

# Mehmet GÃœlcÃœ

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1371298/publications.pdf>

Version: 2024-02-01

8  
papers

192  
citations

1478505

6  
h-index

1720034

7  
g-index

8  
all docs

8  
docs citations

8  
times ranked

237  
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of drying kinetics and quality parameters of grape pomace dried with a heat pump dryer. <i>Food Chemistry</i> , 2018, 260, 152-159.	8.2	82
2	Heat pump drying of grape pomace: Performance and product quality analysis. <i>Drying Technology</i> , 2019, 37, 1766-1779.	3.1	35
3	The investigation of bioactive compounds of wine, grape juice and boiled grape juice wastes. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13850.	2.0	33
4	Effect of harvest time on physico-chemical properties and bioactive compounds of pulp and seeds of grape varieties. <i>Journal of Food Science and Technology</i> , 2017, 54, 2230-2240.	2.8	21
5	Effect of fermentation on antioxidant activity and phenolic compounds of the leaves of five grape varieties. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13979.	2.0	9
6	Effect of grape ( <i>Vitis vinifera</i> L.) varieties and harvest periods on bioactive compounds, antioxidant activity, phenolic composition, mineral contents, and fatty acid compositions of <i>Vitis</i> leave and oils. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14890.	2.0	9
7	Physicochemical, Functional and Microbiological Properties of Hardaliye Beverages Produced from Different Grapes and Collected from Different Households. <i>Tarim Bilimleri Dergisi</i> , 0, , 278-285.	0.4	2
8	Efectos del secado al aire y solar sobre la calidad nutricional del aceite, las semillas y pieles de las uvas Muscat Hamburg. <i>Grasas Y Aceites</i> , 2018, 69, 277.	0.9	1