

# Kurban Yasar

## List of Publications by Year in descending order

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

Version: 2024-02-01

5  
papers

151  
citations

1937685

4  
h-index

2272923

4  
g-index

5  
all docs

5  
docs citations

5  
times ranked

163  
citing authors

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