

UZOCHUKWU, Sylvia Veronica Ajagugha (Mrs.)

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Department: Food Science & Technology
Academic Rank: Professor
Current position:
Research interest: Food Microbiology, Biotechnology



Detailed Resume

ACADEMIC DEGREES WITH DATE

- Ph.D. , 1987
- M.Sc., 1984
- B.Sc., 1979

INSTITUTIONS ATTENDED WITH DATE

- University of Nigeria , Nsukka, Nigeria 1987
- University of Nigeria , Nsukka, Nigeria 1984
- University of Nigeria , Nsukka, Nigeria 1979

MEMBERSHIP OF PROFESSIONAL BODIES

- Nigerian Institute of Food Science and Technology
- Biotechnology Society Nigeria
- Member, National Biosafety Committee of Nigeria 2002 - 2006
- Member, Nigeria Agricultural Biotechnology Advisory Committee 2003 - 2007

PRIZES, HONOURS, NATIONAL AND INTERNATIONAL RECOGNITION

- 1979 University Academic Excellence Prize for best result, Department of Botany, University of Nigeria.

COURSES TAUGHT

RESEARCH CONDUCTED

- Formulation of a cashew nut spread
- Indices of adulteration in traditional yam powder (amala)
- Characteristics of flavouring oils and cubes made from fermented melon seeds

PUBLICATIONS

Theses

- i. Factors Controlling Organoleptic Properties in Palm Wine fermentation.

Ph.D. Thesis (1987). University of Nigeria, Nsukka, Nigeria.

ii. Aspects of the preparation of formulated palm wine.

M.Sc. thesis (1984). University of Nigeria, Nsukka, Nigeria .

iii. Effect of fluted pumpkin mosaic virus on tomato.

B.Sc. project (1979). University of Nigeria, Nsukka Nigeria.

Articles Published in Refereed Journals

i. Uzochukwu Sylvia, W.O. Kasali , O. Okeleye and S.O. Afolami (2004) Estimation of storage life of trench - stored cassava as it affects organoleptic properties of *gari* and *fufu*. West African Journal of Foods and Nutrition **7**, 79 – 81.

ii. Uzochukwu, Sylvia; Abiodun Ojoye and Elizabeth O. Imam (2003). Estimation of Shelf Life of cooked *Foo-Foo* sold in Nigeria. Tropical Science **43**, 86 – 91.

iii. Uzochukwu Sylvia, Esther Balogh, R.T. Loeffler and P.O. Ngoddy (2002) Structural analysis by ¹³C- nuclear magnetic resonance spectroscopy, of glucan extracted from natural palm wine; Food Chemistry **76**, 287-291.

iv. Uzochukwu, Sylvia V. A.; Abimbola E. Ajayi and O. Lasekan (2001) Characteristics of tempeh from less common and hard-to-cook Nigerian beans. Nigerian Journal of Microbiology **15(1)**, 103 – 109.

v. Uzochukwu, S.V.A, R. Oyede, and O. Atanda (2001) Utilization of *Gari* industry effluent in the preparation of a gin. Nigerian Journal of Food Microbiology **15(1)**, 87 - 92

vi. Babajide, J.M.; Babajide, S.O., and Uzochukwu, S.V.A. (2001) Cassavasoy weaning Food: Biological evaluation and effects on rat organs. Plant Foods for Human nutrition. **56**,167-173

vii. **Uzochukwu, S.V.A.**; E. Balogh; R.T. Loeffler and P.O. Ngoddy, (2001) structural analysis by ¹³C-nuclear magnetic resonance spectroscopy of glucans elaborated by gum-producing bacteria isolated from palm wine. Food Chemistry **73**, 225-233

viii. Babajide, J.M.; Babajide, S.O. and Uzochukwu, S.V.A. (2000) Effect of processing on the cyanide potential, trypsin inhibitor content and viscosity of weaning food from cassava and soybeans. West African Journal of Food and Nutrition **2(3)**, 1-5.

- ix. Henshaw, F.O. : **S.V.A. Uzochukwu** and I.Y. Bello (2000) Sensory properties of Akara (Fried Cowpea Paste) prepared from paste stored at low storage temperatures. *International Journal of Food Properties* **3(2)**, 295-304
- x. **Uzochukwu, S.V.A.**; Balogh E. and Ngoddy P.O. (2000). Flavour volatiles of formulated and standard palm wine fermented by a proposed standard inoculum. *Nigerian Journal of Microbiology*. **14(2)**, 81-84
- xi. **Uzochukwu, S.V.A.**; Ademoyegun B.O. and Henshaw, F.O. (1999). Evaluation of some common Nigerian beans for tempeh production. *West African Journal of Food and Nutrition* **2(2)**, 38-45.
- xii. **Uzochukwu, S.V.A.**; Balogh, E.; Tucknott O.G.; Lewis M.J. and Ngoddy P.O. (1999) Role of palm wine yeasts and bacteria in palm wine aroma. *Journal of Food Science and Technology*, **36**, 301-304.
- xiii. **Uzochukwu, S.V.A.** and Ameh A.A. (1997). Optimisation of processing conditions for the production of “Okpekhe” – a fermented condiment from the seeds of *Prosopis Africana*. *Nigerian Journal of Microbiology* **11**, 85- 92.
- xiv. **Uzochukwu, S.V.A.**; Balogh, E.; Tucknott O.G.; Lewis M.J. and Ngoddy P.O. (1997) Volatiles of palm wine using solvent extracts. *Journal of Food Quality*. **20**, 483-494.
- xv. **Uzochukwu, S.V.A.**; Balogh, E. and Ngoddy, P.O. (1994) the role of microbial gums in the colour and consistency of palm wine. *Journal of Food Quality*, **17**, 393-407.
- xvi. **Uzochukwu, S.V.A.**; Balogh.; E. Tucknott O.G.; Lewis M.J. and Ngoddy P.O. (1994) Volatile constituents of palm wine and sap. *Journal of The Science of Food and Agriculture* **64**, 405-411.
- xvii. **Uzochukwu, S.V.A.**; Balogh, E. and Ngoddy, P.O. (1991) Standard pure culture inoculum for natural and formulated palm wine. *Nigerian Food Journal* **9**, 67-77.
- xviii. Mmegwa, **S.V.A.**; **Balogh**, E. and Ngoddy P.O. (1988) Formulated palm wine: Comparative fermentation studies. *Nigerian Food Journal* **6**, 35-42.
- xix. Mmegwa, **S.V.A**; **Balogh**, E. and Ngoddy P.O. (1985) Formulated palm wine: Sensory evaluation and use in palm wine extension. *Tropical Science* **25**, 271-281
- (c) Patents**

xx. Uzochukwu, S. V. A. (1996): Process for the preparation of clear undistilled alcoholic beverages such as table, sparkling and fortified wine from palm exudates. Nigerian Patent No. RP 12549.

xxi. Uzochukwu, S. V. A. (2004): Process for the preparation of a formulated palm wine. Nigerian patent No. RP. 12612. (Approved, 1997, Approved and re-granted, 2004).

xxii. Uzochukwu, S. V. A. (2004): Process for the preparation of a nonalcoholic palm drink. Nigerian patent No. RP. 12613. (Approved, 1997, Approved and re-granted, 2004).

Articles Published in Peer-Reviewed Conference Proceedings

xxiii. Babajide, J.M. and Uzochukwu S.V.A. (1998). Pasting characteristics of cassava-soya-based weaning Foods. Proceedings of the 22nd Annual Conference of the Nigerian Institute of Food Science and Technology. Uzochukwu, Onwuka and Idowu (eds) Vol. 1(Technical papers): 56-58.

xxiv. Apantaku, S.O.; Apantaku, F.S. and Uzochukwu S.V.A. (1998). The role of extension education in reducing the production and consumption of unsafe packaged drinking water, ice lolly products and cold cocoa beverages. Proceedings of the 22nd Annual Conference of the Nigerian Institute of Food Science and Technology. Uzochukwu, Onwuka and Idowu (eds) Vol.1(Technical papers): 158-160.

Books Edited

i. Uzochukwu, S.V.A., C.F.I. Onwuka and M.I. Idowu (1998) Proceedings of the 22nd Annual Conference of the Nigerian Institute of Food Science and Technology. Uzochukwu, Onwuka and Idowu (eds) Vol. 1(Technical papers)

Training Courses Attended

- i. Certificate, PBS-IITA Training Workshop for Regulators and Applicants for Confined Field Trials of Agricultural Biotechnology 8th – 9th February 2007
- ii. Certificate, Training Course in Biosafety assessment - “ Biosafety Assessment and Regulation of Agricultural Biotechnology” held at the Institute for Plant Biotechnology For Developing Countries, University of Ghent, Belgium, 9 – 20 August, 2005.
- iii. Certificate, Training Course in GMO Detection Methods – “Analysis of Food and Feed Samples for the Presence of Genetically Modified Organisms” held at the State General Laboratory in Nicosia, Cyprus from 6th to 10th June, 2005.

- iv. Certificate, IITA - PBS Training Course for Biosafety Officials in Nigeria 3 – 14th February 2004.
- v. Certificate, Practical and Theoretical Course in Expression of Heterologous genes in Yeasts and Bacteria, International Center for Genetic Engineering and Biotechnology (ICGEB), New Delhi, India Nov. 2002
- vi. Certificate, Practical and Theoretical Course in Polymerase Chain Reaction Techniques, University of Agriculture, Abeokuta, 9th – 14th July, 2001
- vii. Certificate, Practical and Theoretical Course in Standard *in-vitro* Recombinant DNA manipulation Techniques, University of Agriculture, Abeokuta, 14th – 25th August 2000

14. Research completed but not yet published:

- i. Formulation of a cashew nut spread
- ii. Indices of adulteration in traditional yam powder (amala)
- iii. Characteristics of flavouring oils and cubes made from fermented melon seeds

Research in progress

- Evaluation of food imports and locally grown maize and soy beans for the presence of genetically modified organisms (GMOs).
- Construction of a carbohydrate-degrading recombinant palm wine yeast for the decolourization of palm wine meant for table wine preparation.
- Carotene-rich cassava as a source of carotenoids for vitamin A deficiency alleviation: is genetic modification necessary?