

Rosemond Godbless Dadzie

Lecturer · Department of Agric. Engineering
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RESEARCH

Interests Food and Postharvest Technology
Areas Plant Science · Nutrition and Dietetics · Food Science · Animal Science and Zoology · Biomaterials · Molecular Biology

RESEARCH SUMMARY

23	190	7	7	0.89	0%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 23 publications listed below, 2013–2026. Field-weighted impact is the mean over the 17 works scored for it; 1.00 is the world average for works of the same field, type and year. 0 of the 17 papers scored for it are among the world's most cited tenth for their field, type and year.

POSITIONS

Lecturer	2020–present
Department of Agricultural Engineering, University of Cape Coast, Cape Coast, Ghana	

EDUCATION AND QUALIFICATIONS

PhD. Post Harvest Technology	2014–present
Department of Agricultural Engineering, University of Cape Coast, Cape Coast, Ghana	

MSc. Food Science and Engineering	2011–2013
Department of Food Science and Biological Engineering, Jiangsu University, Zhenjiang, China	

BSc. Food Science and Technology	2004–2009
Department of Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana	

PUBLICATIONS

Journal articles 23

1. Edward Ken Essuman, Rosemond Godbless Dadzie, Nii Korley Kortei, Clement Okraku Tettey, Ernest Teye (2026). Assessment of quality and microbial safety of chilli pepper powder. *Applied Food Research*. <https://doi.org/10.1016/j.afres.2026.101806>
2. John Kwaku Prosper Adotey, Caleb Mawuli Agbale, Samuel Tetteh, Christiana Odumah Hood, Samuel Acheampomg, Carlos Kwesi Tettey, Rosemond Godbless Dadzie, Emmanuel Ogyiri Adu, Francis Nkrumah, Mandela Toku, Agnes Tutuwaa, Aaron Tettey Asare (2026). Characterization of Starch From Four Cassava Varieties Using Fourier Transform Infrared Spectroscopy, Powder x-ray Diffraction, and Scanning Electron Microscopy. *Starch - Stärke*. <https://doi.org/10.1002/star.70185>
3. Nazir Kizzie-Hayford, Jerry Ampofo-Asiama, Carolin Schmidt, Favour Ewenam Odukoya, Vivianne Geraldo, Rosemond Godbless Dadzie, Anja Maria Wagemans, Harald Rohm, Doris Jaros (2026). Influence of Stabilizing Additives and Maltodextrin on the Physicochemical and Functional Properties of Spray-Dried Tiger Nut Milk. *Journal of Food Science*. <https://doi.org/10.1111/1750-3841.71219>

4. Emmanuel Ogyiri Adu, Nazir Kizzie-Hayford, Rosemond Godbless Dadzie, Salifu Seidu-Larry, Godfred Inkoom, Aaron Tettey Asare, Jerry Ampofo-Asiama (2026). Influence of harvest time and cultivar type on the β -carotene content and quality of biofortified cassava in Ghana. *International Anatolian Agriculture, Food, Environment and Biology Congress*. <http://www.targid.net/index.php/TURSTEP/article/view/881>
5. Gifty Serwaa Otoo, Nazir Kizzie-Hayford, Rosemond Godbless Dadzie, Salifu Seidu-Larry, Claudia Asantewaa Gyimah, Vivianne Geraldo, Sandra Ama Kaburi, Francis Padi Lamptey, Isaaca Adade, Jerry Ampofo-Asiama (2026). Physicochemical, Functional, Sensory Properties and Willingness to Consume Porridge Made From Composite Flours of Maize, Soybean, and Ripe Plantain. *Food Science & Nutrition*. <https://doi.org/10.1002/fsn3.71585>
6. Godfred Inkoom, Rosemond Dadzie (2026). Utilisation of Carrot Pomace as an Ingredient in Tomato Paste Production. *International Anatolian Agriculture, Food, Environment and Biology Congress*. <http://targid.net/index.php/TURSTEP/article/view/745>
7. Jerry Ampofo-Asiama, Claudia Asantewaa Gyimah, Vivianne Geraldo, Rosemond Godbless Dadzie, Salifu Seidu-Larry, Emmanuella Brown, Emmanuel Azedaan Ayobe, Ernest Silvanus Dornor Asamani, Nazir Kizzie-Hayford (2025). Assessment of consumer willingness to consume artificially sweetened Roselle beverage. *Food and Humanity*. <https://doi.org/10.1016/j.foohum.2025.100740>
8. Nazir Kizzie-Hayford, Jerry Ampofo-Asiama, Rosemond Godbless Dadzie, Salifu Seidu-Larry, Vivianne Geraldo, Claudia Asantewaa Gyimah, Baffour Kyei-Asante, Godfred Inkoom, Bernice Hayford, Christiana Odumah Hood, Jesse Adu Kwasi Baidoo, Aaron Tettey Asare (2025). Effects of Sprouting and Fermentation on the Physicochemical Properties and Nutritional Composition of Cowpea Flour, and Consumer Acceptability of Composite Doughnuts Made Thereof. *Legume Science*. <https://doi.org/10.1002/leg3.70045>
9. ROSEMOND DADZIE (2025). Gluten-free Noodles from Cassava-Bambara groundnut Composite Flour: Physicochemical Properties and Consumer Acceptability. *International Congresses of Turkish Science and Technology Publishing*. <http://turjaf.com/index.php/TURSTEP/article/view/539>
10. Rosemond Godbless Dadzie, Jerry Ampofo-Asiama, Nazir Kizzie-Hayford, Gifty Serwaa Otoo, Isaaca Adade, Salifu Seidu-Larry, Sandra Voryehor, Jesse Baidoo, Emmanuel Azedaan Ayobe, Moro Shaibu Alima (2025). Optimization and Determination of the Physicochemical Properties and Consumer Acceptability of Gluten-Free Noodles Made From Cassava–Bambara Groundnut Composite Flour. *Journal of Food Quality*. <https://doi.org/10.1155/jfq/5582669>
11. Gifty Serwaa Otoo, Ernest Ekow Abano, Robert Sarpong Amoah, Felix Edufia Agblemany, Rosemond Godbless Dadzie, Nazir Kizzie-Hayford, Salifu Seidu-Larry, Jerry Ampofo-Asiama (2024). Enhancing Protein and Vitamin A Intake Through the Addition of Bambara Groundnut and Ripe Plantain to Maize Porridge. *Legume Science*. <https://doi.org/10.1002/leg3.234>
12. Rosemond G. Dadzie, Jerry Ampofo-Asiama, Bright Quay, Nazir Kizzie-Hayford, Francis Amoako-Andoh, Ernest E. Abano, Robert S. Amoah (2023). Effect of Beeswax Coating on the Quality of Eggplant Fruit During Cold Storage and Optimization of Coating Conditions. *Journal of Food Quality*. <https://doi.org/10.1155/2023/5879085>
13. Edward Ken Essuman, Ernest Teye, Rosemond Godbless Dadzie, Livingstone K. Sam-Amoah (2023). Pesticide Residues and Unauthorized Dyes as Adulteration Markers in Chilli Pepper and Tomato. *International Journal of Food Science*. <https://doi.org/10.1155/2023/5337150>
14. Edward Ken Essuman, Ernest Teye, Rosemond Godbless Dadzie, Livingstone K. Sam-Amoah (2022). Consumers' Knowledge of Food Adulteration and Commonly Used Methods of Detection. *Journal of Food Quality*. <https://doi.org/10.1155/2022/2421050>
15. R Dadzie (2022). Influence of Covid-19 on food choices and consumption in Ghana. *Journal of Ghana Science Association*,.
16. Jacinta Abudu, Jerry Ampofo-Asiama, Nazir Kizzie-Hayford, Edward Ken Essuman, Salifu Seidu-Larry, Rosemond Godbless Dadzie (2022). Relevance of Food Labels among Selected Students at the University of Cape Coast, Ghana. *European Journal of Nutrition & Food Safety*. <https://doi.org/10.9734/ejnfs/2022/v14i930537>
17. Rosemond Godbless Dadzie (2021). Effect of hot-water blanching on Colocasia esculenta and Corchorus

olitorius leaves. *Journal of Food Stability*. <https://www.ajol.info/index.php/jfs/article/view/229165>

18. Rosemond Godbless Dadzie, Robert Sarpong Amoah, Jerry Ampofo-Asiama, Bright Quaye, Nazir Kizzie-Hayford, Ernest Ekow Abano (2021). Improving the Storage Quality of Eggplants (*Solanum Aethiopicum* L.) Fruit using Aloe Vera Gel Coating. *Journal of Food Technology Research*. <https://doi.org/10.18488/journal.58.2021.82.58.66>
19. Ernest Teye, Christabel Irene Deha, Rosemond Dadzie, Roseline Love MacArthur (2020). Delivering the Nutritional Needs by Food to Food Fortification of Staples Using Underutilized Plant Species in Africa. *International Journal of Food Science*. <https://doi.org/10.1155/2020/8826693>
20. Rosemond G. Dadzie, Robert S. Amoah, Jerry Ampofo Asiama, Bright Quaye, Ernest Ekow Abano (2019). Physicochemical properties of eggplant (*Solanum aethiopicum* L.) fruits as affected by cassava starch coating during low temperature storage: optimisation of coating conditions. *International Journal of Postharvest Technology and Innovation*. <https://doi.org/10.1504/ijpti.2019.106461>
21. ROSEMOND GODBLESS DADZIE (2018). EFFECT OF EDIBLE COATINGS ON THE POSTHARVEST QUALITY OF EGGPLANT (*Solanum aethiopicum* L.) FRUITS DURING LOW TEMPERATURE STORAGE ROSEMOND GODBLESS DADZIE 2018. UNIVERSITY OF CAPE COAST. https://www.academia.edu/download/65207084/Effect_of_Edible_coatings_on_the_Posharvest_Quality_of_Eggplant_Fruits_during_Low_Temperature_Storage.pdf
22. E. E. Abano, Rosemond Godbless Dadzie (2014). Simultaneous detection of water-soluble vitamins using the High Performance Liquid Chromatography (HPLC) - a review. *Croatian Journal of Food Science and Technology*. <https://doi.org/10.17508/cjfst.2014.6.2.08>
23. Rosemond Godbless Dadzie, Haile Ma, Ernest Ekow Abano, Wenjuan Qu, Shuyun Mao (2013). Optimization of process conditions for production of angiotensin I-converting enzyme (ACE) inhibitory peptides from vital wheat gluten using response surface methodology. *Food Science and Biotechnology*. <https://doi.org/10.1007/s10068-013-0248-9>