

Ergezer Haluk

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

197
citations

1307594
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13
all docs

13
docs citations

13
times ranked

253
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving physicochemical, antioxidative and sensory quality of raw chicken meat by using acorn extracts. LWT - Food Science and Technology, 2018, 98, 477-484.	5.2	43
2	Comparison of Marinating with Two Different Types of Marinade on Some Quality and Sensory Characteristics of Turkey Breast Meat. Journal of Animal and Veterinary Advances, 2011, 10, 60-67.	0.1	41
3	Antioxidant potential of artichoke (Cynara scolymus L.) byproducts extracts in raw beef patties during refrigerated storage. Journal of Food Measurement and Characterization, 2018, 12, 982-991.	3.2	28
4	Effects of Ozone Treatment on Microbiological Quality and Physicochemical Properties of Turkey Breast Meat. Ozone: Science and Engineering, 2020, 42, 95-103.	2.5	24
5	Antioxidant and antimicrobial potential of artichoke (Cynara scolymus L.) extract in beef patties. Czech Journal of Food Sciences, 2018, 36, 154-162.	1.2	13
6	The Effects of Potato Puree and Bread Crumbs on Some Quality Characteristics of Low Fat Meatballs. Korean Journal for Food Science of Animal Resources, 2014, 34, 561-569.	1.5	12
7	Possibilities of using dried oyster mushroom (<i>Pleurotus ostreatus</i>) in the production of beef salami. Journal of Food Processing and Preservation, 2021, 45, e15117.	2.0	12
8	Moisture management and antimicrobial performance of collagen peptide enriched knitted fabrics. Journal of the Textile Institute, 2021, 112, 1023-1036.	1.9	8
9	Production of Bone Broth Powder with Spray Drying Using Three Different Carrier Agents. Korean Journal for Food Science of Animal Resources, 2018, 38, 1273-1285.	1.5	8
10	Önferme Kullandarak Kurutulmu Enginar ınanak Yaprak Katkılı Soğuk Yeşil ıçay ıçeretimi. Akademik Gıda, 2018, 458-467.	0.8	3
11	Effects of cornelian cherry (Cornus mas L.) extract on quality characteristics of sucuk. Pamukkale University Journal of Engineering Sciences, 2018, 24, 1376-1381.	0.4	2
12	The Strategies Of Developing Healthy Meat Products. Pamukkale University Journal of Engineering Sciences, 2019, 25, 839-845.	0.4	2
13	EFFECT OF DIFFERENT TEMPERATURE ON REHYDRATION KINETICS OF CHICKEN BREAST MEAT CUBES. Latin American Applied Research, 2021, 51, 211-216.	0.4	1