

## **SOBOWALE, Sunday Samuel (Ph.D; MNSE; R. ENGR (COREN))**

**Degree:** B. Tech. M. Sc., Ph.D.

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**Researchgate** [https://www.researchgate.net/profile/Sunday\\_Sobowale2](https://www.researchgate.net/profile/Sunday_Sobowale2)

**Google Scholar** <https://scholar.google.com/citations?user=jW0RDYAAAAJ&hl=en>

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**Department:** Food Science and Technology

**Academic Rank:** Doctor of Philosophy (PhD)

**Current Position:** Senior Lecturer

**Present Salary** MTUCONUASS 05 Step 2

**Date and place of Birth** 22<sup>nd</sup> June, 1975, Ibadan Oyo State

**State of Origin** Ogun State

**Nationality** Nigerian

**Postal / Contact Address** Mountain Top University,  
Department of Food Science & Tech.  
College of Basic & Applied Science,  
Km 12, Lagos – Ibadan Expressway,  
Prayer City, Ogun State, Nigeria.

**Research Interest** Food Process Engineering  
& Heat and Mass Transfer



## **DETAILED RESUME**

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### **ACADEMIC DEGREES WITH DATE**

- Doctor of Philosophy in Food Engineering (PhD) 2015
  - Master of Science in Food Engineering (M.Sc.) 2005
  - Bachelor of Technology (**Hon**) in Food Engineering (B. Tech) 2000
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### **INSTITUTIONS ATTENDED WITH DATE**

- Federal University of Agriculture, Abeokuta, Nigeria 2009 - 2015
  - University of Agriculture, Abeokuta, Nigeria 2002 - 2005
  - Ladoke Akintola University of Technology, Ogbomoso, Nigeria 1994 – 2000
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### **THESIS**

- Heat and mass transfer modeling of the *garification* process and reconstitution characteristics of *gari* into thick paste (Ph.D Thesis).
  - Analysis of heat transfer during reconstitution of *gari* granules into a paste (M.Sc. Dissertation).
  - Physical and Mechanical properties of tomatoes as related to processing (B. Tech. Thesis).
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### **MEMBERSHIP OF PROFESSIONAL BODIES**

Member, Nigerian Institute of Food Science and Tech. (NIFST)	Dec. 2007 to date
Member, Institute of Food Technology (IFT), Chicago, USA	Feb. 2009 to date
Member, Nigerian Society of Engineers (NSE)	Dec. 2009 to date
Member, Council for the Regulation of Engineering in Nigeria (COREN, Regd. 19, 374)	Sept. 2010 to date
Member, South African Association for Food Science & Technology (SAAFoST, Regd. M17011201)	Jan. 2017 to date
Member, African Food Research Network (AfREN)	June, 2023 to date

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### **PROFESSIONAL EXPERIENCE**

- **African Church Grammar School, Abeokuta, Ogun State, Nigeria.**

#### **TEACHING EXPERIENCE**

2001 - 2007

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- **Igbinedion University, Department of Food Science & Technology, Okada, Edo State, Nigeria.**

#### **ASSISTANT LECTURER**

2007 - 2008

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- Moshood Abiola Polytechnic, Department of Food Technology, Abeokuta, Ogun state, Nigeria.

**SENIOR LECTURER** 2017 – 2021

**LECTURER I** 2014 – 2017

**LECTURER II** 2011 – 2014

**LECTURER III** 2008 – 2011

- Mountain Top University, Department of Food Science & Technology, Ibafo, Ogun State, Nigeria.

**ADJUNCT SENIOR LECTURER** 2019 – 2021

- Mountain Top University, Department of Food Science & Technology, Ibafo, Ogun State, Nigeria.

**SENIOR LECTURER** 2021 – Till date

## **PROFESSIONAL SKILLS**

### **COMMUNICATION SKILLS:**

- Student representative member during undergraduate years.
- Taught undergraduate courses in Food Engineering at Mountain top University and Moshood Abiola Polytechnic Abeokuta, respectively.
- Organized and led students to visit Food Processing Plants.

### **LAB SKILLS:**

- Proficient in the use of laboratory equipment for studying heat and Mass transfer
- Modeling and process optimization, physical and chemical properties of foods such as Differential Scanning electron microscopy (SEM), X ray Diffraction (XRD), Fourier transmission infrared (FTIR), Rheometer, Colorimeter, Refractometer and Data acquisition system.

### **COMPUTER SKILLS:**

- Microsoft Office (Word, Excel, PowerPoint), Image Processing and Computational software (SAS, SPSS, MATLAB, MINITAB) etc.

## **(A) TEACHING EXPERIENCE/COURSES TAUGHT**

### **Undergraduate Level Course**

- Food process Engineering
- Canning Technology
- Food Process and Plant Design
- Physical and Rheology Properties of Food
- Heat and Mass Transfer and Fluid Mechanics

- Operations Research, Food Plant organization and Management
- Food Freezing & Cold Storage
- Modeling and Process Optimization
- Fuel combustion and Steam Generation
- Unit Operations
- Food Machinery
- Applied Electricity
- Thermo Bacteriology and Thermal Process Calculations

#### **Postgraduate Level Course**

- Advanced Food Engineering
- Heat and Mass Transfer
- Experimental Design
- Food Freezing and Cold Storage
- Selected Topics in Food Science and Technology

#### **(B) COMPLETED STUDENTS PROJECTSUPERVISION:**

- **Undergraduate Level:**
- 2012/2013 Session: 10 Students
- 2013/2014 Session: 12 Students
- 2014/2015 Session: 22 Students
- 2015/2016 Session: 20 Students
- 2016/2017 Session: 24 Students
- 2017/2018 Session: 19 Students
- 2018/2019 Session: 10 Students
- 2019/2020 Session: 10 Students
- 2020/2021 Session: 30 Students
- 2021/2022 Session: 2 Students
- 2022/2023 Session: 2 Students
- **Postgraduate Level:**
- 2022/2023 Session: 1 M.Sc & 2 PhD Students

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#### **OTHER WORK EXPERIENCES**

**NATIONAL YOUTH SERVICE, NIGERIA (NYSC):** Production Assistant, Nigerian Bottling Company, Nigeria, Bottler of Coca-cola. July 2000 to July 2001

**STUDENT INTERN:** Nigerian Breweries Plc, Nigeria.

**EDUCATION**

Sept. 1997 to May 1998

**DISTINCTIONS AND AWARDS (WITH DATES):**

**POST-DOCTORAL RESEARCH FELLOW (September 2018 to August 2019)**

- Mineral Processing and Technology Research Centre, Department of Metallurgy, School of Mining, Metallurgy and Chemical Engineering, Faculty of Engineering and Built Environment (FEBE), Doornfontein Campus, University of Johannesburg, South Africa.

**Supervisor:** Prof. Antoine Floribert Mulaba-Bafubiandi, Professor of Hydrometallurgy and Extraction Metallurgy.

**RESEARCH GRANTS ATTRACTED/ AWARDS**

<b>Dates</b>	<b>Funding or Awarding Institution/Organization</b>	<b>Description</b>
2023	DKOMFA-MTU Research grant (DKOMFA-MTU 2023)	Design, Construction and Performance Evaluation of hybrid vibrating sieve and aerodynamic Rice De-stoning Machine for local Processor
2022-2023	Tertiary Education Trust Fund (TETFUND 2022-2023)	<ol style="list-style-type: none"> <li>1. Modeling and optimization of germination and fermentation process conditions during distillation of indigenous alcoholic beverage on the basis of fermented maize grits.</li> <li>2. Modeling and process optimization of extraction conditions on the quality characterization of oil from cashew kernel using response surface methodology.</li> <li>3. Effect of fermentation on the microstructure and selected nutritional quality of <i>acha (digitaria exilis)</i> flour and acceptability of cookies production</li> </ol>
2018 – 2019	Global Excellence Stature Fellowship (GES)	<b>Post –Doctoral Research fellow</b> at Mineral Processing and Technology Research Centre, Department of Metallurgy, School of Mining,

		Metallurgy and Chemical Engineering, Faculty of Engineering and Built Environment (FEBE), Doornfontein Campus, University of Johannesburg, South Africa.
2016 - 2018	Tertiary Education Trust Fund (TETFUND 2016 - 2018)	<b>Research Grants</b> for Design and construction of a mechanized charcoal-fueled corn roaster
2015 - 2017)	Tertiary Education Trust Fund (TETFUND 2015-2017)	<b>Research Grants</b> for Process optimization of extrusion variables and its effect on properties of extruded cocoyam ( <i>Xanthosoma sagittifolium</i> ) noodles
2013 - 2015	Tertiary Education Trust Fund (TETFUND 2013-2015)	<b>Research Grants</b> for Influence of extrusion parameters on some quality parameters on some quality characteristics of cocoyam flour
2011 - 2013	Tertiary Education Trust Fund (TETFUND 2011-2013)	<b>Research Grants</b> for Development of a twin screw extruding machine
2012 - 2013	Tertiary Education Trust Fund (TETFUND 2012-2013)	<b>Research Grants</b> for Equilibrium sorption isotherm of fresh <i>Moringa oleifera</i> leaves at different temperature (27, 32 & 37°C)
2009 - 2014	Tertiary Education Trust Fund (TETFUND 2009-2014)	<b>Ph.D Research Grants:</b> Heat and mass transfer modeling of the <i>garification</i> process and reconstitution characteristics of <i>gari</i> into thick paste
2002 - 2005	Tertiary Education Trust Fund (TETFUND 2002-2005)	<b>M.sc Research Grants:</b> Analysis of heat transfer during reconstitution of <i>gari</i> granules into a paste
2014	Tertiary Education Trust Fund (TETFUND 2014) for travel award	<b>Travel award</b> to Present at <i>International Conference on Chemical and Food Engineering (ICCFE 2014)</i> , April 4-5, 2014, Flora Grand Hotel, Dubai, United Arab Emirates.  <b>Title:</b> Artificial Neural Network (ANN) of Simultaneous Heat and Mass Transfer Model during Reconstitution of <i>Gari</i> Granules into thick Paste.

#### **OTHERS RESEARCH & MACHINE DEVELOPED**

- Design and Construction of hybrid vibrating sieve and aerodynamic rice de-stoning machine

- Design and construction of a mechanized charcoal-fueled corn roaster
- Development of a twin screw extruder.
- Design and construction of *gari* roasting machine.
- Design and construction of double chambers cabinet dryer.
- Design and construction of dehulling machine.
- Design and construction of melon shelling machine
- Design and construction of oil expelling machine.
- Design and construction of burr – mill machine.
- Design and construction of cassava tuber peeling machine.

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**SERVICE AND ADMINISTRATIVE EXPERIENCE  
(DEPARTMENT/UNIVERSITIES)**

- **Mountain Top University (2021 – Till date)**

1. **Student Adviser**, Department of Food Science and Technology, Mountain Top University (2021 – Till date).
2. **Member**, Lecture Attendance Monitoring Committee, Mountain Top University (2021 – Till date).
3. **Deputy Director**, Centre for Research, Innovation & Collaboration (CRIC) Mountain Top University (2022 – Till date).
4. **Coordinator**, Departmental Post-graduate programmes (2022 – Till date).
5. **Member**, Committee on the Establishment of Engineering Programmes (2023 – Till date).
6. **Secretary LOC**, 2023 CBAS Conference (2023 – Till date)

- **Ladoke Akintola University of Technology, Ogbomoso, Oyo State, Nigeria (2022 – Till date)**

1. **Post graduates External Examiner**, Department of Food Engineering, Ladoke Akintola University of Technology, Ogbomoso (2022 – Till date).

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**SERVICE AND ADMINISTRATIVE EXPERIENCE  
(DEPARTMENT/POLYTECHNIC)  
Moshood Abiola Polytechnic (2008 – 2021)**

1. **Chairman bakery committee**, Department of Food Technology, Moshood Abiola Polytechnic, Abeokuta (2008 to 2011).
2. **Student adviser**, Department of Food Technology (2011 to 2014).
3. **Departmental Result officer**, Department of Food Technology (2010 to 2021).

4. **LOC, Member**, National Conference of School of Science and Technology (2014 -2015).
5. **Chairman accreditation Sub-committee**, Department of Food Technology (2012 to 2021).
6. **Chairman convocation committee**, Department of Food Technology (2015 to 2019).
7. **Chairman Editorial Committee**, 3<sup>rd</sup> *NIFST western chapter regional food science and technology summit ReFoSTS/Annual General meeting MAPOLY 2017*.
8. **Member School Board of studies**, School of Science and Technology (2018 to 2021).

#### CHAPTERS IN EDITED BOOKS

1. Adebo, O.A., Njobeh, P.B., Adeboye, A.S., Adebisi, J.A., **Sobowale, S.S.**, Ogundele, O.M., Kayitesi, E. (2018). Advances in Fermentation Technology for Novel Food Products. *In: Innovations in technologies for fermented food and beverages industries*, Panda, S.K. and Shetty, P.H. (Eds.). Springer, UK. **Chapter 4. Pp. 71 – 87. Print ISBN: 978-3-319-74819-1. eBook ISBN: 978-3-319-74820-7. [https://doi.org/10.1007/978-3-319-74820-7\\_4](https://doi.org/10.1007/978-3-319-74820-7_4).**
2. **Sobowale, S.S.**, Mulaba-Bafubiandi, A.F. (2021). Beneficiation of castor and thorn trees as management strategy to food security. *In: Food Security and Safety (African Perspective)*, Babalola, O.O. (Eds.). Springer nature Switziland AG 2021, **Chapter 17. Pp. 229 – 314. Print ISBN: 978-3-030-50671-1. eBook ISBN: 978-3-030-50672-8. [https://doi.org.10.1007//978-3-030-50672-8\\_17](https://doi.org.10.1007//978-3-030-50672-8_17).**
3. **Sobowale, S.S.**, Adebo, O.A., Olatidoye, O.P., Olayanju, T.M.A., Mulaba-Bafubiandi, A.F. (2021). Advances in extrusion technology and its applicability to food processing in developing Nations. *In: Food Security and Safety (African Perspective)*, Babalola, O.O. (Eds.). Springer nature Switziland AG 2021, **Chapter 34. Pp. 689 – 708. Print ISBN: 978-3-030-50671-1. eBook ISBN: 978-3-030-50672-8. [https://doi.org.10.1007//978-3-030-50672-8\\_34](https://doi.org.10.1007//978-3-030-50672-8_34).**
4. Behera, S.S., Adebisi, J.A., Adebo, O.A., **Sobowale, S.S.** and Panda, S.K. (2021). Novel Technologies in Juice Processing from *Opuntia* spp. Fruits. *In: Oputia Spp.: Chemistry, Bioactivity and Industrial Applications*. Ramadan, M.F., Moussa Ayoub, T.E and Sascha R. (Eds.). Springer nature Switziland AG 2021, **Chapter 28. Pp. 561 – 574. Print ISBN: 978-3-030-78443-0. eBook ISBN: 978-3-030-78444-7. [https://doi.org/10.1007/978-3-030-78444-7\\_28](https://doi.org/10.1007/978-3-030-78444-7_28).**
5. Hlangwani, E., Njobeh, P.B., Chinma, C.E., Oyedeji, A.B., Fasogbon, B.M., Oyeyinka, S.A., **Sobowale, S.S.**, Dudu, O.E., Molelekoa, T., Kesa, H., Wilkin, J.D. and Adebo, O.A. (2023). African fermented cereal-based products. In: *Indigenous Fermented Foods in the Tropics*, Adebo, O.A., Chinma, C.E., Obadina, O., Panda, S., Soares, A., & Gan, R.Y. (Eds.). Elsevier, Netherlands. pp. 15-36.
6. **Sobowale, S.S.**, Olatidoye, O.P., Omosebi, M.O. and Agbawodike, J.I. (2023). Equipment and machinery for improving the fermentation process of indigenous foods. In: *Indigenous Fermented Foods in the Tropics*, Adebo, O.A., Chinma, C.E., Obadina, O., Panda, S., Soares, A., & Gan, R.Y. (Eds.). Elsevier, Netherlands. pp. 431-464.



## PUBLICATIONS

### Professional articles, referred

1. Odugbenro, P.O and **Sobowale, S.S.** (2004). Some physical properties of Tomatoes as related to processing. *Agricultural Engineering Journal*, **1(3): 21 – 25.**
2. **Sobowale, S.S.**, Sobukola, O.P. Shittu, T.A. Awonorin, S.O. Sanni, L.O; Awokola, O.S and Aina, O.M. (2006). Analysis of Heat Transfer during Reconstitution of Gari Granules into a Paste. *Asset Journal Series B*, **3(2):15 - 26.**
3. Olatidoye, O.P., Adebusoye, S.M. and **Sobowale, S.S.** (2010). Maternal Employment, Childcare and Nutritional status of pre-school Children from low Income households in Nigeria. *International Journal of Social Science*, **2(6): 70 – 77.**
4. **Sobowale, S.S.**, Olatidoye, O.P., Olorode, O.O. and Sokeye, O.K. (2010). Effect of Preservation methods on nutritional quality and sensory properties of leafy vegetables consumed in Nigeria. *Journal of Medical and Applied Biosciences*, **2(1): 46-56.**
5. Olatidoye, O.P., **Sobowale, S.S.** and Akinlua, O. (2010). Effect of Osmodehydro-freezing on the Quality attributes of Frozen Tomato. *Electronic Journal of Environment, Agricultural and Food Chemistry*, **9(4): 780-789.**
6. Olatidoye, O.P., **Sobowale, S.S.**, Adeleke, A.E. and Adegbite, S.A. (2010). Effect of Soy-fortification on Nutritional and Physico-chemical properties of cassava flour. *International Journal of Food Science and Technology*, **2(1): 85-90.**
7. Olatidoye, O.P., Adeleke, A.E., Adegbite, S. A. and **Sobowale, S.S.** (2010). Chemical composition and nutritional evaluation of sand box (Hura crepitans) seed flour for domestic consumption and industrial utilization in Nigeria. *Journal of Medical and Applied Biosciences*, **2(1): 72-83.**
8. Olatidoye, O.P. and **Sobowale, S.S.** (2011). Effect of full-fat soy-bean flour on the Nutritional, Physicochemical properties and acceptability of cassava flour. *Electronic Journal of Environment, Agricultural and Food Chemistry*, **10(3): 1994 – 1999.**
9. **Sobowale, S.S.**, Olatidoye, O.P., Olorode, O.O. and Akinlotan, J.V. (2011). Nutritional Potentials and Chemical value of some tropical leafy Vegetables consumed in South West Nigeria. *Journal of Sciences and Multidisciplinary Research*, **3(1): 55-65.**
10. Olatidoye, O.P., **Sobowale, S.S.**, Akinlotan, J.V. and Olorode, O.O. (2011). Chemical Composition and Physico-chemical Characteristics of Tropical Almond nuts (*Terminalia Catappia* L) Cultivated in South West Nigeria. *Journal of Science and Multidisciplinary Research*, **2(1): 1-10.**
11. Onigbogi, I.O., **Sobowale, S.S.** and Ezekoma, O.S. (2012). Design, Construction and Evaluation of Small scale Solar Dryer. *Journal of Engineering and Applied Science*, **4(1): 8-21.**
12. **Sobowale, S.S.**, Olatidoye, O.P., Odunmbaku, L.A. and Raji, O.H. (2012). A Comparative Study on Physicochemical and Rheological Properties of Imported Tomato Paste in Nigeria. *Sustainable Agriculture Research Journal, Published by Canadian Centre of Science and Education*, **1(2): 51-56.**
13. Oke, M.O., **Sobowale, S.S.** and Ogunlakin, G.O. (2013). Evaluation of the effect of processing methods on the nutritional and anti-nutritional composition of two Under – utilized Nigerian grain legumes. *Pakistan Journal of Biological Sciences* Pp. **1 – 6.**
14. Akinlua, O., **Sobowale, S.S.**, Adebo, O.A. and Olatidoye, O.P. (2013). Studies on the Characteristics of deep fried pretreatment Cocoyam slices (*Xanthosoma sagittifolium*). *Journal of Agriculture and Veterinary Sciences*, **5(1): 40 – 50.**

15. **Sobowale, S.S.**, Awonorin, S.O., Shittu, T.A. and Ajisegiri, E.S.A. (2014). Artificial Neural Network (ANN) of Simultaneous Heat and Mass Transfer Model during Reconstitution of *Gari* Granules into Thick Paste. *International Journal of Chemical Engineering and Applications*, **5(6)**: 462-467.
16. **Sobowale, S.S.**, Adebisi, J.A. and Adebo, O.A. (2015). Design and Performance Evaluation of a Melon Sheller. *Journal of Food Process Engineering*, doi: 10.1111/jfpe.12259, **39(6)**, 676 - 682.
17. Oguntoyinbo, S.I., Okewande, O.W., Nupo, S.S., **Sobowale, S. S.**, Ajayi, J.O., Odunmbaku, L.A. and Oguntoyinbo, Y.G. (2015). Moisture Adsorption of sprouted Bambara Groundnut flour (*Vigna subterranean*). *African Journal of Food Science and Technology*, **6(6)**: 144 – 148.
18. Olatidoye, O.P., **Sobowale, S.S.**, Oluwafemi, R.A. and Alabi, A.O. (2015). Effects of adding Ginger Extracts (*Zingiber officinale*) on Minced Cow Meat During Refrigerated Storage. *American Journal of Food Science and Nutrition Research*, **2(6)**: 165 – 171.
19. **Sobowale, S.S.**, Bamgbose, A. and Adeboye, A.S. (2016). Effect of Extrusion Variables on the Extrudate Properties of Wheat plantain Noodle. *Journal of Food Processing and Technology*, **7(2)**:1 - 5.
20. **Sobowale, S.S.**, Awonorin, S.O., Shittu, T.A., Oke, M.O. and Adebo, O.A. (2016). Estimation of material losses and the effects of cassava at different maturity stages on *garification* index. *Journal of Food Processing and Technology*, **7(2)**: 1-5.
21. Olatidoye, O.P. and **Sobowale, S.S.** (2016). Effect of traditional processing methods on proximate, mineral and sensory qualities of three breeds of land snail reared in Edo State. *Journal of Scientific Research in Pharmaceutical, Chemical and Biological Science*, **1(1)**: 57 – 64.
22. **Sobowale, S.S.**, Adebisi, J.A., Adebo, O.A. (2016). Design, construction and performance evaluation of a *gari* roaster. *Journal of Food Process Engineering*, doi: 10.1111/jfpe.12493, **40(3)**, 1 – 6.
23. **Sobowale, S.S.**, Oke, M. O., Odunmbaku, L. A., Adebo, O. A. (2017). Equilibrium sorption isotherms of fresh *moringa oleifera* leaves at different temperatures. *African Journal of Science, Technology, innovation and Development*, <http://dx.doi.org/10.1080/20421338.2016.1263435>, Vol. 9, No. 1, Pp. 61 - 68.
24. **Sobowale, S.S.** Adebisi, J.A. and Adebo, O.A. (2017). Optimization of blanching and frying conditions of deep – fat fried Bonga fish (*Ethmalosa fimbriata*). *Journal of Food Process Engineering*, **40(5)**, doi: 10.1111/jfpe.12551, 1 – 8.
25. Adeboye, A.S., Fayemi, O.E., Bamgbose, A., Adewunmi, A. and **Sobowale, S.S.**, (2017). Towards the development of peanut – wheat flour composite dough: Influence of reduced – fat peanut flour on bread quality. *Journal of Food Processing and Preservation*, **42(1)**, doi: 10.1111/jfpp.13385, 1 – 9.
26. **Sobowale, S.S.**, Awonorin, S. O., Shittu, T. A., Ajisegiri, E.S.A., Adebo, O. A. and Olatidoye, O.P. (2017). Modeling of *garification* Process of fermented Cassava mash. *Journal of Bioprocessing and Biotechniques*, **7:311**. doi:10.4172/2155-9821.1000311, Pp. 1-5.
27. Olatidoye, O.P., **Sobowale, S.S.**, Ogundipe, O.O., Adebayo-Oyetero, A.O., Akinwade, F.F. (2017). Production and quality evaluation of imitation Yoghurt from blends of Cow milk and Cashewnut milk (*Anacardium Occidentale*). *International Journal of Advanced Research and Publications*, Vol. 1 Issue 5, Pp. 379 - 385.

28. Olatidoye, O.P., Awonorin, S. O., Shittu, T. A., Ajisegiri, E.S.A., **Sobowale, S.S.** and Adebo, O. A. (2017). Optimizing the effect of temperature-time combinations on the quality attributes of roasted cashew (*Anacardium occidentale*) kernel. *Journal of Bioprocessing and Biotechniques*, 7:313. doi:10.4172/2155-9821.1000313, Pp. 1-11.
29. **Sobowale, S.S.**, Adebo, O.A., and Adebisi, J.A. (2017). Development of a twin screw extruder. *Agricultural Engineering International: CIGR Journal*. 19(4): 181 - 186.
30. Odunmbaku, L.A., **Sobowale, S.S.**, Adenekan, M.K., Oloyede, T., Adebisi, J.A. and Adebo, O.A. (2018). Influence of steeping duration, drying temperature and duration on the chemical composition of Sorghum starch. *Food Science & Nutrition (Wiley)*, 6(2), 348-355. [https://doi.org/10: 1002/fns3.562](https://doi.org/10.1002/fns3.562).
31. **Sobowale, S.S.** and Omotoso, B.O. (2018). Effect of pre-drying and hydrocolloids batter coating during heat and mass moisture transfer of coated fried potato chips. *Journal of Bioprocessing and Biotechniques*, 8:328.doi:10.4172/2155-9821.1000328, Pp. 1-6.
32. **Sobowale, S.S.**, Animashaun., O.H., Mulaba-Bafubiandi, A.F., Abidoye, T.S., Kewuyemi, Y.O. and Adebo, O.A. (2018). Process Optimization of extrusion variables and its effects on properties of extruded cocoyam (*Xanthosoma sagittifolium*). *Food Science & Nutrition (Wiley)*, 6(8), 2210-2226. [https://doi.org/10: 1002/fns3.786](https://doi.org/10.1002/fns3.786).
33. Olatidoye, O. P., **Sobowale, S.S.**, Oluwafemi, R.A. and Alabi, A.O. (2019). Physical, Chemical and Microbiological changes in Refrigerated minced cow meat patties treated with different concentrations of ginger extract. *International Research Journal of Food Nutrition*, 1(1): 18 - 26.
34. Olatidoye, O. P., **Sobowale, S.S.**, Balogun, I.O. and Agbodike V. C. (2019). Total Antioxidant Potential of some Selected Beverages Consumed In Lagos State, Nigeria. *ECRONICON Nutrition*, 14 (3): 261 -272.
35. Olatidoye, O. P., Alabi, A.O., **Sobowale, S.S.**, Balogun, I.O. and Agbodike V. C. (2019). Effect of Cooking Methods on Anti-nutrient Content and Phenolic Acid Profiles of Groundnut Varieties Grown in Nigeria. *International Research Journal of Food Nutrition*, 1(1): 27 - 37.
36. **Sobowale, S.S.**, Adebo, O.A. and Mulaba-Bafubiandi, A.F. (2019). Production of extrudate pasta from optimal sorghum-peanut flour blend and influence of composite flours on some quality characteristics and sorption isotherms. *Transactions of the Royal society of South Africa*, 74(3), 268-275, [doi.org/10.1080/0035919X.2019.1639563](https://doi.org/10.1080/0035919X.2019.1639563).
37. **Sobowale, S.S.**, Olayanju, T.M.A. and Mulaba-Bafubiandi, A.F. (2019). Process optimization and kinetics of deep fat frying conditions of sausage processed from goat meat using response surface methodology. *Food Science & Nutrition (Wiley)*, 7(10), 3161-3175, [https://doi.org/10:1002/fns3.1145](https://doi.org/10.1002/fns3.1145).
38. **Sobowale, S.S.**, Omotoso, B.O., Kewuyemi, Y.O. and Olatidoye, O.P. (2020). Influence of temperature and thickness on thin layer characteristics of Onion (*Allium cepa* L.) varieties and rehydration capacity. *Croatian Journal of Food Science and Technology*, 12(2): 1-12, [https://doi.org/10:17508/CJFST.2020.12.2.04](https://doi.org/10.17508/CJFST.2020.12.2.04).
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### CONFERENCES ATTENDED WITH DATES AND PAPERS PRESENTED

1. Sobowale, S.S. and Olatidoye, O.P. (2008). Convective air drying of Thin layer Tomato (*Lycopersicum Esculentum*). *Proceedings of 32<sup>nd</sup> Annual Conference of Nigerian Institute of Food Science and Technology, LAUTECH, Ogbomoso, Oyo state.* Pp. 37-38.
2. Alasela, M.K. Akinlotan, J.V. Odunmbaku, L.A. and Sobowale, S.S. (2008). Functional Properties of Protein Isolate of Pigeon pea (*Cajanus Cajan*). *Proceedings of 32<sup>nd</sup> Annual Conference of Nigerian Institute of Food Science and Technology, LAUTECH, Ogbomoso, Oyo state.* Pp. 347- 348.
3. Sobowale, S.S., Olatidoye, O.P. and Garuba B.B (2009). Sorption Isotherm of Air Dried Pumpkin Leaves at Temperature of 32°C. *Proceedings of 33<sup>rd</sup> Annual Conference of Nigerian Institute of Food Science and Technology, University of Yola, Adamawa state.* Pp. 214-215.
4. Olatidoye, O.P. and Sobowale, S.S. (2009). Effect of processing methods on chemical composition of selected non convectional leafy vegetables. *Proceedings of 33<sup>rd</sup> Annual Conference of Nigerian Institute of Food Science and Technology, University of Yola, Adamawa state.* Pp. 240-241.
5. Olatidoye, O.P., Adebuseye, S.M. and Sobowale, S.S. (2009). Impact of Maternal Employment on childcare status of pre-school Children from low income households in Nigeria. *Proceedings of the Fourth International Conference on Sustainable Development*, 4(3), May 5-8, Conference Centre, University of Lagos, Nigeria.
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7. Sobowale, S.S., Akinlua, O., and Odunmbaku, L.A. (2014). Physical and Mechanical Properties of Cashewnut and Kernel as related to the efficiency of Cashewnut Sheller. *Proceeding of 1<sup>st</sup> National Conference of School of Science and Technology, August 25 – 27<sup>th</sup> 2014, Moshood Abiola Polytechnic, Abeokuta, Ogun state, Nigeria.* Pp. 21.

8. **Sobowale, S.S.**, Awonorin, S.O., Shittu, T. A. and Ajisegiri, E.S.A. (2014). Artificial Neural Network (ANN) of Simultaneous Heat and Mass Transfer Model during Reconstitution of *Gari* Granules into thick Paste. ***Proceeding of 2014 International Conference on Chemical and Food Engineering (ICCFE 2014)***, April 4-5, 2014, Flora Grand Hotel, Dubai, United Arab Emirates. Pp. 24.
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11. **Sobowale, S.S.** and Omotoso, B.O.A. (2015). Modeling of the *garification* (roasting) process of fermented cassava mash at different ages of maturity. ***Proceeding of 2<sup>nd</sup> National Science and Technology Conference, August 24 – 26<sup>th</sup> 2015***, Moshood Abiola Polytechnic, Abeokuta, Ogun state, Nigeria. Pp. 35.
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13. **Sobowale, S.S.**, Olatidoye, O.P. and Adebo, O.A. (2016). Effect of de-slimming methods on nutritional and sensory attributes of three breeds of land snail reared in Nigeria. ***Proceedings 2016 AUTUMN International Conference on Food Safety and Security (FSaS)***, May 16<sup>th</sup> – 18<sup>th</sup> 2016, University of Johannesburg, South Africa. Pp. 76 - 77.
14. **Sobowale, S.S.**, Olatidoye, O.P. and Adebo, O.A. (2016). Evaluation of a mechanized *gari* roaster at different roasting temperatures and Cassava mash moisture Content. ***Proceedings 2016 AUTUMN International Conference on Food Safety and Security (FSaS)***, May 16<sup>th</sup> – 18<sup>th</sup> 2016, University of Johannesburg, South Africa. Pp. 83.
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16. Odunmbaku L.A., Adenekan M.K., **Sobowale S.S.**, and Ogunlana, A.A. (2016). Permeability coefficient of monofilament film and shelf life estimation of Nigerian Green Tea. ***Proceedings of Nigeria Institute of food science and technology (NIFST) , 2<sup>ND</sup> NIFST western chapter regional food science and technology summit ReFoSTS/Annual General meeting Ibadan 2016***, June 6<sup>th</sup> – 7<sup>th</sup> 2016, University of Ibadan, Ibadan, Nigeria. Pp. 61.
17. Odunmbaku L.A., Adenekan, M.K., **Sobowale S.S.**, and Ogunlana, A.A. (2016). Effect of maize cob flour supplementation on the quality characteristics of cookies. ***Proceedings of Nigeria Institute of food science and technology (NIFST) , 2<sup>ND</sup>***

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18. Olatidoye, O.P., Sobowale, S.S., Ogundipe, O.O., and Adebayo-Oyetoro, A.O., (2016). Antioxidant activity, total phenols and phytochemical constituents of four groundnuts varieties consumed in Nigeria. *Proceedings of Nigeria Institute of food science and technology (NIFST) , 2<sup>ND</sup> NIFST western chapter regional food science and technology summit ReFoSTS/Annual General meeting Ibadan 2016, June 6<sup>th</sup> – 7<sup>th</sup> 2016, University of Ibadan, Ibadan, Nigeria. Pp. 63.*
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- the SMART-iSTEAMS Multidisciplinary Conference, February, 2018, Ogwuashi-uku, Delta State, Nigeria. Pp. 309-324.
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  27. Olatidoye O.P., Alabi A.O., **Sobowale, S.S.**, Balogun I.O. and Nwabueze B.C. (2018). Effect of cooking methods on the anti-nutrient content and phenolic acid profiles of groundnut varieties grown in Nigeria. *Proceedings of Nigeria Institute of food science and technology (NIFST), 4<sup>th</sup> NIFST western chapter regional food science and technology summit ReFoSTS/Annual General meeting Akure 2018*, June 6<sup>th</sup> – 7<sup>th</sup> 2018, Federal University of Technology Akure, Ondo state, Nigeria. Pp. 251 - 262.
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  33. Olatidoye, O.P., Adebayo-Oyetoro, A.O., **Sobowale, S.S.** and Olayemi, W.A. (2020). Effect of variety and chemical modifications on chemical properties of starches extracted from three maize species as a potential biomaterial. *Proceedings of 44<sup>th</sup> Annual*



- Conference and general meeting of Nigerian Institute of Food Science and Technology on “Agro and Food-Processing for wealth creation- The Nigeria Experience” held at D’Podium International event centre, 318 Aromire Avenue, Ikeja, Lagos State, Nigeria, October, 14<sup>th</sup> – 15<sup>th</sup>, 2020. Pp. 65-66.*
34. Olatidoye, O.P., Oladipo, A.S., Sobowale, S.S. and Alabi, A.O. (2021). Physical characteristics of some improved soybean varieties cultivated in Nigeria. *Proceedings of Nigeria Institute of Food Science and Technology (NIFST) , 7<sup>th</sup> NIFST western chapter regional food science and technology summit ReFoSTS/Annual General meeting held at Rufus Giwa Polytechnic, Owo, Ondo State, Nigeria, June 9<sup>th</sup> – 10<sup>th</sup>, 2021. Pp. 91-100.*
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  39. Sobowale, S.S., Olatidoye, O.P., Omosebi, M.O., Fayemi, O.E. and Animashaun, O.H. (2022). Process optimization of processing conditions on colour attributes of “ogi” slurry produced from millet using response surface methodology. *Proceedings of Nigeria Institute of Food Science and Technology (NIFST) , 8<sup>th</sup> NIFST western chapter regional Food Science and Technology summit ReFoSTS/Annual General meeting held at International Conference, University of Ibadan, Ibadan, Oyo State, Nigeria, June 6<sup>th</sup> – 8<sup>th</sup>, 2022. Pp. 479-489.*
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- technology summit ReFoSTS/Annual General meeting held at DLK event centre, Abeokuta, Ogun State, Nigeria, June 5<sup>th</sup> – 8<sup>th</sup>, 2022. Pp. 433-439.*
41. Olatidoye, O.P., Sobowale, S.S., Alabi, A.O., Adeoti, O.A. and Shittu, A. (2023). Physicochemical, microbiological and antioxidant properties of roselle drink and squash. *Proceedings of Nigeria Institute of Food Science and Technology (NIFST), 9<sup>th</sup> NIFST western chapter regional food science and technology summit ReFoSTS/Annual General meeting held at DLK event centre, Abeokuta, Ogun State, Nigeria, June 5<sup>th</sup> – 8<sup>th</sup>, 2022. Pp. 653-671.*
  42. Sobowale, S.S., Olatidoye, O.P., Animashaun O.H. and Alokun-Adesanya, O.A. (2023). Effect of thermal processing methods on the proximate composition, moisture loss and fat absorption of fried cocoyam chips. *Proceedings of Nigeria Institute of Food Science and Technology (NIFST), 9<sup>th</sup> NIFST western chapter regional food science and technology summit ReFoSTS/Annual General meeting held at DLK event centre, Abeokuta, Ogun State, Nigeria, June 5<sup>th</sup> – 8<sup>th</sup>, 2022. Pp. 713-720.*

## TRAINING AND WORKSHOP ATTENDED

1. **Sobowale, S.S.**, Simulation, Modelling and Computer Applications in R & D; organised by Nigerian Institute of Food Science and Technology (NIFST) June 2<sup>nd</sup> – 5<sup>th</sup> 2008, **University of Agriculture, Abeokuta, Ogun state, Nigeria.**
2. **Sobowale, S.S.**, Proposal writing, Accessing Grants and Development for lecturers; organised by Human Capital Development Unit (HUCAP), June 10<sup>th</sup> – 11<sup>th</sup> 2014, **Moshood Abiola Polytechnic, Abeokuta, Ogun state, Nigeria.**
3. **Sobowale, S.S.**, A two day workshop on Capacity Building for Lecturers, Instructors and Technologists; organised by Human Capital Development Unit (HUCAP), July 23<sup>rd</sup> – 24<sup>th</sup> 2015, **Moshood Abiola Polytechnic, Abeokuta, Ogun state, Nigeria.**
4. **Sobowale, S.S.**, Research, scholarly writing and publication; organised by Human Capital Development Unit (HUCAP), June 1<sup>st</sup> – 2<sup>th</sup> 2016, **Moshood Abiola Polytechnic, Abeokuta, Ogun state, Nigeria.**
5. **Sobowale, S.S.**, Basic Applied Research; organised by Human Capital Development Unit (HUCAP), April 18<sup>th</sup> – 19<sup>th</sup> 2017, **Moshood Abiola Polytechnic, Abeokuta, Ogun state, Nigeria.**
6. **Sobowale, S.S.**, A one day workshop on Food Safety issues in the root and tuber processing industry; organised by Nigerian Institute of food science and technology (NIFST) , 3<sup>rd</sup> NIFST western chapter Regional Food Science and Technology Summit (ReFoSTS), June 6<sup>th</sup> 2017, **Moshood Abiola Polytechnic, Abeokuta, Ogun state, Nigeria.**
7. **Sobowale, S.S.**, Advanced Digital Appreciation Programme for Tertiary Institutions (Statistical Package for Social Sciences), organized by Digital Bridge Institute International Centre for Information and Communications Technology studies, May 7<sup>th</sup> – 11<sup>th</sup> , 2018, **Moshood Abiola Polytechnic, Abeokuta, Ogun state, Nigeria.**

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## JOURNAL REVIEW SERVICE

1. Journal of Texture Studies: April 2019 to date (1 paper reviewed)
  2. Journal of Process and Engineering: July 2018 to date (3 paper reviewed)
  3. Journal of Horticultural Science: May 2018 to date (2 paper reviewed)
  4. Journal of Nutrition and Food Science: July 2016 to date (2 paper reviewed)
  5. Journal of Engineering Research: June 2017 to date (1 paper reviewed)
  6. African Journal of Science, Technology,  
innovation & Development: August 2016 to date (1 paper reviewed)
  7. Sky Journal of Food Science: December 2017 to date (1 paper reviewed)
  8. Journal of Energy Research  
& Reviews: December 2017 to date (1 paper reviewed)
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## EXTRA-CURRICULAR ACTIVITIES

Reading and Watching Football

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