

# Ozan Gurbuz

## List of Publications by Year in descending order

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19  
papers

542  
citations

687363

13  
h-index

839539

18  
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19  
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19  
docs citations

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times ranked

805  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant and anti-diabetic properties of <i>Spirulina platensis</i> produced in Turkey. <i>Food Science and Technology</i> , 2021, 41, 615-625.	1.7	11
2	Antimicrobial effect of PEG-PLA on food-spoilage microorganisms. <i>Food Science and Biotechnology</i> , 2017, 26, 1123-1128.	2.6	7
3	Phenolics, antioxidant capacity and bioaccessibility of chicory varieties ( <i>Cichorium</i> spp.) grown in Turkey. <i>Food Chemistry</i> , 2017, 217, 483-489.	8.2	28
4	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> . <i>Journal of Food Processing and Preservation</i> , 2016, 40, 798-811.	2.0	24
5	The impact of drying techniques on phenolic compound, total phenolic content and antioxidant capacity of oat flour tarhana. <i>Food Chemistry</i> , 2016, 194, 587-594.	8.2	43
6	EFFECT OF PRETREATMENTS ON MICROBIAL GROWTH AND SENSORY PROPERTIES OF DRY-SALTED OLIVES. <i>Journal of Food Protection</i> , 2014, 77, 1527-1537.	1.7	9
7	Identification of Muscadine Wine Sulfur Volatiles: Pectinase versus Skin-Contact Maceration. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 532-539.	5.2	17
8	Effect of MAP and vacuum sealing on sensory qualities of dry-salted olive. <i>Food Science and Biotechnology</i> , 2011, 20, 1307-1313.	2.6	9
9	<i>In vitro</i> antioxidant/free radical scavenging and antibacterial properties of endemic oregano and thyme extracts from Greece. <i>Food Science and Biotechnology</i> , 2011, 20, 1487-1493.	2.6	15
10	DETERMINATION OF <i>TRANS</i> -1,3-PENTADIENE IN FOODS DUE TO THE PRESENCE OF SORBIC ACID USING SPME-GC-MS. <i>Instrumentation Science and Technology</i> , 2011, 39, 432-446.	1.8	3
11	Analysis of grapefruit sulphur volatiles using SPME and pulsed flame photometric detection. <i>Food Chemistry</i> , 2010, 120, 296-303.	8.2	34
12	EFFECTS OF YEAST, FERMENTATION TIME, AND PRESERVATION METHODS ON TARHANA. <i>Preparative Biochemistry and Biotechnology</i> , 2010, 40, 263-275.	1.9	13
13	CHEMICAL CHARACTERIZATION AND ANTIFUNGAL ACTIVITY OF <i>ORIGANUM ONITES</i> L. ESSENTIAL OILS AND EXTRACTS. <i>Journal of Food Safety</i> , 2009, 29, 144-161.	2.3	21
14	Comparison of lactic acid contents between dried and frozen tarhana. <i>Food Chemistry</i> , 2008, 108, 198-204.	8.2	21
15	Determination of flavan-3-ols and trans-resveratrol in grapes and wine using HPLC with fluorescence detection. <i>Food Chemistry</i> , 2007, 100, 518-525.	8.2	82
16	The effects of wheat sourdough on glutenin patterns, dough rheology and bread properties. <i>European Food Research and Technology</i> , 2007, 225, 821-830.	3.3	39
17	Comparison of Aroma Volatiles in Commercial Merlot and Cabernet Sauvignon Wines Using Gas Chromatography-Olfactometry and Gas Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3990-3996.	5.2	131
18	Comparison of cold pressed and essence orange oil oxidative stability using TI GCO and GC-MS. <i>Developments in Food Science</i> , 2006, , 297-300.	0.0	0

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19	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