

## RESEARCH PUBLICATIONS

1. Muhammad S.A., Abubakar S.I., Babashani, H. Asagbra A.E., Alhassan A.J. (2020) Assessment of heavy metals concentration in crude oil contaminated water samples of three communities of ikpokpo, atanba, and okpele-ama of gbaramatu kingdom, along the escravos river in warri southwest local government area of delta state, nigeria Vol.8, No.3, pp.41-59
2. Asagbra A. E., Onawola O. O and Okeagu M.O, (2019). Identification of hazards and identification of critical control points in some Nigerian fermented foods and seasonings. World Journal of Innovative Research. Vol 6(4): 55-61.DOI:10.31871/WJIR. 6.4.25
3. Akinola, T.O., Fatunmibi O.O., Alake O.T.,Asagbra, A.E., Onawola O.O (2019)
4. Proximate and mineral composition of locally sourced suya spicessold in Agege areaof Lagos State.World Journal of Innovative Research. Vol 6(4): 49-54.DOI:10.31871/WJIR. 6.4.26
5. Awogbemi, B.J., Osifeko<sup>1</sup>, Akinola,T.O., Fatunmibi, O.O., Alake, O.T., Onawola, O.O., Ugwu E.N.,Damola I.A., T.O., Ajani K.O., Asieba G.O., Huthman, A.S., Asagbra A.E., Elemo, G.N., Okolo, F.I (2019). Determination of Loads of Heavy metals inTilapiazilli and Oreochromis niloticusfrom Badagry Lagoon, Lagos state.Journal of Industrial Research & Technology.Vol7(2):102-109
6. Akinrinola-AkinyemiA.O., Asagbra, A.E., Asiru,W.B.,Lalemi,M.O.,Okere,V.O., Oluwawole, O.F., Ajao, O.M.,Isa,I.O.,Sanni,L.O.,Dike,E.N.,Elemo,G.N.(2017).Viabilityof Cassava peels spawn production and mushroom cultivation. Open Agriculture. 2: 250–254.
7. Paudyal, N., Anihouvi ,V., Hounhouigan, J., Matsheka , M. I., Sekwati-Monang ,B., Amoa-Awua,W., Atter,A., Ackah ,N. B., Mbugua,S.,Asagbra,A., Abdelgadir,A.W., Nakavuma, J., Jakobsen,M.,Fang . W.,(2017). Prevalence of foodborne pathogens in food from selected African countries–A meta-analysis.International Journal of Food Microbiology 249:35–43.
8. Onawola,O.O., Nwagala P., Muhammed, B.M.,Okafor, J.N.C andAsagbra, A.E., (2016). Sensory Evaluation of Ogiri Produced by Solid State Fermentation of Boiled Melon Seeds (Cucumis melo)in a Stainless Steel Fermentor. Nigerian Food Journal. 34(2): 136-141.
9. Onawola,O.O.,Asagbra, A.E., Nwagala P., Olatope, S.O.A and Elemo, G.N (2016). Isolation and Biochemical Characterization of Phytase-Producing Bacteria from Top Sil of an Abattoir. Journal of Industrial Research & TechnologyVol 5(2): 65-74.
10. Sonnenberg, A.S.M., Barrs, J.J.P., Obodai, M.,Asagbra, A. (2015). Cultivation of Oyster Mushroom on Cassava waste. Food Chain5(1-2):105-115.
11. Onawola,O.,Asagbra,A.,Olokoshe,A., Hassan, L., Onatoyinbo,O., Dike,E., Elemo,G. (2015).Characterization of FIIRO-Fabricated Stainless steel, Solid State Fermentor by the Fermentation of Boiled Melon Seeds (Cucumis melo) into Ogiri.Innovative Systems Design and Engineering 6(2): 24-29.
12. Ajayi, O., Obadina,A., Idowu,M., Adegunwa,M., Kajihusa,O., Sanni,L.,Asagbra,Y.,Ashiru,B., and Tomlins, K. (2015). Effect of packaging materials on the chemical composition and microbiological quality of edible mushroom (Pleurotus ostreatus) grown on cassava peels. Journal of Food Science and Nutrition3(4):284-291 (doi: 10.1002/fsn3.216.)
13. Olotu, I.O., Obadina, A. O., Sobukola, O.P., Adegunwa, M., Adebowale, A.A., Kajihusa, E., Sanni,L. O.,Asagbra, Y.,Ashiru, B and Tomlins, K. (2015) Effect of chemical preservatives on shelf life of mushroom (Pleurotus ostreatus) cultivated oncassava peels. International Journal ofFood Science & Technology, 50 (6):1477-1483. ISSN 09505423 (doi:10.1111/ijfs.12770).

14. Onyibe, J.E., Asagbra, A.E., Bankole, A.O., Elemo G.N., and Sanni, A.I (2013). Hydrophobicity and Autoaggregation of Bifidobacterium species of Human and Avian origin. *Analytical Science Journal*. 1 (2): 5-16.
15. Onawola, O., Asagbra, A., Faderin, M (2012). Comparative soluble Nutrient value of Ogiri obtained from dehulled and unde-hulled boiled melon seeds (*Cucumeropsis manii*). *Food Science and Quality management*. 4: 10-15.
16. Asagbra, A.E., Okafor, J.W.C., Onawola, O.O., Etoamaihe, M and Olatope S.O.A (2012). Sensory Properties of Ogiri in Nigerian Onugbu Soup Made from Two Varieties of Melon Seeds *Cucumis melo* and *Cucumeropsis mannii*. *Pakistan Journal of Nutrition* 11 (6): 596-599.
17. Teniola O.D, Aroyeun, S.O., Asagbra, A.E., Banjo, O.O., Lasaki T.O and Olasupo N.A (2012). Production of table wine from processed tea bags using different strains of *Saccharomyces cerevisiae*. *Nigerian Food Journal*. 30(2): 44-50.
18. Ezejiolor, T.I.N., Duru, C.I., Asagbra, A.E., Ezejiolor, A.N., Orisakwe, O.E., Afonne, J.O and Obi, O (2012). Waste to wealth: Production of oxytetracycline using *Streptomyces* species from household kitchen wastes of agricultural produce. *African Journal of Biotechnology* Vol.11(43):10115-10124.
19. (2012). Waste to wealth: Production of oxytetracycline using *Streptomyces* species from household kitchen wastes of agricultural produce. *African Journal of Biotechnology* Vol.11(43):10115-10124.
20. Onawola, O.O., Asagbra, A.E., Akinola S.O and Olatunji, O.O (2011). Soluble nutrient production during the fermentation of three melon varieties in the leaves of *Musa* spp, *Thaumatococcus danielli* and *Carica papaya*. *Nigerian Food Journal*. 29(1):12-18.
21. Asagbra, A.E., Sanni, A.I. and Oyewole, O.B. (2008). Improvement of tetracycline production by *Streptomyces* sp OXC1 in medium containing organic nitrogen and lipids. *International journal of Bioscience* Vol 3 (4):7-14.
22. Okorie P.C and Asagbra, A.E (2008). Oxytetracycline production by mixed culture of *Streptomyces rimosus* and *S. vendagensis* in solid-state fermentation of cassava peels. *Journal of Industrial Research & Technology* Vol 2(1): 43-47.
23. Asagbra, A.E., Sanni, A.I. and Oyewole, O.B. (2006). Characterization and fermentation studies on a *Streptomyces* strain of Nigerian soil origin. *Journal of Industrial Research & Technology*. 1:1-9.
24. Okorie P.C and Asagbra, A.E (2005). Production of oxytetracycline by *Streptomyces rimosus* in solid-state fermentation of groundnut shells. *World Journal of Biotechnology* 6: 903-908.
25. Asagbra, A.E., Sanni, A.I. and Oyewole, O.B. (2005). Solid State Fermentation and Production of Tetracycline by *Streptomyces* strains using some agricultural wastes as substrate. *World Journal of Microbiology and Biotechnology*. 21: 107-114.
26. Asagbra, A.E., Oyewole, O.B and Odunfa S.A (2005). Production of oxytetracycline from agricultural wastes using *Streptomyces* spp. *Nigerian Food Journal* 23: 174-182.
27. Asagbra, A.E and Odunfa S.A (2004). Tropical ale brewing using Sorghum malt. *Nigerian Food Journal* 22: 154-158.
28. Asagbra, A.E. and Oyewole, O.B (2002). Fermentation studies on carrot juice processed to table wine. *Nigerian Food Journal* 20: 74-77.
29. Mordi, J.L., Oyewole, O.B and Asagbra A.E. (1999). Production of soy-yoghurt using lactic acid bacteria from cassava. *West African Journal of Foods and Nutrition* 2(2):46-49.
30. Williams, G.O and Hughes A.E (1987). Frequencies of attached and free ear lobes in Lagos (Nigeria). *American Journal of Physical Anthropology* 72:399-401.

## BOOKS AND CHAPTERS IN BOOKS

1. Asagbra, A.E and Okorie P.C (2006). The use of cassava starch and cassava peels in the production of pharmaceuticals-Tetracyclines IN: Cassava, Production, Processing and Utilization in Nigeria. Chapter 7:161-166. FIIRO Press.
2. Asagbra, Agnes 'Yemisi, Sunday A. Odunfa, Wisdom Amoa-Awua and Mogens Jakobsen (1998). HACCP system for African fermented foods: Soy-ogi. World Association of Industrial and Technological Research Organisations. (WAITRO) Taastrup, ISBN: 87-90737-02-41.
3. Hughes A.E(1989) Production of wines from Nigerian fruits (1989). Technical Information Bulletin for Industry (TIBI), FIIRO.

## PUBLISHED CONFERENCE PROCEEDINGS PAPERS

1. Adaran, A.S.,Asagbra, A.E., Onawola, O.O. Olatope, S.O.A., Abimbola, F.B., Alebiosu, F.A., Dike,E.N and Elemo, G.N.2015. Isolation and Characteristics of High Sugar Tolerant Yeast.
2. Proceedings of 39thAnnual conference of Nigerian Institute of Food Science and technology,October 13-16, 2015, Owerri.
3. Agnes. E. Asagbra, Akinyemi-Akinrinola, O. A., Wahab. B. Asiru, Lateef, O Sanni, Gloria N Elemo, Anton Sonnenberg, Tomlins, I. Keith. (2013). Performance of (*Pleurotus pulmonarius*) on Cassava (*Mannihot esculenta*) peels and Cassava Stalk Under Supplementation with Palm Kernel Cake (PKC). 12th Symposioium of the International Society for Tropical Root CropsAfrica Branch. (ISTR-AB), 30th Sep.–5th Oct. 2013. Accra, Ghana.
4. Ajayi, O.A., Obadina, A.O., Adegunwa, M.O., Sobukola, O.P.,Adebowale, A.A., Omemu, A.M.,Asagbra, Y., Akinyemi Akinrinola, O. A., Asiru, W.,Sanni, L.O. and Tomlin Keith. 2013.Microbiological Assessment of Dried Mushroom in Different Packaging Materials. 12th Symposioium of the International Society for Tropical Root Crops-Africa Branch. (ISTR-AB), 30th Sep.–5th Oct. 2013. Accra, Ghana.
5. Olotu I, O., Obadina, A.O., Adegunwa, M.O., Sobukola, O.P., Adebowale, A.A., Asagbra, Y.,Akinyemi Akinrinola, O. A., Asiru, W., Sanni, L.O. and Tomlins Keith. 2013. Microbial and Quality Assessment of Fresh Mushroom (*Pleurotus Ostreatus*) From Cassava Peels. 12th Symposium of the International Society for Tropical Root Crops-Africa Branch. (ISTR-AB), 30th Sep.–5th Oct. 2013. Accra, Ghana.
6. Ajayi, O.A., Obadina, A.O., Adegunwa, M.O., Sobukola, O.P., Adebowale, A.A., Omemu, A.M.,Asagbra, Y.,Akinyemi Akinrinola, O. A.,Asiru, W., Sanni, L.O. and Tomlin Keith. 2013. Effect of Different Packaging Materials and Storage Conditions on the Nutritional Composition of Dried Mushroom from Cassava Peels.12th Symposioium of the International Society for Tropical Root Crops-Africa Branch. (ISTR-AB), 30th Sep.–5th Oct. 2013. Accra, Ghana.
7. Olotu I,O. Obadina, A.O. Adegunwa, M.O. Sobukola, O.P. Adebowale, A.A. Asagbra, A.E Akinyemi, Akinrinola O. A., Asiru W., Sanni, L.O. and Tomlins Keith. 2013. The Effect of Chemical Preservatives on the Quality of Mushroom (*Pleurotus Ostreatus*) From Cassava Peels. 12th Symposium of the International Society for Tropical Root Crops-Africa Branch. (ISTR-AB),30th Sep.–5th Oct. 2013. Accra, Ghana.
8. Akinyemi-Akinrinola, O.A.,Asagbra, A.E., Ashiru,W.B. Onawola, O.O., Sanni, L.O. and Elemo,G.N. 2013. The Enhancement of Growth and Yield of Oyster Mushrooms (*Pleurotus pulmonasius*) on Cassava Peels using Multivitamins. Proceedings of the 37th Annual Conference of Nigerian Institute of Food Science and Technology, Abuja. 22nd-26th October 2013.
9. Akinyemi-Akinrinola, O.A.,Asagbra, A.E., Asiru, W.B. Sanni, L.O. and Elemo, G.N. 2013. The use of Yam Peels (*discorea rotundata*) As a Substrate for Oyster Mushrooms (*Pleurotus*

- pulmonarius) Cultivation. Proceedings of the 37th Annual Conference of Nigerian Institute of Food Science and Technology, Abuja. 22nd-26th October 2013.
10. Asagbra, A.E., Okorie P.C., Elemo, G.N and Asiru, W. B. (2012). Use of cassava starch and cassava peels in the production of pharmaceuticals. A Poster presentation at the Kick-off workshop of GRATITUDE project at Natural Resources Institute, Uk. 12-16th March 2012.
  11. Abel, F.A Silas and A.E. Asagbra (2012). Evaluation of tetracycline residues in pork sold in selected markets in Lagos state. Proceedings of 36th Annual conference of Nigerian Institute of Food Science and technology, October 15-19, 2012, Lagos.
  12. Oke, O.V., Ozumba, A.U., Omosebi, B.O., Joaquim, A.A., Asagbra, A.E., Hutman, A.S., Ogundeji, R.K., Ajuebor, F.N. (2010). Physicochemical properties of fruit syrups from osmotic dehydration of different fruits. Proceedings of 34th Annual conference of Nigerian Institute of Food Science and technology, October 18-22, 2010, Port Harcourt.
  13. Oke, O.V., Ozunba, A.U., Omosebi, B.O., Joaquim, A.A., Asagbra, E., Ogundeji, R.K., and Ajuebor, F.N. Effect of drying methods on the quality of osmotically dehydrated mango slices. Proceedings of 33rd Annual conference of Nigerian Institute of Food Science and technology, October 12-16, 2009, Yola.
  14. Proceedings of 33rd Annual conference of Nigerian Institute of Food Science and technology, October 12-16, 2009, Yola.
  15. Teniola O.D, Aroyeun, S.O. Asagbra, A.E. Banjo, O.O. Lasaki T.O and Olasupo N.A (2012). Production of table wine from processed tea bags using different strains of *Saccharomyces cerevisiae*. At the "Value added Processing of African Traditional Fermented Foods for Improved Quality and Food Safety. 16th-19th February 2009. Ougadougou, Burkina Faso.
  16. Asagbra, A.E., Onawola, O.O., Etoamaihe, M and Banjo N.O (2009). Upgrading the local technology of ogiri production (a food condiment). At the "Value added Processing of African Traditional Fermented Foods for Improved Quality and Food Safety. 16th-19th February 2009. Ougadougou, Burkina Faso.
  17. Oke, O.V., Ozumba, A.U., Joaquim, A.A., Huthman, A.S., Asagbra, E., Adeboyejo, F., Daramola, O.A., Okafor, E.N., Oyebanji A., Elemo, G.N., Ajuebor, F.N. Influence of pre-treatment and dehydration on mineral content of dehydrated bitter leaf. Proceedings of 33rd Annual conference of Nigerian Institute of Food Science and technology, October 12-16, 2009, Yola.
  18. Onawola, O.O., Asagbra, A.E., Akinola, S.O., Olatunji, O.O. Readily utilizable proteins and soluble sugar levels during the fermentation of some indigenous melon varieties in the leaves of *Musa spp.*, *Thaumatococcus danielli* and *Carica papaya*. Proceedings of 33rd Annual conference of Nigerian Institute of Food Science and technology, October 12-16, 2009, Yola.
  19. Oke, O.V., Ozunba, A.U., Joaquim, A.A., Huthman, A.S., Asagbra, A.E., Adeboyejo, F., Daramola, O.A., Okafor, E.N., Oyebanji A., Elemo, G.N., Ajuebor, F.N. Effects of Pre-treatment drying methods on chemical composition of Bitter leaf. Proceedings of 33rd Annual conference of Nigerian Institute of Food Science and technology, October 12-16, 2009, Yola.
  20. Asagbra, A.E., Onawola, O.O., Okafor, J.W.C and Olatunji, O.O. Sensory Evaluation of Ogiri in Soups made from two varieties of Melon Seeds (*Cucumis melo*(B) and *Cucumeropsis manii*(C) using the Hazard Analysis Critical Control Points (HACCP) Method. Proceedings of 33rd Annual conference of Nigerian Institute of Food Science and technology, October 12-16, 2009, Yola.
  21. Asagbra, A. E., Onawola, O.O., and Akinola S.O (2009). Critical Control Points in the Production of Ogiri from Melon seeds. Proceedings of 33rd Annual conference of Nigerian Institute of Food Science and technology, October 12-16, 2009, Yola

23. Asagbra, A.E., Sanni, A.I. and Oyewole, O.B. (2008) Improvement of tetracycline production by *Streptomyces* spOXC1 in medium containing organic nitrogen and lipids. . Proceedings of 2nd International Conference on Scientific and Industrial Studies, March 2008, Lagos.
24. Oyewole, O.B and Asagbra, A.E. (2003) Improving traditional cassava processing for nutritional enhancement. 2nd International Conference on 'Food based approaches for healthy nutrition. Food processing at household and community level. November 23-28, 2003, Ouagadougou.

#### **TRAINING MANUALS**

1. Training manual on Production and Quality for Kunun–Zaki, entrepreneurs (2012). 39pp
2. Training Manual on Utilization of Cassava peels for Mushroom Production by Rural Processors (2015). 12pp

#### **RESEARCH REPORTS ON ALL PROJECTS WHERE I WAS THE PRINCIPAL INVESTIGATOR (PI) CARRIED OUT IN THE INSTITUTE**

1. Upgrading the local technology of Ogiri production (a food condiment) (September 2009). Research report 54pp
2. Development of a technology for the local production of oxytetracycline (May 2008) Research report. 27pp.
3. Quality systems for soy-ogi production (1999). Research report 9pp.
4. Production of draught beer (ale) using sorghum malt. (1993). Research report 13pp.
5. Production of Table wines from Nigerian fruits and vegetables (1991). Research report 14pp.

#### **SEMINAR PAPERS**

1. Upgrading the local technology of ogiri production (a food condiment) (Sept 2008) Seminar paper 14pp.
2. Improvement of tetracycline production by *Streptomyces* spOXC1 using groundnut shells. (Aug ) seminar Paper 16pp.
3. Implications of aflatoxin contamination in some West African cereals. (May 2002) Seminar Paper 43pp.
4. Studies on some indigenous agricultural wastes as resources for oxytetracycline production (2001). Seminar paper 17pp.
5. Development of a technology for the local production of oxytetracycline (September 2000) Seminar report. 9pp.
6. Development of a technology for the local production of oxytetracycline (April 1999) Seminar report. 9pp
7. Production of bacitracin a feed antibiotic (1998). Seminar paper 5pp.
8. Wine production from fruits (1995) ---A review 7pp.