

Curriculum Vitae

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Professional Affiliations

1. Professional Member, Institute of Food Technologists, IFT, Chicago, USA.
2. Professional Member, Nigerian Institute of Food Science & Technology, NIFST, Lagos, Nigeria.
3. Member, American Society of Nutrition, ASN, Rockville, MD

14. Akubor, P. I., Onuh, J. O. and Orishagbemi, C. O. (2017). Evaluation of the phytochemical and pasting characteristics of African locust bean pulp flour, wheat flour and blends. *Asian Journal of Biotechnology and Bioresource Technology*, 1(4): 81.
15. Onuh, J. O., Momoh, G., Egwujeh, S. I. D and Onuh, F. A. (2017). Evaluation of the nutritional, phytochemical and antioxidant properties of the peels of some selected mango varieties. *American Journal of Food Science and Technology*, 5(5): 176.
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17. Yusufu, P. A., Abu, J. O., Igyor, M. I., Chimba, and Onuh, J. O. (2017). Appraisal of Fura Processing and Consumption Pattern in Ankpa Local Government Area, Kogi State, Nigeria. *J. Nutr*, 4(2): 1 ±5.
18. Egwujeh, S. I. D; Ariahu, C. C; Orishagbemi, C. O and Onuh, J. O. (2016). Effect of boiling and toasting on the pasting and functional properties of African *Askelia africana* seed flours. *NSUK Journal of Science and Technology*. In press.
19. Girgih, A. T; Nwachukwu, I. D; Onuh, J. O; Malomo, S. A and Aluko, R. E. (2016). Antihypertensive properties of a pea protein hydrolysate during short and long term oral

31. Onuh, J.O; Akpapunam, M.A and M.O Iwe. (2004). Comparative Studies of the physicochemical properties of two local varieties of Sweet Potato flour. *Nigerian Food Journal*, 22: 141-146.
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Selected conference Proceedings

1. Onuh, J. O., Girgih, A. T., Nwachukwu, I., Shariatevari, S., Aluko, R. E and Aliani, M. (2015): Urinary and plasma metabolome changes in spontaneously hypertensive rats (SHR) fed chicken skin protein hydrolysate containing diets. Scientific Abstract from the 16th Annual Scientific meeting of the Canadian Nutrition Society (CNS), Winnipeg, Manitoba, Canada, May 30-31, 2015, *Applied Physiology, Nutrition and Metabolism*, 40(5): 523.
2. Nwachukwu, I.D., Girgih, A.T., Malomo, S.A, Onuh, J.O. and Aluko, R.E. (2014). Thermally hydrolyzed flaxseed proteins yield novel bioactive peptides with antihypertensive and antioxidant properties. Poster presented at the International Union of Food Science and Technology (IUFoST) World Congress, Montreal, Quebec, Canada, August 17-21, 2014.
3. Onuh, J.O., Girgih, A.T., Malomo, S.A., Aluko, R.E and Aliani, M. (2014). Enzymatic chicken skin protein hydrolysates reduce systolic blood pressure better than peptide fractions when orally administered to spontaneously hypertensive rats. Poster presented at the International Union of Food Science and Technology (IUFoST) World Congress, Montreal, Quebec, Canada, August 17-21, 2014.
4. Malomo, S.A., Onuh, J.O., Girgih, A.T. and Aluko, R.E. (2014). Antihypertensive properties of enzymatic hemp seed protein hydrolysates. Poster presented at the Institute of Food Technologists (IFT) Annual Meeting & Expo Conference, New Orleans, Louisiana, USA, June 20-25, 2014.
5. Onuh, J. O; Aluko, R. E. and Aliani, M.(2013). In vitro antihypertensive activities by enzymatic chicken skin protein hydrolysates. Scientific Abstract from the 16th Annual Scientific meeting of the Canadian Nutrition Society (CNS), Quebec City, Quebec, Canada, Applied Physiology, Nutrition and Metabolism, 40(5): 466.

Editorial

1. Onuh, J. O., Selvamuthukumar, M and Pathak, Y. V. (2021). Bioactive peptides: Production, bioavailability, health potential and regulatory issues. CRC Press, Boca Raton.
2. Abu, J. O., Girgih, A. T., Ocheme, B. O., Onuh, J. O., Sule, S and Uzomah, A. (2015). Food Industrialization: A pathway to Agribusiness transformation. Edited Proceedings of the 39th conference and Annual General Meetings of the Nigerian Institute of Food Science and Technology held at Concorde Hotel Owerri Nigeria from 13th to 16th October, 2015

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