

CURRICULUM VITAE
Of
Professor Adewale Olusegun OBADINA

(Brief Profile)

Adewale Olusegun OBADINA is a Professor of Food Safety and Biotechnology at the Federal University of Agriculture, Abeokuta, Nigeria; Visiting Professor, Department of Biotechnology and Food Technology, University of Johannesburg, South Africa. He served as the Director of Biotechnology Centre and Head of Department, Food Science and Technology at Federal University of Agriculture, Abeokuta, Nigeria. He was a member of the Board of Directors, International Union of Food Science and Technology (IUFoST) between 2020 – 2022; African Continental Association of Food Protection (ACAFP) – 2019 till date. Chair, Global Harmonization Initiative (GHI) Food Safety Education and Training Working Group (2022 – till date). Member of African Union Expert on Food Safety (2021 – till date), AU Expert Panel Technical Working Group on AMR and member of WHO Guideline Development Group (GDG) – Reducing public health risks associated with the sale of live wild animals of mammalian species in traditional food markets (2023-2025). Also, a grantee and Research Associateship Fellow of The World Academy of Sciences (TWAS) with research interest in improving the quality and safety of processed, and ready-to-eat foods in Africa.

He was a visiting scholar for an EU Erasmus Mundus M.Sc. programme at Katholic University, Gent, Belgium, and Dublin Institute of Technology, Ireland, to teach Courses in Food Safety and Food Nutrition. Also, a visiting scholar at Department of Food Science and Nutrition, University of Maryland, USA. Under the MSU-USAID Nigerian Agricultural Project Policy, he visited the Department of Agricultural, Food and Resource Economics, MSU as Project Scholar Supervisor working on Fermented foods and food safety.

Adewale Obadina background research interest is in Food Microbiology and Safety with over ninety publications in various areas covering food safety, quality and processing. He has been involved in various collaborative research projects for promoting safety and the commercialization of African foods and was the project leader of the millet value addition regional research group that established the puff extruded millet processing plant at the Federal University of Agriculture, Abeokuta, Nigeria. He is the food safety lead for the “Research Supporting African MSMEs to provide Safe and Nutritious Food (RSM2SNF)”, a project sponsored by the Bill & Melinda Gates Foundation. He is also a consultant and resource person for different food safety training workshops for SMES, vendors and ToT in Nigeria and other West Africa countries.

Prof. Adewale Olusegun OBADINA worked as Food Safety and Quality consultant for UNIDO, GAIN and USAID. He is highly computer literate and has demonstrable experience in international project planning, management and monitoring. In all of his professional endeavors, he strives to disseminate optimum knowledge and promote development through innovation and scientific research. He has been rated as the 2nd best author in Food Science with the most scholarly output in Nigeria from 2015-2020 (Source: Scival).

Background:

Food Safety
Food Microbiology
Food Processing
Food Fermentation

Positions:

Director, Biotechnology Center, Federal University of Agriculture, Abeokuta. Nigeria. (2016 – 2019)

Head of Department, Food Science and Technology, Federal University of Agriculture, Abeokuta. Nigeria. (2019 – 2021)

Professor, (Food Safety & Biotechnology) (effective: October 01, 2018), Department of Food Science and Technology, Federal University of Agriculture, Abeokuta, Nigeria.

Reader (Associate Professor) of Food Science and Technology, Department of Food Science and Technology, Federal University of Agriculture, Abeokuta, Nigeria (October 2015 to Sept. 2018).

Senior Lecturer (Food Microbiology), Department of Food Science and Technology, University of Agriculture, Abeokuta. (October 1993 to October 1997)

Visiting Lecturer, Department of Biotechnology and Food Technology, University of Johannesburg, Johannesburg, South Africa, September 2015 - December 2015.

Lecturer I (Food Microbiology), Department of Food Science and Technology, University of Agriculture, Abeokuta. (October 1990 to October 1993)

Visiting Lecturer, M.Sc. Food Science, Technology and Nutrition, Katholieke Hogeschool, Sint-Lieven, Gent, Belgium. 28th March - 03 April 2011; 19 September – 04 October 2011

Visiting Lecturer, M.Sc. Food Science, Technology and Nutrition, Dublin Institute of Technology (DIT), Dublin, Ireland, 04 April - 15 April 2011; 05 October - 19 October 2011

Lecturer I, Department of Food Science and Technology, University of Agriculture, Abeokuta. (October 2008 to September 2011).

Lecturer I, Department of Food Science and Technology, Bells University of Technology, Ota, Nigeria, October 2008 - June 2009.

Lecturer II, Department of Biotechnology, Bells University of Technology, Ota, Nigeria, February 2006 - October 2008.

Assistant Lecturer, Department of Biotechnology, Bells University of Technology, Ota, Nigeria, October 2005 - January 2006.

Research Experience

Food Safety Lead: Research Supporting African MSMEs To Provide Safe and Nutritious Food (RSM2SNF) sponsored by The Bill & Melinda Gates Foundation from November 2021 to November 2026

Principal Investigator: Up-scaling Millet Grain Sourdough Technology and Extruded Snacks for Sustainable Livelihood in West Africa sponsored by EMBRAPA and FARA from January 2017 till June 2019.

Principal Investigator: Physicochemical, Nutritional and Microbiological Studies of Fermented Cocoyam (Lafun) a research project sponsored by Third World Academy of Science (TWAS) from October 2013 till April 2015.

Mentor: Effect of Climate Variability on the Safety of fresh cut Vegetables in South-west Nigeria a research project sponsored by MYCOE/SERVIR Global from August 2013 till May 2014.

Principal Investigator: Nutritional properties and health functionality of wholegrain millet sourdoughs (Millet adding value) a collaborative Project with Department of Food Technology, EMBRAPA, Brazil, sponsored by Africa and Brazil Initiative from January 2013 till December 2014.

Member: Cassava Growth Markets (Cassava GMarkets) a collaborative Project with Four Countries and Greenwich University/Natural Resources Institute, Chatham, UK sponsored by European Union from December 2012 till June 2016.

Food Safety Expert and Team Member: Reducing Losses from Roots and Tubers (GRATITUDE) a collaborative Project with Seven Countries/Universities and Greenwich University/Natural Resources Institute, Chatham, UK sponsored by European Union from July 2012 till December 2014.

Desk Officer: Association of African Universities (AAU) research project on Establishment of Food Science and Nutrition Network for Poverty Reduction and Sustainable Rural Livelihood in West Africa (FOSNUT) (September 2009 to February 2011).

Professional Experience

Resource Person – Training Workshop on Product Standards and Quality Improvements for Micro, Small and Medium-Scale Enterprises (MSMEs) involved in Food and Agro-Processing in Lagos State, Nigeria sponsored by Commonwealth Secretariat, UK (May, 2023).

Chair, Committee for Review and Revision of the Draft Implementation Plan for the Food Safety Strategy for Africa (FSSA), 15 – 17 June, 2003, Naivasha, Kenya.

Member, African Union Food Safety Experts at the 53rd Session of Codex Committee on Food Hygiene (CCFH53), San Diego, USA. 27th November – 2nd December 2022

Co-Chair, Codex Committee for new work on Guidelines for Food Hygiene Control Measures in Traditional Markets for Food (2023-2025).

Resource Person, Food Safety Training of selected Advocates and Vendors on best food safety and hygiene practices: GAIN EatSafe project on traditional markets in Nigeria 2022

Resource Person, Food Safety Training for GAIN Strengthening Nutrition in Priority Staples Project 2022

Member, WHO Guideline Development Group (DGD) – Traditional Markets (2023-2025)

Member, Organizing Committee of Food Safety Conference for Africa, sponsored by FAO/ACAF/AUC. 10-11 November 2021.

Consultant/Specialist, Good Manufacturing Practices on a short-term basis to support four (4) of Feed the Future Agro-business projects in Delta, Kaduna, Benue and Kebbi States, Nigeria (January – February 2021).

Consultant, Training and Dissemination on Aflatoxin Contamination along Maize Value Chain in Nigeria. Under USAID Feed the Future Nigeria Agricultural Policy Project (NAPP) 2019 – 2020.

Resource Person, Food Safety and Hygiene Training for Environmental Health Officers (EHOs) in different zones within Nigeria 2017- 2020.

Chairman, Technical Committee on Cocoa and Cocoa products Standards in Nigeria 2018 till Date.

Honors and Awards

USAID Feed the Future Visiting Professor Award to Michigan State University, USA. 2017.

Professor Oyewale Tomori National Young Academy Prize in Food Microbiology, 2016.

DAAD (Deutscher Akademischer Austausch Dienst German Academic Exchange Service) Staff Exchange Award for three months at University of Johannesburg, South Africa, September - November 2014.

STEP-B award to visit Department of Food Science and Nutrition, University of Maryland, USA as Visiting Scholar between July-September 2013.

Erasmus Mundus Scholar for SEFOTECH.NUT – European M.Sc. Degree in Food Science, Technology and Nutrition. Erasmus Mundus master course recognized by the European Commission: number – 2010- 0155. (*As visiting Scholar*) (2010 – 2011).

MASHAV Scholarship - offered by the Division for External Studies, Israeli Government to study Postgraduate Course on '*Ensuring Food Safety in Times of Global Change*'. (November 15th – December 9th, 2010).

TWAS-UNESCO Associateship Appointment at the National Centre for Genetic Engineering and Biotechnology (BIOTEC), Thailand (September 2009 – December, 2010)

United Nations University (UNU) Postdoctoral Fellowship to pursue advanced research at Central Food Technological Research Institute (CFTRI), Mysore, India. October 2008 – August 2009.

Scholarship - offered by The Graduate School VLAG to attend 10th International Advanced Course on 'Management of Microbiological Hazards in Foods' in Wageningen. November 19th - 23rd, 2007.

Member of Professional Bodies

Nigerian Institute of Food Science and Technology
Nigerian Applied Microbiologists
Applied Microbiology International
International Association for Food Protection
African Continental Association for Food Protection
American Society of Microbiology
Nigerian Society for Microbiology
Global Health Initiative

External Examination and Peer-Reviewed Activities

Involved in the review of the curriculum vitae and papers of over Eight professorial candidates, both in Nigeria and South Africa and Ethiopia.

Served at various times as reviewers for various Journals and book publishers.

Involved in various external examination of master's and Doctoral candidates at University of Ibadan, Nigeria; Ladoke Akintola University, Ogbomoso, Nigeria; Bells University of Technology, Ota, Nigeria; Covenant University, Ota, Nigeria, and other various Universities in South Africa and Ethiopia.

Graduate Student Supervision

Had successfully acted as the Major Supervisor of eight Doctor of Philosophy Graduate thesis.

Had supervised over twenty master's degree Dissertations.

Had supervised over one hundred undergraduate research projects.

Publications

Refereed Journal Articles (Scopus *h*-index: 29, Citation: 2627)

2024

1. **Obadina Adewale Olusegun** (2024). Foodborne Diseases and Vulnerable Groups. Encyclopedia of Food Safety, Second edition. 80 – 86.
2. Jenfa, Damilola Mary, Adelusi, Oluwasola Abayomi, Aderonke Aderinoye, Oluwafemi Jeremiah Coker, Itohan Ebunoluwa Martins, **Obadina, Adewale Olusegun** (2024). Physicochemical compositions, nutritional and functional properties, and colour qualities of sorghum-orange fleshed sweet potato composite flour. Journal of Food Science and Nutrition. <https://doi.org/10.1002/fsn3.3922>.

2023

3. Pius Ifeanyi Okolie, Martins Ebunoluwa Itohan, Emilymary Chima Okolie, **Adewale Obadina** (2023). Amino acid profile and protein quality of starter cultures fermented African Yam bean (*Sphenostylis sternocarp*) seed condiment. Croatian Journal of Food Science and Technology, Vol. 15 (1).
4. Ojo, O.A., **Obadina, A.O.**, Sobukola, O.P., and Oke., E.K (2023). Effect of Malting conditions on the Proximate and Functional properties of Malted Sorghum flour at optimized condition using Response Surface Methodology. Nigerian Food Journal. Volume 41, Issue 2. Accepted
5. Jan Mei Soon-Sinclair, Samuel Imathiu, **Adewale Olusegun Obadina**, Fabrice Fabien Dongho Dongmo, Dimitri Tchuenchieu Kamgain, Ennet Moholisa, Courage Kosi Setsoafia Saba, Abel Wilson Walekhwa, Henry Hunga, Jamal Kussaga (2023). How worried Are You about Food Fraud? A Preliminary Multi-Country Study among Consumers in Selected Sub-Saharan African Countries. *Foods*, 12, 3627

2022

6. Oluwatosin Adebisi Dosumu, Odunayo Anthonia Taiwo, Oluseyi Adeboye Akinloye, **Adewale Olusegun Obadina**, Solomon Oladapo Rotimi, Oluwafemi Paul Owolabi, Oluwafemi Adeleke (2022). Implications of Cannabis sativa on serotonin receptors 1B (HTR1B) and 7 (HTR7) genes in modulation of aggression and depression. *Vegetos* 35 (1), 19-25
7. Dorcas Oluwadara Ayandipe, Abdurasaq Ade Adebowale, **Olusegun Obadina**, Kehinde Sanwo, Sulaimon Babatunde Kosoko, and Celestina Ibitayo Omohimi (2022). Optimization of high-quality cassava and coconut composite flour combination as filler in chicken sausages. *Journal of Culinary Science & Technology* 20 (1), 1-32

2021

8. Martins, I.E, Owosangba, V.O., Coker, O.J., Jenfa, D.M., Kupoluyi, A.O. and **Obadina, A.O** (2021). Effect of Fermentation on Some Quality Attributes of Pearl Millet Extruded Puffed Snack. *Nigerian Food Journal* Vol.39 No.1, pg 90-104
9. Amarachukwu Anyogu, Ayomide Olukorede, Christian Anumudu, Helen Onyeaka, Esther Areo, **Obadina Adewale**, Joyce Odimba and Ogueri Nwaiwu (2021). Microorganisms and food safety risks associated with indigenous fermented foods from Africa. *Food Control* Vol. 129.
10. Oluwatoyin Ademola, Nikita Saha Turna, Lenis Saweda O. Liverpool-Tasie, **Adewale Obadina**, Felicia Wu (2021). Mycotoxin reduction through lactic acid fermentation: Evidence from commercial ogi processors in southwest Nigeria. *Food Control* Vol. 121
11. Itohan Ebunoluwa Martins, Toafik Akinyemi Shittu, Oluseye Olusegun Onabanjo, Adebukola Dorcas Adesina, Antonio Gomes Soares, Pius Ifeanyi Okolie, Abiodun Olajumoke Kupoluyi, Oluwakemi Abosede Ojo, **Adewale Olusegun Obadina** (2021). Effect of packaging materials and storage conditions on the microbial quality of pearl millet sourdough bread. *Journal of Food Science and Technology* 58 (1), 52–61(2021).

2020

12. Adegoke H. Bakare, Abiodun A. Adeola, **Adewale O. Obadina**, Wasiu A. Afolabi, Mojisola O. Adegunwa, Rachael A. Akerele, Olaoluwa O. Bamgbose and Emmanuel O. Alamu (2020). Nutritional, Texture, and Sensory Properties of composite biscuits produced from breadfruit and wheat flours enriched with edible fish meal. *Journal of Culinary Science & Technology*.
13. Moy G, **Adewale O** and Shahidi F. (2020). Partially Hydrogenated Oils, International Union of Food Science and Technology (IUFoST) Scientific Information Bulletin (SIB) August 2020.
14. Dorcas Oluwadara Ayandipe, Abdurasaq Adesola Adebawale, **Olusegun Obadina**, Kehinde Sanwo, Sulaimon Babatunde Kosoko, and Celestina Ibitayo (2020). Optimization of High-Quality Cassava and Coconut Composite Flour Combination as Filler in Chicken Sauages. *Journal of Culinary Science & Technology*.

2019

15. Liverpool-Tasie L, Saha Turna N, Ademola O, **Obadina A**, Wu F (2019). The occurrence and co-occurrence of aflatoxin and fumonisin along the maize value chain in southwest Nigeria. *Food and Chemical Toxicology* 129, 458-465.
16. Ifeoluwa Adekoya, **Adewale Obadina**, Momodu Olorunfemi, Olamide Akande, Sofie Landschot, Sarah De Saeger and Patrick Njobeh (2019). Occurrence of bacteria and endotoxins in fermented foods and beverages from Nigeria and South Africa. *International Journal of Food Microbiology*, 305: 108251.

17. Ifeoluwa Adekoya, Patrick Njobeh, **Adewale Obadina**, Sofie Landschoot, Kris Audenaert, Sheila Okoth, Marthe De Boevre and Sarah De Saeger (2019). Investigation of the Metabolic Profile and Toxigenic Variability of Fungal Species Occurring in Fermented Foods and Beverage from Nigeria and South Africa Using UPLC-MS/MS. *Toxins* 11, 85. Published by MDPI, Basel, Switzerland.
18. Celestina Omohimi, Clara Piccirillo, Vincenza Ferraro, Mariana C. Roriz, Mobolaji A. Omemu, Sandra M. Dias Santos, Sandrine Da Ressurreicao, Louise Abayomi, Abdulrazaq Adebawale, Maria W. Vasconcelos, **Oluwasegun Obadina**, Lateef Sanni and Maria M. Pintado (2019). Safety of Yam-Derived (*Dioscorea rotundata*) Foodstuffs – Chips, Flakes and Flour: Effect of Processing and Post-Processing Conditions. *Foods* 8, 12. Published by MDPI, Basel, Switzerland.

2018

19. Abdul-Rasaq A. Adebawale, Abimbola B. Wahab, Philip O. Sobukola, **Adewale O. Obadina**, Esther O. Kajihaua, Olanike M. Adegunwa, Oladimeji L. Sanni and Keith Tomlins (2018). The antinutritional and vitamin composition of high-quality yam flour as affected by yam specie, pretreatment, and drying method. *Food Science and Nutrition* 1-6. Published by John Wiley & Sons Ltd, United Kingdom.
20. Olumide A. Odeyemi, Norrakiah Abdullah Sani, **Obadina Adewale**, Courage Kosi Setsoafia Saba, Florence A. Bamidele, Mahmoud Abughoush, Ali Asghar, Fabrice Fabien Dongho Dongmo, Darryl Macer, Ali Aberoumand (2018). Food safety knowledge, attitudes and practices among consumers in developing countries: An international survey. *Food Research International* (Accepted). Published by Elsevier, Maryland Height, U.S.A.
21. O.M. Ademola, T.E. Adeyemi, O.T. Ezeokoli, K.I. Ayeni, **A.O. Obadina**, Y.M. Somorin, A.M. Omemu, R.A. Adeleke, C.C. Nwangburuka, F. Oluwafemi, O.B. Oyewole and C.N. Ezekiel. Frin (2018). Phylogenetic analyses of bacteria associated with the processing of *iru* and *ogiri* condiments. *Letters in Applied Microbiology* 67, 354—362. Published by Society for Applied Microbiology, UK.
22. Adebukunola Mobolaji Omemu, Uchechukwu Ifeoma Okafor, **Adewale O. Obadina**, Mobolai O. Bankole and Samuel Ayofemi Olalekan Adeyeye (2018). Microbiological assessment of maize ogi cofermented with pigeon pea. *Journal of Food Science and Nutrition* 6: 1238 - 1235. Published by John Wiley & Sons Ltd, United Kingdom.
23. Oladipupo Odunayo Olatunde, **Adewale Olusegun Obadina**, Adebukunola Mobolaji Omemu, Olusola Bandele Oyewole, Adetola Olugbile, Oladapo Oluwaseye Olukomaiyan (2018). Screening and molecular identification of potential lactic acid bacteria in effluents generated during *ogi* production. *Annals of Microbiology* 68 (7), 433-443. Published by Springer, New York, USA.
24. Adekoya, I.O., **Obadina A.O.**, Chilaka, A.C., De Boevre M., Okoth, S., De Saeger, S. and Njobeh, P.B. (2018). Mycobiota and Co-occurrence of Mycotoxins in South African Maize-Based Opaque Beer. *International Journal of Food Microbiology*. 270, Published by Elsevier, Maryland Height, U.S.A.

25. **Obadina, Adewale**; Ibrahim, Jumoke; Olotu, ifeoluwa (2018). Influence of Drying temperature and Storage period on the Quality of Cherry and Plum Tomato Powder. ***Journal of Food Science and Nutrition***. 1-8 Published by John Wiley & Sons Ltd, United Kingdom.
26. Adekoya, I.O., **Obadina A.O.**, Phoku, J., De Boevre M., De Saeger S. and Njobeh, P.B. (2018). Fungal and mycotoxin contamination of fermented foods from selected South African markets. ***Food Control*** 90: 295-303. Published by Elsevier, Maryland Height, U.S.A.
27. Uchechukwu I. Okafor, Adebunkola M. Omemu, **Adewale O. Obadina**, Mobolaji O. Bankole and Samuel A. Adeyeye (2018). Nutritional composition and antinutritional properties of maize ogi cofermented with pigeon pea. ***Journal of Food Science and Nutrition*** 6: 424 - 439. Published by John Wiley & Sons Ltd, United Kingdom.

2017

28. **Adewale O Obadina**, Christianah A Arogbokun, Antonio O Soares, Carlos Wanderlei Piler de Carvalho, Henriqueta Talita Barboza, Ifeoluwa O Adekoya (2017). Changes in nutritional and physico-chemical properties of pearl millet (*Pennisetum glaucum*) Ex-Borno variety flour as a result of malting. ***Journal of Food Science and Technology*** 54 (13), 4442-4451. Published by Springer.
29. Ifeoluwa Adekoya, Patrick Njobeh, **Adewale Obadina**, Cynthia Chilaka, Sheila Okoth, Marthe De Boevre, Sarah De Saegar (2017). Awareness and Prevalence of Mycotoxin Contamination in Selected Nigerian Fermented Foods. ***Toxins*** 9 (11), 363-379. Published by MDPI, Switzerland.
30. JA Adebiyi, **AO Obadina**, OA Adebo, E Kayitesi (2017). Comparison of nutritional quality and sensory acceptability of biscuits obtained from native, fermented, and malted pearl millet (*Pennisetum glaucum*) flour. ***Food Chemistry*** 232, 210-217. Published by Elsevier.
31. Ifeoluwa Adekoya, **Adewale Obadina**, Judith Phoku, Obinna Nwinyi, Patrick Njobeh (2017). Contamination of fermented foods in Nigeria. ***LWT-Food Science and Technology***. 86, 76-84. Published by Elsevier, Maryland Height, U.S.A.
32. Bamidele S. Adedeji, Obinna T. Ezeokoli, Chibundu N. Ezekield, **Adewale O. Obadina**, Yinka M. Somorin, Michael Sulyok, Rasheed A. Adeleke, Benedikt Warth, Cyril C. Nwangburukah, Adebukola M. Omemu, Olusola B. Oyewole, Rudolf Krska (2017). Bacterial species and mycotoxin contamination associated with locust bean, melon and their fermented products in south-western Nigeria. ***International Journal of Food Microbiology***. 258, 73-80. Published by Elsevier, Maryland Height, U.S.A.
33. Lateefah A Oyinlola, **Adewale O Obadina**, Adebukunola M Omemu, Olusola B Oyewole (2017). Prevention of microbial hazard on fresh-cut lettuce through adoption of food safety and hygienic practices by lettuce farmers. ***Journal of Food Science and Nutrition***. 5 (1), 67-75. Published by John Wiley & Sons Ltd, United Kingdom.

34. Busayo D Ayodeji, Clara Piccirillo, Vincenza Ferraro, Patrícia R Moreira, **Adewale O Obadina**, Lateef O Sanni, Maria ME Pintado (2017). Screening and molecular identification of lactic acid bacteria from *gari* and *fufu* and *gari* effluents. *Annals of Microbiology* 66 (1), 123-133. Published by Springer, New York, USA.
 35. OH Ogunmuyiwa, AA Adebowale, OP Sobukola, OO Onabanjo, **AO Obadina**, MO Adegunwa, OE Kajihaua, LO Sanni, T Keith (2017). Production and quality evaluation of extruded snack from blends of bambara groundnut flour, cassava starch, and corn bran flour. *Journal of Food Processing and Preservation*. (In press). Published by John Wiley & Sons Ltd, United Kingdom.
 36. OF Ekunseitan, **AO Obadina**, OP Sobukola, AM Omemu, MO Adegunwa, Olatundun E Kajihaua, Abdul-Rasaq A Adebowale, Silifat A Sanni, Lateef O Sanni, Tomlins Keith (2017). Nutritional composition, functional and pasting properties of wheat, mushroom, and high-quality cassava composite flour. *Journal of Food Processing and Preservation* 41 (5) Published by John Wiley & Sons Ltd, United Kingdom.
 37. AA Adebowale, ST Kareem, OP Sobukola, MA Adebisi, **AO Obadina**, OE Kajihaua, MO Adegunwa, LO Sanni, T Keith (2017). Mineral and Antinutrient Content of High-Quality Cassava-Tigernut Composite Flour Extruded Snack. *Journal of Food Processing and Preservation* 41 (5) Published by John Wiley & Sons Ltd, United Kingdom.
 38. KA Ojo, **AO Obadina**, OP Sobukola, AM Omemu, IO Adekoya (2017). Safety Assessment of Donkwa—An Indigenous Maize-Peanut Street-Vended Snack. *Nigerian Food Journal* 35 (1), 109-119. Published by Nigerian Institute of Food Science and Technology, Nigeria.
 39. AA Adebowale, HO Owo, OP Sobukola, **OA Obadina**, OE Kajihaua, MO Adegunwa, LO Sanni, K Tomlins (2017). Influence of storage conditions and packaging materials on some quality attributes of water yam flour. *Cogent Food & Agriculture* 3 (1), 1-26. Published by Taylor and Francis, England.
- 2016
40. AO AdebayoOyetoro, OB Oyewole, AO Obadina, AM Omemu (2016). Evaluation of physical, functional and pasting properties of fermented cassava flour (Lafun) from markets in southwest Nigeria. *Nigerian Food Journal* 34 (1), 71. Published by Nigerian Institute of Food Science and Technology, Nigeria. Available online at: <https://www.ajol.info/index.php/nifoj/article/view/157767>
 41. Titilayo Ajayeoba, Olusegun Atanda, **Adewale Obadina**, Mobolaji Bankole and Steven Brumbley (2016). The potential of lemon-juice ogi steep liquor mixtures in the reduction of *Listeria monocytogenes* contamination of ready-to-eat vegetables. *LWT-Food Science and Technology*. Vol 74, 534-541. Published by Elsevier, Maryland Height, U.S.A.
 42. J.A. Adebisi, **A.O. Obadina**, O.A. Adebo & E. Kayitesi (2016). Fermented and malted millet products in Africa: Expedition from traditional/ethnic foods to industrial value-added products. *Critical Reviews in Food Science and Nutrition*. Published by John Wiley & Sons Ltd, United Kingdom (In press).

43. Janet Adeyinka Adebisi, **Adewale Olusegun Obadina**, Antoine Floribert Mulaba-Bafubandi, Olufemi Ayodeji Adebo and Eugenie Kayitesi (2016). Effect of fermentation and malting on the microstructure and selected physicochemical properties of pearl millet (*Pennisetum glaucum*) flour and biscuit. *Journal of Cereal Science* 70, 132 -139. Published by Elsevier, Maryland Height, U.S.A.
44. **Adewale Olusegun Obadina**, Isaac Oluwadamilare Ishola, Ifeoluwa Omobolanle Adekoya, Antonio Gomes Soares, Piler de Carvalho, Carlos Wanderlei, Henriqueta Talita Barboza (2016). Nutritional and physico-chemical properties of flour from native and roasted whole grain pearl millet (*Pennisetum glaucum* [L.]R. Br.). *Journal of Cereal Science* 70, 247-252. Published by Elsevier, Maryland Height, U.S.A.
45. **Obadina, Adewale**; Hannah, Ashimolowo; Olotu, Ifeoluwa (2016). Quality Changes in Cocoyam Flours during Storage. *Journal of Food Science and Nutrition*. 4(6): 818–827. Published by John Wiley & Sons Ltd, United Kingdom.
46. HO Owo, AA Adebawale, OP Sobukola, **AO Obadina**, OE Kajihansa, MO Adegunwa, LO Sanni, K Tomlins (2016). Adsorption isotherms and thermodynamics properties of water yam flour. *Quality Assurance and Safety of Crops & Foods* 9 (2), 221-227. Published by Wageningen Academic Publisher, Netherlands.
47. S. A. O. Adeyeye, O. B. Oyewole, **A. O. Obadina**, A. M. Omemu & S. A. Omoniyi (2016). Quality Attributes, Polycyclic Aromatic Hydrocarbon and Heavy Metal Profile of Traditional Drum Smoked Guinean Barracuda Fish from Lagos State, Nigeria, *Journal of Aquatic Food Product Technology*. Published by John Wiley & Sons Ltd, United Kingdom. *Accepted*.
48. S. A. O. Adeyeye, O. B. Oyewole, **A. O. Obadina**, O. E. Adeniran, H. A. Oyedele, A. Olugbile & A. M. Omemu (2016). Effect of smoking methods on microbial safety, polycyclic aromatic hydrocarbon, and heavy metal concentrations of traditional smoked fish from Lagos State, Nigeria, *Journal of Culinary Science & Technology*, 14:2, 91-106, Published by John Wiley & Sons Ltd, United Kingdom.
49. Samuel Ayofemi Olalekan Adeyeye, Olusola Bandele Oyewole, **Adewale Olusegun Obadina**, Adebukunola M Omemu and Hakeem A Oyedele (2016), Quality characteristics and chemical safety of fried and smoked West Africa Ilisha (*Ilisha africana*) from Ibadan, Oyo State, Nigeria, *Nutrition & Food Science*, Vol. 46 Iss. 2 pp. 246 – 258. Published by Emerald Group Publishing Limited, United Kingdom.
50. Oyindamola Oguntowo, **Adewale O. Obadina**, Olajide P. Sobukola & Mojisola O. Adegunwa (2016). Effects of processing and storage conditions of cocoyam strips on the quality of fries. *Journal of Food Science and Nutrition*, 4(6): 906 -914. Published by John Wiley & Sons Ltd, United Kingdom.
51. SAO Adeyeye OB Oyewole, **AO Obadina** and AM Omemu (2016). An overview of traditional fish smoking in Africa. *Journal of Culinary Science and Technology*, 14:3, 198-215. Published by Taylor and Francis.
52. SAO Adeyeye, OB Oyewole, **AO Obadina**, and AM Omemu (2016) Assessment of quality and safety of traditional smoked spotted tilapia fish from Lagos State, Nigeria.

53. Bashirat A Wahab, Abdul-Rasaq A Adebawale, Silifat A Sanni, Olajide P Sobukola, **Adewale O Obadina**, Olatundun E Kajihaua, Mojisola O Adegunwa, Lateef O Sanni, Keith Tomlins (2016). Effect of species, pretreatments, and drying methods on the functional and pasting properties of high-quality yam flour. *Journal of Food Science and Nutrition*. 4 (1): 50-58. Published by John Wiley & Sons Ltd, United Kingdom.
 54. Omidiran A. Tolulope, Olajide P. Sobukola, Ajoke Sanni, Abdul-Rasaq A. Adebawale, **Olusegun A. Obadina**, Lateef O. Sanni, Keith Tomlins and Tosch Wolfgang (2016). Optimization of some processing parameters and quality attributes of fried snacks from blends of wheat flour and brewers' spent cassava flour. *Journal of Food Science and Nutrition*. 4 (1): 80-88. Published by John Wiley & Sons Ltd, United Kingdom.
- 2015
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2. Aworh, O.C., Ogunmoyela, O.A. Okoruwa, A.O. Babajide, J.M. Sanni, S.A., Olayiwola, I.O., Sanni, L.O., **Obadina, A.O.**, Adebawale, A.A., Ebuehi, O.A.T., George, A. Ndiaye, F and Osimawo, I.G. (2011). Food Fortification Training Manual. University of Agriculture, Abeokuta. Nigeria. AAU-MRCI Cycle 325-2010 Project. ISBN: 978-978-49626-5-0. 52 pages, 599 pages.
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2. Olusola Bandele Oyewole and **Adewale Olusegun Obadina** and Paulin Azokpota (2014). Dawadawa (*Iru*) and similar products. Handbook of indigenous foods alkaline fermentation. edited by: Prakir K. Sarkar and M.J. Robert Nout. Published by C.R.C Press LLC, Taylor & Francis Group. Pg 93 - 102. Pp. 601
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Selected Papers Presented at Conferences

Obadina A.O. (2022). Food safety in West Africa Formal and Informal markets. Annual International Association of Food Protection (IAFP) Meeting, July 31- August 3, 2022, Pills burgh, Pennsylvania, USA.

Obadina A.O. (2022). Partnership to improve food safety in Nigeria: mitigation of AMR and zoonotic pathogens along the food value chain. Annual International Association of Food Protection (IAFP) Meeting, 21- 24 July 2022, Pills burgh, USA.

Obadina A.O. (2021) Food safety risks management challenges in Nigeria. Annual International Association of Food Protection (IAFP) Meeting, 21- 24 July 2021, Des Moines, Iowa, USA.

Obadina A.O. (2019). Safety Status of some Traditionally Fermented Foods in Nigeria. Annual International Association of Food Protection (IAFP) Meeting, 21- 24 July 2019, Louisville, Kentucky.

Obadina A.O. (2019) Food Safety in the rapid transformation of Food Systems in Africa. 1st Food Safety and Food Security Congress” Organized by Global Harmonization Initiative (GHI), 24- 28 March 2019, Leiden, Netherlands.

Obadina A.O. (2018). Newer Approaches in Biotechnology as relevant to Meat and Poultry Science. Paper presented during the IUFoST “19th World Congress of Food Science and Technology” 23 – 27 October 2018, Mumbai, India.

Obadina A.O. (2018). Molecular Microbiology Facilities: Impact on Food Microbiology Training in Sub Saharan Africa Countries. Paper presented during the “3rd Symposium of Food microbiology education in practice” at 26th Food Micro Conference, Berlin, Germany. 3-6 September 2018.

Olotu I.O., **Obadina A.O.** and Njobeh P. (2018). Prevalence of mycotoxins in selected Nigerian fermented foods. Paper presented at 26th Food Micro Conference, Berlin, Germany. 3-6 September 2018.

Obadina A.O. (2018). Food System transformation and food safety in Nigeria. Lead paper presented at Second Conference of the *Feed the Future Nigeria Agricultural Policy Project*, Abuja, Nigeria. 14-16 August 2018.

Obadina A.O. (2018). Millet Sourdough: A healthy, Nutritious and Safe Food. Paper presented at the Summit on Global Food Integrity, Belfast, Northern Ireland. May 28-31st, 2018.

Obadina A.O. (2018). Improving Nutrition and Health through underutilized Grains. Paper presented at the 5th National Conference organized by SLIDEN and C:AVA II, Port Harcourt, Nigeria. 9th – 12th April 2018.

Obadina A.O. (2017). Food Safety and implication on health: Africa case study. Paper presented at the workshop of “Food Safety enhancement of Edible products, Legislation, Analysis and Management (SELAMAT)”, Durban University of Technology, Durban, South Africa. May 17th – 19th 2017.

Obadina A.O. (2016). Food Safety and Aflatoxin in Africa presented at the International Symposium on Food Safety and Safety enhancement of Edible products, Legislation, Analysis and Management (SELAMAT), CIRAD, Montpellier, France. June 28th - 3rd July 2016.

Obadina A.O. (2016). Food Safety Status in West: Way Forward. Paper presented at the 18th World Congress of Food Science and Technology, Dublin Ireland. August 21st -25th 2016.

Obadina A.O. (2016). Improving Food Safety and Security in Africa. Paper presented at the Autumn Food Safety and Security Conference. University of Johannesburg, South Africa. May 15th – 18th 2016.

Obadina A.O. (2015). Food Safety Constraints and Problems in Africa. Paper presented at the workshop of “Food Safety enhancement of Edible products, Legislation, Analysis and Management (SELAMAT)”, University of Mauritius, Mauritius. July 3rd – 5th 2015.

Obadina A.O. (2014). Aflatoxins Contamination: a challenge in Nigeria. Paper presented at the Paper presented at the 17th World Congress of Food Science and Technology, Montreal, Canada. August 18th -23rd 2014.

Obadina A.O. (2010). A baseline survey of traditional processing of cocoyam flour for ‘amala’, consumption status and awareness in Southwest Nigeria. Paper presented at the 31st Conference of Nigerian Food Science and Technology. October 2010. Port Harcourt. Nigeria.

Chair, Keynote, and Invited Speaker at meetings/Conferences

Keynote Speaker at 2nd African Continental Association for Food Protection (ACAFFP) conference on Food Safety for Africa, 12-14 December, 2023, at ERATA Hotel, Accra, Ghana.

Invited Speaker at Food Ingredient (Fi) Africa on “A glimpse on Food on the Africa Market – Safe Cassava”, Africa Food Manufacturing Exhibition, 28-30 May 2023, at the International Exhibition Centre, Cairo, Egypt.

Lead Speaker at Food Safety Conference for Africa (Virtually) organized by FAO/ACAFFP/AUC, November 2021.

Invited Speaker at International Association for Food Protection RoundTable meeting on “Food Safety Risk Challenges in Africa”, Phoenix, USA. June 2021.

Invited Speaker at International Association for Food Protection RoundTable meeting on “Food Safety Developments in Nigeria”, Cleveland, USA. June 2020.

Invited Speaker at Food Safety Workshop, Durban University of Technology, Durban, South Africa and co-organized by SELAMAT. May 2017.

Chair, Global Harmonization Initiative (GHI) Session during the 18th International Union of Food Science and Technology (IUFoST) Congress, Dublin. August 2016.

Education

2003 - 2006	Ph.D. in Food Science and Technology Federal University of Agriculture, Abeokuta, Nigeria
2000 - 2002	M.S. in Food Microbiology & Biotechnology Federal University of Agriculture, Abeokuta, Nigeria
1993 - 1998	B.S. (Hons.) Food Science and Technology Federal University of Agriculture, Abeokuta, Nigeria

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