Mustafa Tahsin Yilmaz

List of Publications by Year
in descending order

24 papers	999 citations	471509 17 h-index	610901 24 g-index
24 all docs	24 docs citations	24 times ranked	1365 citing authors

#	Article	IF	Citations
1	RP-HPLC–DAD analysis of phenolic compounds in pomace extracts from five grape cultivars: Evaluation of their antioxidant, antiradical and antifungal activities in orange and apple juices. Food Chemistry, 2011, 126, 1749-1758.	8.2	102
2	A rapid ATR-FTIR spectroscopic method for detection of sibutramine adulteration in tea and coffee based on hierarchical cluster and principal component analyses. Food Chemistry, 2017, 229, 517-526.	8.2	96
3	Characterization of O/W model system meat emulsions using shear creep and creep recovery tests based on mechanical simulation models and their correlation with texture profile analysis (TPA) parameters. Journal of Food Engineering, 2012, 108, 327-336.	5.2	79
4	Pasting properties, texture profile and stress–relaxation behavior of wheat starch/dietary fiber systems. Food Research International, 2013, 53, 278-290.	6.2	78
5	Steady, Dynamic, Creep, and Recovery Analysis of Ice Cream Mixes Added with Different Concentrations of Xanthan Gum. Food and Bioprocess Technology, 2013, 6, 1420-1433.	4.7	71
6	Steady, dynamic and creep rheological analysis as a novel approach to detect honey adulteration by fructose and saccharose syrups: Correlations with HPLC-RID results. Food Research International, 2014, 64, 634-646.	6.2	64
7	Response surface methodology study on the optimisation of effects of fat, wheat bran and salt on chemical, textural and sensory properties of patties. Meat Science, 2009, 83, 610-619.	5.5	61
8	Effect of Grape Pomace Extracts Obtained from Different Grape Varieties on Microbial Quality of Beef Patty. Journal of Food Science, 2011, 76, M515-21.	3.1	54
9	Temperature Dependency of Steady, Dynamic, and Creep-Recovery Rheological Properties of Ice Cream Mix. Food and Bioprocess Technology, 2013, 6, 2974-2985.	4.7	54
10	Steady and dynamic oscillatory shear rheological properties of ketchup–processed cheese mixtures: Effect of temperature and concentration. Journal of Food Engineering, 2011, 103, 197-210.	5.2	52
11	Simplex lattice mixture design approach on the rheological behavior of glucomannan based salep-honey drink mixtures: An optimization study based on the sensory properties. Food Hydrocolloids, 2011, 25, 1319-1326.	10.7	46
12	Detection of lard in butter using Raman spectroscopy combined with chemometrics. Food Chemistry, 2020, 332, 127344.	8.2	40
13	Thermal loop test to determine structural changes and thermal stability of creamed honey: Rheological characterization. Journal of Food Engineering, 2015, 150, 90-98.	5.2	33
14	Linear creep and recovery analysis of ketchup–processed cheese mixtures using mechanical simulation models as a function of temperature and concentration. Food Research International, 2012, 48, 507-519.	6.2	29
15	A mixture design study to determine interaction effects of wheat, buckwheat, and rice flours in an aqueous model system. LWT - Food Science and Technology, 2015, 61, 583-589.	5.2	25
16	The effect of different levels of sunflower head pith addition on the properties of model system emulsions prepared from fresh and frozen beef. Meat Science, 2010, 84, 186-195.	5.5	23
17	Rapid detection of green–pea adulteration in pistachio nuts using Raman spectroscopy and chemometrics. Journal of the Science of Food and Agriculture, 2021, 101, 1699-1708.	3.5	22
18	Bioactive and rheological properties of rose hip marmalade. Journal of Food Science and Technology, 2015, 52, 6465-6474.	2.8	17

#	Article	IF	Citations
19	COMPARISON OF EFFECTIVENESS OF ADAPTIVE NEUROâ€FUZZY INFERENCE SYSTEM AND ARTIFICIAL NEURAL NETWORKS FOR ESTIMATION OF LINEAR CREEP AND RECOVERY PROPERTIES OF MODEL MEAT EMULSIONS. Journal of Texture Studies, 2012, 43, 384-399.	2.5	11
20	Steady shear rheological characteristics of model system meat emulsions: Power law and exponential type models to describe effect of corn oil concentration. Journal of Food Science and Technology, 2014, 52, 3851-8.	2.8	11
21	Fat, wheat bran and salt effects on cooking properties of meat patties studied by response surface methodology. International Journal of Food Science and Technology, 2010, 45, 1980-1992.	2.7	10
22	Modeling and optimization of ultrasoundâ€assisted cinnamon extraction process using fuzzy and response surface models. Journal of Food Process Engineering, 2019, 42, e12978.	2.9	9
23	Characterization of Grape Molasses/Sesame Paste/Honey Blends: Multiple Response Optimization of Some Physicochemical, Bioactive, Viscoelastic and Sensory Properties. Journal of Food Process Engineering, 2017, 40, e12406.	2.9	7
24	Pasting, Textural and Sensory Characteristics of the Kofter, A Fruit-Based Dessert: Effect of Molasses and Water Concentration. International Journal of Food Engineering, 2015, 11, 349-358.	1.5	5