

# Umit Gecgel

## List of Publications by Year in descending order

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16  
papers

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citations

933447

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996975

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docs citations

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times ranked

498  
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#	ARTICLE	IF	CITATIONS
1	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
2	Quality characteristics of oils extracted from $\gamma$ -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
3	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
4	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
5	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
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	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
8	Comparison of Fatty Acid Composition between Female and Male Japanese Quail Meats. <i>Journal of Chemistry</i> , 2015, 2015, 1-8.	1.9	18
9	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
10	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
11	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
12	Determination of fatty acid composition of $\gamma$ -irradiated hazelnuts, walnuts, almonds, and pistachios. <i>Radiation Physics and Chemistry</i> , 2011, 80, 578-581.	2.8	53
13	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
14	Effects of gamma irradiation on trans fatty acid composition in ground beef. <i>Food Control</i> , 2007, 18, 635-638.	5.5	53
15	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
16	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