

Kazim SavaÅ BahÃ§eci

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1561510/publications.pdf>

Version: 2024-02-01

20
papers

979
citations

516710

16
h-index

794594

19
g-index

20
all docs

20
docs citations

20
times ranked

1117
citing authors

#	ARTICLE	IF	CITATIONS
1	Nonalcoholic Beer. , 2020, , 167-200.		4
2	Partial dealcoholization of red wine by nanofiltration and its effect on anthocyanin and resveratrol levels. Food Science and Technology International, 2016, 22, 677-687.	2.2	27
3	Investigation and kinetic evaluation of furan formation in tomato paste and pulp during heating. Food Research International, 2015, 78, 224-230.	6.2	22
4	Osmotic and membrane distillation for the concentration of tomato juice: Effects on quality and safety characteristics. Innovative Food Science and Emerging Technologies, 2015, 31, 131-138.	5.6	33
5	Effects of pretreatment and various operating parameters on permeate flux and quality during ultrafiltration of apple juice. International Journal of Food Science and Technology, 2012, 47, 315-324.	2.7	17
6	The use of factorial design for modeling membrane distillation. Journal of Membrane Science, 2010, 349, 225-230.	8.2	82
7	Clarification and the concentration of apple juice using membrane processes: A comparative quality assessment. Journal of Membrane Science, 2010, 352, 160-165.	8.2	149
8	THE EFFECT OF PROCESSING METHOD ON THE CHARACTERISTICS OF CARROT JUICE. Journal of Food Quality, 2007, 30, 813-822.	2.6	16
9	Modeling the combined effects of pH, temperature and ascorbic acid concentration on the heat resistance of Alicyclobacillus acidoterrestis. International Journal of Food Microbiology, 2007, 120, 266-273.	4.7	59
10	Reversible degradation kinetics of vitamin C in peas during frozen storage. European Food Research and Technology, 2007, 224, 749-753.	3.3	27
11	Determination of guaiacol produced by Alicyclobacillus acidoterrestis in apple juice by using HPLC and spectrophotometric methods, and mathematical modeling of guaiacol production. European Food Research and Technology, 2007, 225, 873-878.	3.3	29
12	THE EFFECTS OF DIFFERENT INITIAL LACTOBACILLUS PLANTARUM CONCENTRATIONS ON SOME PROPERTIES OF FERMENTED CARROT JUICE. Journal of Food Processing and Preservation, 2006, 30, 352-363.	2.0	62
13	Study of lipoxygenase and peroxidase as indicator enzymes in green beans: change of enzyme activity, ascorbic acid and chlorophylls during frozen storage. Journal of Food Engineering, 2005, 66, 187-192.	5.2	185
14	INFLUENCE OF PROCESSING AND PASTEURIZATION ON COLOR VALUES AND TOTAL PHENOLIC COMPOUNDS OF POMEGRANATE JUICE. Journal of Food Processing and Preservation, 2005, 29, 357-368.	2.0	54
15	Formation of guaiacol from vanillin by Alicyclobacillus acidoterrestis in apple juice: a model study. European Food Research and Technology, 2005, 220, 196-199.	3.3	43
16	Study of lipoxygenase and peroxidase as blanching indicator enzymes in peas: change of enzyme activity, ascorbic acid and chlorophylls during frozen storage. LWT - Food Science and Technology, 2005, 38, 903-908.	5.2	52
17	Effects of storage on quality of carrot juices produced with lactofermentation and acidification. European Food Research and Technology, 2004, 218, 465-468.	3.3	36
18	The effects of different technologies on Alicyclobacillus acidoterrestis during apple juice production. European Food Research and Technology, 2003, 217, 249-252.	3.3	17

#	ARTICLE	IF	CITATIONS
19	LIQUID CHROMATOGRAPHIC METHOD FOR THE DETERMINATION OF CHLOROPHYLLS, CAROTENOIDS, AND THEIR DERIVATIVES IN FRESH AND PROCESSED VEGETABLES. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2002, 25, 1201-1213.	1.0	21
20	Characterization of crude lipoxygenase extract from green pea using a modified spectrophotometric method. <i>European Food Research and Technology</i> , 2002, 215, 42-45.	3.3	44