Nazir Kizzie-Hayford

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RESEARCH

Interests	Enzymology · Fermentation · Food colloids · Biochemistry
Areas	Plant Science · Food Science · Nutrition and Dietetics · Forestry · Biomaterials · Ecology

RESEARCH SUMMARY

28	270	10	10	1.09	10%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 28 publications listed below, 2015–2026. Field-weighted impact is the mean over the 20 works scored for it; 1.00 is the world average for works of the same field, type and year. 2 of the 20 papers scored for it are among the world's most cited tenth for their field, type and year.

POSITIONS

University of Cape Coast
Cape Coast, Ghana

PUBLICATIONS

Journal articles 27

1. **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
2. Emmanuel Ogyiri Adu, **Nazir Kizzie-Hayford**, Rosemond Godbless Dadzie, Salifu Seidu-Larry, Vivianne Geraldo, 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
3. 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
4. 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
5. **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

6. Rosemond Godbless Dadzie, Jerry Ampofo-Asiama, **Nazir Kizzie-Hayford**, Gifty Serwaa Otoo, Isaaca Adade, Salifu Seidu-Larry, Sandra Voryehor, Jesse Baidooh, 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
7. Samuel Bridge Nkansah, **Nazir Kizzie-Hayford**, Vivianne Geraldo, Selorm Omega, Salifu Seidu-Larry, Isaac Okyere, Jerry Ampofo-Asiama (2025). The Effects of Oven Type on the Quality of Smoked Fish: Comparison Between the Use of the Chorkor and Ahotor Ovens in Ghana. *Journal of Aquatic Food Product Technology*. https://doi.org/10.1080/10498850.2025.2465633
8. Gifty Serwaa Otoo, Ernest Ekow Abano, Robert Sarpong Amoah, Felix Edufia Agblemanyo, 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
9. Vivianne Geraldo, Jerry Ampofo-Asiama, Cynthia A. Adinortey, Isaac Okyere, Samuel Kofi Tulashie, Alexander Tetteh Kwasi Nuer, Samuel Bridge Nkansah, Selorm Omega, Salifu Seidu-Larry, **Nazir Kizzie-Hayford** (2024). Implementation of good manufacturing practices (GMP) to improve the quality of smoked fish (Scomber colias). *Heliyon*. https://doi.org/10.1016/j.heliyon.2024.e27401
10. **Nazir Kizzie-Hayford**, Salifu Seidu-Larry, Shilla Owusu-Ansah, Bright Quaye, Jerry Ampofo-Asiama (2024). Influence of Sweeteners on the Phytochemical and Physicochemical Quality and Consumer Acceptability of Roselle Beverage. *Journal of Food Processing and Preservation*. https://doi.org/10.1155/2024/6669374
11. ATK Nuer, S Omega, **N Kizze-Hayford**, Jerry Ampofo-Asiama, S Seidu-Larry (2024). Socio-Economic Activities and the Sustainability of Fish Smoking in Small Communities: Insights from the Central Region of Ghana. *International Journal of Rural Development Studies*. https://www.kadint.net/journals_n/1739533610.pdf
12. Rosemond G. Dadzie, Jerry Ampofo-Asiama, Bright Quaye, **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. **Nazir Kizzie-Hayford**, Ernest Ekow Abano, Joshua Akanson, Esi Dankwa, Harald Rohm, Jerry Ampofo-Asiama (2023). Effects of sprouting duration on the nutrient, functional, and phytochemical properties of tiger nut flour, and the sensory properties of bread made thereof. *Journal of Food Science*. https://doi.org/10.1111/1750-3841.16733
14. **Nazir Kizzie-Hayford**, Joshua Akanson, Jerry Ampofo-Asiama, Ernest Ekow Abano (2023). Influence of Partially Substituting Wheat Flour with Tiger Nut Flour on the Physical Properties, Sensory Quality, and Consumer Acceptance of Tea, Sugar, and Butter Bread. *International Journal of Food Science*. https://doi.org/10.1155/2023/7892739
15. **Nazir Kizzie-Hayford**, Jerry Ampofo-Asiama (2023). Influence of Sprouting Duration on the Nutrient, Functional, and Phytochemical properties of Tiger nut flour and Bread. *International Congresses of Turkish Science and Technology Publishing*. http://turjaf.com/index.php/TURSTEP/article/view/149
16. *__Kizzie-Hayford__ (2022). Influence of Covid-19 on food choices and consumption in Ghana. *Journal of Ghana Science Association,*.
17. 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
18. Mohammed Takase, Paul Kwame Essandoh, Richard Kwadzo Asare, **Kizzie-Hayford Nazir** (2022). The Value Chain of Moringa oleifera Plant and the Process of Producing Its Biodiesel in Ghana. *The Scientific World JOURNAL*. https://doi.org/10.1155/2022/1827514
19. Ernest Ekow Abano, Joshua Akanson, **Nazir Kizzie-Hayford** (2021). Drying Kinetics and Quality of Whole, Halved, and Pulverized Tiger Nut Tubers (Cyperus esculentus). *International Journal of Food Science*. https://doi.org/10.1155/2021/8870001

20. **Nazir Kizzie-Hayford**, Jerry Ampofo-Asiama, Susann Zahn, Doris Jaros, Harald Rohm (2021). Enriching Tiger Nut Milk with Sodium Caseinate and Xanthan Gum Improves the Physical Stability and Consumer Acceptability. *Journal of Food Technology Research*. https://doi.org/10.18488/journal.58.2021.82.40.49
21. 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
22. **Nazir Kizzie-Hayford**, Kwabena Dabie, Baffour Kyei-Asante, Jerry Ampofo-Asiama, Susann Zahn, Doris Jaros, Harald Rohm (2020). Storage temperature of tiger nuts (Cyperus esculentus L) affects enzyme activity, proximate composition and properties of lactic acid fermented tiger nut milk derived thereof. *LWT*. https://doi.org/10.1016/j.lwt.2020.110417
23. **Nazir Kizzie-Hayford**, Norbert Raak, Doris Jaros, Harald Rohm (2018). Addition of crude tiger nut protein extract affects stiffness of enzymatically cross-linked dairy proteins. *International Journal of Food Science & Technology*. https://doi.org/10.1111/ijfs.13770
24. **Nazir Kizzie-Hayford** (2017). Enrichment of tiger nut milk with microbial transglutaminase cross-linked protein improves the physico-chemical properties of the fermented system. *LWT-Food Science and Technology*. https://www.sciencedirect.com/science/article/pii/S0023643817301998
25. **Nazir Kizzie-Hayford** (2016). Effects of protein enrichment on the microbiological, physicochemical and sensory properties of fermented tiger nut milk. *LWT*. https://www.sciencedirect.com/science/article/pii/S0023643816304789
26. **Nazir Kizzie-Hayford** (2015). Characteristics of tiger nut milk: effects of milling. *International Journal of Food Science and Technology*. https://academic.oup.com/ijfst/article-abstract/50/2/381/7929147
27. **Nazir Kizzie-Hayford** (2015). Physico-chemical properties of globular tiger nut proteins. *European Food Research and Technology*. https://doi.org/10.1007/s00217-015-2508-9

Conference papers 1

1. **Nazir Kizzie-Hayford**, Joshua Akanson, Ernest Ekow Abano, Jerry Ampofo-Asiama (2022). Effects of Partially Replacing Wheat Flour with Tiger Nut Flour on the Physical and Sensory Properties of Different Types of Bread. *The 3rd International Electronic Conference on Foods: Food, Microbiome, and Health—A Celebration of the 10th Anniversary of Foods’ Impact on Our Wellbeing*. https://doi.org/10.3390/foods2022-12955