

Curriculum vitae : Professor Gabriel O. Adegoke

Name: Professor Gabriel Olaniran Adegoke

Contact Address: Department of Food Technology, University of Ibadan, Ibadan.

Qualifications:

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

FIMLS (Nig) 1979.

Teaching and Research Works:

I have been teaching and carrying out research activities in Food Microbiology and Food Safety since 1987 in the Department of Food Techology, University of Ibadan, Ibadan, Nigeria.

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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) with International Organizations as a Consultant with :

(1) World Health Organization (Foodborne Disease Burden Epidemiology Reference Group, FERG) from **2007 to 2014** and

(2) Joint Food and Agriculture Organization / World Health Organization

(FAO/WHO) Expert Committee on Food Additives (JECFA) from **2012 to date.**

(b) Visits to the following laboratories, training/reference centers 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:

- (1) Department of Food Science and Biotechnology, University of Johannesburg, 2016 and 2018
- (2) Central Food Technological Research Institute, Mysore, India, April-August, 1996.
- (3) National Institute of Biosciences and Human-Technology, Tsukuba, Japan, 1994.
- (4) Department of Food Science, University of British Columbia, Vancouver, B.C. Canada, July-Sept 1990 and July -Sept 1991; July-Sept, 1992
- (5) Robert von Ostertag Institute, Berlin, Germany ,1988.
- (6) Department of Microbiology, University of Surrey, Guildford, UK, 1987.

(a) Participation in Nigeria's Food Safety Committees

- (i) 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.
- (ii) 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), Nairobi, Kenya, 17-19 Nov, 2010.

COURSES TAUGHT TO UNIVERSITY STUDENTS

I teach the following courses both within and outside Nigeria:

- Food microbiology and Food Safety
- Environmental microbiology
- 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

JOURNAL EDITORIAL MEMBERSHIP

- Editor-in -Chief, American Journal of Food Technology (USA).
- Editor-in-Chief, Current Research in Bacteriology (USA).
- Regional Editor-Africa- International Journal of Public Health, Nutrition and Food Safety (UK)
- 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, European Journal of Nutrition and Food Safety.
- 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:

Adegoke, G.O; Evwiehurhoma, 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 (*Pearsea 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:

2021

Julianah , 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.

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

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 Horticultura* 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>

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, 1-5 . doi <http://dx.org/10.16966/2470-60886.16>

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. doi: 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; 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).

World Health Organization estimates of the global and regional disease burden of foodborne chemical toxins, 2010: a data synthesis. *Food Research* 4: 1393 (doi: 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; Adebiyi, 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.O. (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.

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.

2011

Aroyeun, S.O; **Adegoke, G.O**; Varga, J; Teren, J; Karolyi, P; Kuscbe, S. and Valgvolgyi, 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.

Aroyeun, S.O; **Adegoke, G.O**; Varga, J. and Teren, J. (2009). Reduction of aflatoxin B1 and ochratoxin A in cocoa beans infected with *Aspergillus* via ergostrol value. World Review of Science, Technology and Sustainable Development 6, 75-89.

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.

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., Ewwoerhurhoma, 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

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.

Ekanem, E. O. and **Adegoke, G.O.** (1995). Bacteriological and organoleptic characteristics of dehydrated West African clam (*Egeria radiata* Lamarch) meat. Nigerian Food J. 12, 66-73.

1994

Adegoke, G.O. and Skura, B. J. (1994). Nutritional profile and antimicrobial spectrum of the spice *Aframomum danielli*. Plant Foods Hum. Nutrit. 45, 175-182.

Adegoke, G.O; Otumu, E. J. and Akanni, A.O. (1994). Influence of grain quality, heat and processing time on the reduction of aflatoxin B 1 levels in tuwo and ogi-two cereal-based products. Plant Foods Hum. Nutrit. 43, 113-117.

Adegoke, G.O. and Adebayo, C.O. (1994). Production, nutritional profiles and storability of 'aadun' and 'kokoro': two corn products. Plant Foods for Human Nutrition 45, 139-144.

1993

Olojede, F; Engelhardt, G; Wallnofer, P.R. and **Adegoke, G.O.** (1993). Decrease of growth and aflatoxin production in *Aspergillus parasiticus* by spices. World J. Microbiol. & Biotechnol. 9, 605-606.

Adegoke, G.O; Ashaye, A. O. and Shridhar, M.K.C. (1993). Microbiological and physico-chemical characteristics of water used by some brewery, bakery and soft drink plants in Oyo State, Nigeria. J. Agric Sci. Technol. 3, 92-95.

Adegoke, G.O. and Sagua, V. Y. (1993). Influence of different spices on the microbial reduction and storability of laboratory-processed tomato ketchup and minced meat. Die Nahrung 37, 352-355.

Adegoke, G.O; Akinuoye, O.F.A. and Akanni, A.O. (1993). Effect of processing on the mycoflora and aflatoxin B 1 level of a cassava-based product. Plant Foods Hum. Nutrit. 43, 191-196.

Adegoke, G.O. and Ndife, J. (1993). Effect of sample pretreatments on the storability of ground melon 'egusi' -*Colocynthis citrillus* L. Plant Foods Hum. Nutrit. 43, 77-85.

1992

Adegoke, G.O; Nse. E. N. and Akanni, A.O. (1992). Effects of heat, processing time and pH on the microflora, aflatoxin content and storability of 'wara'-a soft, white cheese. Die Nahrung 36, 259-264.

1991

Adegoke, G.O; Babalola, A.K. and Akanni, A.O. (1991). Effects of sodium metabisulphite, hydrogen peroxide and heat on aflatoxin B 1 in lafun and gari-two cassava products. Die Nahrung 35, 1041-1045.

1990

Adegoke, G.O. (1990). Taxonomic characteristics of some novel staphylococcal species isolated from meat. Biosciences Proceedings 1, 414-417.

1988

Adegoke, G.O; Enwereuzoh, R. O; Akintola, O.O. and Okparanta, R.N.(1988). The effects of spices and herbs on some food-borne microorganisms. J. Food & Agric. 2, 90-93.

Adegoke, G.O. and Babalola, A.K. (1988). Characteristics of micro-organisms of importance in the fermentation of fufu and ogi-two Nigerian foods. Journal of Applied Bacteriol. 65, 449-453

1987

Adegoke, G.O. and Moyosade, J. O. (1987). Spoilage microflora of tomatoes and onions in a tropical marketing system. Nigerian Food J. 5, 80-84.

Adegoke, G.O. (1987). Plasma coagulation and extracellular products of caprine strains of *Staph. aureus*. Bulletin Anim. Hlth. Prod. (Afric.) 35, 11-15.

1986

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6 Computer Literacy

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

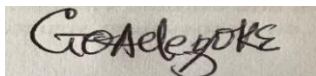
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