

Umit Gecgel

List of Publications by Year in descending order

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16
papers

371
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933447

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docs citations

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times ranked

498
citing authors

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