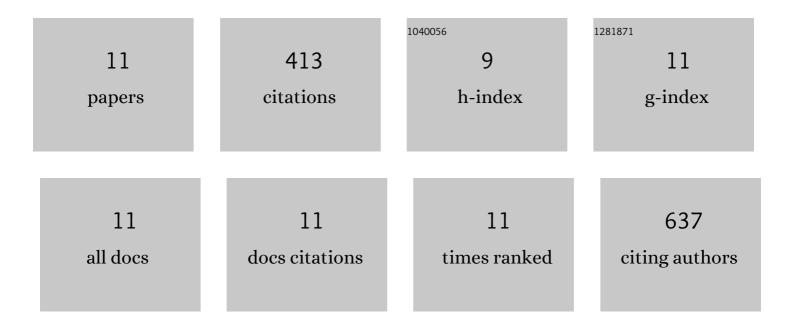
Arzu Altunkaya

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/11698746/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effect of various anti-browning agents on phenolic compounds profile of fresh lettuce (L. sativa). Food Chemistry, 2009, 117, 122-126.	8.2	103
2	pH dependent antioxidant activity of lettuce (L. sativa) 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 (Lactuca sativa) 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 (Lactuca) Tj ETQq0 0 0 r	gBT_/Overl 8:2	၀ၚန္ဒ 10 Tf 5(
7	Partial purification and characterization of polyphenoloxidase from durum wheat (Triticum durum) Tj ETQq1 1 0.7	'84314 rgl 3.7	3T /Overloci
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) Tj ETQq1 1 0.7</i>	784314 rg 3.0	B∏∤Overloc

10 EFFECT OF GRAPE SEED EXTRACT ON PHENOLIC PROFILE AND BROWNING OF FRESH-CUT LETTUCE (L.) TJ ETQq0 0.0 rgBT /Qverlock 10

11	Effect of Grape Leaf Extract on Phenolic Profile and Browning of Fresh-Cut Lettuce (Lactuca sativa). Journal of Food Processing and Preservation, 2014, 38, 527-534.	2.0	7	
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