

Ä°lyas Atalar

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1705747/publications.pdf>

Version: 2024-02-01

25
papers

762
citations

567281

15
h-index

610901

24
g-index

25
all docs

25
docs citations

25
times ranked

868
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of ultrasound treatment on the properties of nano-emulsion films obtained from hazelnut meal protein and clove essential oil. <i>Ultrasonics Sonochemistry</i> , 2018, 41, 466-474.	8.2	102
2	Manufacture and characterization of kefir made from cow and buffalo milk, using kefir grain and starter culture. <i>Journal of Dairy Science</i> , 2015, 98, 1517-1525.	3.4	79
3	Effect of high pressure homogenization (HPH) on functional and rheological properties of hazelnut meal proteins obtained from hazelnut oil industry by-products. <i>Journal of Food Engineering</i> , 2018, 233, 98-108.	5.2	78
4	Effects of quince seed on the rheological, structural and sensory characteristics of ice cream. <i>Food Hydrocolloids</i> , 2018, 82, 186-195.	10.7	71
5	Effect of high pressure homogenization (HPH) on microstructure and rheological properties of hazelnut milk. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 411-420.	5.6	59
6	Functional kefir production from high pressure homogenized hazelnut milk. <i>LWT - Food Science and Technology</i> , 2019, 107, 256-263.	5.2	54
7	Optimization of spray drying process parameters for kefir powder using response surface methodology. <i>LWT - Food Science and Technology</i> , 2015, 60, 751-757.	5.2	48
8	Rheological, textural, colour and sensorial properties of kefir produced with buffalo milk using kefir grains and starter culture: A comparison with cowsâ€™ milk kefir. <i>International Journal of Dairy Technology</i> , 2018, 71, 73-80.	2.8	42
9	Application of multi pass high pressure homogenization to improve stability, physical and bioactive properties of rosehip (<i>Rosa canina</i> L.) nectar. <i>Food Chemistry</i> , 2019, 282, 67-75.	8.2	34
10	Effect of different binders on reconstitution behaviors and physical, structural, and morphological properties of fluidized bed agglomerated yoghurt powder. <i>Drying Technology</i> , 2019, 37, 1656-1664.	3.1	29
11	Influence of thermosonication (TS) process on the quality parameters of high pressure homogenized hazelnut milk from hazelnut oil by-products. <i>Journal of Food Science and Technology</i> , 2019, 56, 1405-1415.	2.8	25
12	Different stress tolerance of spray and freeze dried <i>Lactobacillus casei</i> Shirota microcapsules with different encapsulating agents. <i>Food Science and Biotechnology</i> , 2019, 28, 807-816.	2.6	22
13	Effect of multi-pass high pressure homogenization on physicochemical properties of hazelnut milk from hazelnut cake: An investigation by response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13615.	2.0	19
14	Improved physicochemical, rheological and bioactive properties of ice cream: Enrichment with high pressure homogenized hazelnut milk. <i>International Journal of Gastronomy and Food Science</i> , 2021, 24, 100358.	3.0	19
15	Application of TOPSIS methodology to determine optimum hazelnut cake concentration and high pressure homogenization condition for hazelnut milk production based on physicochemical, structural and sensory properties. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2404-2415.	3.2	17
16	Influence of top spray fluidized bed agglomeration conditions on the reconstitution property and structure modification of skim yoghurt powder. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13414.	2.0	14
17	Effect of ultrasonication treatment on structural, physicochemical and bioactive properties of pasteurized rosehip (<i>Rosa canina</i> L.) nectar. <i>LWT - Food Science and Technology</i> , 2020, 118, 108850.	5.2	11
18	Effect of high pressure homogenization on microstructure and rheological properties of hazelnut beverage cold-set gels induced glucono-Î-lactone. <i>LWT - Food Science and Technology</i> , 2021, 143, 111154.	5.2	10

#	ARTICLE	IF	CITATIONS
19	Functionality of chestnut and fat/oil contents in cocoa chestnut cream productionâ€™A new product development. Journal of Food Process Engineering, 2019, 42, e13222.	2.9	8
20	Effect of different encapsulating agent combinations on viability of <i>Lactobacillus casei</i> Shirota during storage, in simulated gastrointestinal conditions and dairy dessert. Food Science and Technology International, 2019, 25, 608-617.	2.2	8
21	Agglomerated mushroom (<i>Agaricus bisporus</i>) powder: Optimization of top spray fluidized bed agglomeration conditions. Journal of Food Process Engineering, 2021, 44, e13687.	2.9	6
22	Potential Use of High Pressure Homogenized Hazelnut Beverage for a Functional Yoghurt-Like Product. Anais Da Academia Brasileira De Ciencias, 2022, 94, e20191172.	0.8	3
23	Dynamics of carob flour contents and palm stearin/palm olein ratios in cocoa carob cream productionâ€™a new product development. Journal of Food Processing and Preservation, 2021, 45, e15739.	2.0	2
24	Effect of thermal treatment on microbiological, physicochemical and structural properties of high pressure homogenised hazelnut beverage. Quality Assurance and Safety of Crops and Foods, 2019, 11, 561-570.	3.4	1
25	AGLOMERASYON Ä°ÄžLEMÄ°NÄ°N YOÄžURT TOZUNUN NEM SORPSÄ°YON Ä°ZOTERMÄ° VE TERMODÄ°NAMÄ°K Ä°ZELLÄ°KLERÄ° Ä°ce ETKÄ°SÄ°. GÄ±da, 0, , 837-848.	0.4	1