

IBBU CASTER
BRIEF PROFILE OF
IKEGWU M.THEOPHILUS

CENTER FOR APPLIED SCIENCE AND TECHNOLOGY RESEARCH
(CASTER)



IBB University, Lapai.
Niger State.
Nigeria.



Ikegwu, M. Theophilus M. had his primary and secondary education in Central School Oshiri, and Community Secondary School, Oshiri, in Onicha Local Government Area of Ebonyi State, Nigeria. He holds a Bachelor of Science (B.Sc.) and subsequently Master of Science (M.Sc.) degrees in Food Science and Technology and Food Processing Technology, respectively, all in the University of Nigeria, Nsukka between the years 2003– 2012. In the main time, he is carrying out his Ph.D. research work in Food Engineering in the Department of Food Science and Technology, University of Nigeria, Nsukka. He is also a member of Nigerian Institute of Food Science and Technologist (NIFSTS), and a Fellow of National Office for Technology Acquisition and Promotion (NOTAP), under the Federal Ministry of Science and Technology.

Mr. Ikegwu, M. Theophilus was a Lecturer in Madonna University, Akpugo Campus where he taught for almost two years before his services were transferred to Ibrahim Badamasi Babangida University, Lapai, Niger State, in November, 2014. He served as the departmental SIWES Coordinator and a

University Committee Member on Environmental Sanitation in Madonna University, Akpugo Campus. In his little sojourn at Madonna University, Akpugo Campus, Mr. Ikegwu, M. participated in community services, in the establishment of water treatment plant for male and female Hostels of Madonna University, Akpugo Campus, and water treatment services at Caritas University, Amorji-Nike in Enugu State.

He is currently teaching in the Department of Food Science and Technology, Ibrahim Badamasi Babangida University, Lapai, Niger State.

Theo, as he is fondly called by his colleagues, is an academic enigma. His B.Sc. research work was on the production of mixed fruit juices from palm sap, soursop and pineapple fruit juices. His brilliant idea was to encourage the production of beverages from palm sap/wine that could be bottled and preserved. The research was part of the 2010 Nigerian University Research and Development fair (NURESDEF) hosted by the University of Nigeria Nsukka in which the University had third position. In order to booster and encourage the use of palm products, as well as to lend scientific credenceto some of the traditional reproductive claims, he explored the effect of oil palm sap on the reproductive indices of male wistar rats in his M.Sc. Thesis.

Currently, he has one academic publication in the Journal of Medicinal Foods (a highly rated Journal by Thomson Reuters) on the 'Effect of Preservation Methods of Oil Palm Sap (*Elaeis guineensis*) on the Reproductive Indices of Male Wistar Rats', and three conference proceedings of the Nigerian Institute of Food Science and Technology on 'Sensory profile of mixed fruit juices from

blends of soursop/pineapple and oil palm sap’, ‘Effects of Freezing and Thawing on the vitamin and Microbial contents of palm sap and palm wine’, and ‘Effect of preservation methods of Oil palm (*Elaeis guineensis*) sap and wine on their mineral content, held in Lagos 2009, and Makurdi 2011, and Owerri 2015, respectively. In May 2015, he presented a paper at the 1st International Conference on Biosciences Research held at Suncity Exclusive Hotels, Awka, Anambra State on the Proximate and physicochemical properties of modified cassava, yam and rice starches.

Just recently, he was part of a team that represented Ibrahim Badamasi Babangida University, Lapai in the 6th Edition of Nigerian Universities Research and Development fair 2016, held in Nnamdi Azikiwe University, Awka, Anambra State.



Fig.1: Extruder designed and constructed by the Researcher (A Research Project Sponsored by DUFIL – Indomie Manufacturers, in Conjunction with NOTAP-National Office for Technology Acquisition and Promotion)



Fig.2: Egg and Egg Powder

A Research Work Sponsored by TETFund in IBB University, Lapai

CURRICULUM VITAE

IKEGWU Theophilus Maduabuchukwu

Date of Birth: May 4, 1979

Nationality: Nigerian

Sex: Male

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E-mail Address: tmikegwu@ibbu.edu.ng, maduson2003@yahoo.com

EDUCATIONAL INSTITUTIONS ATTENDED WITH DATES:

Oshiri Community Secondary School, Oshiri (School Certificate)	1994-2000
National Examinations Council (NECO)	2000
West African School Certificate Examination (Nov/Dec.)	2001
University of Nigeria, Nsukka (B.Sc., Food Science and Tech.)	2002-2008
University of Nigeria, Nsukka (M.Sc. Food Processing Technology)	2012

POSTS HELD WITH DATES:

Class Representative (Class Rep.)	2003-2005
Chief Whip (Nigerian Association of Food Science and Technology, NAFSTS)	2004
Departmental President (Nigerian Association of Food Science and Technology Students, NAFSTS, UNN Chapter)	2005/2006
National Secretary (NAFSTS)	2005/2006

WORKING EXPERIENCE:

Fine Merit Yoghurt and Fruit Juice, Lagos	2006
OK Foods Ltd, Lagos	2006-2007
Lion Bakery, UNN	2008
Federal Polytechnic, Ilaro, Ogun State (Graduate Assistant)	2009 – 2010
Madonna University, Akpugo Campus (Assistant Lecturer)	2013 till date

EXTRA CURRICULA ACTIVITIES: Sports, Reading, Writing,

CONFERENCE ATTENDED WITH DATE:

Nigerian Institute of Food Science and Technology, Ebonyi State	2005
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Nigerian Institute of Food Science and Technology, Lagos State 2006

PROFESSIONAL MEMBERSHIP:

Nigerian Institute of Food Science and Technology (NIFST) 2011

CONFERENCE PAPERS

1. Ikegwu, T. M., Owuamanam C.I. and Ayim, M.M. (2015). Proximate and physicochemical properties of modified cassava, yam and rice starches. A paper presented during the 1st International Conference on Biosciences Research held on 25-27th May, 2015 at Suncity Exclusive Hotels, Awka, Anambra State.
2. Ikegwu, T.M. and Iwouno, J.O. (2015). Effect of preservation methods of Oil palm (*Elaeis guineensis*) sap and wine on their mineral content. A Conference Paper Presented During the 39th Annual Conference and General Meeting of the Nigerian Institute of Food Science and Technology Held at Owerri, Nigeria, 13-16th October, 2015.
3. Ikegwu, T.M. and Okafor, G.I. (2011). Effect of Freezing and Thawing on the vitamin and Microbial contents of palm sap and wine. A paper presented during 35th Annual Conference and AGM of Nigerian Institute of Food Science and Technology held on 10th – 14th October, 2011 at Benue Hotels Ltd., Makurdi, Benue State.
4. Okafor, G.I. and Ikegwu, T.M. (2009). Sensory profile of mixed fruit juices from blends of soursop/pineapple and oil palm sap. A conference proceeding presented at the 33rd Annual Conference and AGM of the Nigerian Institute of Food Science and Technology, Lagos, 2009.

PUBLICATION

1. Ikegwu, T. M., Okafor, G.I. and Ochiogu, I.S. (2008). Effect of Preservation Methods of Oil Palm Sap (*Elaeis guineensis*) on the Reproductive Indices of Male Wistar Rats. *Journal of Medicinal Food*, 17(12): 1368-1374.
2. Ikegwu, T. M., Okafor, G.I. and Ochiogu, I. S. (2015). Effect of Preservation Methods of Oil Palm (*Elaeis guineensis*) Sap on Health Status of Male Wistar Rats. *American Journal of Food Science and Technology*, 3(5): 137 – 144.
3. Ikegwu, T.M. and Iwouno, J.O. (2015). Effect of Preservation Methods of Oil Palm (*Elaeis guineensis*) Sap and Wine on the Mineral and Vitamin Compositions for Reproductive Health. *Journal of Food Science and Quality Management*, 43: 14 – 20.
4. Owuamanam, C., Ikegwu, T.M. and Ayim, M.M. (2016). Comparative Evaluation of Some Properties of Native and Modified Starches from Cassava, Yam and Rice. *Nigerian Food Journal* (In Press).

THESIS/DISSERTATION

1. Production and utilization of mixed-fruit juices from blends of soursop, pineapple and oil palm sap (*Elaeis guineensis*), 2008.
2. Effects of preservation methods of oil palm sap (*Elaeis guineensis*) sap on selected reproductive indices of male wistar rats, 2012.

Community Service

1. Water Treatment Plant at Madonna and Caritas Universities
2. Madonna University Water Services Ltd.
3. Water Treatment Plant at Madonna University, Akpugo Campus.
4. Madonna University Water Services Ltd., Caritas University, Enugu State.

NIGERIAN UNIVERSITY RESEARCH AND DEVELOPMENT FAIR (NURESDEF, 2010)

1. Gabriel I. Okafor, Theophilus M. Ikegwu and N. V. Afiadigwe (2010). Production of mixed fruit juices from blends of unfermented oil palm sap and tropical fruits: In: National University Research and Development Fair(NURESDEF) University of Nigeria Research and Development Exhibits, Uni. of Nig. Press Ltd, Nsukka.
2. Ikegwu, T. M., Orishagbemi, C. O., Balogu, D. O. and Jubril, B. (2016). Innovative Processing of Packaged Egg Powder. In: National University Research and Development Fair(NURESDEF) University of Nigeria Research and Development Fair, held in Nnamdi Azikiwe University, Awka, Anambra State.
3. Balogu, D. O., Orishagbemi, C. O., Balogu, V. T. and Ikegwu, T. M. (2016). Design and Construction of Food Ingredient Drier. In: National University Research and Development Fair(NURESDEF) University of Nigeria Research and Development Fair, held in Nnamdi Azikiwe University, Awka, Anambra State.
4. Balogu, D. O., Orishagbemi, C. O., Ikegwu, T. M. and Jubril, B. (2016). Development of Nutritious Beverages Using Native Fruits and Herbs. In: National University Research and Development Fair(NURESDEF) University of Nigeria Research and Development Fair, held in Nnamdi Azikiwe University, Awka, Anambra State.
5. Balogu, D. O., Orishagbemi, C. O., Balogu, V. T., Ikegwu, T. M. and Jubril, B. (2016). Development of Nutritionally Fortified Instant Pounded Yam Flour. In: National University Research and Development Fair(NURESDEF) University of Nigeria Research and Development Fair, held in Nnamdi Azikiwe University, Awka, Anambra State.

FELLOWSHIP AWARD

NOTAP-Industry Technology Transfer Fellowship

2015

Journal Review:

Journal of Medicinal Foods: Toxicity Assessment of some beans (*Phaseolus vulgaris L.*) widely consumed by Tunisian Population.

2014

Starch: Composition of polysaccharides from *Alectryon tomentosus* F. Muell. leaves with potential cytotoxic and antimicrobial Activities.

2015

Starch: Effects of high-temperature air fluidization (HTAF) on the structural, functional, and in vitro digestive properties of corn

2016

REFEREES

Prof. T. M. Okonkwo

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Science
and Technology (UNN)
08066567609

Prof. Nkama I.

Department of Food Science
and Technology (UNN)
08034281885

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