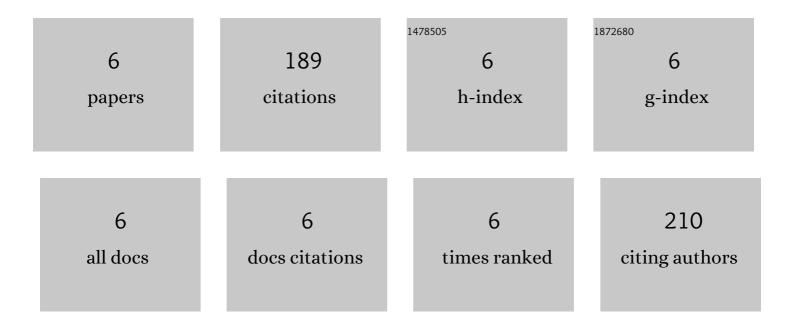
## Mutlu Buket Akin

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1584697/publications.pdf Version: 2024-02-01



#	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. Food Chemistry, 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. International Journal of Dairy Technology, 2005, 58, 174-179.	2.8	34
3	Influence of different exopolysaccharideâ€producing strains on the physicochemical, sensory and syneresis characteristics of reducedâ€fat stirred yoghurt. International Journal of Dairy Technology, 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. Foods, 2019, 8, 33.	4.3	16
5	A novel functional reduced fat ice cream produced with pea protein isolate instead of milk powder. Journal of Food Processing and Preservation, 2021, 45, e15901.	2.0	14
6	The effects of lipaseâ€encapsulating carriers on the accelerated ripening of <i>Kashar</i> cheese. International Journal of Dairy Technology, 2012, 65, 243-249.	2.8	9