Kurban Yasar

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/11244217/publications.pdf

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	1937685	2272923	
151	4	4	
citations	h-index	g-index	
5	5	163	
docs citations	times ranked	citing authors	
	5	151 4 citations h-index 5 5	

#	Article	IF	CITATIONS
1	Influence of fat replacers on chemical composition, proteolysis, texture profiles, meltability and sensory properties of low-fat Kashar cheese. Journal of Dairy Research, 2008, 75, 1-7.	1.4	88
2	Effects of coagulant type on the physicochemical and organoleptic properties of Kashar cheese. International Journal of Dairy Technology, 2011, 64, 372-379.	2.8	27
3	Changes during ripening in chemical composition, proteolysis, volatile composition and texture in <scp>K</scp> ashar cheese made using raw bovine, ovine or caprine milk. International Journal of Food Science and Technology, 2014, 49, 2643-2649.	2.7	20
4	Effects of Apricot Fibre on the Physicochemical Characteristics, the Sensory Properties and Bacterial Viability of Nonfat Probiotic Yoghurts. Foods, 2019, 8, 33.	4.3	16
5	Impact of different extraction processes on aflatoxin contamination in peanut oil. Journal of Food Science and Technology, 0 , , 1 .	2.8	0