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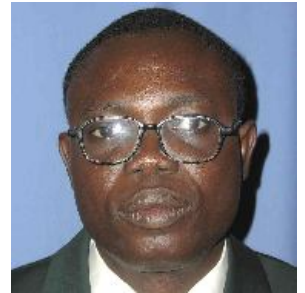
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**AROGUNDADE** Lawrence Akinola

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Department: Chemistry  
Academic Rank: Lecturer I  
Current position:  
Research Interest:



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## DETAILED RESUME

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### ACADEMIC DEGREES WITH DATE

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### INSTITUTIONS ATTENDED WITH DATE

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### MEMBERSHIP OF PROFESSIONAL BODIES

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### PRIZES, HONOURS, NATIONAL AND INTERNATIONAL RECOGNITIONS.

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### COURSES TAUGHT

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### RESEARCH CONDUCTED

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### PUBLICATIONS

1. C. O. Eromosele, **L. A. Arogundade**, I. C. Eromosele, O. Ademuyiwa : Extractability of African yam bean (*Sphenostylis Stenocarpa*) protein in acid, salt and alkaline aqueous media. - *Food Hydrocolloids* 22 (2008) 1622 – 1628. [www.elsevier.com/locate/foodhyd](http://www.elsevier.com/locate/foodhyd)
2. E. I. Adeyeye, **L. A. Arogundade**, S. S. Asaolu and O. Olaofe : Fungicide–Derived Copper Content in Soil and Vegetation Component, Owena Cocoa (*Theobroma Cacao* L. ) Plantations in Nigeria. – *Bangladesh J. Sci. Ind. Res.* 41 (3-4), 129 – 140, 2006. <http://journalseek.net/cgi-bin/journalseek/journalsearch.cgi?field=issn&query=0304-9809>

3. **Lawrence A. Arogundade**, Mohammednur Tshay, Desta Shumeym Shiferaw Manazie : Effect of ionic strength and / or pH on Extrability and physic-functional characterization of broad bean (*Vicia faba* L.) Protein concentrate. - *Food Hydrocolloids* 20 (2006) 1124 – 1134. [www.elsevier.com/locate/foodhyd](http://www.elsevier.com/locate/foodhyd)
  4. **Lawrence A. Arogundade**: Functional characterization of Tef (*Eragostis tef*) protein concentrate: Influence of altered chemical environment on its gelation, foaming, and water hydration properties. – *Food Hydrocolloids* 20 (2006) 831 – 838. [www.elsevier.com/locate/foodhyd](http://www.elsevier.com/locate/foodhyd)
  5. **L. A. Arogundade**, M. O. Akinfenwa, A. A. Salawu : Effect of NaCl and its partial or complete replacement with KCL on some functional properties of defatted *Colocynthis citrullus* L. seed flour. *Food Chemistry* 84 (2004) 187 – 193. [www.elsevier.com/locate/foodchem](http://www.elsevier.com/locate/foodchem)
  6. E. T. Akintayo, E. a. Adebayo, **L. A. Arogundade** : Chemical composition, physicochemical and functional properties of akee (*Bilphia sapida*) pulp and seed flours. *Food Chemistry* 77 (2002) 333 – 336. [www.elsevier.com/locate/foodchem](http://www.elsevier.com/locate/foodchem)
  7. E. I. Adeyeye, **L. A. Arogundade**, E. T. Akintayo, O. A. Aisida, P. A. Alao : Calcium, zinc and phytate interrelationships in some foods of major consumption in Nigeria. – *Food Chemistry* 71 (2000) 435 – 441. [www.elsevier.com/locate/foodchem](http://www.elsevier.com/locate/foodchem)
  8. **Arogundade L. A.**, Olaofe O. and Benson, T.: Effect of Physiological Development on Mineral Distribution of African Star Apple (*Chrysophyllum albidum*) Fruit. - *The journal of Techno science* vol. 5, 2001.
  9. O. Olaofe, **L. A. Arogundade**, E. I. Adeyeye and O. M. Falusi : Composition and Food properties of the variegated grasshopper, *Zonocerus variegatus*. - *Trop. Sci.* 1998, 38, 233 – 237. <http://www3.interscience.wiley.com/journal/112094332/home>
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