

## A. Photos



## B. Biography/Background

*ESEKHEIGBE Ayemhenre hails from Ohordua, Esan South East Local Government Area of Edo State, Nigeria. He works in the Department of Biochemistry, Faculty of Life Sciences, Ambrose Alli University, Ekpoma Nigeria. Currently He is a Senior Lecturer. DR ESEKHEIGBE Ayemhenre's research interests span Nutritional Biochemistry, Toxicology, Clinical Biochemistry. He has a particular interest in the harnessing and optimization of the nutritional and medicinal potentials of plants. He has published many peer-reviewed articles on his research and is a member of the Nutrition Society of Nigeria (NSN) where he is currently the Publicity Secretary of the State Chapter. Some responsibilities held include Departmental Examination Officer and Member of University Computer Based Examination Committee. DR ESEKHEIGBE Ayemhenre joined the services of this University on 2<sup>nd</sup> February, 1999 as an Assistant Lecturer. He is married with children. He likes tennis and travelling.*

## C. Qualifications

Doctor of Philosophy (PhD), Ambrose Alli University, Ekpoma. (2015)  
Master of Science (MSc), University of Benin (1997)  
Bachelor of Science (BSc), University Benin (1990)

## D. Research Focus:

Food and Nutrition  
Toxicology

## E. Professional Affiliation

- Nutrition Society of Nigeria (NSN)

## F. Social/community engagements

- National Welfare Officer, Annunciation Catholic College Irrua Old Boys Association

## G. Publications

1. **Esekheigbe, A.** and Onimawo, I. A. (2015). Effect of fermentation and heat treatment on the nutrient and antinutrient composition of African walnut (*Tetracarpidium conophorum*). *Pakistan Journal of Nutrition*. 14 (12): 972 - 975.
2. **Esekheigbe, A.** and Onimawo, I.A. (2015). Amino acid profile of conophor nut as affected by fermentation and heat treatment. *International Journal of Science and Research*. 4 (9): 381 – 383.
3. **Esekheigbe, A.** (2015). Comparative study of the amino acid composition of peels, pulp and core of seedless breadfruit (*Artocarpus altilis*). *Nigerian Annals of Natural Sciences*. 15(1): 14 – 17.
4. Iyawe, H.O.T, Osagie, V.E., **Esekheigbe, A.** and Azih, M.C. (2007). Nutrient composition and effect of seed extracts of African black pear (*Dacryodes edulis*) on rats. *Asian Journal of Plant Sciences*. 6(5): 878 – 880.
5. Odilora, C.A., Egwaikhide, P.A., **Esekheigbe, A.** and Emua, S.A. (2006). Air pollution tolerance indices (apti) of some plant species around Ilupeju industrial area, Lagos. *Journal of Engineering Science and Applications*. 4(2): 97 – 101.
6. Egwaikhide, P.A., **Esekheigbe, A.**, Odilora, C. A. and Onigbinde, A.O. (2005). Inhibitory effect of different organic acids on non-enzymatic browning in cowpea (*Vigna unguiculata*). *Nigerian Annals of Natural Sciences*. 6(1): 86 – 91.
7. Ophori, E.A., **Esekheigbe, A.** and Obiorah, I.V. (2004). Some biochemical and haematological changes in rats exposed to mosquito coil smoke. *Biological and Environmental Sciences Journal for the Tropics*. 1(2): 34 – 38.
8. Egwaikhide, P.A., Asia, I.O. and **Esekheigbe, A.** (2004). The use of carbonized palm kernel shells in the absorption of zinc, nickel and cadmium from aqueous solutions. *Nigerian Annals of Natural Sciences*. 5(1): 141 – 146.
9. Egwaikhide, P.A., Ihimire, I.G., **Esekheigbe, A.** and Eguavoen, I.O. (2004). Studies on the effect of sprouting and *in vitro* digestibility, polyphenol oxidase activity and browning of pigeon pea (*Cajanus cajan*). *World Journal of Biotechnology*. 5 (1): 811 – 814.
10. Alaiya, H.T., **Esekheigbe, A.** and Atoe, K. (2000). Functional properties of African yam bean (*Sphenostylis sternocarpa*) and the effects of processing media. *Journal of Management Technology*. 2: 243 – 247.
11. Onoagbe, I.O. and **Esekheigbe, A.** (1999). Studies on the anti-diabetic properties of *Uvaria chamae* in streptozotocin – induced diabetic rabbits. *Biokemistri* 9 (2): 79 – 84.
12. Onoagbe, I. O., Lau, H.U., **Esekheigbe, A.** Dawha, I.M. and Salami, C.O.(1999) Effects of *Irvingia grandifolia* and *Spondias mombin* in streptozotocin-induced diabetic rats. *Biokemistri* 9 (1): 17 – 22.

13. Onoagbe, I.O., Attah, V., Luther, M.M. and **Esekheigbe, A.** (1999). Hypoglycemic and anti-diabetic effects of *Morinda lucida* and *Tetracera alnifolia* in normal and streptozotocin-induced diabetic rats. *West African Journal of Biological Science* 9: 1 – 8.

#### **PUBLISHED CONFERENCE PROCEEDINGS**

14. Nwokolo, S.C. and **Esekheigbe, A.** (2001). pH changes and protein content of Ogi prepared by steeping maize for different durations. *Proceedings of the Nutrition Society of Nigeria*. 32: 244 – 247.
15. Egwaikhide, P.A. and **Esekheigbe, A.** (2004). Studies on the inhibitory effect of different chemicals on enzymatic browning in pulverized *Dioscorea rotundata* (white yam). *Proceedings of the Chemical Society of Nigeria*. 27: 430 – 432.

#### **CHAPTER IN BOOK**

- 16 **Esekheigbe, A.** (2005). Aqueous solutions and acid base chemistry. In: *Biochemistry for beginners*. 2<sup>nd</sup> Edition. Edited by Onigbinde, A. O. Anico Publishing Inc., Akure. Pp 37 – 53.

#### **CONFERENCE PAPERS PRESENTED**

- 1 **Esekheigbe, A.**, and Onimawo, I. (2013). Protein quality of processed conophor nut using rat bioassay. 20<sup>th</sup> International Congress of Nutrition, Granada, Spain. *Annals of Nutrition and Metabolism*.63(1): 1524.
2. Onimawo, I. A., **Esekheigbe, A.** and Oigbochie V. O. (2017). Physicochemical properties of the pulp of African star apple. 9<sup>th</sup> International Congress on Nutrition and Health, February 20-21, Berlin, Germany. *Journal of Nutrition and Food Sciences* 7:1 (suppl)
3. Onimawo, I. A., **Esekheigbe, A.** and Okoh, J. E. (2017). Determination of proximate and mineral composition of three traditional spices. 9<sup>th</sup> International Congress on Nutrition and Health, February 20-21, Berlin, Germany. *Journal of Nutrition and Food Sciences* 7:1 (suppl)

---

#### **H. Contact information**

email: [esekheigbe@aauekpoma.edu.ng](mailto:esekheigbe@aauekpoma.edu.ng)

Phone : +2348056178547, +2348062076471