Ms. Gladys Kyere

Department of Food and Nutrition Education
University of Education, Winneba

ORCID 0000-0001-7132-2048 · Profile uew.peerford.com/staff/89263798-e3e1-46bf-8dc6-988edfbf665e

RESEARCH

Areas: Food Science · Nutrition and Dietetics · Plant Science · Analytical Chemistry · Health, Toxicology and Mutagenesis · Pathology and Forensic Medicine

RESEARCH SUMMARY

5	3	1	0	0.85	20%
Publications	Citations	h-index	i10-index	Field-weighted impact	World top 10%

Counted from the 5 publications listed below, 2022–2026. Field-weighted impact is the mean over the 5 works scored for it; 1.00 is the world average for works of the same field, type and year. 1 of the 5 papers scored for it are among the world's most cited tenth for their field, type and year.

POSITIONS

Lecturer 2021–present
Food and Nutrition, University of Education Winneba, Winneba, Ghana

EDUCATION AND QUALIFICATIONS

Kwame Nkrumah University of Science and Technology 2010–2015
Kumasi, Ghana

PUBLICATIONS

Journal articles 5

1. Afia Sakyiwaa Amponsah, **Gladys Kyere** (2026). Apparent Versus Bioaccessible Mineral Enrichment in Pearl Millet Composite Cake. *Cereal Chemistry*. https://doi.org/10.1002/cche.70104
2. Afia Sakyiwaa Amponsah, **Gladys Kyere**, Alex Amerh Agbeshie, Berlinda Agyei-Poku (2026). Heavy Metal Concentrations and Health Risk Assessment of Melon Seeds (Citrullus lanatus) From Selected Markets in Ghana. *International Journal of Food Science*. https://doi.org/10.1155/ijfo/8819979
3. **Gladys Kyere**, Afia Sakyiwaa Amponsah, Linda Afriyie Gyimah (2026). Protein Enhancement and Consumer Acceptability of Cassava-Based Biscuits Fortified with Soybean: Development and Evaluation in a Ghanaian Context. *Journal of Culinary Science & Technology*. https://doi.org/10.1080/15428052.2026.2684943
4. Afia Sakyiwaa Amponsah, **Gladys Kyere**, Kwadwo Boateng Prempeh, Kwadwo Adinkrah-Appiah (2026). Valorization of Spent Millet Flour in Composite Bread: Characterization, Predictive Modeling, and Multi-Objective Optimization for Nutritional Enhancement. *Food Science & Nutrition*. https://doi.org/10.1002/fsn3.71843
5. E. A. Amankwah, A. A. Sarpong, **Gladys Kyere** (2022). Changes in physicochemical and functional properties of Dioscorea rotundata yam flours in Ghana by different drying methods. *Chemistry Africa*. https://doi.org/10.1007/s42250-022-00396-3