

Arzu BaÅman

List of Publications by Year in descending order

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14
papers

516
citations

759233

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docs citations

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times ranked

596
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Physicochemical properties of infrared heat-moisture treated wheat starch. <i>Starch/Staerke</i> , 2016, 68, 67-75. | 2.1 | 15 |
| 2 | Infrared drying: A promising technique for bulgur production. <i>Journal of Cereal Science</i> , 2016, 68, 31-37. | 3.7 | 22 |
| 3 | Effects of infrared heat-moisture treatment on physicochemical properties of corn starch. <i>Starch/Staerke</i> , 2015, 67, 528-539. | 2.1 | 21 |
| 4 | 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 |
| 5 | Quick-boiling noodle production by using infrared drying. <i>Journal of Food Engineering</i> , 2011, 106, 245-252. | 5.2 | 26 |
| 6 | 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 |
| 7 | QUALITY CHARACTERISTICS OF CORN NOODLES CONTAINING GELATINIZED STARCH, TRANSGLUTAMINASE AND GUM. <i>Journal of Food Quality</i> , 2008, 31, 465-479. | 2.6 | 35 |
| 8 | 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 |
| 9 | 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 |
| 10 | 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 |
| 11 | 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 |
| 12 | 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 |
| 13 | 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 |
| 14 | 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 |