journal of Microbiology Research* 10 (41): 1746-1758.

(19) **Oluwatoyin Oluwale**, Tosin Olasehinde, Temiloluwa Adesioye, Olajumoke Odediran , Phebean Ibidapo, Bamke Adeyoju, Folashade Owolabi, Joy Onyibe and Adebukola Agboola (2016). Etiology, Prevention and Management of Obesity: A Nutritional Approach. *Advances in Obesity, Weight Management and Control* Volume 4(1):1-8 MedCrave

- (20) **Oluwatoyin Oluwole**, Toyin Akinwale, Temiloluwa Adesioye, Olajumoke Odediran, Joshua Anuoluwatelemini, Olubunmi Ibidapo, Folashade Owolabi, Samuel Owolabi and Sulaimon Kosoko (2016). Some Functional Properties of Flours from commonly consumed Selected Nigerian Food Crops (2016). *International Research Journal of Agricultural and Food Sciences* (5):92-98
- (21) **Oluwatoyin Oluwole**, Tosin Olasehinde, Temiloluwa Adesioye, Olajumoke Odediran and Phebean Ibidapo (2016). Atiology, Prevention and Management of Obesity: A Nutritional Approach. *Advances in Obesity, Weight Management and Control* Volume (4)1:1-8
- (22) **Oluwole, O.B.**, Elemo, G.N., Kosoko, S.B., Adeyoju, A., Oyegbami, I., Owolabi, S.O., Taiwo Latona- Tella, Olasehinde, T.A. and Akinwale, T.E. (2015). Nutritional properties and Toxicological Assessment of High Nutrient Biscuit Developed from Blends of Cereals and Legumes. *Nutritional Disorders and Therapy* 5:4
- (23) **Oluwole, O.B.**, Kosoko, S.B., Owolabi, S.O., Onyibe, J. and Jegede, A.A. (2015): Comparative Evaluation of the Quality Parameters of Baked Potato Crisps: Yellow-Fleshed and Orange-Fleshed. *EC Nutrition* 1.5: 245-253.
- (24) **Oluwole, O.B.**, Kosoko, S.B., Erukainure, O.L., Owolabi, S.O., Alagbe, G.O., Adesioye, T and Elemo, G.N. (2015): Effect of Processing Pre-Treatments on Polyphenol Oxidase Activity of Sweet Potato (*Ipomea batatas*) and Sensory Properties of Developed Chips. *Banats' Journal of Biotechnology*. VI (12)–69.
- (25) Ibidapo Phebean Olubunmi, Kosoko Sulaimon Babatunde, **Oluwole Oluwatoyin Bolanle**, Saliu Olumide Seyioba, Latona- Tella Taiwo, Oloruntumise Ayodele Olukayode, Elemo Gloria Nwankego (2015). Quality Evaluation of Fibre Enriched Bread. *International Journal of Nutrition and Food Sciences* 4(4):502-508
- (26) Okukwe Obode, Oluwatoyin Okafor, Ochuko Erukainure, Atinuke Ajayi, Yewande Suberu, Akinyele Ogunji, Teresa Okporua, **Oluwatoyin Oluwole**, Augusta Ozumba and Gloria Elemo. (2015). Protective effect of some selected fruit blends on testicular toxicity in alloxan-induced diabetic rats. *Journal of Complementary and Integrative Medicine*; 12(2), 137-140
- (27) Abel, F.A.S, Adeyemi, O.A, **Oluwole O.B**, Oladunmoye, O.O., Ayo-Ajasa, O.Y., Anuoluwatelemini, J.O. (2015): Effects of Treated Banana Peel Meal on the Feed Efficiency, Digestibility and Cost Effectiveness of Broiler Chickens Diet. *Journal of Veterinary Science and Animal Husbandry* 1(6): 603.
- (28) Abel F. A. Silas, Adeyemi Olajide Ayorinde, Eruvbetine Daisy, Sogunle Olajide Mark, **Oluwole Oluwatoyin Bolanle**, Elemo Gloria Nwakaegho (2014): Effect of Stocking Density and Quantitative Feed Restriction on Growth Performance, Digestibility, Haematological

Characteristics and Cost of Starting Broiler Chicks. *Journal of Animal Health and Production* 2 (4): 60 – 64.

(29) Kosoko, S.B., **Oluwole, O.B.**, Daramola, A.O., Adepoju, M.A., Oyelakin, A.J., Tugbobo-Amisu, A.O., Alagbe, G.O. and Elemo, G.N. (2014): Comparative Quality Evaluation of Roasted Cashew Nut Kernel: Effect of Roasting Methods. *Advance Journal of Food Science and Technology*.

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(31) **Oluwole O.B.**, Kosoko S.B., Owolabi S.O., Olatope S.O.A., Alagbe G.O., Ogunji O.A., Jegede A.A. and Elemo G.N. (2014): Effect of baking temperature on the quality of baked sweet potato crisps. *British Journal of Applied Science and Technology*, 4(23): 3419-3429.

(32) **Oluwole O.B.**, Olapade A.A., Awonorin S.O and Henshaw F.O. (2013): Selected physico-chemical properties of extrudates from white yam (*Dioscorea rotundata*) and bambara nut (*Vigna subterranean*) blends. *Int. Agrophys.*, 27: 69-74.

(33) **Oluwole O.B.**, Awonorin S.O., Henshaw F., Elemo G.N. and Ebuehi O.A.T. (2013): Assessment of microbial changes and nutritional qualities of extruded white yam (*Dioscorea rotundata*) and bambara groundnut (*Vigna unguiculata*) blends. *Food and Nutrition Science*, 4:100-107.

(34) Olapade A.A. and **Oluwole O.B.** (2013): Bread making potential of composite flour of wheat-acha (*Digitaria exilis* staph) enriched with cowpea (*Vigna unguiculata* L. walp) flour. *Nigeria Food Journal* 31(1):6-12.

(35) Onyibe J.E., **Oluwole O.B.**, Ogunbanwo S.T. and Sanni A.I. (2013): Antibiotic susceptibility profile and survival of *Bifidobacterium adolescentis* and *Bifidobacterium catenulatum* of Human and Avian origin in stored yoghurt. *Nigerian Food Journal*, 31(2):73-83.

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(37) **Oluwatoyin Bolanle Oluwole** and Babatunde Sulaimon Kosoko (2013): Development and production of a nutritious biscuit from blends of food grains for prevention of protein – energy malnutrition among school age children in low income countries. *The FASEB Journal* 27:Ib390

- (38) Erukainure O.L., Okafor O.Y., Obode O.C., Ajayi A., **Oluwole O.B.**, Oke O.V., Osibanjo A.A., Ozumba A.U. and Elemo G.N. (2012): Blend of Roselle calyx and selected fruit modulates testicular redox status and sperm quality of diabetic rats. *J. Diabetes Metab.* 3:1-5.
- (39) **Oluwole, O.B.**, Kosoko, S.B., Owolabi, S.O., Adeyoju, A.O., Bankole, A.O., Ozumba, A.U. and Elemo, G.N. (2012): Development and production of high protein and energy density beverages from blends of maize (*Zea mays*), sorghum (*Sorghum bicolor*) and soybeans (*Glycine max*) for school aged children: Effect of malting period on selected proximate parameters and sensory qualities of developed beverages. *International Journal of Applied Science and Technology.* 2(7): 285-292.
- (40) Olapade, A.A., **Oluwole, O.B.** and Aworh, O.C. (2012): Physico-chemical properties and consumer acceptance of instant cowpea (*Vigna unguiculata*) powder for complementary foods. *African Journal of Food Science and Technology.* 3(4):102-106.
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- (42) **Oluwole O.B.**, Kosoko S.B., Owolabi S.O., Salami, M.J., Elemo, G.N. and Olatope S.O.A. (2012): Development and Production of Fermented Flour from Sweet Potato (*Ipomea Batatas L.*) as a Potential Food Security Product. *Journal of Food Science and Engineering.* 2: 257-262.
- (43) **Oluwole, O.B.**, Awonorin, S.O., Henshaw, F., Oguntona, C.R.B., Elemo, G.N. and Olatunji, O. (2011): Effect of added flavouring agents on extrusion cooking of white yam (*Dioscorea rotundata*) and bambara nut (*Vigna subterranean*) blends. *Journal of Industrial Research and Technology.* 3(1): 53-60.
- (44) Mordi, J.I., Elemo, G.N., Ozumba, A.U., **Oluwole O.B.**, Mayaki, O.M., Onyibe, J. and Onuh, L.I. (2011): Production and evaluation of jam from Roselle calyx extract. *Nigerian Food Journal.* 29 (1): 90-93.
- (45) Olapade, A.A., Aworh, O.C. and **Oluwole, O.B.** (2011): Quality attributes of biscuit from acha (*Digitaria exilis*) flour supplemented with cowpea (*Vigna unguiculata*) flour. *African Journal of Food Science and Technology.* 2(6):198-203.
- (46) **Oluwole B.O.** and Olapade A.A. (2011): Effect of extrusion cooking of white yam (*Dioscorea rotundata*) and bambara nut (*Vigna subterranean*) blends on some selected extrudate parameters. *Food and Nutritional Sciences.* 2(6):599-605.
- (47) Kosoko, S.B., **Oluwole, O.B.**, Okafor, O.Y., Elemo, G.N., Daramola, A.O., Owolabi, S.O., Aderole, A.A. and Komolafe, A.O. (2011): Utilization Potentials of Cassava starch (*Manihot*

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(49) **Oluwole, O.B.**, Awonorin, S.O., Henshaw, F.O. and Olatunji, O. (2008): Effect of different barrel temperatures and screw speed on trypsin inhibitor content of yam- bambara extrudate. Journal of School of Technology, 2(1):39- 43.

(50) **Oluwole, O.B.**, Mordi, J.I., Olaokun, O.O., Kayode, F., Okafor, J.N.C., Joaquim, A.A., Onyibe, J. and Bankole, A.O. (2008): Some selected quality attributes of cassava based custard. Journal of School of Technology, 2(1): 44-53.

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(52) **Oluwole O.B.**, Olatunji O. and Odunfa S.A. (2008): Development and evaluation of a process technology for conversion of dried cassava chips into gari. Journal of Industrial Research and Technology. 2(1):21-29.

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(54) **Oluwole, O.B.** and Karim, O.R. (2005): Production of biscuit from bambara, cassava and wheat flour blends. Journal of Raw Material Research. 2(1): 34-38.

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(57) Oladunmoye O.O., Ozumba A.U., **Oluwole O.B.**, Orishagbemi C.O., Solomon H.M. and Olatunji O. (2004): Development of a process technology for cassava – based noodle products. Journal of Science and Engineering Technology, 11(3):5705-5715

REGISTERED PATENTS

(1) Development and Production of High Nutrient Density Biscuits from local Cereal and Soybean for school age children in developing African countries (NG/P/2015/93)

- (2) Method of processing wholesome Onion paste (NG/2016/135)
- (3) Animal feed (Poultry) Production using Okara and Cassava peel (NG/P/2014/402)
- (4) Production of Fortified Biscuits from Composite Flour (NG/P/2016/427) commercially known as CHAMP BISCUIT , currently produced by NASCO FOODS LTD, JOS, NIGERIA
- (5) The Production of High Nutrient Density Beverages from blends of malted cereals and legumes(NG/ P/2016/418)
- (6) Method of producing Fermented Sweet Potato Flour using Starter Culture (NG/P/2018/272)
- (7) Development and production of Cassava Based Packaged Snail Feed

OTHER SUBMITTED R&D INNOVATIONS FOR PATENT REGISTRATION

- (8) Development and production of Sport Drinks from Indigenous Selected fruits.
- (9) Development and production of high fiber bread using Coconut fiber
- (10) Process Technology for production of frozen yam chips from (White yam) *Dioscorea rotundata* for African Fries

BOOK PUBLICATIONS AND BOOK CHAPTER CONTRIBUTIONS

- (1) **Oluwatoyin Bolanle Oluwole** and Olaide Ibranke (2020). A critical review on underexploited legumes in West Africa In: SAR Springer Book: Legume Agriculture and Biotechnology Pp1-29.Sustainable Agriculture Reviews. Springer Nature , [http: www.springer.com/series/8380](http://www.springer.com/series/8380). Edited by Praveen Guleria, Vineet Kumar and Eric Lichtfouse. (In Press)
- (2) **Oluwatoyin Oluwole**, Ahmad Cheikhousse, Fatima Raji, Olaide Akande , Oyedeji Ajibola Bamikole, Oluwatosin Ademola Ijabaadeniyi (2020). Food Entrepreneurship. Principles and Practice In: Food Science and Technology,De Gruyter, Gruyter Gmbh , Genthmeyer Str 13.10785, Berlin Deutschland. Chapter Doi: 10.1515/9783110667462-019 (In Press)
- (3) **Oluwatoyin Oluwole**, Beatrice Fasogbon and Fatima Raji (2019). The Impact of Anti-inflammatory foods on mental health In: Functional Foods and Mental Health. First Edition. Functional Food Center Inc, Functional Food Institute, 5050 Quorum Drive, Suite 700, #338, Dallas, Texas, 75254, USA. Website:www.functionalfoodcenter.net copyright©2019 by Food Science Publisher/ DR Danik M. Martirosyan. ISBN-13: 9781704411873., ISBN-10: 1704411874, Pp37-43 (Published)

- (4) **CASSAVA BOOK**; Production, Processing and Utilization in Nigeria (2019)- Revised Version (Ready to be Published)
- (5) **THE FOODS OF NIGERIA** (2019)-: Comprehensive Expert Nutritional Analysis of Traditional Recipes in the Different Geopolitical Zones EDITED BY **OLUWATOYIN B. OLUWOLE** AND EMMANUEL A DOMFEH. Nutrient and Fitness (In Press)
- (6) Emmanuel A. Domfeh, **Oluwatoyin B. Oluwole**, Olusola F. Olagunju and Mary O. Ajakaye (2019). The Nigerian Woman's Guide to Feeding Babies & Toddlers (Nutrients & Fitness) (Published)
- (7) Emmanuel A Domfeh, **Oluwatoyin B. Oluwole**, Olusola F. Olagunju and Mary O. Ajakaye (2019). The Nigerian Woman's Guide To Healthy Eating During Pregnancy (Nutrients & Fitness) (In Press)
- (8) Olayinka Osinubi, Annemarie Matthes with Contributions from Gloria Elemo, **Oluwatoyin Oluwole**, Caroline Trimborn, Laura Koester(2017). Processor Business School. Economics for good business with Gari. Training Notebook and Workbook , Nigeria, August 2017 , a collaborative project between Federal Ministry for Economic Co-operation and Development and Federal Ministry of Agriculture and Rural Development implemented by GIZ (German based organization) (Published)
- (9) O.C. Obode , O.L. Erukainure , I.L. Eboagwu, D.N. Ibekwe, D.O. Akinyele, **O. Oluwole**, G. Elemo. 2016. Cholesterol and the etiology of malaria. Human Health Handbooks (Handbook of Cholesterol): 11 - Pages: 235 – 242(Published)
- (10) **Oluwatoyin Bolanle Oluwole**, Ibidapo Olubunmi Phebean, Adesioye Temiloluwa, and Adebukola Adekemi Agboola (2016).Diet: Overweight and Obesity In: Diet and Diseases . Edited by Wu Wenbiao, Ph.D Food Science, Nova Science Publishers Inc USA., ISBN:978-1-63484-588-5 (Published)
- (11) **Oluwatoyin Bolanle Oluwole**, Adesioye Temiloluwa, Owolabi Samuel, Kosoko Babatunde and Agboola Bukola (2016). Diet and Arthritis In: Diet and Diseases. Edited by Wu Wenbiao, Ph.D Food Science Nova Science Publishers Inc USA, ISBN:978-1-63484-588-5 (Published)
- (12) **Oluwatoyin Bolanle Oluwole**, Owolabi Samuel, Odediran Olajumoke and Adesioye Temiloluwa (2016). Diet and Kidney Disease In: Diet and Diseases. Edited by Wu Wenbiao, Ph.D Food Science Nova Science Publishers Inc USA. ISBN: 978-1-63484-588-5 (Published)
- (13) **Oluwatoyin Bolanle Oluwole**, Elemo Olubunmi, Olasehinde Oluwatosin and Adesioye Temiloluwa (2016). Liver and Diet In: Diet and Diseases. Edited by Wu Wenbiao, Ph.D Food Science, Nova Science Publishers Inc USA. ISBN: 978-1-63484-588-5 (Published)

(14) Okafor O., Daramola O., Pikuda Y., Oke O., Omosebi B., Elemo G., Ozumba A., **Oluwole O.**, Ojeniyi S., Fasheun E., Oyebanji A. and Erukainure O. (2010): Functional Foods for Chronic Diseases, Diabetes and Related Diseases. Vol. 5, pp 194-205. Edited by Danik M. Matirosyan, PhD and Nicola Abate, MD. Food Science Publishers, 1212 Hampshire Ln., Richardson, TX75080, <http://www.functionalfoodscenter.net>. Copyright © 2010 by Food Science Publisher /Dr. Danik M. Matirosyan. Manufactured in the United State of America (Published)

(15) Development and Production of Cassava Based Pasta In: CASSAVA BOOK, Production, Processing and Utilization in Nigeria (2006) Commemoration of the 50th Anniversary of Federal Institute of Industrial Research Oshodi Lagos, Nigeria, Pp: 139-143 ISBN-978-8088-40-6 (Published)

(16) Utilization of Cassava for Food and Non Food Products: Production of Cassava Chips and Pellets In: CASSAVA BOOK, Production, Processing and Utilization in Nigeria (2006). Published by the Federal Institute of Industrial Research Oshodi, Lagos, Nigeria, Pp: 63-65, ISBN-978-8088-40-6(Published).

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(1) Ibidapo, O.P, Osibanjo, A.A, Asiru, W.B, Olokoshe, A.A, Nwache, C.F, **Oluwole, O.B**(2019).Evaluation of Physico-chemical Properties of Wheat-Cassava Bread Produced Using Selected High Quality Cassava Flours: In Proceedings of the 43RD Annual Conference of the Nigerian Institute of Food Science and Technology(N.I.F.S.T) and Annual General Meeting , Akwa, Anambra State, Nigeria, 14th-18th October, Pp129-130

(2) Ibidapo, O.P, Osibanjo, A.A, **Oluwole, O.B**, Efuribe, N.E, Abodunrin, O, Akpa, C and Elemo, G.N(2019). Glycemic Index of Fibre Enriched Bread In: Book of Extended Abstracts of the 43rd Annual Conference of the Nigerian Institute of Food Science and Technology (N.I.F.S.T) and Annual General Meeting, Awka, Anambra State, Nigeria, 14th-18th October, Pp335-336

(3) **Oluwatoyin Bolanle Oluwole** (2018). Integrating Consumption of Functional Food Products into Food Industry, FFC's 24th International Conference and Expo on Functional Foods- 12th International Symposium of ASFFBC, September 20-21 at Havard Medical School, Boston, MA, USA. Accepted for Poster Presentation

(4) Ibidapo, P.O, Osibanjo, A.A, Efuribe, N.E, **Oluwole, O.B** and Elemo, G.N(2018).Suitability of Some Selected Indigenous Food Materials For High Fiber Bread Formulation In: Proceedings of the 42nd Annual Conference and Annual General Meeting of the Nigerian Institute of Food Science and Technology, Abeokuta, Ogun State, Nigeria, 15th-18th October, Pp 280-281

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SELECTED SEMINAR PAPERS/TECHNICAL PAPERS DELIVERED

- | | | |
|--------------------------|--|------|
| <input type="checkbox"/> | Debriefing seminar paper on Research methodology | 2000 |
| <input type="checkbox"/> | Research ethics and procedure | 2011 |

- Cassava processing, marketing and export potentials in Nigeria 2011
- Food Science and Technology as sine qua non for Food Value Addition 2012

Membership of Editorial Team /Reviewers/Editor/Lead Guest Editor of High Impact Journals/E-Book as stated below:

- (1) Member of Editorial Team: Academia Journal of Agricultural Research, Academia Publishing ([www.https://academiapublishing.org](http://www.academiapublishing.org))
- (2) Peer reviewer: American Journal of Food Science and Technology ([www.http://www.sci epub.com/journal/ajfst](http://www.sci epub.com/journal/ajfst))
- (3) Peer reviewer: International Journal of Food Security ([www.http://www.sci epub.com/journal/jfs](http://www.sci epub.com/journal/jfs))
- (4) Peer reviewer: International Journal of Pharmacology, Phytomedicine and Ethnomedicine ([www.https://publons.com](https://publons.com))
- (5) Peer reviewer: Science Education Publishing Journal
- (6) Peer reviewer: Food and Nutrition Research
- (7) Peer Reviewer: African Journal of Food Science ([www.https://academicjournals.org](https://academicjournals.org))
- (8) Editor: International Journal of Food Science and Technology
- (9) Member of Editorial Board: Journal of Nutritional Research'
- (10) Editorial Board Member: Pyrex Journal of Food Science and Technology (www.pyrexjournals.org)
- (11) Advisory Board Member: The Open Obesity Journal
- (12) Lead Guest Editor: International Journal of Nutrition and Food Sciences (Special edition, September 2017)
- (13) Associate Editor of advances in Obesity Weight Management and Control (Medcrave)
- (14) Editorial Board Member: Acta Scientific Nutritional Health journal
- (15) Editorial Board Member: Nutraceutical Journal
- (16) Editorial Board Member : Acta Scientific Nutritional Health Journal(International Open Library)

- (17) Editorial Board Member: Journal of Food Technology and Nutrition Sciences(Won Membership award February 16th ,2020)
- (18) Reviewer: Journal of Nutritional Science and Healthy Diet
- (19) Editorial Board member of Current Research in Nutrition and Food Science Journal
- (20) Reviewer : World Nutrition Journal
- (21) Editorial Board member : CPQ Nutrition (<https://www.cientperiodique.com>)
- (22) Editorial Board member : Biosciences, Biotechnology Research Asia.

INTERNAL RESEARCH REPORTS (Quarterly and Annual Reports)

- (1) Development and Production of Sport Drinks from selected Indigenous fruits
- (2) Development and production of fiber enriched bread using indigenous coconut fiber
- (3) Development and production of Fish Meal Analogue from Alternative Sources
- (4) The Development and production of Ready-to-Use Therapeutic foods for the Management of Severe acute Malnutrition in Children
- (5) Development and production of nutritious calorie food bar from indigenous oil seeds
- (6) Development and production of Protein powder from selected indigenous legumes using local coagulants
- (7) Development and production of complementary food from Bambara groundnut and Sorghum flour Blends
- (8) Glycemic index of commonly consumed traditional foods
- (9) Optimum utilization of Sweet potato in food systems
- (10) Production and Evaluation of Micronutrient Sprinkles
- (11) Vitaminization of Gari
- (12) Optimum processing technology for the production of value added meat products
- (13) Development and production of Packaged onion paste and powder.
- (14) Development of Antilipemic/hypolipidemic snacks from selected fruits for the management of obesity.

- (15) Development of Anti-hypertensive drinks suitable for the management of hypertension.
- (16) Development and production of poultry feed for growing broiler chicks using okara and cassava peel meal.
- (17) Biochemical and shelf life studies of frozen chips from different varieties of yam tubers.
- (18) Development of Hazard Analysis Critical Control Point (H.A.C.C.P) Protocols for the Production of Soy-malt and Soy-corn Beverages
- (19) Processing of Cocoyam tubers (*Colocasia esculenta*) into Starch and Flour.
- (20) Production of High Nutrient Density Biscuit for School Age Children.
- (21) Tapioca and Protein Enriched Tapioca.
- (22) Development and Production of Enriched Breakfast Meals for School age children and Elderly population using combinations of indigenous crops.
- (23) Development and Production of Novel Food Products from both Sweet potato (*Ipomea batatas*) and Irish potato (*Solanum tuberosum*) crops

DEVELOPED BREAKTHROUGHS IN THE INSTITUTE

(1) Development and Production of High Nutrient Density Biscuits and Drinks from indigenous crops for School Age Children

2. Development and production of a suitable technology for the conversion of dried cassava chips into gari, a fermented product
3. Development of a process technology for the production of shelf of stable frozen yam chips
4. Development of a process technology for the production of frozen sweet potato chips.
5. Development and production of shelf stable irish potato chips.
6. Development of a process technology for the production of baked sweet potato crisps
7. Development of a process technology for the production of baked potato crisps
8. Development of a process technology for the production of mashed potato
9. Development of a process technology for the production of wheatless biscuit using maize-sorghum-soya composite flour.

10. Development of a process technology for the production of drum-dried ready-to-eat breakfast meal from maize-soyabean blends for school age children.
11. Development of a process technology for the production of non-instant cocoyam flour for “Amala” (solid meal/paste)
12. Development and production of corn-soymilk beverage for school age children

OTHER TECHNICAL CONTRIBUTIONS :

(1)External Assessor of Research and Development Submitted Proposals on Food and Agro allied Processing for Grants for West African Agricultural and Productivity Program (2013)

(2)Technical Resource Person on Product Launch of Mobile Cassava Processing Units for Nigerian Rural Women Processors – a Collaborative project between FIIRO, GIZ and BOSCH International organizations((July 2017 till date)

SOME TECHNICAL PRESENTATIONS IN NIGERIA

Oluwatoyin Oluwole: Achieving Zero Malnutrition in Nigeria – Journey So Far
Being a paper presented at Nigerian Institute of Food Science and Technology Conference on October 26th 2016, Kano, Nigeria.

Oluwatoyin Oluwole: Diet Research Agenda. Being a paper presented at a two day workshop on “ Healthier Diet” organized by the International Institute of Tropical on December 12th to December 13th, 2018 Asokoro, Abuja, Nigeria

WORKSHOPS /SYMPOSIUM/COURSES ATTENDED WITH DATES:

Date	Organizing body	Title and purpose of events
1-2 July, 2008.	Federal Institute of Industrial Research, Oshodi (In-house training)	Proposal writing, assessment and research project management.
4-6 August, 2010.	Federal Institute of Industrial Research, Oshodi, Nigerian Institute of Food Science and Technology and Step-B Project.	Recent trend in project management: Research Budgeting, Statistical Software and Documentation
10- 14 October, 2011	Nigerian Institute of Food Science and Technology	Value Addition to Nigerian Raw Materials: A Panacea for Food Security and Poverty Reduction.

35th Annual conference of the Nigerian Institute of Food Science and Technology

23 – 28, September, 2012 International Society for Tropical Root Crops (ISTRC) 16th
Triennial Symposium in Nigeria

15 -19 October, 2012 Grapevine Consulting Limited Nigeria International Executive
Training on Project Cycle Management in Development.

15 -20 April, 2013 Reaching Agent of Change (RAC) and CGIAR, Helen Keller International
and Zenete Franca and Associates Engendered Orange-Fleshed Sweet
Potato Project Planning, Implementation and Evaluation.

MEMBERSHIP IN SCIENTIFIC SOCIETIES/PROFESSIONAL BODIES

- Member, Nigerian Institute of Food Science and Technology (MNIFST) 1997
- Member, International Society for Tropical Root Crops (ISTRC-AB) 2012
- Member, Association of Industrial Microbiologists of Nigeria 2019