

SELECTED D1, Q1, and Q2 SCI/SCOPUS PUBLICATIONS

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9. **Ashaolu, T. J.** (2026). Collagen peptides from marine by-products: From waste to functional ingredients. *Food Research International*, 233(1), 118982. <https://doi.org/10.1016/j.foodres.2026.118982>
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12. **Ashaolu, T. J.**, Lee, C. C., Tarhan, O., Rashidinejad, A., & Jafari, S. M. (2026). Nexus of Whey Proteins, Gut Dysbiosis, and Colonic Health. *Food Science & Nutrition*, 14(2), e71487. <https://doi.org/10.1002/fsn3.71487>
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