

Gokhan Bingol

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10596822/publications.pdf>

Version: 2024-02-01

12
papers

489
citations

933447

10
h-index

1199594

12
g-index

14
all docs

14
docs citations

14
times ranked

559
citing authors

#	ARTICLE	IF	CITATIONS
1	Infrared heating for dry-roasting and pasteurization of almonds. Journal of Food Engineering, 2010, 101, 273-280.	5.2	93
2	Infrared pasteurization of raw almonds. Journal of Food Engineering, 2011, 104, 387-393.	5.2	64
3	Comparison of water and infrared blanching methods for processing performance and final product quality of French fries. Journal of Food Engineering, 2014, 121, 135-142.	5.2	58
4	Effect of Dipping Temperature and Dipping Time on Drying Rate and Color Change of Grapes. Drying Technology, 2012, 30, 597-606.	3.1	48
5	Review of Current Technologies for Reduction of Salmonella Populations on Almonds. Food and Bioprocess Technology, 2012, 5, 2046-2057.	4.7	47
6	Producing lower-calorie deep fat fried French fries using infrared dry-blanching as pretreatment. Food Chemistry, 2012, 132, 686-692.	8.2	45
7	Shelf-life of infrared dry-roasted almonds. Food Chemistry, 2013, 138, 671-678.	8.2	45
8	Effect of microwave treatment on enzyme inactivation and quality change of defatted avocado puree during storage. Innovative Food Science and Emerging Technologies, 2016, 37, 61-67.	5.6	34
9	Dynamic vapor sorption isotherms of medium grain rice varieties. LWT - Food Science and Technology, 2012, 48, 156-163.	5.2	31
10	Moisture Diffusivity in Rice Components During Absorption and Desorption. Drying Technology, 2011, 29, 939-945.	3.1	14
11	Development of a novel 2D single coffee bean model and comparison with a 3D model under varying heating profiles. Journal of Food Process Engineering, 2019, 42, e13063.	2.9	5
12	Effect of different microwave power levels on inactivation of PPO and PME and also on quality changes of peach puree. Current Research in Food Science, 2022, 5, 41-48.	5.8	4