

Mustafa Tahsin Yilmaz

List of Publications by Year in descending order

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Version: 2024-02-01

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	Rapid detection of greenâ€pea adulteration in pistachio nuts using Raman spectroscopy and chemometrics. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1699-1708.	3.5	22
2	Detection of lard in butter using Raman spectroscopy combined with chemometrics. <i>Food Chemistry</i> , 2020, 332, 127344.	8.2	40
3	Modeling and optimization of ultrasoundâ€assisted cinnamon extraction process using fuzzy and response surface models. <i>Journal of Food Process Engineering</i> , 2019, 42, e12978.	2.9	9
4	A rapid ATR-FTIR spectroscopic method for detection of sibutramine adulteration in tea and coffee based on hierarchical cluster and principal component analyses. <i>Food Chemistry</i> , 2017, 229, 517-526.	8.2	96
5	Characterization of Grape Molasses/Sesame Paste/Honey Blends: Multiple Response Optimization of Some Physicochemical, Bioactive, Viscoelastic and Sensory Properties. <i>Journal of Food Process Engineering</i> , 2017, 40, e12406.	2.9	7
6	Pasting, Textural and Sensory Characteristics of the Kofter, A Fruit-Based Dessert: Effect of Molasses and Water Concentration. <i>International Journal of Food Engineering</i> , 2015, 11, 349-358.	1.5	5
7	A mixture design study to determine interaction effects of wheat, buckwheat, and rice flours in an aqueous model system. <i>LWT - Food Science and Technology</i> , 2015, 61, 583-589.	5.2	25
8	Bioactive and rheological properties of rose hip marmalade. <i>Journal of Food Science and Technology</i> , 2015, 52, 6465-6474.	2.8	17
9	Thermal loop test to determine structural changes and thermal stability of creamed honey: Rheological characterization. <i>Journal of Food Engineering</i> , 2015, 150, 90-98.	5.2	33
10	Steady shear rheological characteristics of model system meat emulsions: Power law and exponential type models to describe effect of corn oil concentration. <i>Journal of Food Science and Technology</i> , 2014, 52, 3851-8.	2.8	11
11	Steady, dynamic and creep rheological analysis as a novel approach to detect honey adulteration by fructose and saccharose syrups: Correlations with HPLC-RID results. <i>Food Research International</i> , 2014, 64, 634-646.	6.2	64
12	Steady, Dynamic, Creep, and Recovery Analysis of Ice Cream Mixes Added with Different Concentrations of Xanthan Gum. <i>Food and Bioprocess Technology</i> , 2013, 6, 1420-1433.	4.7	71
13	Temperature Dependency of Steady, Dynamic, and Creep-Recovery Rheological Properties of Ice Cream Mix. <i>Food and Bioprocess Technology</i> , 2013, 6, 2974-2985.	4.7	54
14	Pasting properties, texture profile and stressâ€relaxation behavior of wheat starch/dietary fiber systems. <i>Food Research International</i> , 2013, 53, 278-290.	6.2	78
15	Linear creep and recovery analysis of ketchupâ€processed cheese mixtures using mechanical simulation models as a function of temperature and concentration. <i>Food Research International</i> , 2012, 48, 507-519.	6.2	29
16	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. <i>Journal of Texture Studies</i> , 2012, 43, 384-399.	2.5	11
17	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. <i>Journal of Food Engineering</i> , 2012, 108, 327-336.	5.2	79
18	Effect of Grape Pomace Extracts Obtained from Different Grape Varieties on Microbial Quality of Beef Patty. <i>Journal of Food Science</i> , 2011, 76, M515-21.	3.1	54

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19	Simplex lattice mixture design approach on the rheological behavior of glucomannan based salep-honey drink mixtures: An optimization study based on the sensory properties. <i>Food Hydrocolloids</i> , 2011, 25, 1319-1326.	10.7	46
20	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. <i>Food Chemistry</i> , 2011, 126, 1749-1758.	8.2	102
21	Steady and dynamic oscillatory shear rheological properties of ketchup-processed cheese mixtures: Effect of temperature and concentration. <i>Journal of Food Engineering</i> , 2011, 103, 197-210.	5.2	52
22	Fat, wheat bran and salt effects on cooking properties of meat patties studied by response surface methodology. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1980-1992.	2.7	10
23	The effect of different levels of sunflower head pith addition on the properties of model system emulsions prepared from fresh and frozen beef. <i>Meat Science</i> , 2010, 84, 186-195.	5.5	23
24	Response surface methodology study on the optimisation of effects of fat, wheat bran and salt on chemical, textural and sensory properties of patties. <i>Meat Science</i> , 2009, 83, 610-619.	5.5	61