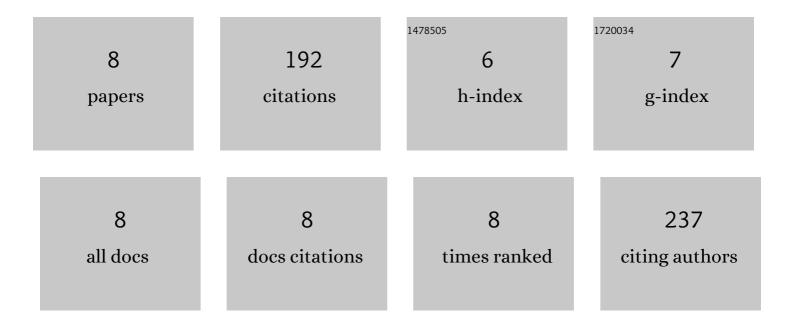
Mehmet GÜlcÜ

List of Publications by Year in descending order

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MEHMET CÂŒLCÃŒ

#	Article	IF	CITATIONS
1	Determination of drying kinetics and quality parameters of grape pomace dried with a heat pump dryer. Food Chemistry, 2018, 260, 152-159.	8.2	82
2	Heat pump drying of grape pomace: Performance and product quality analysis. Drying Technology, 2019, 37, 1766-1779.	3.1	35
3	The investigation of bioactive compounds of wine, grape juice and boiled grape juice wastes. Journal of Food Processing and Preservation, 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. Journal of Food Science and Technology, 2017, 54, 2230-2240.	2.8	21
5	Effect of fermentation on antioxidant activity and phenolic compounds of the leaves of five grape varieties. Journal of Food Processing and Preservation, 2019, 43, e13979.	2.0	9
6	Effect of grape (Vitis vinifera L.) varieties and harvest periods on bioactive compounds, antioxidant activity, phenolic composition, mineral contents, and fatty acid compositions of Vitis leave and oils. Journal of Food Processing and Preservation, 2020, 44, e14890.	2.0	9
7	Physicochemical, Functional and Microbiological Properties of Hardaliye Beverages Produced from Different Grapes and Collected from Different Households. Tarim Bilimleri Dergisi, 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. Grasas Y Aceites, 2018, 69, 277.	0.9	1