

Ozan Gurbuz

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

542
citations

687363

13
h-index

839539

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all docs

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docs citations

19
times ranked

805
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of Aroma Volatiles in Commercial Merlot and Cabernet Sauvignon Wines Using Gas Chromatography-Olfactometry and Gas Chromatography-Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2006, 54, 3990-3996.	5.2	131
2	Determination of flavan-3-ols and trans-resveratrol in grapes and wine using HPLC with fluorescence detection. Food Chemistry, 2007, 100, 518-525.	8.2	82
3	The impact of drying techniques on phenolic compound, total phenolic content and antioxidant capacity of oat flour tarhana. Food Chemistry, 2016, 194, 587-594.	8.2	43
4	The effects of wheat sourdough on glutenin patterns, dough rheology and bread properties. European Food Research and Technology, 2007, 225, 821-830.	3.3	39
5	Gas chromatographic-olfactometric characterization of aroma active compounds in sun-dried and vacuum-dried tarhana. European Food Research and Technology, 2004, 218, 573-578.	3.3	35
6	Analysis of grapefruit sulphur volatiles using SPME and pulsed flame photometric detection. Food Chemistry, 2010, 120, 296-303.	8.2	34
7	Phenolics, antioxidant capacity and bioaccessibility of chicory varieties (<i>Cichorium</i> spp.) grown in Turkey. Food Chemistry, 2017, 217, 483-489.	8.2	28
8	The Monitoring, Via an <i>In vitro</i> Digestion System, of the Bioactive Content of Vegetable Juice Fermented with <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces boulardii</i> . Journal of Food Processing and Preservation, 2016, 40, 798-811.	2.0	24
9	Comparison of lactic acid contents between dried and frozen tarhana. Food Chemistry, 2008, 108, 198-204.	8.2	21
10	CHEMICAL CHARACTERIZATION AND ANTIFUNGAL ACTIVITY OF <i>ORIGANUM ONITES</i> L. ESSENTIAL OILS AND EXTRACTS. Journal of Food Safety, 2009, 29, 144-161.	2.3	21
11	Identification of Muscadine Wine Sulfur Volatiles: Pectinase versus Skin-Contact Maceration. Journal of Agricultural and Food Chemistry, 2013, 61, 532-539.	5.2	17
12	In vitro antioxidant/free radical scavenging and antibacterial properties of endemic oregano and thyme extracts from Greece. Food Science and Biotechnology, 2011, 20, 1487-1493.	2.6	15
13	EFFECTS OF YEAST, FERMENTATION TIME, AND PRESERVATION METHODS ON TARHANA. Preparative Biochemistry and Biotechnology, 2010, 40, 263-275.	1.9	13
14	Antioxidant and anti-diabetic properties of <i>Spirulina platensis</i> produced in Turkey. Food Science and Technology, 2021, 41, 615-625.	1.7	11
15	Effect of MAP and vacuum sealing on sensory qualities of dry-salted olive. Food Science and Biotechnology, 2011, 20, 1307-1313.	2.6	9
16	EFFECT OF PRETREATMENTS ON MICROBIAL GROWTH AND SENSORY PROPERTIES OF DRY-SALTED OLIVES. Journal of Food Protection, 2014, 77, 1527-1537.	1.7	9
17	Antimicrobial effect of PEG-PLA on food-spoilage microorganisms. Food Science and Biotechnology, 2017, 26, 1123-1128.	2.6	7
18	DETERMINATION OF TRANS-1,3-PENTADIENE IN FOODS DUE TO THE PRESENCE OF SORBIC ACID USING SPME-GC-MS. Instrumentation Science and Technology, 2011, 39, 432-446.	1.8	3

#	ARTICLE	IF	CITATIONS
19	Comparison of cold pressed and essence orange oil oxidative stability using TI GCO and GC-MS. Developments in Food Science, 2006, , 297-300.	0.0	0