

# Tuba ÅanlÄ±

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11138345/publications.pdf>

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4  
papers

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1937685

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2272923

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docs citations

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times ranked

130  
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#	ARTICLE	IF	CITATIONS
1	The effects of using transglutaminase, exopolysaccharide-producing starter culture and milk powder on the physicochemical, sensory and texture properties of low-fat set yoghurt. International Journal of Dairy Technology, 2014, 67, 237-245.	2.8	6
2	The effect of transglutaminase on some physicochemical and sensory properties of the Turkish drinking yoghurt. International Journal of Dairy Technology, 2013, 66, 410-416.	2.8	16
3	The effect of using an exopolysaccharide-producing culture on the physicochemical properties of low-fat and reduced-fat Kaser cheeses. International Journal of Dairy Technology, 2013, 66, 535-542.	2.8	7
4	Effect of using transglutaminase on physical, chemical and sensory properties of set-type yoghurt. Food Hydrocolloids, 2011, 25, 1477-1481.	10.7	70