

Profile – Dr. Julia Kigozi.



Dr. Julia Bulya Kigozi.

Department of Agricultural and Bio-systems Engineering.

Tel: +256 772 609 649

Email: jbulyakigozi@yahoo.com

Staff ORCID ID

<https://orcid.org/0000-0002-0433-7423>

Address

Department of Agricultural and Bio-systems Engineering, Makerere University/ P.O. Box 33113, Kampala, Uganda.

Qualifications

- **Ph.D.**, Food Processing Engineering; Makerere University, Uganda;
- MENG (Agricultural Engineering), University of Pretoria, SOUTH AFRICA. (1999 - 2001)
- Bachelors of Science in Agricultural Engineering - (*Upper Second Division*), Makerere University, UGANDA (1990 - 1994)

Biography

Julia serves as the Dean of the School of Food Technology, Nutrition and Bio-engineering, Makerere University (Uganda) and is also staff in the Department of Agricultural & Bio-systems Engineering. Julia Kigozi, is an Agricultural Engineer, specializing the training and research of Food Process Engineering related courses. She is a senior lecturer at Makerere University, the leading public University in Uganda and currently serves as the Dean, School Food Technology, Nutrition and Bioengineering, Makerere University. Her research focuses on Agro-processing Solutions including; post handling of crops, design and optimization of food engineering operations, design of food processing equipment and Food processing plant design. She has 51 published papers and 1 patent to her name. She has over 10 years' experience consulting in this area and has been involved in the design and construction of several agro-processing equipment, product optimization and food process design. She has worked with communities in the post-harvest handling of fruits, grain and Mukene fish (Silver fish). She now runs a project in which MSME's in the Agro-processing industry are empowered to meet the capacity and quality of products for the local and export markets. She is also the founder and managing Director of Jazi Agro-processing Solutions Ltd, a company that provides solutions for the agro-processing industry in provision/procurement of agro-processing equipment, design, setup and management of processing facilities, optimization of food products and training of agro-processors to meet quality and capacity for the market.

Professional Experience

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|-------------|----------------------------------------------------------------------------------------------------|
| 2023 - date | Dean, School of Food Technology, Nutrition and Bio-engineering, Makerere University |
| 2020 - date | Managing Director and proprietor JAZI Agro-processing Solutions Ltd |
| 2020 - date | Senior Lecturer in the Department of Agricultural and Bio-systems Engineering, Makerere University |
| 2007 - 2015 | Assistant Lecturer, Department of Agricultural and Bio-systems Engineering, Makerere University |
| 2003 - 2007 | Lecturer in Agricultural Engineering, Africa University, Mutare, Zimbabwe |
| 1997 - 2003 | Assistant Lecturer in Agricultural Engineering Department, Maker University |
| 1994 - 1996 | Agricultural Engineer trainee, Kawanda Agricultural Research Institute |

Teaching

Undergraduate Level

AEN 1101 Mathematics

AEN 2212 Farm Engineering

AEN 1106 Engineering Mechanics
BPE 1101 Introduction to Bioprocessing
AEN 1203 Natural Products Chemistry
AEN 2208 Post Harvest Engineering
BPE 3103 Unit Operations
AEN 3113 Applied Rheology
AEN 3206 Design of Processing Equipment
BPE 3104 Product and Process Development
AEN 4107 Design of Agricultural Machinery

Graduate Level

AEN 7130 Advanced Agricultural Processing Engineering
AEN 7231 Advanced Food Engineering
AEN 7202 Bio-Engineering

Research Experience

Principal Investigator- Awarded Projected Funding to set up a “Common User facility for packaging”, by Ministry of Science, Technology, and Innovation, amounting to 2.7 Billion Uganda Shillings. 2023

Principal Investigator-Awarded Consultancy to Set up and procure equipment for a Sweet potato processing plant under SPVCDTTP project funded by Ministry of Science, Technology and Innovation (334,000,000 Ugx) - November 2022

Awarded for (Phase 2) Research Grant (Principal Investigator), Empowerment of the Agro-Processing Industry to meet the Quantity and Quality Standards for the Local and Export Market; a Programme Enhancing the Practical Skills of Students in Makerere University. Funded by RIF, Makerere University (Totaling to 169,800,000 Ugx) October 2022

Consultancy to train 60 participants on the “Implementation of two pilot field trainings in harmonized EAC standards for the EAC/ SEAMPEC program, Regional Industrial value addition (implemented by GFA), funded by GIZ (Totaling to 3,910 USD)-2022

Co-Investigator, Research project on Unlocking the potential of phage-infused and bee waxed Nang-nang (brycinus nurse) market products, funded by MoSTI, Government of Uganda.(Totaling to 140,000,000ugx)-2021

Awarded Consultancy to develop a Snack bar from sweet potatoes and beans. Funded by Harvest Plus. (7800 USD)-2022

Awarded Research Grant (Principal Investigator), “Exploring the Use of Indigenous Medicinal Plants to Strengthen the Resilience of Communities to Covid-19”. Funded by BioInnovate Africa Programme (Totaling to 40,000 USD)-2021

Awarded Research Grant (Principal Investigator), “Developing Innovative Technology for the Medium, Small and Micro Enterprises’ (MSMEs) in the Food Processing industry”. Funded by CAES-ISP (Totaling to 20,000 USD)-2020

Awarded Research Grant (Principal Investigator), Empowerment of the Agro-Processing Industry to meet the Quantity and Quality Standards for the Local and Export Market; a Programme Enhancing the Practical Skills of Students in Makerere University. Funded by RIF, Makerere University (Totaling to 223,000,000 Ugx)- 2020

Research Grant (Co-investigator)- Optimization of the extrusion processing conditions for a banana composite flour enriched with Amaranthas and soya grain, for weaning children 6-24 months; Optimization of the process for the production of Tomato Ketchup enriched with carrots and mangoes; Optimization of the extrusion processing conditions for a banana-based composite flour for weaning children 6-24 months; Quality evaluation of solar dried pineapple during processing and storage, Development and optimization of the production process of a nutrient enriched snack bar and Optimizing the processing conditions and formulation of a banana-vegetable instant soup flour. Funded by RELOAD project.

Research Grant (Co-investigator)- Design, Fabrication and performance testing of a Refractance window dryer. Funded by BIOINNOVATE project-2019-2022

Awarded Research Grant (Principal Investigator): Design and construction of Agro-processing equipment (Batch Pasteuriser, Soy-milk extractor, Fruit pulper, Cocoa dehuller, Mulondo chopping machine, Soya roaster, Soya steamer, Funded by the Food Technology Business Incubation centre under the government of Uganda (totaling to 22,000 USD over 4 years)-2018

Awarded- Research Grant (Principal Investigator): A study of the drying kinetics, quality and shelf- stability of dried *Rastrineobola argentea* (silverfish) under varying processing and storage methods & Development of Shelf stable Fish sausage and Crackers, Funded by World Fish. (28,665 USD)- 2018

Awarded Consultancy (Consultant): Development of value-added products from Sorghum, millet and pigeon

pea/ Funded by ICRISAT. (16,850 USD) -2018

Awarded Consultancy (Co-Investigator): Technical Inspection and Verification of Agricultural Equipment and Machineries/ World Vision Uganda. (1,500 USD)

**Research groups and
Centres**

Agro-processing Research group, Department of Agricultural and Biosystems Engineering.
Education Collaborative

Community based work Academic:

- Acting principal and Deputy principal (23rd October- 5th November, 2023)
- Dean, School of Food Technology Nutrition and Bio-Engineering (July 2023- date)
- Consultancy to train 60 participants (Fruits, Vegetables and leather Industry) on the “Implementation of harmonized EAC standards for the EAC/ SEAMPEC program, Regional Industrial value addition (implemented by GFA), funded by GIZ
- Empowerment of 40 MSME Agro processors in processes enabling them to meet quality and capacity for the local and international markets.
- Empowering students with skills to enable them to support the agro-processing industry
- Developed various equipment for the Food Processing Industry in Uganda,
- Improvement of Mukene Processing at selected shores on Lake Victoria,
- Built a maize cleaner and biomass dryer for the Kamuli, University of Iowa Project
- Technical Inspection and Verification of Agricultural Equipment and Machineries for World Vision Uganda which were to be dispatched to several communities around Uganda

General:

- Children Neighbourhood Cell Facilitator, Watoto Church (2014 - to date)
- Cooking Mentor, Apples of God programme, Watoto Church. (2014 - to date)
- Cell leader. Watoto adult neighbourhood cell. (2017 - to date)
- Patron, School of Food Technology, Nutrition and Engineering student fellowship (2013- to date)
- Cell Leader, Mengo, Kampala Pentecostal Church (2002- 2007)

Publications

1. **J.B. Kigozi**, C. Mulwana, and N. Banadda, 2010. Assessing the level of chemical contaminant migration associated with cooking foods in polyethylene bags: A case study of Ugali. *African Journal of Food Science*, 4(6) 2010
2. Namawejje, H., Banadda, N*, **Kigozi, J. B.**, Ayaa, F. and Sendagi, S, 2011. Investigating the effect of cooking on the color and texture of green bananas (Matooke) wrapped in polyethylene bags. *African Journal of Food Science* Vol. 5(10), pp. 589-593, 30 September, 2011
3. **Kigozi, J.**, Byaruhanga.Y., Kaaya.A. and Banadda.N, 2011. The development of the production process of sorghum-based sorghum cones. *Journal of food Technology* 9(6) 143-149, 2011
4. Banadda, N., Namawejje, H., Ayaa, F., **Kigozi, J. B.** and Sendagi, S, 2011. Diffusive flux modelling of lead migration from black polyethylene bags into food: A case study of green bananas (Matooke). *African Journal of Food Science* Vol. 5(5), pp. 313 – 319.
5. **Kigozi, J.**, Byaruhanga.Y., Kaaya.A. and Banadda.N, 2013. Characterisation of the physico-chemical properties of selected white sorghum grain and flours for the production of ice cream cones. *The Open Food Science Journal*, 7, 23-33.
6. **Kigozi, J.**, Byaruhanga, Y.B., Kaaya, A., Banadda, N., & Musoke, L., 2014. Optimization of texture in sorghum ice-cream cone production using sensory analysis. *Open Food Science Journal*. 8, 18-21
7. Basika, E., **Kigozi. J.** and Kiggundu, N., 2015. Investigation of sugar cane bagasse ash as a binding material for the construction industry. *Journal of Global Ecology and Environment*, 4 (2), 205-208.
8. **Kigozi, J.**, Byaruhanga, Y.B., Kaaya, A., Banadda, N., & Lule, F., 2015. Mathematical modeling of sorghum ice-cream cone texture characteristics using the cone formulation. *Journal of Advances in Food Science and Technology*, 2(2): 71-80, 2015
ISSN: 2454-4213
9. L. Musoke, N. Banadda, C. Sempala and **J. Kigozi**, 2015. The Migration of Chemical Contaminants from Polyethylene Bags into Food During Cooking. *The Open Food Science Journal*, 2015, 9, 14-18
10. **Kigozi, J.**, Byaruhanga, Y.B., Kaaya, A., Banadda, N., & Lule, F., 2016. Sorghum ice cream cone texture; correlations between instrumental and sensory analysis. *Journal of Advances in Food Science and Technology*, 3(3): 134-145, 2016 ISSN: 2454-4213

11. N. Munu, **J. Kigozi** A. zziwa, R. Kambugu, J. Wasswal and P, 2016. Tumutegyreize. Effect of ambient-soaking time on soybean characteristics for traditional soymilk extraction. Journal of Advances in Food Science & Technology, ISSN No. : 2454-4213, Vol.: 3, Issue.: 3 Page 119-128
12. Daniel Kimuli, Ahamada Zziwa, Noble Banadda, Isa Kabenge, Nicholas Kiggundu, Robert Kambugu, Joshua Wanyama, Peter Tumutegyreize & **Julia kigozi.**, 2016. Quantification of physico-chemical characteristics and modeling faecal sludge nutrients from Kampala city slum pit latrines. International Journal of Research in Engineering & Advanced Technology, Volume 3, Issue 6, Dec -Jan, 2016 ISSN: 2320 – 8791
13. N. Banadda,F. Lule, C. Sempala and **J. Kigozi** Comparative study of two modeling approaches for predicting heavy metals contaminant migration from polyethylene bags. International Journal of Agricultural and Biological Engineering 9(3):194-200 □ May 2016.
14. Yvonne Lugali, Ahamada Zziwa, Joshua Wanyama, Noble Banadda, **Julia Kigozi**, Florence Kyazze, Isa Kabenge, Robert Kambugu and Peter Tumutegyreize, Contextual investigation of factors affecting sludge accumulation rates in lined pit latrines within Kampala slum areas, Uganda. Water Research Commission. August 2016. ISSN 1816-7950
15. H. Agaba, **J. Kigozi**, A. Ahumuza and H. K. Balimunsi, 2017. Design, Construction, and Performance Evaluation of a Soya Bean Roaster. Journal of Basic and Applied Research International. Vol 23(3),pp 130-137.
16. A. Ahumuza, E. Nabututa, **J. Kigozi**, A. Zziwa and E. Sempira, 2017. Design, Construction and Performance Evaluation of an Automated Batch Pasteurizer. Journal of Advances in Food Science & Technology Vol 4(4),pp 145-154.
17. B. Gimei, **J. Kigozi**, N. Kiggundu and H. K. Balimunsi, 2017. Design, construction and performance evaluation of an improved cocoa dehuller and separator. Journal of Basic and Applied Research International. Vol. 23(3), pp 117-129
18. I.K.Mayanja, **J.Kigozi**, J.B. Kawongolo and T.J.Brumm, 2018. Design, Fabrication and Testing of a Pedal Operated Maize Grain Cleaner. Journal of Advances in Food Science & Technology Vol 5(3),pp 105-111.
19. P. Ainebyona, **J. Kigozi**, A. Ahumuza and H. K. Balimunsi,2018. Construction and Evaluation of a low cost Fruit Pulper. Journal of Basic and Applied Research International. Vol. 24(5), pp 208-215.
20. **J. Kigozi**, A. Kanyesigye, A. Ahumuza and I. Mayanj,2018. Design, Fabrication and Testing of Mulondo Crashing Machine. Journal of Basic and Applied Research International. Vol. 24(6), pp 216-224.

21. Baidhe, E., **Kigozi, J.** & Kambugu, R.K. Design, Construction and Performance Evaluation for a Maize Weeder Attachable to an Ox-Plough Frame. J. Biosyst. Eng. (2020). <https://doi.org/10.1007/s42853-020-00045-y>
22. James Menya, Peter Tumutegyereize, Isa Kabenge and **Julia Kigozi**. Performance evaluation of cassava drying technologies: a case study from Uganda. MOJ Food Process Technols. 2020;8(2):46–51.
23. Mary Namwanje, **Julia Kigozi**, Ivan M. Mukisa, Isaac Omagor and Sloans K. Chimatiro, 2020. Storage practices for silver cyprinid (*Rastrineobola argentea*) at landing sites around Lake Victoria and markets in Kampala. International Journal of Fisheries and Aquatic Studies 2020; 8(4): 294-300.
24. Isaac O.Omagor, **Julia Kigozi**, Charles Muyanja, Mary Namwanje and Sloans K. Chimatiro, 2020. Effect of Artisanal (Small-Scale) Processing on the Quality Attributes of *Rastrineobola argentea* (Silver cyprinid). International Journal of Fisheries and Aquatic Studies. International Journal of Fisheries and Aquatic Studies 2020 8(4): 265-273
25. **Julia Kigozi**, Derick Akatukunda, Emmanuel Baidhe and Isaac Oluk, 2020. Simulation of Heat Transfer in a Charcoal Soybean Roaster Using Computational Fluid Dynamics (CFD). Journal of Basic and Applied Research International. 26(4): 33-38, 2020 ISSN: 2395-3438 (P), ISSN: 2395-3446 (O)
26. Tadeo Mibulo and **Julia Kigozi**, 2020. Overview of Post-Harvest Technology Utilization in Uganda. Journal of Basic and Applied Research International. 26(5): 9-15, 2020 ISSN: 2395-3438 (P), ISSN: 2395-3446 (O)
27. Isaac. O. Almagor, **Julia Kigozi**, Charles Muyanja, Mary Namwanje and Sloans K. Chimatiro Artisanal, 2020. Processing and Preservation Practices Carried out by Silver Cyprinid (*Rastrineobola argentea*) Processors along the Shores of Lake Victoria in Uganda. Journal of advances in food science and Technology. 7(1): 6-11, 2020 ISSN: 2454-4213
28. D. Akullo, **J. Kigozi**. J.H. Muyonga. Nutritional, sensory and shelf life quality of tilapia and Nile perch sausages enriched with fish bone soup. International Journal of Fisheries and Aquatic Studies. International Journal of Fisheries and Aquatic Studies 2020; 8(3): 646-653
29. D. Akullo and **J. Kigozi**, 2020. Nutrition knowledge, attitudes and practices regarding fish sausage consumption among young adults: A case study of Makerere University students Journal of advances in food science and Technology. 7(1): 1-5, 2020 ISSN: 2454-4213

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32. Emmanuel Baidhe, **Julia Kigozi**, Ivan Mukisa, Charles Muyanja, Leatitiah Namubiru and Brenda Katarikawe 2020. Unearthing the potential of solid waste generated along the pineapple drying process line in Uganda: A review. Environmental Challenges, Volume 2, January 2021, 10001. <https://doi.org/10.1016/j.envc.2020.100012>

33. Paddy Ainebyona, **Julia Kigozi** and Ivan M. Mukisa, 2021. Determination of the Effect of Changing Ingredient Type and Concentration on Functional Properties of Banana Vegetable Soup Powder. European Journal of Agriculture and Food Sciences Vol 3 Issue 2, April 2021. DOI: <http://dx.doi.org/10.24018/ejfood.2021.3.2.246>

34. Paddy Ainebyona, **Julia Kigozi** and Ivan M. Mukisa, 2021. Optimization of Extrusion Conditions and Cooked Vegetable-Chicken Mixture for Instant Banana-Vegetable Soup Powder. European Journal of Agriculture and Food Sciences Vol 3 Issue 2, March 2021. DOI: <http://dx.doi.org/10.24018/ejfood.2021.3.2.248>

35. Amos Asiimwe, **Julia B. Kigozi** and John Muyonga, 2021. Physicochemical Properties, Sensory Acceptance and Storage Stability of Yogurt Flavored with Refractance Window Dried Passion Fruit Powder. Asian Food Science Journal 20(5): 38-49, 2021; ISSN: 2581-7752. DOI: 10.9734/AFSJ/2021/v20i53029.

36. Elisa Basika, **Julia Kigozi** and Gaston Tumuhimbise, 2021. Optimization of the Process for Production of Enriched Ketchup. Journal of Food Studies. Vol 10 (1) 2021. <https://doi.org/10.5296/jfs.v10i1.18567>.

37. Wilber Akatuhurira, Peter Tumutegyereize Isaac Oluk, Emmanuel Baidhe, **Julia Kigozi**, Ismael Mayanja, Hussein Balimunsi Kivumbi, 2021. Development and performance evaluation of a Pedal Operated Seed Cleaner (POSCleaner) Received: 29 September 2020 / Accepted: 28 April 2021 SN Applied Sciences (2021) 3:675 | <https://doi.org/10.1007/s42452-021-04612-61>.

38. **J. Kigozi**, S. Ssenyimba , R. Mutumbal , E. Baidhe, I. Oluk, P. Tumutegyereize and J. Muyonga., 2021. Adoption of the Refractance Window Drying Technology in the drying of fruits and vegetables

in Uganda. Journal of Advances in Food Science & Technology 8(2): 1-10, 2021 ISSN: 2454-4213.

39. **Julia Kigozi**, Emmanuel Baidhe, Ivan Mukisa, Charles Muyanja, Leatitiah Namubiru, Brenda Katarikawe. Influence of EAPI Skills Training Course on the Knowledge, Attitude, and Practice of Undergraduate University Students: A Case of the EAPI Program, Uganda. International Journal of Learning and Development. Vol 11, No 2; 121-140. (2021). Doi:10.5296/jfi.v4i1.17917. ISSN 1948-545X 2020

40. B. Oshaba, **J. Kigozi** and A. Atukwase, 2021. Optimization of the Proportions for Banana Based Weaning Flour by Variation in Ingredients. International Journal of Scientific Advances. Volume: 2 | Issue: 5 | Sep - Oct 2021. ISSN: 2708-7972, DOI: 10.51542/ijscia.v2i5.2

41. Mutumba, R., **Kigozi, J**, Tumutegyereize, P., Ssenyimba, S., Muyonga, J. (2021). Performance Analysis of An Arduino Based Calibration and Temperature Control System for A Refractance Window Dryer. International Journal of Scientific Advances (IJSCIA), Volume 2| Issue 5: Sep-Oct 2021, Pages 822-828 , URL: <https://www.ijscia.com/wp-content/uploads/2021/09/Volume2-Issue5-Sep-Oct-No.174-822-828.pdf>

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44. Musoke Yekoyada, **Julia Kigozi**, Agnes Nabubuya and Paddy Ainebyona, 2021. Influence of Source Area and Solar Drying on The Quality Characteristics of Pineapple Varieties Grown in Central Uganda. International Journal of Scientific Advances. Volume: 2 | Issue: 5 | Sep - Oct 2021. ISSN: 2708-7972. DOI: 10.51542/ijscia.v2i5.38.

45. Mary Namwanje, **Julia Kigozi**, Ivan M. Mukisa, Isaac Omagor, Sloans K. Chimatiro. Microbial quality, aflatoxin content and nutrient degradation of stored silver cyprinid (*Rastrineobola argentea*) from landing sites and markets in Uganda. Journal of Food Studies Vol 10, No 1 (2021). DOI: <https://doi.org/10.5296/jfs.v10i1.18642>

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drying technology, 2021. J Food Sci Technol <https://doi.org/10.1007/s13197-021-05302-2>.

47. **Julia Kigozi**, Emmanuel Baidhe, Ivan Mukisa, Charles Muyanja, Leatitiah Namubiru and Brenda Katarikawe (2021). An Audit into the Nature of Operations of Agro-processing Micro, Small and Medium Enterprises (MSMEs) in Uganda. Journal of Food Industry., Vol. 5, No. 1(2021) pg18-43. doi:10.5296/jfi.v5i1.19372 URL: <http://dx.doi.org/10.5296/jfi.v5i1.19372>

48. **Julia Kigozi**, Emmanuel Baidhe, Ivan Mukisa, Charles Muyanja, Leatitiah Namubiru and Brenda Katarikawe Influence of Fieldwork on the Preparedness of Food Technology and Bioengineering students for the Job Market: A Case study of EAPI Student Skills Enhancement Program. Business and Management Research. Vol. 10, No. 3; 2021. <https://doi.org/10.5430/bmr.v10n3p22>

49. A. Asimwe, **J.B. Kigozi**, E. Baidhe, J.H. Muyonga, 2022. Optimization of refractance window drying conditions for passion fruit puree. LWT - Food Science and Technology 154 (2022) 112742. <https://doi.org/10.1016/j.lwt.2021.112742>

50. Peter Tumutegereize Isaac Oluk, **Julia Kigozi**, Ismael Mayanja, Thomas Buyinza and Moureen Mbeiza, 2022. Assessing the effect of access on the use of improved seed cleaning technologies; challenges and opportunities among farmers in the Kamuli district-Uganda. International Journal of Postharvest Technology and Innovation 8(2/3):243 DOI: 10.1504/IJPTI.2022.121943

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Patents

UG/U/2020/12: The Electric and Biomass Powered Refractance window dryer Apparatus

UG/U/2021/5: The Decker Refractance Window Dryer Apparatus

Membership to

Member of International Network of Women Engineers and Scientists (INWES)

Professional Bodies

Member of African Women in Science and Engineering (AWSE)

American Society of Agricultural and Biological Engineers (ASABE)

Pan African Society for Agricultural Engineering (AfroAgEng)

Videos

[video link](#)

Keywords

Product Development, Post-harvest handling, Food-processing equipment and facilities, Agro-processing training.