

# Mutlu Buket Akin

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1584697/publications.pdf>

Version: 2024-02-01

6  
papers

189  
citations

1478505

6  
h-index

1872680

6  
g-index

6  
all docs

6  
docs citations

6  
times ranked

210  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of cysteine and different incubation temperatures on the microflora, chemical composition and sensory characteristics of bio-yogurt made from goat's milk. <i>Food Chemistry</i> , 2007, 100, 788-793.	8.2	85
2	The effects of different incubation temperatures on the acetaldehyde content and viable bacteria counts of bio-yogurt made from ewe's milk. <i>International Journal of Dairy Technology</i> , 2005, 58, 174-179.	2.8	34
3	Influence of different exopolysaccharide-producing strains on the physicochemical, sensory and syneresis characteristics of reduced-fat stirred yoghurt. <i>International Journal of Dairy Technology</i> , 2009, 62, 422-430.	2.8	31
4	Effects of Apricot Fibre on the Physicochemical Characteristics, the Sensory Properties and Bacterial Viability of Nonfat Probiotic Yoghurts. <i>Foods</i> , 2019, 8, 33.	4.3	16
5	A novel functional reduced fat ice cream produced with pea protein isolate instead of milk powder. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15901.	2.0	14
6	The effects of lipase-encapsulating carriers on the accelerated ripening of <i>Kashar</i> cheese. <i>International Journal of Dairy Technology</i> , 2012, 65, 243-249.	2.8	9