

Arzu Altunkaya

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11698746/publications.pdf>

Version: 2024-02-01

11
papers

413
citations

1040056

9
h-index

1281871

11
g-index

11
all docs

11
docs citations

11
times ranked

637
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of various anti-browning agents on phenolic compounds profile of fresh lettuce (<i>L. sativa</i>). Food Chemistry, 2009, 117, 122-126.	8.2	103
2	pH dependent antioxidant activity of lettuce (<i>L. sativa</i>) and synergism with added phenolic antioxidants. Food Chemistry, 2016, 190, 25-32.	8.2	66
3	Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder. Food and Function, 2013, 4, 722.	4.6	59
4	Antioxidant activity of lettuce extract (<i>Lactuca sativa</i>) and synergism with added phenolic antioxidants. Food Chemistry, 2009, 115, 163-168.	8.2	48
5	Oxidative stability and chemical safety of mayonnaise enriched with grape seed extract. Food and Function, 2013, 4, 1647.	4.6	40
6	Effect of whey protein concentrate on phenolic profile and browning of fresh-cut lettuce (<i>Lactuca</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	8.2	33
7	Partial purification and characterization of polyphenoloxidase from durum wheat (<i>Triticum durum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 18	3.7	18
8	Palatability and chemical safety of apple juice fortified with pomegranate peel extract. Food and Function, 2013, 4, 1468.	4.6	18
9	Partial Purification And Characterization Of Polyphenoloxidase From Turkish Tea Leaf (<i>Camellia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 11	3.0	11
10	EFFECT OF GRAPE SEED EXTRACT ON PHENOLIC PROFILE AND BROWNING OF FRESH-CUT LETTUCE (<i>L.</i>) Tj ETQq0 0 0 rgBT /Overlock 10	2.9	10
11	Effect of Grape Leaf Extract on Phenolic Profile and Browning of Fresh-Cut Lettuce (<i>Lactuca sativa</i>). Journal of Food Processing and Preservation, 2014, 38, 527-534.	2.0	7