Enoch Thaddaeus Quayson

Associate Professor · Biochemistry
University of Cape Coast

ORCID 0000-0001-8439-7241 · Google Scholar scholar.google.com/citations?user=6FaCuVIAAAAJ&hl=en · Profile scholar.ucc.edu.gh/staff/5903d86f-c003-4e4b-b8a3-6ce65d5feec4

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	381	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 aflata-mixes. *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. Firibu Saalia, **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, Umuerri (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=2419950469831584 93&hl=en&oi=scholarr
3. **ET Quayson** (2006). Handbook of street-vended foods in Ghana. *col-DB Publishers*. https://scholar.google.com/scholar?cluster=5944000621335986244&hl=en&oi=scholarr
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=scholarr
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=scholarr
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=scholarr

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