

Name: Professor Gabriel Olaniran Adegoke

Contact Address: Department of Biological Sciences, Dominion University, KM24 Lagos-Ibadan Express Way, Ibadan. Nigeria.

Qualifications:

MSc, (1981); PhD, (1984) – University of Ibadan

FIMLS (Nig) 1979.

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<https://www.researchgate.net/profile/Gabriel-Adegoke-2>

<https://scialert.net/eboardlivedna.php?issn=2153-0211&id=234.3311>

<https://scholar.google.com/citations?user=u8tcKOwAAAAJ&hl=en&inst=11174982456483511176&oi=sra>

i10 index = 52

h-index = 28

Web page: <https://www.goadegoke.org/cv>

Email addresses: goadegoke@hotmail.com and goadegoke@yahoo.com

Language skills:

English language (written, reading and spoken-excellent) and French language (reading, spoken-fair).

Working knowledge in food microbiology, food safety and risk assessment:

(a) International Organizations as a Consultant with:

World Health Organization (Foodborne Disease Burden Epidemiology Reference Group, FERG) from **2007 to 2014** and Joint Food and Agriculture Organization / World Health Organization (FAO/WHO) Expert Committee on Food Additives (JECFA) from **2012 to 2020; 2023-2027.**

(b) Visits to laboratories, training/reference centres facilitated my acquisition of practical knowledge and experience with respect to current equipment and protocols for use in microbiological contaminants in food and feed and mycotoxins and biotoxins in food and feed. The centres and laboratories visited included among others:

Department of Food Science and Biotechnology, University of Johannesburg, 2016 and 2018

Central Food Technological Research Institute, Mysore, India, April-August, 1996.

National Institute of Biosciences and Human-Technology, Tsukuba, Japan, 1994.

Department of Food Science, University of British Columbia, Vancouver, B.C. Canada, July-Sept 1990 and July -Sept 1991; July-Sept, 1992

Robert von Ostertag Institute, Berlin, Germany ,1988.

Department of Microbiology, University of Surrey, Guildford, UK, 1987.

Department of Food Science and Biotechnology, University of Johannesburg, 2016 and 2018

Central Food Technological Research Institute, Mysore, India, April-August, 1996.

National Institute of Biosciences and Human-Technology, Tsukuba, Japan, 1994.

Department of Food Science, University of British Columbia, Vancouver, B.C. Canada, July-Sept 1990 and July -Sept 1991; July-Sept, 1992

Participation in Nigeria's Food Safety Committees

Working experience in food safety was acquired through active participation in the meetings and programmes of the General Purposes Sub-Committee of the National Codex Committee on Food Hygiene from 2006 to 2011 and as the Chairman, Committee for the Review of Nigeria's Food Safety Policy, Federal Ministry of Health, Abuja, Nigeria.

I acquired some knowledge in food safety as Nigeria's Representative at the African Codex Experts Technical Meeting, Codex Committee on Food

Hygiene (CCFH) under the Project, 'Participation of African Nations on Sanitary and Phytosanitary Standard –Setting Organization (PAN-SPSO),

Teaching and Research Works:

In the Department of Bioscience, Dominion University, KM 24 Lagos-Ibadan Express Way, Ibadan, Nigeria, I am currently teaching Introduction to Microbiology; Basic Techniques in Microbiology and Food Microbiology.

From 1987 to November 22, 2019, I taught and carried out research activities in Food Microbiology and Food safety in the Department of Food Technology, University of Ibadan, Ibadan, Nigeria.

Generally, I teach the following courses to undergraduates and postgraduate students both within and outside Nigeria:

Food microbiology and Food Safety
Environmental microbiology
Medical microbiology
Medical parasitology
Meat technology/science
Food quality control/plant sanitation (Food Quality Management)
Fermentation technology/Industrial microbiology
Food biotechnology
Food Security and Sustainable Agriculture
Research Methodology
Animal Experimentation and Research Technology

MEMBERSHIP OF PROFESSIONAL SOCIETIES

American Society for Microbiology, Membership ID 38712489

Nigerian Society of Food Science and Technology

JOURNAL EDITORIAL MEMBERSHIP

Editor-in -Chief, American Journal of Food Technology (USA).

Editor-in-Chief, Journal of Food Resource Sciences(USA)

Editor-in-Chief, Microbiology (USA).

Regional Editor-Africa- International Journal of Public Health, Nutrition and Food Safety (UK)

Regional Editor, Bacteriology Journal.

Member, Editorial Advisory Board, Canadian Journal of Applied Sciences (Canada).

Member, Editorial Board, Current Research in Nutrition and Food Science.

Member, Editorial Board, International Journal of Biochemical and Biomedical Research.

Member, Editorial Board, European Journal of Nutrition and Food Safety (UK).

Member, Editorial Board, Journal of Food Biotechnology and Research

Member, Editorial Board, Advances in Food Science and Engineering, (Spain)

Member, Editorial Board, Food Science and Nutrition Technology.

Member, Editorial Board, Acta Scientific Nutritional Health

Member, Editorial Board, Journal of Biochemical and Microbial Toxicology.

Member, Editorial Board, Journal of Food and Nutrition Research

Member, Journal of Applied Pharmacy.

Member, Editorial Board, Food and Health (USA).

Member, Editorial Board, Current Research in Microbiology (USA).

Member, Editorial Board, Microbiology Journal (USA).

Member, Editorial Board, Journal of Food, Agriculture and Environment, (Finland).

Member, Editorial Board, Bacteriology Journal (USA).

Member, Editorial Board, Research Journal of Microbiology (USA).

Ex-Associate Editor, Nigerian Food Journal-official Journal of the Nigerian Institute of Food Science and Technology.

Ex-Associate Editor, Journal of Applied Science, Engineering and Technology, Faculty of Technology, University of Ibadan, Ibadan. Nigeria.

JOURNAL REVIEWER:

Journal of Food Quality

Food and Public Health

Science Alert

Journal of Food Safety

European Journal of Nutrition and Food Safety
Comprehensive Reviews in Food Science and Food Safety

Journal of Cereal Science

Elsevier Toxicon

Journal of Applied and Environmental Microbiology

International Journal of Food Science and Nutrition and Engineering

Food Control

Human and Experimental Toxicology

International Journal of Food Studies

Wiley Mycoses

African Journal of Food Science

African Journal of Biotechnology

African Journal of Microbiological Research

African Journal of Agricultural Research

Journal of the Science of Food and Agriculture (UK)

International Journal of Food Science and Technology (UK)

International Journal of Food Properties (UK)

The Journal of Physical Chemistry (UK)

Food and Chemical Toxicology

International Food Research Journal (Malaysia)

Assets (University of Agriculture, Abeokuta, Nigeria)

Journal of Agric. Sci. and Technol. (Univ. of Agric. Makurdi, Nigeria)

Tropical Veterinarian (Official Journal of Nigerian Vet. Medical Association)

Journal of Applied Science, Engineering and Technology, Faculty of Technology, University of Ibadan, Nigeria

Publications

Adegoke, G.O. (1981). Characterization of staphylococci isolated from goats with particular reference to differentiation from human strains. MSc., University of Ibadan, Nigeria.

Adegoke, G.O. (1984). Characteristics of staphylococci isolated from man and animals in Nigeria. PhD., University of Ibadan, Nigeria.

PUBLISHED BOOKS:

Adegoke, G.O (2013). *Aframomum danielli*: Components and Bioactivities in Food Systems, LAP Lambert Academic Publishing, Saarbrucken, Germany, 98 pp, ISBN 978-3-659-45718-0.

Fasoyiro, S.B; Obatolu, V.A; Ashaye, O.A; **Adegoke, G.O** and Cutter, C.N.C. (2009). *A Food Safety Guide: From Farm to Table. What A Food Handler Should Know*. Bora Agro Nigeria Limited, IAR&T, Ibadan, Nigeria. Bora Agro Nigeria Limited, IAR&T, Ibadan, Nigeria, 37pp. ISBN 978-978-48780-0-5.

Adegoke, G.O. (2004). *Understanding Food Microbiology*, 2nd edition. Alleluia Ventures, Ibadan, Nigeria. ISBN 978-36676-1-0, 216 pp.

CHAPTERS IN PUBLISHED BOOKS:

Korhonen, T.K; Westerlund, B; Virkola, R; Tarkkanen, A-M; Lahteemiiki, K; Kukkonen, M; Raunio, T; **Adegoke, G.O**; Miettinen, A. and Clegg, S. (1992). Multifunctional nature of Enterobacterial fimbriae, In : *Molecular Recognition in Host Parasite Interactions*, Korhonen, T.K. et al, Plenum Press, New York, p 93-100.

Adegoke, G.O; Ewuehurchoma, F.O; and Afolabi, M. (2016). African cardamom (*Aframomum danielli*) oils. In Preedy, V. R. (Ed.), *Essential Oils in Food preservation, Flavor and Safety*, Academic Press, pp. 161-170. ISBN: 9780124166417.

Adegoke, G.O. and Letuma, P. (2013). Strategies for the Prevention and Reduction of Mycotoxins in Developing Countries. In: Mycotoxin and Food Safety in Developing Countries, Ed. Makun, H.A. InTech, Rijeka, Croatia, pp 123-136.

Adegoke, G.O. and Olapade, A.A (2012). Preservation of Plant and Animal Foods: An Overview. In: Progress In Food Preservation, First Edition, Eds Bhat, R; Alias, A.K and Paliyat, G. John Wiley and Sons Ltd, pp 603-611.

Adegoke, G.O; Akinbile, J.T; Olapade, A.A. and Ashaye, O.A. (2010). The effect of processing methods on the nutritional profile of avocado (*Pensea americana* Mill) seeds. In: Achieving Sustainable Development in Africa : Science, Technology and Innovation Trajectory, Eds. Ahmed, A and Nwankwo, S. World Association for Sustainable Development, London, England, Chapter 20, Vol 1, pp 186-194. ISBN 978-1-907106-07-1(Print).

PEER-REVIEWED ARTICLES:

2023

Odukoya,J.O; De Saegar, S; De Boevre, M; Adegoke, G.O; Devlieghere, F; Croubels, S; Antonissen, G; Odukoya, J.O. and Njobeh , P.B. (2023). Influence of traditional dehulling on mycotoxin reduction and GC-HRTOF-MS metabolites profile on fermented maize products. <https://doi.org/10.1016/j.heliyon.2023.e23025>

Odukoya,J.O; De Saegar, S; De Boevre, M; Adegoke, G.O; Devlieghere, F; Croubels, S; Antonissen, G; Adebo, O. A; Gbashi, S; Odukoya, J.O. and Njobeh, P.B. (2023). Mycotoxin reduction and metabolite profiles of *ogi* produced using traditional fermentation methods. Food Hydrocolloids for Health 4 (2023) 100160
<https://doi.org/10.1016/j.jhfh.2023.100160>

2022

Odukoya, J.O; De Saegar, S; De Boevre, M; **Adegoke, G.O;** Audenaeri, K; Croubels, S; Antonissen, G; Odukoya, J.O and Njobeh, P.B. (2022). Influence of nixtamalization cooking ingredients on the minerals composition of nixtamalized maize and sorghum. Journal of Cereal Science 103 (2022) 103373,
<https://doi.org/10.1016/j.jcs.2021.103373>.

2021

Odukoya , J.O; De Saeger, S ; De Boevre, M ; **Adegoke, G.O**; Audenaert, K ; Siska, C; Antonissen, G; Vermeulen, K; Gbashi,S and Njobeh, P.B (2021). Effect of selected cooking ingredients for nixtamalization on the reduction of Fusarium mycotoxins in maize and sorghum. *Toxins* 13, 27
<https://doi.org/10.3390/toxins13010027>

2020

Adebowale, P.A; **Adegoke, G.O.** and Adeboyejo, F.O. (2020). Chemical microbiological and sensor profiles of mixed fruit wines from banana (*Musa acuminata*), watermelon (*Citrillus vulgaris* L) , pineapple (*Ananas comosus* L.) and cucumber (*Cucumis sativus*).*Acta Scientific Nutritional Health* 4 , 01-07.

Ujomu.T; Oyindamola, O.A; **Adegoke, G.O.** and Gbotosho, G. (2020). Probable mechanism of action and gas chromatography –mass spectroscopy profile of the hexane seed extract of *Garcinia kola*. *Pharmaceutical and Biosciences Journal* 8 , 32-42.

2019

Abass, A.B; **Adegoke, G.O**; Awoyale, W; Gaspar, A; Mlingi, N; Andrianavalona, V ; Randrianarivelo, R ; Sulyok M ; Mneney A. and Ranaivoson, L.R. (2019). Enumeration of the microbiota and microbial metabolites in processed cassava products from Madagascar and Tanzania *Food Control* 99,164-170.
<https://doi.org/10.1016/j.foodcont.2018.12.025>

2018

Oluwabamiwo, B.F; **Adegoke, G.O**; Akinoso, R. and Denloye, S. (2018). Control of aflatoxigenic mould and aflatoxins in melon seeds using *Aframomum danielli* indigenous plant. *Acta Horticulturae*
<https://doi.10.17760/ActaHortic.2018.1225.69>

Babarinde, G.O; **Adegoke, G.O.** and Bosede, R.A. (2018). Quality characteristics of stored tomato fruit treated with two formulations of African black pepper. *Revista Brasileira de Gestao Ambiental e Sustentabilidade* 5, 249-259.
<https://doi.org/10.21438/rbgas.050916>

George,M.J; Njobeh, P.B; Gbashi, S; **Adegoke, G.O**; Dubery, I.A. and Madala, N.E. (2018). Rapid screening of volatile organic compounds from *Aframomum danielli* seeds using headspace solid phase microextraction coupled to gas chromatography mass spectrometry. *International Journal of Analytical Chemistry*

<https://doi.org/10.1155/2018/8976304>

Funkui, T.Y; Ndinteh, D.T; **Adegoke, G.O.** and Njobeh, P. (2018). Synthesis and biological evaluation of *Aframomum danielli* gold nanoparticles. *Spectrochimica Acta Part A-Molecular and Biomolecular Spectroscopy* 6, 2028-2035.

<https://doi.org/10.3390/molecules19122191>

2017

Adegoke, G.O. and Ojo, O. A. (2017). Phytochemical, antioxidant and antimicrobial activities in the leaf, stem, and fruit fractions of *Basella alba* and *Basella rubra*. *Science, Technology and Public Policy* 1, 67-73.

Abiona, S.O. and **Adegoke, G.O.** (2017). Molecular characteristics of probiotics lactic acid bacteria isolated from soursop, cowmilk, goatmilk yogurts and cheese. *Journal of Food Biotechnology Research* 1,1-9

Ajani, A.O; **Adegoke, G.O.** and Fasoyiro, S.B. (2017). Aflatoxins and microbiological characteristics of stored breadfruit (*Artocarpus communis*) chips treated with *Aframomum danielli* and sodium metabisulphite. *Research Journal of Food and Nutrition* 1, 23-28.

2016

Adegoke, G.O. and Falade, A.T. (2016). Effect of *Aframomum danielli* on peanut milk characteristics and flavor. *Nutrition and Food Technology Open Access* 3, 1
<https://doi.org/10.169666/2470-60886.16>

Olalekan-Adeniran, M.A., **Adegoke, G.O.** and Aroyeun, S. O. (2016). Anti-aflatoxigenic effect of *Aframomum danielli* on peanut balls (kulikuli). *IOSR Journal of Environmental Sciences, Toxicology and Food Technology* 10, 10-15.
<https://doi.org/10.99790/2402-1011011015>

2015

Olosunde, O.O; **Adegoke, G.O.** and Abiodun, O. A. (2015). Composition of sorghum millet flour, *Aframomum danielli* essential oil and their effect on mycotoxins in *kunu zaki*. *African Journal of Food Science* 9, 411-416.

Gibb, H; Devleeschauwer, B; Bolger, P.M; Wu, F; Ezendam, J; Cliff, J; Zeilmaker, M; Verger, P; Pitt, J; Baines, J; **Adegoke, G**; Afshari, R; Liu, Y; Bokkers, B; van Loveren, H; Mengelers, M; Brandon, E; Havelaar, A.H. and Bellinger, D. (2015).

World Health Organization estimates of the global and regional disease burden of foodborne chemical toxins, 2010: a data synthesis. *F1000Research* 4: 1393
<https://doi.org/10.12688/11000research.7430.1>

Gibb, H; Devleeschauwer, B; Bolger, P.M; Wu, F; Ezendam, J; Cliff, J; Zeilmaier, M; Verger, P; Pitt, J; Baines, J; **Adegoke, G**; Afshari, R; Liu, Y; Bokkers, B; van Loveren, H; Mengelers, M; Brandon, E; Havelaar, A.H. and Bellinger, D. (2015). Asian implications of aflatoxin and dioxin foodborne chemical exposures based on World Health Organization estimates. *Asia Pacific Journal of Med Toxicol.* 4, 131-133.

Adegoke, G.O; Adekoyeni, O.O; Akinoso, R. and Olapade, A.A. (2015). Reduction in growth and aflatoxin production in orange juice inoculated with *Aspergillus flavus* using *Aframomum danielli*. *African Journal of Agricultural Research* 10, 1728-1734.

Ogunbanwo, B.F; **Adegoke, G.O**; Denloye, S.A; Adebisi, G.T; Nnaama, C; Agholo, L; and Nwachukwu, C. (2015). Method validation and uncertainty report for the determination of aflatoxins in melon seeds. *Indo-Asian Journal of Multidisciplinary Research* 1, 73-80.

2014

Afolabi, M.O. and **Adegoke, G.O.** (2014). Antioxidative and flavouring effects of *Aframomum danielli* on biscuits. *African Journal of Food Science* 8, 200-203.

Ntakatsane, M.P; Liu, X; Zhou, P; Mothibe, K.J; **Adegoke, G.O.** and Odenya, W. (2014). Characterization of fatty acid profile by FFFS. *Food Measure* 8, 1-8.

Dauda, A.O. and **Adegoke, G.O.** (2014). Functionality of *Aframomum danielli* seed powder extract in glycemic load of soymilk-based juice. *American Journal of Food Science and Technology* 2, 98-102.

Dauda, A.O. and **Adegoke, G.O.** (2014). Preservation of some physico-chemical properties of soymilk-based juice with *Aframomum danielli* spice powder. *American Journal of Food Science and Technology* 2, 116-121.

Oroniran, O.O; **Adegoke, G.O.** and Otegbayo, B.O. (2014). Chemical composition and acceptability of yam flour supplemented with whole wheat and soy flour. *Nigerian Journal of Nutritional Sciences* 35, 105-110.

2013

Adegoke, G.O; Musenbi, S; Wachira, S; Muigai, C; Muigai, F; Ngumba, E; Karanja, P; Onyango, C' and Adoko, G.M. (2013). Production of probiotic yoghurt flavoured with the spice, *Aframomum danielli*, strawberry and vanilla. *Food and Public Health* 3 (2), 92-96.

Aroyeun, S.O; **Adegoke, G.O.** and Varga, J. (2013). Reduction of aflatoxin B1 in cocoa beans contaminated with *Aspergillus flavus* by the essential oil of *Aframomum danielli* using response surface methodology. *International Journal of Food, Nutrition and Public Health* 6, 51-65.

2012

Afolabi, M.O; **Adegoke, G.O;** Olunlade, B.A; Adeola, A.A. and Ibitoye, W.O. (2012). The inhibition of aflatoxin production from *Aspergillus parasiticus* NRRL 2999 by ethanol extract of *Aframomum danielli* flower. *Journal of Agricultural Research and Development* 11(2), 348-354.

Etti, C.J; **Adegoke, G.O.** and Etti, I.C. (2012). Lipid oxidation: the role of *Aframomum danielli* extracts in prevention. *IOSR Journal of Engineering (IOSRJEN)* 2, 46-50.

2011

Aroyeun, S.O; **Adegoke, G.O;** Varga, J; Teren, J; Karolyi, P; Kuscbe, S. and Valgvolygi, C. (2011). Potential of *Aframomum danielli* spice powder in

reducing ochratoxin A in cocoa powder. American Journal of Food and Nutrition 1, 155-165.

2010

Fasoyiro, S.B; Obatolu, V.A; Ashaye, O.A; **Adegoke, G.O**; and Farinde, E.O. (2010). Microbial hazards and critical control points of locally processed soy-cheese in Nigeria. Nutrition and Food Science 40, 591-597.

2009

Aroyeun, SO; **Adegoke, G.O**; Varga, J and Teren, J (2009). Grading of fermented and dried cocoa beans using fungal contamination, ergostrol index and ochratoxin A production. Mycobiology 37, 215-217.

2008

Adegoke, G.O; Awoyele, O.O; Lawal, R.B; Olapade, A.A. and Ashaye, O.A. (2008). Effects of *Aframomum danielli* (powder and extract) on the nutritional, physico-chemical and sensory properties of wheat flour bread. International Journal of Food Safety, Nutrition and Public Health 1,181-188.

Falola, A.O; Okoro, C.C and **Adegoke, G.O**. (2008). Shelf-life extension studies of akara spiced with crude extract of *Aframomum danielli*. Nigerian Food Journal 26,19-31.

Adetunji, V.O. and **Adegoke, G.O**. (2008). Formation of biofilm by strains of *Listeria monocytogenes* isolated from soft cheese 'wara' and its processing environment. African Journal of Biotechnology 7, 2893-2897.

Adegoke, G.O; Egunjobi, O; Agbola, S.O; Olatuberu, C.O. and Moy, G. (2008). Hazards and critical control points of ready-to-eat foods and an abattoir examination in a typical tropical market. International Journal of Food Safety, Nutrition and Public Health 1, 58-67.

2007

Adetunji, V.O; and **Adegoke, G.O**. (2007). Bacteriocin and cellulose production by lactic acid bacteria isolated from West African soft cheese. African Journal of Biotechnology 6: 2616-2619.

Aroyeun, S.O; **Adegoke, G.O**; Varga, J; Kocsube, S; Pal, K. and Vagvolgyi, C. (2007). Effect of fermentation and storage on mycotoxigenic fungi, ochratoxin A and aflatoxins B1 in cocoa beans from South Western Nigeria. Malaysian Cocoa Journal 3, 35-46.

Daramola, B. and **Adegoke, G.O.** (2007). Nutritional composition and antimicrobial activity of fractionated extracts of *Garcinia kola* Heckel. Pakistan Journal of Science and Industrial Research 50,104-108.

Adegoke, G.O; Odeyemi, A.O; Hussein, O. and Ikheorah, J. (2007). Control of ochratoxin A in *kunu zaki* (a non-alcoholic beverage) using Daniellin™. African Journal of Agricultural Research 2, 200-202.

Fasoyiro, S.B. and **Adegoke, G.O.** (2007). Phytochemical characterization and the antimicrobial property of *Aframomum danielli* extract. African Journal of Agricultural Research 2, 76-79.

Aroyeun, S.O. and **Adegoke, G.O.** (2007). Reduction of ochratoxin A (OTA) in spiked cocoa powder and beverage using aqueous extracts and essential oils of *Aframomum danielli*. African Journal of Biotechnology 6, 612-616.

2005

Adegoke, G.O. and Falade, K.O. (2005). Quality of meat. Journal of Food, Agriculture and Environment 3, 87-90.

2004

Adegoke, G.O; Falade, K.O. and Babalola, O.C. (2004). Control of lipid oxidation and fungal spoilage of roasted peanut (*Arachis hypogea*) using the spice *Aframomum danielli*. Journal of Food, Agriculture & Environment 2, 128-131.

Oluwafemi, F. and **Adegoke, G.O.** (2004). Correlation between seasonal variation and microbial deterioration of maize grains stored in different packages. Journal of Food Technology 2, 294-298.

2003

Ozigi, A.A.; **Adegoke, G.O.** and Udobi, C.E. (2003). Microbiological quality of milled cereal products from some mill factories in Northern Nigeria. Journal of Science and Technology Research 2, 45-51.

2002

Adegoke, G.O; Gbadamosi, R., Evwoerhurhoma, F; Uzo-peters P.I.; Falade, K.O; Itiola, O; Moody, O. and Skura, B. (2002) Protection of maize (*Zea mays*) and soybeans (*Glycine max*) using *Aframomum danielli*. European Food Res. & Technol. 214, 408-411.

2001

Fasoriyo, S. B; **Adegoke, G.O;** Ashaye, V. A; Obatolu, V. A. and Owolade, O. F. (2001). Antimicrobial characteristics of *Aframomum danielli* spice on *Escherichia coli* and *Staphylococcus aureus*. Moor Journal of Agricultural Research 2, 159-161.

2000

Adegoke, G.O; Fasoyiro, S. B. and Skura, B. (2000). Control of microbial growth, browning and lipid oxidation by the spice *Aframomum danielli*. European Food Res. & Technol. 211, 342-345.

Adegoke, G.O; Iwahashi, H; Komatsu, Y; Obchi, K. and Iwahashi, Y. (2000). Inhibition of food spoilage yeasts and aflatoxigenic moulds by monoterpenes of the spice *Aframomum danielli*. Flavour & Fragr. J. 15, 147-150.

Fayokun, C.O. and **Adegoke, G.O.** (2000). Studies on residual aflatoxin B 1 in poultry feeds and poultry products. J. Food Sci. & Technol. 37, 311-314.

1999

Adegoke, G.O. and Skura, B.J. (1999). Effect of concentration of extract, heat, temperature of incubation and pH on the inhibition of *Staphylococcus aureus* by the spice *Aframomum danielli* K. Schum. Nigerian J. Sci. 33, 61-66

1998

Adegoke, G.O; Kumar, M.V; Sambaiah, K. and Lokesh, B.R. (1998). Inhibitory effect of *Garcinia kola* on lipid peroxidation in rat liver. *Indian Journal of Experimental Biology* 36, 907-910.

1997

Adegoke, G.O; Iwahashi, H. and Komatsu, Y. (1997). Inhibition of *Saccharomyces cerevisiae* by combination of hydrostatic pressure and monoterpenes. *J. Food Sci.* 62, 404-405.

1996

Adegoke, G.O. and Odesola, B.A. (1996). Storage of maize and cowpea and inhibition of microbial agents of biodeterioration using the powder and essential oil of lemon grass (*Cymbopogon citratus*). *International Biodeter. Biodegrad.* 37, 81-85.

Adegoke, G.O; Olojede, F; Engelhardt, G. and Wallnofer, P.R. (1996). Inhibition of growth and aflatoxin production in *A. parasiticus* NRRL 2999 by *Garcinia kola*. *Adv. Food Sci. (CMTL)* 18, 84-86.

Adegoke, G.O; Iwahashi, Y; Kaul, S. and Komatsu, Y. (1996) Adaptive terpene response in *Saccharomyces cerevisiae*. *Adv. Food Sci. (CMTL)*. 18, 92-95.

Etoa, F-X. and **Adegoke, G.O.** (1996). Evolution of thermal resistance of spores of two *Bacillus* species in pepper and honey. *Sciences des Aliments* 16, 49-59.

Adegoke, G.O; Allamu, A.E; Akingbala, J.O. and Akanni, A.O. (1996). Influence of sundrying on the chemical composition, aflatoxin content and fungal counts of two pepper varieties-*Capsicum annum* and *Capsicum frutescens*. *Plant Foods Hum. Nutrit.* 49, 113-117.

1995

Adegoke, G.O; Nwaigwe, R.N. and Oguntimein, G.B. (1995). Microbiological and biochemical changes during the production of sekete-a fermented beverage made from maize. *J. Food Sci. & Technol.* 32, 516-519.

Etoa, X-F. and **Adegoke, G.O.** (1995). Mecanisme et implications de la thermoresistance de la spore bacterienne. Micro. Hyg. Aliment. 7, 3-7.

Etoa, XF. and **Adegoke, G.O.** (1995). Changes in thermoresistance of some *Bacillus* spores after sublethal heat pretreatment. Revista Espanola de Ciencia y Tecnologia de Alimentos 35, 285-295.

Ekanem, E. O. and **Adegoke, G.O.** (1995). Bacteriological study of West African clam (*Egeria radiata* Lamarch) and their overlying waters. Food Microbiol. 12, 381-385.

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Computer Literacy

I have working experience with the following: Microsoft Office; Microsoft Excel and Microsoft Power Point.

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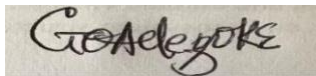
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