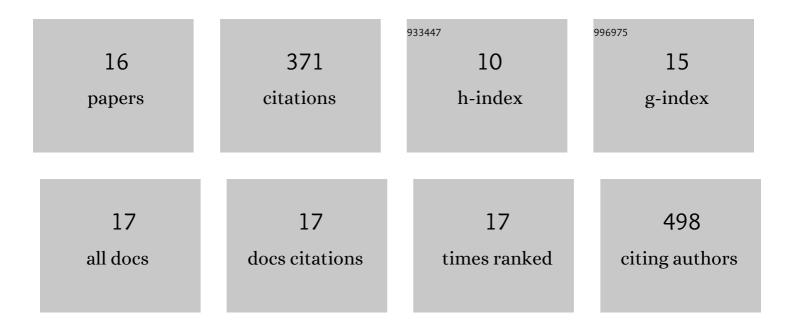
Umit Gecgel

List of Publications by Year in descending order

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LIMIT GECCEL

#	Article	IF	CITATIONS
1	Fatty Acid Composition of the Oil from Developing Seeds of Different Varieties of Safflower (Carthamus tinctorius L.). JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 47-54.	1.9	94
2	Effects of gamma irradiation on trans fatty acid composition in ground beef. Food Control, 2007, 18, 635-638.	5.5	53
3	Determination of fatty acid composition of γ-irradiated hazelnuts, walnuts, almonds, and pistachios. Radiation Physics and Chemistry, 2011, 80, 578-581.	2.8	53
4	The investigation of bioactive compounds of wine, grape juice and boiled grape juice wastes. Journal of Food Processing and Preservation, 2019, 43, e13850.	2.0	33
5	Investigating Some Physicochemical Properties and Fatty Acid Composition of Native Black Mulberry (<i>Morus nigra</i> L.) Seed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1179-1187.	1.9	21
6	Effect of harvest time on physico-chemical properties and bioactive compounds of pulp and seeds of grape varieties. Journal of Food Science and Technology, 2017, 54, 2230-2240.	2.8	21
7	Comparison of Fatty Acid Composition between Female and Male Japanese Quail Meats. Journal of Chemistry, 2015, 2015, 1-8.	1.9	18
8	Changes in some physicochemical properties and fatty acid composition of irradiated meatballs during storage. Journal of Food Science and Technology, 2013, 50, 505-513.	2.8	15
9	Influence of Roasting on Oil Content, Bioactive Components of Different Walnut Kernel. Journal of Oleo Science, 2020, 69, 423-428.	1.4	15
10	Effect of Gamma Irradiation on Biochemical Properties of Grape Seeds. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 57-67.	1.9	13
11	Determination of FA composition and total trans FA of Turkish margarines by capillary GLC. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 439-441.	1.9	12
12	Effects of gamma irradiation on two heat resistant moulds: Aspergillus fumigatus and Paecilomyces variotii isolated from margarine. Radiation Physics and Chemistry, 2008, 77, 680-683.	2.8	12
13	Investigating Fatty Acid Composition of Samples were Homogenized Various Meat and Offal Products from Turkey. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 659-665.	1.9	5
14	Determination of physicochemical properties of irradiated sumac (Rhus coriaria L.) fruit oils. Radiation Physics and Chemistry, 2022, 198, 110210.	2.8	3
15	Quality characteristics of oils extracted from É£â€irradiated chia (<scp><i>Salvia hispanica</i></scp> L.) seeds. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 891-898.	1.9	3
16	Influence of Thermal Processing on Oil Contents, Bioactive Properties of Melon Seed and Oils. Journal of Oleo Science, 2020, 69, 1381-1388.	1.4	0