

Ayse Karadag

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

1,255
citations

567144

15
h-index

677027

22
g-index

28
all docs

28
docs citations

28
times ranked

1858
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Review of Methods to Determine Antioxidant Capacities. <i>Food Analytical Methods</i> , 2009, 2, 41-60. | 1.3 | 514 |
| 2 | Fortification of dark chocolate with spray dried black mulberry (<i>Morus nigra</i>) waste extract encapsulated in chitosan-coated liposomes and bioaccessibility studies. <i>Food Chemistry</i> , 2016, 201, 205-212. | 4.2 | 108 |
| 3 | Available technologies on improving the stability of polyphenols in food processing. <i>Food Frontiers</i> , 2021, 2, 109-139. | 3.7 | 98 |
| 4 | Optimization of Preparation Conditions for Quercetin Nanoemulsions Using Response Surface Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2130-2139. | 2.4 | 71 |
| 5 | Quercetin Nanosuspensions Produced by High-Pressure Homogenization. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1852-1859. | 2.4 | 69 |
| 6 | Phenolic profiles and antioxidant activity of Turkish Tombul hazelnut samples (natural, roasted, and) <i>Tj ETQq0 0 0 rgBT /Overlock 10 TF 5</i> | 4.2 | 67 |
| 7 | Development of a novel synbiotic dark chocolate enriched with <i>Bacillus indicus</i> HU36, maltodextrin and lemon fiber: Optimization by response surface methodology. <i>LWT - Food Science and Technology</i> , 2014, 56, 187-193. | 2.5 | 51 |
| 8 | Presence of Electrostatically Adsorbed Polysaccharides Improves Spray Drying of Liposomes. <i>Journal of Food Science</i> , 2013, 78, E206-21. | 1.5 | 34 |
| 9 | The effects of vacuum and freeze-drying on the physicochemical properties and in vitro digestibility of phenolics in oyster mushroom (<i>Pleurotus ostreatus</i>). <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2298-2309. | 1.6 | 34 |
| 10 | Cardio-protective effects of phytosterol-enriched functional black tea in mild hypercholesterolemia subjects. <i>Journal of Functional Foods</i> , 2017, 31, 311-319. | 1.6 | 28 |
| 11 | Inulin added electrospun composite nanofibres by electrospinning for the encapsulation of probiotics: characterisation and assessment of viability during storage and simulated gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2021, 56, 927-935. | 1.3 | 25 |
| 12 | Oxidative stability and microstructure of 5% fish-oil-enriched granola bars added natural antioxidants derived from brown alga <i>Fucus vesiculosus</i> . <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500578. | 1.0 | 22 |
| 13 | The effects of different drying methods on the in vitro bioaccessibility of phenolics, antioxidant capacity, minerals and morphology of black "Isabel"™ grape. <i>LWT - Food Science and Technology</i> , 2022, 158, 113185. | 2.5 | 21 |
| 14 | Oxidative Stability of Granola Bars Enriched with Multilayered Fish Oil Emulsion in the Presence of Novel Brown Seaweed Based Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8359-8368. | 2.4 | 17 |
| 15 | Effects of Different Drying Methods and Temperature on the Drying Behavior and Quality Attributes of Cherry Laurel Fruit. <i>Processes</i> , 2020, 8, 761. | 1.3 | 16 |
| 16 | Electrosprayed chitosan-coated alginate-pectin beads as potential system for colon-targeted delivery of ellagic acid. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 965-975. | 1.7 | 15 |
| 17 | Use of Principal Component Analysis and Cluster Analysis for Differentiation of Traditionally-Manufactured Vinegars Based on Phenolic and Volatile Profiles, and Antioxidant Activity. <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , 347-360. | 0.6 | 11 |
| 18 | Enrichment of lecithin with phenolics from olive mill wastewater by cloud point extraction and its application in vegan salad dressing. <i>Journal of Food Processing and Preservation</i> , 2022, 46, . | 0.9 | 10 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Effect of different drying methods on the bioactive, microstructural, and in-vitro bioaccessibility of bioactive compounds of the pomegranate arils. Food Science and Technology, 0, 42, . | 0.8 | 9 |
| 20 | Optimisation of green tea polysaccharides by ultrasound-assisted extraction and their<i>in vitro</i>antidiabetic activities. Quality Assurance and Safety of Crops and Foods, 2019, 11, 479-490. | 1.8 | 9 |
| 21 | Influence of Extraction Time and Different Sage Varieties on Sensory Characteristics of a Novel Functional Beverage by RSM. Food Science and Technology International, 2009, 15, 111-118. | 1.1 | 7 |
| 22 | Extraction of bioactive compounds from saffron species. , 2021, , 99-141. | | 5 |
| 23 | Determination of the in vitro bioaccessibility of phenolic compounds and antioxidant capacity of Juniper berry (<i>Juniperus drupacea</i> Labill.) pekmez. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2021, 45, 290-300. | 0.8 | 4 |
| 24 | Effect of microwave technology on some quality parameters and sensory attributes of black tea. Czech Journal of Food Sciences, 2016, 34, 397-405. | 0.6 | 3 |
| 25 | The effects of different protease treatments on the techno-functional, structural, and bioactive properties of bovine casein. Preparative Biochemistry and Biotechnology, 2022, 52, 1097-1108. | 1.0 | 3 |
| 26 | Formulation optimization of low-fat emulsion stabilized by rocket seed (<i>Eruca Sativa</i> Mill) gum as novel natural fat replacer: effect on steady, dynamic and thixotropic behavior. Acta Scientiarum - Technology, 0, 44, e56006. | 0.4 | 2 |
| 27 | Encapsulation of saffron bioactive compounds. , 2021, , 183-220. | | 1 |
| 28 | The effects of drying and fermentation on the bioaccessibility of phenolics and antioxidant capacity of <i>Thymus vulgaris</i> leaves. Acta Alimentaria, 2022, , . | 0.3 | 1 |