

Ayse Karadag

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

1,255
citations

566801

15
h-index

676716

22
g-index

28
all docs

28
docs citations

28
times ranked

1858
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	The effects of different protease treatments on the techno-functional, structural, and bioactive properties of bovine casein. <i>Preparative Biochemistry and Biotechnology</i> , 2022, 52, 1097-1108.	1.0	3
4	The effects of drying and fermentation on the bioaccessibility of phenolics and antioxidant capacity of <i>Thymus vulgaris</i> leaves. <i>Acta Alimentaria</i> , 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. <i>Journal of Food Processing and Preservation</i> , 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. <i>International Journal of Food Science and Technology</i> , 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. <i>Food Frontiers</i> , 2021, 2, 109-139.	3.7	98
9	Determination of the in vitro bioaccessibility of phenolic compounds and antioxidant capacity of Juniper berry (<i>Juniperus drupacea</i> Labill.) pekmez. <i>Türk Tarım Ve Ormancılık Dergisi/Turkish Journal of Agriculture and Forestry</i> , 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. <i>Processes</i> , 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 (<i>Pleurotus ostreatus</i>). <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2298-2309.	1.6	34
13	Optimisation of green tea polysaccharides by ultrasound-assisted extraction and their in vitro antidiabetic activities. <i>Quality Assurance and Safety of Crops and Foods</i> , 2019, 11, 479-490.	1.8	9
14	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
15	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
16	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
17	Effect of microwave technology on some quality parameters and sensory attributes of black tea. <i>Czech Journal of Food Sciences</i> , 2016, 34, 397-405.	0.6	3
18	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

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19	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
20	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
21	Quercetin Nanosuspensions Produced by High-Pressure Homogenization. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1852-1859.	2.4	69
22	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
23	Presence of Electrostatically Adsorbed Polysaccharides Improves Spray Drying of Liposomes. <i>Journal of Food Science</i> , 2013, 78, E206-21.	1.5	34
24	Review of Methods to Determine Antioxidant Capacities. <i>Food Analytical Methods</i> , 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. <i>Food Science and Technology International</i> , 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. <i>Food Science and Technology</i> , 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. <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , 347-360.	0.6	11
28	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. <i>Acta Scientiarum - Technology</i> , 0, 44, e56006.	0.4	2