

Ayhan BaStrk

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

11
papers

155
citations

6
h-index

11
g-index

11
ext. papers

190
ext. citations

3.3
avg, IF

2.52
L-index

#	Paper	IF	Citations
11	Investigation of the effects of uckun (<i>Rheum ribes</i> L.), quinoa (<i>Chenopodium quinoa</i> Willd.), and propolis extracts on the thermal oxidation of palm olein oil during the deep-frying process. <i>Journal of Food Processing and Preservation</i> , 2022 , 46,	2.1	1
10	Antioxidant activity, volatile compounds and fatty acid compositions of <i>Cephalaria syriaca</i> seeds obtained from different regions in Turkey. <i>Grasas Y Aceites</i> , 2020 , 71, 379	1.3	1
9	Effects of microwave and conventional heating on the oxidative stability of corn oil enriched with different antioxidants. <i>Grasas Y Aceites</i> , 2019 , 70, 326	1.3	2
8	Effects of some herbal extracts on oxidative stability of corn oil under accelerated oxidation conditions in comparison with some commonly used antioxidants. <i>LWT - Food Science and Technology</i> , 2018 , 89, 358-364	5.4	23
7	Oxidative changes in hazelnut, olive, soybean, and sunflower oils during microwave heating. <i>International Journal of Food Properties</i> , 2017 , 20, 1582-1592	3	16
6	Effect of ascorbyl palmitate on oxidative stability of chemically interesterified cottonseed and olive oils. <i>Journal of Food Science and Technology</i> , 2015 , 52, 876-84	3.3	7
5	Pasting, Textural and Sensory Characteristics of the Kofter, A Fruit-Based Dessert: Effect of Molasses and Water Concentration. <i>International Journal of Food Engineering</i> , 2015 , 11, 349-358	1.9	2
4	A mixture design study to determine interaction effects of wheat, buckwheat, and rice flours in an aqueous model system. <i>LWT - Food Science and Technology</i> , 2015 , 61, 583-589	5.4	16
3	Pasting properties, texture profile and stress-relaxation behavior of wheat starch/dietary fiber systems. <i>Food Research International</i> , 2013 , 53, 278-290	7	61
2	OXIDATIVE STABILITY OF NATURAL AND CHEMICALLY INTERESTERIFIED COTTONSEED, PALM AND SOYBEAN OILS. <i>Journal of Food Lipids</i> , 2007 , 14, 170-188		26
1	Antioxidant Capacity, Fatty Acid Profile and Volatile Components of the <i>Onopordum Anaticum</i> and <i>Onopordum Heteracanthum</i> Species Seeds Grown in Van, Turkey. <i>Journal of the Institute of Science and Technology</i> , 2810-2822	0	