

Enoch Thaddaeus Quayson

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RESEARCH

Interests Cereal protein characteristics · ingredient development · food systems
Areas Plant Science · Nutrition and Dietetics · Food Science · Agronomy and Crop Science · Animal Science and Zoology · Biomaterials

RESEARCH SUMMARY

23	379	10	11	1.34	13%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 23 publications listed below, 2005–2026. Field-weighted impact is the mean over the 8 works scored for it; 1.00 is the world average for works of the same field, type and year. 1 of the 8 papers scored for it are among the world's most cited tenth for their field, type and year.

PUBLICATIONS

Journal articles 15

1. Juliet Dzigbordi Amedekanya, Ernest Teye, Enoch T. Quayson, Flavio Odoi-Yorke, Francis Padi Lamptey, Vida Gyimah Boadu (2026). Advances in pre-treatment technologies for rice bran stabilisation: A bibliometric review toward functional food applications. *Food and Humanity*. <https://doi.org/10.1016/j.foohum.2026.101357>
2. E. T. Quayson, G. A. Annor, D. Kaiser, P.-N. T. Johnson (2026). Soil Sulfur and Nitrogen Affect Wheat Flour Mixing Characteristics and Protein Features in Flour and Dough. *Cereal Chemistry*. <https://doi.org/10.1002/cche.70063>
3. Fidelis C.K. Ocloo, Victoria Appiah, Benedicta Asantewaa, Enoch T. Quayson (2022). Microbial quality of gamma-irradiated dried Roselle (*Hibiscus sabdariffa* L.) calyx powder. *Radiation Physics and Chemistry*. <https://doi.org/10.1016/j.radphyschem.2022.110519>
4. Enoch T. Quayson, George S. Ayernor, Paa-Nii T. Johnson, Fidelis C.K. Ocloo (2021). Effects of two pre-treatments, blanching and soaking, as processing modulation on non-enzymatic browning developments in three yam cultivars from Ghana. *Heliyon*. <https://doi.org/10.1016/j.heliyon.2021.e07224>
5. Enoch T Quayson, Justice K Sarfo (2020). Physicochemical properties of fresh and dried kenkey aflatoxins. *Cereals & Grains* 20. <https://aaccnet.confex.com/aaccnet/2020/meetingapp.cgi/Paper/5496>
6. Ernest E. Abano, Enoch T. Quayson, Martin Bosompem, Margaret Quarm (2019). β-Carotene-fortified gari: Processing variables effect on nutritional and sensory qualities. *Journal of Food Process Engineering*. <https://doi.org/10.1111/jfpe.13322>
7. Enoch T. Quayson, Alessandra Marti, Craig F. Morris, Mauro Marengo, Francesco Bonomi, Koushik Seetharaman, Stefania Iametti (2018). Structural consequences of the interaction of puroindolines with gluten proteins. *Food Chemistry*. <https://doi.org/10.1016/j.foodchem.2018.01.146>
8. Enoch T Quayson (2016). Empirical rheology and pasting properties of soft-textured durum wheat (*Triticum turgidum* ssp. *durum*) and hard-textured common wheat (*T. aestivum*). *Journal of Cereal Science*. <https://www.sciencedirect.com/science/article/pii/S0733521016300492>
9. Enoch T Quayson (2016). Structural modification of gluten proteins in strong and weak wheat dough as affected by mixing temperature. *Cereal Chemistry*. <https://doi.org/10.1094/cchem-06-15-0123-r>

10. Enoch Quayson (2014). Effect of gamma irradiation treatment and storage on physico-chemical, microbial and sensory quality of minimally processed pineapple (*Ananas comosus*). *British Journal of Applied Science & Technology*. https://www.researchgate.net/profile/Abraham-Adu-Gyamfi/publication/265601807_Effect_of_Gamma_Irradiation_Treatment_and_Storage_on_Physico-chemical_Microbial_and_Sensory_Quality_of_Minimally_Processed_Pineapple_Ananas_comosus/links/5415f1220cf2fa878ad3fb7c/Effect-of-Gamma-Irradiation-Treatment-and-Storage-on-Physico-chemical-Microbial-and-Sensory-Quality-of-Minimally-Processed-Pineapple-Ananas-comosus
11. Enoch Thaddaeus Quayson, A Weremfo, CA Adinortey, W Ekloh (2012). Phytochemical screening, proximate and mineral composition of *Launaeae taraxacifolia* leaves. *Research Journal of Medicinal Plant*.
12. ET Quayson (2011). Functional and physicochemical characteristics of starch obtained from gamma-irradiated sweet potato (*Ipomea batatas* L.). *Journal of Agriculture and Food Technology*. https://www.academia.edu/download/47182450/Functional_and_Physicochemical_Character20160712-16221-1jxwivx.pdf
13. F.C.K. Ocloo, E.T. Quayson, A. Adu-Gyamfi, E.A. Quarcoo, D. Asare, Y. Serfor-Armah, B.K. Woode (2011). Physicochemical and functional characteristics of radiation-processed shrimp chitosan. *Radiation Physics and Chemistry*. <https://doi.org/10.1016/j.radphyschem.2011.03.005>
14. Enoch T Quayson (2008). Market testing of a major cassava flour product in the Accra metropolitan area. *International Journal of Consumer Studies*. <https://doi.org/10.1111/j.1470-6431.2008.00698.x>
15. E.T. Quayson, G.S. Ayernor (2007). Non-enzymatic browning and estimated acrylamide in roots, tubers and plantain products. *Food Chemistry*. <https://doi.org/10.1016/j.foodchem.2007.05.066>

Conference papers 1

1. ABANO ERNEST EKOW, Enoch Quayson, Martin Bosompem (2021). Participatory Action Research to Developing Acceptable Provitamin a Fortified Gari. Bode, Umuerr (Eds.): *Universities, Entrepreneurship and Enterprise Development in Africa–Conference Proceedings 2020*. https://pub.h-brs.de/files/5372/UEEDAfrica2020_146.pdf

Reports 6

1. Enoch T Quayson (2008). A case study to develop an appropriate quality assurance system for two cassava-based convenience foods in Ghana. *Food Safety Information Publishing*. <https://www.academia.edu/download/7979961/ijfsv10-13.pdf>
2. ET Quayson (2007). Effect of three cooking methods on the carotenoids, iron and zinc in two varieties of plantain, False Horn (Apentu) and French Horn (Apem). *CSIR-Food Research Institute*. <https://scholar.google.com/scholar?cluster=241995046983158493&hl=en&oi=scholar>
3. ET Quayson (2006). Handbook of street-vended foods in Ghana. *col-DB Publishers*. <https://scholar.google.com/scholar?cluster=5944000621335986244&hl=en&oi=scholar>
4. ET Quayson (2006). Report on technology transfer for fufu flour at Sokode in the Volta Region of Ghana. *Council for Scientific and Industrial Research (CSIR)*. <https://scholar.google.com/scholar?cluster=9154285396813225807&hl=en&oi=scholar>
5. ET Quayson (2006). Validation of improved technology for processing cassava kokonte with Okper Cassava Producers and Processors Association. *Council for Scientific and Industrial Research (CSIR)*. <https://scholar.google.com/scholar?cluster=9355546639262184076&hl=en&oi=scholar>
6. ET Quayson (2005). Training manual for street food vending in Ghana. *Council for Scientific and Industrial Research (CSIR)*. <https://scholar.google.com/scholar?cluster=8538882473273003069&hl=en&oi=scholar>

Theses 1

1. Enoch Thaddaeus Quayson (2016). Structural modification of gluten proteins in wheat dough: the role of mixing conditions and kernel texture. *University of Minnesota*. <https://search.proquest.com/openview/38a5b20ac6241fb3336b9aaa47d018c4/1?pq-origsite=gscholar&cbl=18750>