

Arzu BaÅman

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

516
citations

759233

12
h-index

996975

15
g-index

15
all docs

15
docs citations

15
times ranked

596
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of increasing levels of transglutaminase on the rheological properties and bread quality characteristics of two wheat flours. <i>European Food Research and Technology</i> , 2002, 215, 419-424.	3.3	101
2	Effects of gelatinisation level, gum and transglutaminase on the quality characteristics of rice noodle. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1637-1644.	2.7	74
3	The effects of xanthan and guar gums on staling of gluten-free rice cakes baked in different ovens. <i>International Journal of Food Science and Technology</i> , 2010, 45, 87-93.	2.7	53
4	Improving effect of lyophilization on functional properties of resistant starch preparations formed by acid hydrolysis and heat treatment. <i>Journal of Cereal Science</i> , 2008, 47, 275-282.	3.7	51
5	Effects of infrared treatment on urease, trypsin inhibitor and lipoxygenase activities of soybean samples. <i>Food Chemistry</i> , 2015, 169, 203-210.	8.2	49
6	QUALITY CHARACTERISTICS OF CORN NOODLES CONTAINING GELATINIZED STARCH, TRANSGLUTAMINASE AND GUM. <i>Journal of Food Quality</i> , 2008, 31, 465-479.	2.6	35
7	Effect of Acid Modification and Heat Treatments on Resistant Starch Formation and Functional Properties of Corn Starch. <i>International Journal of Food Properties</i> , 2007, 10, 691-702.	3.0	31
8	Quick-boiling noodle production by using infrared drying. <i>Journal of Food Engineering</i> , 2011, 106, 245-252.	5.2	26
9	Effects of increasing levels of transglutaminase on cooking quality of bran supplemented spaghetti. <i>European Food Research and Technology</i> , 2006, 223, 547-551.	3.3	24
10	Infrared drying: A promising technique for bulgur production. <i>Journal of Cereal Science</i> , 2016, 68, 31-37.	3.7	22
11	Effects of infrared heat-moisture treatment on physicochemical properties of corn starch. <i>Starch/Staerke</i> , 2015, 67, 528-539.	2.1	21
12	Physicochemical properties of infrared heat-moisture treated wheat starch. <i>Starch/Staerke</i> , 2016, 68, 67-75.	2.1	15
13	Emulsion and Pasting Properties of Resistant Starch with Locust Bean Gum and their Utilization in Low Fat Cookie Formulations. <i>International Journal of Food Properties</i> , 2008, 11, 762-772.	3.0	7
14	Development of a bulgur-like product using extrusion cooking. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 630-636.	3.5	6