



## **CURRICULUM VITAE AND PUBLICATIONS**

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1. **FULL NAME** = **Professor M. H. Badau**
2. **POSTAL ADDRESS** = Department of Food Science and Technology,  
University of Maiduguri,  
P. M. B. 1069, Maiduguri,  
NIGERIA  
  
Email: [mamudu\\_badau@yahoo.com](mailto:mamudu_badau@yahoo.com);  
[mamudubadau@gmail.com](mailto:mamudubadau@gmail.com);  
  
Phone No.: +234 80 5468 5648; +234  
8064191868
3. **DATE OF BIRTH** = 24<sup>th</sup> December, 1961
4. **PLACE OF BIRTH** = Kwatau, Hong Local Government , Adamawa  
state
5. **NATIONALITY** = Nigerian
6. **MARITAL STATUS** = Married with 4 children, 2 girls and 2 boys
7. **PRESENT POST** = Professor
8. **JOB SPECIFICATIONS:**
  - (a) Teaching and supervision of undergraduate and postgraduate students
  - (b) Research
9. **AREA OF SPECIALIZATION** = Food Science and Technology
10. **EDUCATION/SCHOOLS ATTENDED**
  - (a) Kwatau Primary School 1970 – 1976
  - (b) Government Science Secondary School, Hong 1976 – 1981
  - (c) University of Maiduguri 1981 – 1987
  - (d) University of Maiduguri 1989 – 1992

(e) Abubakar Tafawa Balewa University, Bauchi 1997 – 2005

**11. QUALIFICATIONS**

- (a) First School Leaving Certificate 1976
- (b) General Certificate of Education 1981
- (c) B. Sc. Food Science and Technology 1987
- (d) M. Sc. Food Science and Technology 1992
- (e) Ph.D Industrial Microbiology 2005

**12. CERTIFICATE OR COURSE(S) ATTENDED**

- (a) Certificate in Advanced Digital Appreciation Programme for Tertiary Institutions (ADAPTI) at Digital Bridge Institute, International Centre for Communication Studies, Abuja, Nigeria 2011

**13. WORKING EXPERIENCE**

Name of Employers	Status	Period
(i) University of Maiduguri	Graduate Assistant	December, 1988 to February, 1992
	Assistant Lecturer	March, 1992 to September, 1993
	Lecturer II	October, 1993 to September, 1996
	Lecturer I	October, 1996 to September, 2005
	Senior Lecturer	October, 2005 to September, 2007
	Reader	October, 2007 to September, 2011
	Professor	October, 2011 to Date
(ii) Gombe Oil Seed Processors Ltd., Gombe State	Quality Control Officer	August to December, 1988
(iii) Gandu Junior Secondary School, Gombe, Gombe State	N. Y. S. C.	September, 1987 to August, 1988

**14. ACADEMIC/ADMINISTRATIVE RESPONSIBILITIES**

- (i) Examination and Time Table Officer, Faculty of June, 1996 to August, 1997

- Agriculture, University of Maiduguri
- 1996 to 2008
- (ii) Coordinator Final Year Project, Department of Food Science and Technology, University of Maiduguri
  - (iii) Member, Ad-hoc committee on outreach programme, Faculty of Agriculture, University of Maiduguri August, 2002 to 2007
  - (iv) Member, Transport Management Committee, University of Maiduguri September, 2003 to 2007
  - (v) SIWES Coordinator, Department of Food Science and Technology, University of Maiduguri 2005 to 2008
  - (vi) Member, Senate, University of Maiduguri May 2008 to date
  - Vii Member, Committee on Harmonization of Food Science and Technology program (Food Science & Technology was formerly under Faculty of Agriculture) into Faculty of Engineering 2008 to date 2014
  - (viii) Head, Department of Food Science and Technology, University of Maiduguri. May, 2008 to 30<sup>th</sup> September, 2014
  - (ix) Acting Dean, Faculty of Engineering, University of Maiduguri 18<sup>th</sup> to 22<sup>nd</sup> August, 2014
  - (x) Appointed Senior Adviser to the Head of Department 5<sup>th</sup> March, 2015 to September, 2016

15. **COMMUNITY SERVICE/PUBLIC SERVICE**

- (i) **Treasurer**, Nigerian Institute of Food Science and Technology (NIFST), North Eastern Chapter March, 1992 to September, 1996
- (ii) **Chairman**, Nigerian Institute of Food Science and Technology (NIFST), North Eastern Chapter February, 2010 to Date
- (iii) **Researcher for Step – B Project** on “Food Composition Database (FCDB) and computer software for assessment of Dietary Intakes of population groups in Nigeria March, 2013
- (iv) **Chairman**, A. T. B. U. Alumini Care – taker – Borno state Chapter June, 2012 to date

- (v) **Zonal Coordinator**, North Eastern Nigeria December, 2013  
Compilation of a National Food Composition Database for Nigeria
- (vi) **Associate Editor**: Journal of Arid Agriculture, 1995 to 2008  
Publication of the Faculty of Agriculture, university of Maiduguri
- (vii) **Associate Editor**: Nigerian Food Journal (NIFOJ), 2014 to Gate  
Publication of the Nigerian Institute of Food Science and Technology (NIFST)
- (vii) **Review Editor**:
  - (a) Journal of Health Education and Sport Sciences (JOHESS), Publication of the Department of Physical and Health Education, University of Maiduguri
  - (b) Arid Zone Journal of Engineering, Technology and Environment. Publication of Faculty of Engineering, University of Maiduguri
  - (c) Science Forum: Journal of Pure and Applied Sciences. Publication of the school of science, Abubakar Tafawa Balewa University, Bauchi
  - (d) Seminar Series: Publication of Faculty of Agriculture, University of Maiduguri
  - (e) International Journal of Food Science and Technology
  - (f) Cereal Chemistry
  - (g) Cereal Science
  - (h) Journal of Food Composition and Analysis
- (v) **Consultancy Service to Small Scale Food Industry**
  - (a) Gamah Flour Ltd., Chemical and Microbiological analyses of Maize flour and Maize grits
  - (b) Gavita Ltd., Maiduguri, Chemical and Microbiological analyses of ingredients such as cocoa powder
- (vi) **Resource Person**: Monthly Technology Review Meeting (MTRM) for ADP in Taraba state, Nigeria
- (Vii) **Collaborative Partners**:
  - (a) Vice – Chancellor Nominee as collaborative partner to Lake Chad Research

Institute, Maiduduguri, Gumboro Ngala road, P. M. B. 1293, Maiduguri, Borno State, Nigeria on Sustainable increase of pearl millet production and commercialization in Nigeria, an ICRISAT project

- (b) Nominated by the Executive Director of lake Chad Research Institute, Maiduduguri, Gumboro Ngala road, P. M. B. 1293, Maiduguri, Borno State, Nigeria as a Lead Scientist of the project “Routine Pre – release Brewing Quality test on some promising six – raw barley cultivars.
- (c) Nominated by the Executive Director of lake Chad Research Institute, Maiduduguri, Gumboro Ngala road, P. M. B. 1293, Maiduguri, Borno State, Nigeria to serve in LCRI/ICRISAT Millets “Smart Foods” campaign team – Nigeria initiative with the tag “Millets for Million Smiles”.
- (viii) Involved in diagnostic survey among farmers in Borno, Adamawa and Gombe states and report submitted to Lake Research Institute, Maiduguri
- (ix) **External Examiner:**
  - (a) External Examiner for Undergraduate Students’ Examinations to the Department of Food Science and Technology, Federal University of Technology, Yola, Nigeria
  - (b) External Examiner for Postgraduate Diploma Students’ Examinations to Department of Food Science and Technology, Federal Polytechnic, Bauchi, Nigeria
  - (c) External Examiner for Undergraduate Students’ Examinations to the Department of Food Science and Technology, Faculty of Agriculture and Agricultural Technology, Kano University of Science and Technology, Wudil
  - (d) External Examiner for Postgraduate Student (M. Tech. Food Technology), Cape Peninsula University of Technology, South Africa
  - (e) External Examiner for Department of Food Science and Technology, Ramat Polytechnic Maiduguri, P. M. B. 1069, Maiduguri, Nigeria
  - (f) External Examiner for Postgraduate Students (M. Sc. Food Science and Technology), Department of Food Science and Technology, College of Food Technology, University of Agriculture, Makurdi, Nigeria

## 16. TEACHING RESPONSIBILITIES/COURSES TAUGHT

### (A) Undergraduate Courses

- (i) Fats and Oil Technology
- (ii) Post – Harvest handling and Storage of Fruits and Vegetables

- (iii) Food Microbiology
- (iv) Food Processing Engineering I
- (v) Food Biochemistry II
- (vi) Carbonated and Non – carbonated Beverages
- (vii) Food Enzymes and their Applications
- (viii) Food Dehydration Technology
- (ix) Processing of Miscellaneous Food Commodities
- (x) Industrial Microbiology
- (xi) Food Process Plant Design
- (xii) Processing of Agricultural Produce

**(B) Postgraduate Courses**

- (i) Advanced Food Microbiology
- (ii) Nutritional Status of Processed Foods
- (iii) Food and Industrial Microbiology
- (iv) Food Biotechnology
- (v) Physical properties of Foods

**(C) Supervision:**

- (i) I have so far supervised over fifty (50) undergraduate final year projects
- (ii) Similarly I have successfully co – supervised Postgraduate Students’ Theses and Dissertation

**M. Sc. DISSERTATIONS**

<b>Name</b>	<b>Degree</b>	<b>Year of Completion</b>
Michael Ali Attah	<b>M. Sc. Food Sc. &amp; Tech.</b>	<b>2008</b>
	Title of Thesis: Malting characteristics of masakwa sorghum cultivars	
Mohammed Usman Makeri	<b>M. Sc. Food Sc. &amp; Tech.</b>	<b>2008</b>
	Title of Thesis: Physicochemical properties of malt produced from improved barley cultivars ( <i>Hordeum L.</i> ) and the sensory evaluation of their beverages	

Michael Obekpa **M. Sc. Food Sc. & Tech. 2014**  
 Charleswanga Obeya Title of Thesis: Compliance levels of NAFDAC mandatory vitamin A fortification by vegetable oil processing plants

Charles Bristone **M. Sc. Food Sc. & Tech. 2014**  
 Research Topic; Development and evaluation of weaning food formulation from mixtures of improved rice cultivars and soybean

**Ph.D THESES**

<b>Name</b>	<b>Degree</b>	<b>Year of Completion</b>
Ustaz Amin O. Igwegbe	<b>Ph.D Food Sc. &amp; Tech.</b>	<b>2014</b>
	Title of Thesis: Effects of location, seasons and processing on heavy metals (Pb, Cd and Hg) content in selected harvested fresh fish species from Borno state of Nigeria	

Paul Y. Idakwo	<b>Ph.D Food Sc. &amp; Tech.</b>	<b>2014</b>
	Title of Thesis: The effects of clove ( <i>Eugenia caryophyllata</i> ) and glucose on the quality of solar tent dried bunyi youri (A fermented fish product)	

Helen O. Agu	<b>Ph.D Food Sc. &amp; Tech.</b>	<b>2014</b>
	Title of Thesis: Effects of steaming duration and preservatives on the quality of instant pearl – millet based dambu	

David I. Gbenyi	<b>Ph.D Food Sc. &amp; Tech.</b>	<b>2014</b>
	Research Topic; Production and characterization of extruded high protein – energy based sorghum – legume breakfast cereal	

Afodia L. Kassum	<b>Ph.D Food Sc. &amp; Tech.</b>	<b>2014</b>
	Research Topic; Processing and evaluation of shea butter and its products in selected local government areas in Borno and Adamawa states, Nigeria	

Ogbonnaya G. Onuoha	<b>Ph.D Food Sc. &amp; Tech.</b>	<b>2014</b>
	Research Topic; Utilization of malted <i>Digitariaexillis</i> (Acha) and <i>colocasiaesculentum</i> (Ede) as alternative sources for weaning food formulation	

Mohammed Usman	<b>Ph.D Food Sc. &amp; Tech.</b>	<b>2014</b>
	Research Topic; Comparison of malting characteristics of local improved and hybrid sorghum varieties and their food applications	

(iii) I am currently a member of the supervisory committee of one (1) Ph.D and Two (2) M. Sc. and Students.

**Ph.D Students:**

Danbaba Nahemiah: Research Topic; Studies on effects of extrusion

parameters on the quality indices of rice – based extrudates, defended on 19<sup>th</sup> September, 2016; awaiting senate approval

Fatimah Dauda Kida: Research topic; Couscous production potentials of some local and improved sorghum (*Sorghum bicolor*) varieties, defended on 19<sup>th</sup> September, 2016; awaiting senate approval.

**M. Sc. Students:**

Hajara A. Amshi: Research Topic; Production of tsatsafa from improved rice varieties, defended on 19<sup>th</sup> September, 2016; awaiting senate approval.

Mustafa Y. Dauda; Research Topic; Substitution of millet flour into local (Nigerian indigenous soft wheat) flour

**17. TRAINING/WORKSHOPS ATTENDED**

- (i) Workshop on strategies for Agro – based raw material supply, industrial food processing and food sanitation, organized by the Nigerian Institute of Food Science and Technology (NIFST), North Eastern Chapter, held at University of Maiduguri on 31<sup>st</sup> May to 1<sup>st</sup> June, 1990.
- (ii) A two – day seminar/workshop on Agro – industrial Processing of cereal, fruits and vegetable in the North Eastern States of Nigeria, organized by the Nigerian Institute of Food Science and Technology (NIFST), North Eastern Chapter, held at Federal University of Technology, Yola on 27<sup>th</sup> to 29<sup>th</sup> May, 1992.
- (iii) Workshop on Nutrition, Food Hygiene, Preservation and Environmental sanitation for local government medical and health personnel of Borno state of Nigeria held at Musa Usman Secretariat, Maiduguri on 29<sup>th</sup> to 30<sup>th</sup> September, 1993
- (iv) OFAR and Extension workshop and In – house review meeting organized by Lake Chad Research Institute, Maiduguri, held on 16<sup>th</sup> to 19<sup>th</sup> April, 1996
- (v) Workshop on sustainable development in post – harvest processing, storage and marketing of Agricultural commodities held at Federal Polytechnic, Bauch on 24<sup>th</sup> to 26<sup>th</sup> September, 1996
- (vi) Workshop on small scale Fish smoking, gari processing, rice milling and groundnut oil extraction, organized by SME/UNDP Support programme under ministry of commerce and co – operative, Yola, held on 4<sup>th</sup> to 6<sup>th</sup> December. 1996
- (v) Workshop and in- house review, organized by Lake Chad Research Institute, held on 10<sup>th</sup> to 14<sup>th</sup> March, 1997.
- (vi) Workshop on Teaching and Research Methods held at Elkanami Hall , University of Maiduguri, 3<sup>rd</sup> to 5<sup>th</sup> September, 2002
- (vii) Workshop on Training the Trainers of micro, small and medium enterprises (msme<sub>s</sub>) cluster operators in Adamawa state as craftsmen organised by community



research for empowerment and development on 23<sup>rd</sup> to 25<sup>th</sup> April, 2008 at Garkida, Gombi Local Government, Adamawa state of Nigeria

- (viii) Institute of Public Analysts of Nigeria (IPAN) 9<sup>th</sup> Mandatory Training Workshop on Environmental Analysis for sustainable development held at Banquet hall, Lagos Airport Hotel, Ikeja, Lagos on 28<sup>th</sup> to 29<sup>th</sup> April, 2009
- (ix) Institute of Public Analysts of Nigeria (IPAN) 10<sup>th</sup> Mandatory Training Workshop on Quality Assurance in Laboratory Management held at Oranmiyan Hall, Lagos Airport Hotel, Ikeja, Lagos on 10<sup>th</sup> to 11<sup>th</sup> November, 2009
- (x) A 2-day workshop on Research grant writing organized by University of Maiduguri at Elkanami Hall on 16<sup>th</sup> to 17<sup>th</sup> April, 2013
- (xi) A 3 – day workshop for the national Working Group (NWG) on Harmonization of Food Composition Database for Nigeria held from 3<sup>rd</sup> – 5<sup>th</sup> December, 2013 organized by Department of Human Nutrition, University of Ibadan and Food Basket Foundation International (FBFI), Ibadan in collaboration with Nestle’ Nigeria Plc
- (xii) A two day seminar organized by United Nations Industrial Organization (UNIDO), European Union (EU) with Collaboration with the Federal Government of Nigeria on National Quality Infrastructure Project for Nigeria Proficiency Testing seminar for Food and Beverage testing laboratories (Building trust for trade) held on 9 and 10<sup>th</sup> March, 2015 at the Pyramid Asaa Hotel, Kaduna, Nigeria.

#### **18. MEMBERSHIP IN SCIENTIFIC SOCIETIES**

- (i) Member, Nigerian Institute of Food Science and Technology (MNIFST)
- (ii) Member, Institute of Public Analysts of Nigeria (MIPAN)

#### **19. SCHOLARSHIP/FELLOWSHIPS/GRANT**

- (i) Gongola State Scholarship for B.Sc. Food Science and Technology (1982 – 1987)
- (ii) Federal Government of Nigeria Scholarship for M. Sc. Food Science and Technology (1989 – 1990)
- (iii) University of Maiduguri Fellowship for M. Sc. Food Science and Technology (1989 – 1992)
- (iv) University of Maiduguri Fellowship for Ph.D Industrial Microbiology (1997 – 2005)
- (v) ROCAFREMI – WCAMRN Provided grant for Project P5 – Food Technology of Millet .I was involved in conducting a survey in all states produce millet in Northern Nigeria and wrote a report entitled “Bank data, production, commercialization, Transformation and consumption survey report” and submitted.

- (vi) INTSORMIL CRSP that is Sorghum/Millet Collaborative Research Programme grant provided by university of Nebraska, USA to assist partnership countries to address problem of famine and malnutrition through collaborative research on sorghum/millet production and utilization as related to farmer and consumer needs. To support United state Government commitment to famine prevention and freedom from Hunger under the foreign aid act.
- (Vii) AfricaRice; Grant provided by Canadian International Development Agency to AfricaRice for Enhancing food security in Africa through the improvement of rice post-harvest handling, marketing and the development of new rice – based products using broken rice.

**20. PAPERS ACCEPTED/PRESENTED AT SEMINARS/WORKSHOPS**

- (i) Processing of Fruits and Vegetables. Paper presented at Taraba State Agricultural Development Programme (ADP) during their Monthly Technology Review Meetings (MTRM) ,24<sup>th</sup> to 25<sup>th</sup> June, 1993
- (ii) Fish Smoking. Paper Presented at a Workshop on Small scale Fish Smoking, Gari processing, Rice milling and Groundnut oil extraction, held at Federal Secretariat, Yola on 4<sup>th</sup> to 6<sup>th</sup> December, 1996.
- (iii) Acceptability of kunun zaki saccharified using malt from six pearl millet cultivars. A technical paper accepted for presentation at the Institute of Food Technologist (IFT) annual conference/meeting, held in Orlando, Florida, USA on 24<sup>th</sup> to 28<sup>th</sup> June, 2006.
- (iv) Acceptability of Wheat/Pearl millet blends alkaki. A technical paper accepted for presentation at the Institute of Food Technologist (IFT) annual conference/meeting, held in Chicago, IL, USA from July 28<sup>th</sup> to August 1<sup>st</sup>, 2007.
- (v) Processing of *kilishi*. Paper Presented at a Workshop on Training the Trainers of micro, small and medium enterprises (msme<sub>s</sub>) cluster operators as craftsmen organized by community research for empowerment and development on 23<sup>rd</sup> to 25<sup>th</sup> April, 2008 at Garkida, Gombi
- (vi) Processing of spices. Paper Presented at a Workshop on Training the Trainers of micro, small and medium enterprises (msme<sub>s</sub>) cluster operators in Adamawa state as craftsmen organized by community research for empowerment and development on 23<sup>rd</sup> to 25<sup>th</sup> April, 2008 at Garkida, Gombi Local Government, Adamawa state of Nigeria.
- (vii) Processing of yoghurt. Paper Presented at a Workshop on Training the Trainers of micro, small and medium enterprises (msme<sub>s</sub>) cluster operators Adamawa state as craftsmen organized by community research for empowerment and development on 23<sup>rd</sup> to 25<sup>th</sup> April, 2008 at Garkida, Gombi Local Government, Adamawa state of Nigeria

## 21. PUBLICATIONS

### (A) JOURNAL ARTICLES

1. Sopade, P. A., Ajisegiri, E. S. and **Badau, M. H.** (1992) The use of Peleg's equation to model water absorption in some cereal grains during soaking. *Journal of Food Engineering* 15: 269 – 283. Website: <http://www.elsevier.com/locate/foodeng>
2. Nkama, I., **Badau, M. H.**, Collison, E.K., Mian, W., Igene, J. O. and Negbenebor, C. A. (1994). Microflora of some dried spices and condiments sold in Maiduguri market, Nigeria. *Journal of Food Science and Technology* 31(5): 420 – 422. Website: <http://www.afsti.org/>
3. Gaya, M. W. U. and **Badau, M. H.** (1996). Vitamin supplementation, nutrition and physical activity performance. *Educational Forum: A Journal of Educational Studies* 2(2): 106 – 115
4. **Badau, M. H.**, Igene, J.O., Collison, E. K. and Nkama, I. (1997). Studies on production, physicochemical properties of standard *kilishi* ingredient powder. *International Journal of Food Sciences and Nutrition* 48: 165 – 168. Website: <http://www.ingentaconnect.com/content/09637486>
5. **Badau, M. H.**, Adeniran, A. M., Nkama, I. and Baba, S. S. (1999). Bacteriological quality of various fresh meats sold in Maiduguri market, Nigeria. *Journal of Arid Agriculture* 9: 133 – 141
6. Nkama, I. and **Badau, M. H.** (2000). Rheological properties of reconstituted *kilishi* ingredient mix powder. *Journal of Food Engineering* 44(1): 1 – 4. Website: <http://www.elsevier.com/locate/foodeng>
7. **Badau, M.H.**, Bultu, F.I. and Kassum, A. L. (2000). Effect of malting on glucose syrup production from local cereal grains in Maiduguri, Nigeria. *Journal of Tropical Agriculture* 2: 15 – 22
8. **Badau, M. H.**, Imhoede, O. L. and Nkama, I. (2001). Production, acceptability and bacteriological quality of *kunun zaki* in Maiduguri metropolis. *Nigerian Journal of Basic and Applied Sciences* 10: 67 – 82
9. **Badau, M. H.**, Adeniran, A. M. and Nkama, I. (2001). Fungi associated with various fresh meats sold in Maiduguri market, Nigeria. *Science Forum: Journal of Pure and Applied Science* 4(2): 486 – 492
10. **Badau, M. H.**, Salami, G. O. and Kassum A. L. (2001). Microbiological assay of ingredients, contact surfaces and various stages in *akara* processing at three locations in Maiduguri, Nigeria. *Agro - Science: Journal of Tropical Agriculture, Food, Environment and Extension* 2(1): 42 – 49. Website: [http://www.ajol.info/journal\\_index.php?jid=6](http://www.ajol.info/journal_index.php?jid=6)

11. **Badau, M. H.**, Bello, A. M. and Nkama, I. (2002). Preliminary studies on the processing of Lamba. *Annals of Borno* 17/18 (2000 – 2001): 256 – 264
12. **Badau, M.H.**, Nkama, I. and Ajalla, C. O. (2002). Physicochemical characteristics of pearl millet cultivars grown in Northern Nigeria. *International Journal of Food Properties* 5(1): 37 – 47. Website: <http://www.tanf.co.uk/journals/titles/10942912.asp>
13. Negbenebor, C. A. Igene, J. O. and **Badau, M. H.** (2003). Effect of Xylopiatheopia on quality attributes of dried Clarias anguillaries. *Nigerian Journal of Basic and Applied Sciences* 12: 35 – 47
14. **Badau, M. H.**, Nkama, I. and Jideani, I. A. (2005). Phytic acid and hydrochloric acid extractability of minerals in pearl millet as affected by germination time and cultivars. *Food Chemistry* 92 (3): 425 – 435. Website: <http://www.elsevier.com/locate/foodchem>
15. **Badau, M. H.**, Nkama, I. and Jideani, I. A. (2005). Water absorption characteristics of various pearl millet cultivars and sorghum grown in northern Nigeria. *Journal of Food Process Engineering* 28: 282 – 298. Website: <http://www.blackwellpublishing.com/journal.asp?ref=0145-8876>
16. **Badau, M. H.**, Jideani, I. A. and Nkama, I. (2005). Sugars content of pearl millet as diverse among cultivars and affected by germination. *Journal of Applied Glycoscience* 52(4): 331 – 335. Website: <http://www.soc.nil.ac.jp/jsap/en/htmls/instruction.html>
17. **Badau, M. H.**, Jideani, I. A. and Nkama, I. (2006). Production, acceptability and microbiological evaluation of weaning food formulation. *Journal of Tropical Pediatrics* 53(3): 166 – 172. Website: <http://tropej.oxfordjournals.org/>
18. **Badau, M. H.**, Jideani I. A. and Nkama, I. (2006). Amylase activities and values in cold and hot water extracts of pearl millet. *Journal of Applied Glycoscience* 53 (1) 1 – 6. Website: <http://www.sos.nil.ac/jsap/en/htmls/instruction/html>
19. **Badau, M. H.**, Nkama, I. and Jideani, I. A. (2006). Steep – out moisture, malting loss and diastatic power of pearl millet and sorghum as affected by germination time and cultivar. *International Journal of Food Properties* 9: 261 – 272. Website: <http://www.tanf.co.uk/journals/titles/10942912.asp>
20. **Badau, M. H.**, Jideani, I. A. and Nkama, I. (2006). Rheological behaviour of weaning food formulations as affected by addition of malt. *International Journal of Food Science and Technology* 41: 1222 – 1228. Website:

<http://www.ingentaconnect.com/content/bsc/ijfst>

21. **Badau, M. H.** (2006). Microorganisms associated with pearl millet at various malting stages. *Internet Journal of Food Safety* 8: 66 – 72. Website: <http://www.foodhaccp.com/journal1.html>
22. **Badau, M. H.** (2007). Sensory and microbiological evaluation of pearl millet kunun zaki saccharified with malt from some pearl cultivars. *Agro – Science: Journal of Tropical Agriculture, Food, Environment and Extension* 6(1): 116 – 127. Website: [http://www.ajol.info/journal\\_index.php?jid=6](http://www.ajol.info/journal_index.php?jid=6)
23. Makeri, M. U., **Badau, M. H.**, Gunda, H. J. and Dikko, H. (2011). Quality evaluation of malt beverages produced from improved Nigerian barley cultivars. *Journal of Applied Agricultural Research* 3: 181 – 189. Website: <http://www.jaar-ng.org>
24. **Badau, M. H.**, C. Ngozi and Danbaba, N. and (2013). Quality of garabia (A Nigerian Traditional Snack) from four varieties of rice as affected by addition of cowpea. *Advance Journal of Food Science and Technology* 5(3):249 - 254; Website: <http://maxwellsci.com/jp/j2p.php?jid=AJFST>
25. **Badau, M. H.**, Abba, H. Z., Agbara, G. I. and Yusuf, A. A. (2013). Proximate composition, mineral content and acceptability of granulated maize dumpling (dambu masara) with varying proportions of ingredients. *Global Advanced Research Journal of Agricultural Science* 2(1): 320 – 329. Website: <http://garj.org/garjas/about.htm>
26. Danbaba, N., Nkama, I., Michael, N., Amaka, M. O. and **Badau, M. H.** (2013). Physical and processing characteristics of some popular rice varieties in Nigeria. *International Journal of Applied Research and Technology* 2(1): 64 – 73. Website: <http://www.esxpublishers.com>
27. Makeri, M. U., Nkama, I. and **Badau, M.H.** (2013). Physico-chemical, malting and biochemical properties of some improved Nigerian barley cultivars and their malts. *International Food Research Journal* 20(4): 1563 - 1568. Website: <http://www.ifrj.upm.edu.my>
28. Agu, H. O., **Badau, M. H.** and Abubakar, U. M. (2013). Modeling the Water Absorption Characteristics of Various Local Pearl Millet Grains and Hungry Rice (*Digitaria Exilis*) During Soaking Using Peleg’s Equation. *Focusing on Modern Food Industry (FMFI)* 2(4): 161 – 169. Website: <http://www.fmfj-journal.org>

29. Idakwo, P. Y., Jackson, V., **Badau, M. H.** and Negbenebor, C. A. (2013). A comparative study on the effect of drying methods on the rheological properties of okra (*Hibiscus esculentus* L). *Journal of Research in Bioscience* 9(1): 100 - 106.
30. Idakwo, P. Y., Aviara, N. A., **Badau, M. H.** and Negbenebor, C. A. (2013). Monolayer moisture content of glucose and clove treated bunyi youri product from Nile perch (*Lates niloticus*) fish. *International Journal of Research and advancement in Bioscience* 3(2): 126 -132.
31. Danbaba, N., Anounye, J. C., Gana, A. S., Abo, M. E., Ukwungwu, M. N. and **Badau, M. H.** (2013). Grain physic-chemical and milling qualities of rice (*Oryza sativa* L.) cultivated in South West Nigeria. *Journal of Applied Agricultural Research* 5(1): 61 – 71.
32. Igwegbe, A. O., Negbenebor, C. A., Chibuzo, E. C. and **Badau, M. H.** (2014). Effects of season and location on heavy metal contents of fish species and corresponding water samples from Borno State of Nigeria. *Global Advanced Research Journal of Medicine and Medical Science* 3(3): 064 – 075
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