

Gamze GÃœÃlÃœ

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

499
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687363

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543
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative elucidation of colour, volatile and phenolic profiles of black carrot (<i>Daucus carota</i> L.) pomace and powders prepared by five different drying methods. <i>Food Chemistry</i> , 2022, 369, 130941.	8.2	46
2	Impacts of selected lactic acid bacteria strains on the aroma and bioactive compositions of fermented gilaburu (<i>Viburnum opulus</i>) juices. <i>Food Chemistry</i> , 2022, 378, 132079.	8.2	20
3	Elucidation of the impact of four different drying methods on the phenolics, volatiles, and color properties of the peels of four types of citrus fruits. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6036-6046.	3.5	7
4	Application of Molecularly Imprinted Polymers for the Detection of Volatile and Off-Odor Compounds in Food Matrices. <i>ACS Omega</i> , 2022, 7, 15258-15266.	3.5	6
5	Impact of production and drying methods on the volatile and phenolic characteristics of fresh and powdered sweet red peppers. <i>Food Chemistry</i> , 2021, 338, 128129.	8.2	63
6	Safe and Fast Fingerprint Aroma Detection in Adulterated Extra Virgin Olive Oil Using Gas Chromatographyâ€”Olfactometry-Mass Spectrometry Combined with Chemometrics. <i>Food Analytical Methods</i> , 2021, 14, 2121-2135.	2.6	7
7	Elucidation of Volatiles, Anthocyanins, Antioxidant and Sensory Properties of cv. Caner Pomegranate (<i>Punica granatum</i> L.) Juices Produced from Three Juice Extraction Methods. <i>Foods</i> , 2021, 10, 1497.	4.3	9
8	GC-MS-Olfactometric Screening of Potent Aroma Compounds in Pulps and Peels of Two Popular Turkish Fig (<i>Ficus carica</i> L.) Cultivars by Application of Aroma Extract Dilution Analysis. <i>Food Analytical Methods</i> , 2021, 14, 2357-2366.	2.6	5
9	Variations in the key aroma and phenolic compounds of champignon (<i>Agaricus bisporus</i>) and oyster (<i>Pleurotus ostreatus</i>) mushrooms after two cooking treatments as elucidated by GCâ€”MS-O and LC-DAD-ESI-MS/MS. <i>Food Chemistry</i> , 2021, 354, 129576.	8.2	42
10	Effect of ultraviolet light emitting diode treatments on microbial load, phenolic and volatile profile of black peppercorns. <i>LWT - Food Science and Technology</i> , 2021, 152, 112133.	5.2	5
11	Comparative elucidation of phenolic compounds in Albanian olive oils using LC-DAD-ESI-MS/MS. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2020, 43, 203-212.	1.0	6
12	Characterization of aroma and phenolic composition of carrot (<i>Daucus carota</i> â€”Nantesâ€” TM) powders obtained from intermittent microwave drying using GCâ€”MS and LCâ€”MS/MS. <i>Food and Bioproducts Processing</i> , 2020, 119, 350-359.	3.6	55
13	Characterization of aromaâ€”active compounds and stable carbon isotope ratios in Turkish pine honeys from two different regions. <i>Journal of Food Processing and Preservation</i> , 2020, 45, e14544.	2.0	4
14	Comparison of phenolic profile and some physicochemical properties of Uzun pistachios as influenced by different harvest period. <i>Journal of Food Processing and Preservation</i> , 2020, 44, .	2.0	3
15	Targeted analysis for detection the adulteration in extra virgin olive oilâ€” TM s using LC-DAD/ESIâ€”MS/MS and combined with chemometrics tools. <i>European Food Research and Technology</i> , 2020, 246, 1661-1677.	3.3	22
16	Saffron (<i>Crocus sativus</i> L.): Its Aroma and Key Odorants. , 2020, , 69-82.		5
17	Aroma-active compounds, sensory profile, and phenolic composition of FondillÃ³n. <i>Food Chemistry</i> , 2020, 316, 126353.	8.2	25
18	Characterization of phenolic compounds in sweet lime (<i>Citrus limetta</i>) peel and freshly squeezed juices by LC-DAD-ESI-MS/MS and their antioxidant activity. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3242-3249.	3.2	19

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19	LC-MS/MS and GC-MS profiling of phenolic and aroma compounds of high oleic sunflower oil during deep-fat frying. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13879.	2.0	8
20	GC-MS-Olfactometric Differentiation of Aroma-Active Compounds in Turkish Heat-Treated Sausages by Application of Aroma Extract Dilution Analysis. <i>Food Analytical Methods</i> , 2019, 12, 729-741.	2.6	23
21	Characterization of key aroma compounds in fresh and roasted terebinth fruits using aroma extract dilution analysis and GC-MS-Olfactometry. <i>Microchemical Journal</i> , 2019, 145, 96-104.	4.5	24
22	Characterization of Aroma-Active Compounds in Seed Extract of Black Cumin (<i>Nigella sativa</i> L.) by Aroma Extract Dilution Analysis. <i>Foods</i> , 2018, 7, 98.	4.3	15
23	Comparative Evaluation of Key Aroma-Active Compounds in Raw and Cooked Red Mullet (<i>Mullus</i>) Tj ETQq1 1 0.784314 rgBT /Over 65, 8402-8408.	5.2	61
24	Determination of Volatiles by Odor Activity Value and Phenolics of cv. Ayvalik Early-Harvest Olive Oil. <i>Foods</i> , 2016, 5, 46.	4.3	19