

Ä°lyas Atalar

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

762
citations

567281

15
h-index

610901

24
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25
all docs

25
docs citations

25
times ranked

868
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential Use of High Pressure Homogenized Hazelnut Beverage for a Functional Yoghurt-Like Product. <i>Anais Da Academia Brasileira De Ciencias</i> , 2022, 94, e20191172.	0.8	3
2	Agglomerated mushroom (<i>Agaricus bisporus</i>) powder: Optimization of top spray fluidized bed agglomeration conditions. <i>Journal of Food Process Engineering</i> , 2021, 44, e13687.	2.9	6
3	Effect of high pressure homogenization on microstructure and rheological properties of hazelnut beverage cold-set gels induced glucono- δ -lactone. <i>LWT - Food Science and Technology</i> , 2021, 143, 111154.	5.2	10
4	Dynamics of carob flour contents and palm stearin/palm olein ratios in cocoa carob cream production—a new product development. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15739.	2.0	2
5	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
6	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
7	Functionality of chestnut and fat/oil contents in cocoa chestnut cream production—A new product development. <i>Journal of Food Process Engineering</i> , 2019, 42, e13222.	2.9	8
8	Effect of different encapsulating agent combinations on viability of <i>Lactobacillus casei</i> Shirota during storage, in simulated gastrointestinal conditions and dairy dessert. <i>Food Science and Technology International</i> , 2019, 25, 608-617.	2.2	8
9	Functional kefir production from high pressure homogenized hazelnut milk. <i>LWT - Food Science and Technology</i> , 2019, 107, 256-263.	5.2	54
10	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
11	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
12	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
13	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
14	Effect of thermal treatment on microbiological, physicochemical and structural properties of high pressure homogenised hazelnut beverage. <i>Quality Assurance and Safety of Crops and Foods</i> , 2019, 11, 561-570.	3.4	1
15	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
16	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
17	Rheological, textural, colour and sensorial properties of kefir produced with buffalo milk using kefir grains and starter culture: A comparison with cows' milk kefir. <i>International Journal of Dairy Technology</i> , 2018, 71, 73-80.	2.8	42
18	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

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19	Influence of top spray fluidized bed agglomeration conditions on the reconstitution property and structure modification of skim yoghurt powder. Journal of Food Processing and Preservation, 2018, 42, e13414.	2.0	14
20	Effect of ultrasound treatment on the properties of nano-emulsion films obtained from hazelnut meal protein and clove essential oil. Ultrasonics Sonochemistry, 2018, 41, 466-474.	8.2	102
21	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. Journal of Food Measurement and Characterization, 2018, 12, 2404-2415.	3.2	17
22	Effect of high pressure homogenization (HPH) on microstructure and rheological properties of hazelnut milk. Innovative Food Science and Emerging Technologies, 2017, 41, 411-420.	5.6	59
23	Manufacture and characterization of kefir made from cow and buffalo milk, using kefir grain and starter culture. Journal of Dairy Science, 2015, 98, 1517-1525.	3.4	79
24	Optimization of spray drying process parameters for kefir powder using response surface methodology. LWT - Food Science and Technology, 2015, 60, 751-757.	5.2	48
25	AGLOMERASYON İZLEMİNİN YOĞURT TOZUNUN NEM SORPSİYON İZOTERMİ VE TERMODİNAMİK İZELERİNİN İZLENİMLERİ. Gıda, 2015, 40, 837-848.	0.4	1