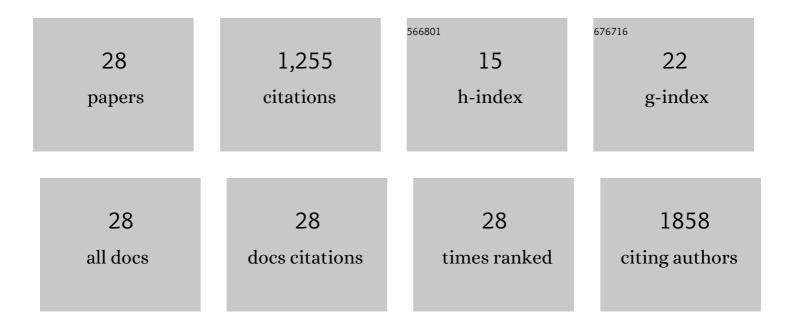
Ayse Karadag

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Electrosprayed chitosanâ€coated alginate–pectin beads as potential system for colonâ€targeted delivery of ellagic acid. Journal of the Science of Food and Agriculture, 2022, 102, 965-975.	1.7	15
2	The effects of different drying methods on the in vitro bioaccessibility of phenolics, antioxidant capacity, minerals and morphology of black â€ĩsabel' grape. LWT - Food Science and Technology, 2022, 158, 113185.	2.5	21
3	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
4	The effects of drying and fermentation on the bioaccessibility of phenolics and antioxidant capacity of Thymus vulgaris leaves. Acta Alimentaria, 2022, , .	0.3	1
5	Enrichment of lecithin with phenolics from olive mill wastewater by cloud point extraction and its application in vegan salad dressing. Journal of Food Processing and Preservation, 2022, 46, .	0.9	10
6	Inulin added electrospun composite nanofibres by electrospinning for the encapsulation of probiotics: characterisation and assessment of viability during storage and simulated gastrointestinal digestion. International Journal of Food Science and Technology, 2021, 56, 927-935.	1.3	25
7	Extraction of bioactive compounds from saffron species. , 2021, , 99-141.		5
8	Available technologies on improving the stability of polyphenols in food processing. Food Frontiers, 2021, 2, 109-139.	3.7	98
9	Determination of the in vitro bioaccessibility of phenolic compounds and antioxidant capacity of Juniper berry (Juniperus drupacea Labill.) pekmez. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2021, 45, 290-300.	0.8	4
10	Encapsulation of saffron bioactive compounds. , 2021, , 183-220.		1
11	Effects of Different Drying Methods and Temperature on the Drying Behavior and Quality Attributes of Cherry Laurel Fruit. Processes, 2020, 8, 761.	1.3	16
12	The effects of vacuum and freeze-drying on the physicochemical properties and in vitro digestibility of phenolics in oyster mushroom (Pleurotus ostreatus). Journal of Food Measurement and Characterization, 2019, 13, 2298-2309.	1.6	34
13	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
14	Phenolic profiles and antioxidant activity of Turkish Tombul hazelnut samples (natural, roasted, and) Tj ETQqO O	Э rgвт /О√ ⊈.2	verlock 10 Tf
15	Cardio-protective effects of phytosterol-enriched functional black tea in mild hypercholesterolemia subjects. Journal of Functional Foods, 2017, 31, 311-319.	1.6	28
16	Oxidative stability and microstructure of 5% fish-oil-enriched granola bars added natural antioxidants derived from brown algaFucus vesiculosus. European Journal of Lipid Science and Technology, 2017, 119, 1500578.	1.0	22

Oxidative Stability of Granola Bars Enriched with Multilayered Fish Oil Emulsion in the Presence of Novel Brown Seaweed Based Antioxidants. Journal of Agricultural and Food Chemistry, 2016, 64, 2.4 17 8359-8368.

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#	Article	IF	CITATIONS
19	Fortification of dark chocolate with spray dried black mulberry (Morus nigra) waste extract encapsulated in chitosan-coated liposomes and bioaccessability studies. Food Chemistry, 2016, 201, 205-212.	4.2	108
20	Development of a novel synbiotic dark chocolate enriched with Bacillus indicus HU36, maltodextrin and lemon fiber: Optimization by response surface methodology. LWT - Food Science and Technology, 2014, 56, 187-193.	2.5	51
21	Quercetin Nanosuspensions Produced by High-Pressure Homogenization. Journal of Agricultural and Food Chemistry, 2014, 62, 1852-1859.	2.4	69
22	Optimization of Preparation Conditions for Quercetin Nanoemulsions Using Response Surface Methodology. Journal of Agricultural and Food Chemistry, 2013, 61, 2130-2139.	2.4	71
23	Presence of Electrostatically Adsorbed Polysaccharides Improves Spray Drying of Liposomes. Journal of Food Science, 2013, 78, E206-21.	1.5	34
24	Review of Methods to Determine Antioxidant Capacities. Food Analytical Methods, 2009, 2, 41-60.	1.3	514
25	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
26	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
27	Use of Principal Component Analysis and Cluster Analysis for Differentiation of Traditionally-Manufactured Vinegars Based on Phenolic and Volatile Profiles, and Antioxidant Activity. Polish Journal of Food and Nutrition Sciences, 0, , 347-360.	0.6	11
28	Formulation optimization of low-fat emulsion stabilized by rocket seed (Eruca Sativa Mill) gum as novel natural fat replacer: effect on steady, dynamic and thixotropic behavior. Acta Scientiarum - Technology, 0, 44, e56006.	0.4	2