

Ã-zkan Ã-zden

List of Publications by Year in descending order

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Version: 2024-02-01

44
papers

1,261
citations

361413

20
h-index

377865

34
g-index

45
all docs

45
docs citations

45
times ranked

1322
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality assessment of whole and gutted sardines (<i>Sardina pilchardus</i>) stored in ice. International Journal of Food Science and Technology, 2008, 43, 1549-1559.	2.7	149
2	Proximate composition and mineral contents in aqua cultured sea bass (<i>Dicentrarchus labrax</i>), sea bream (<i>Sparus aurata</i>) analyzed by ICP-MS. Food Chemistry, 2007, 102, 721-725.	8.2	114
3	Changes in amino acid and fatty acid composition during shelf-life of marinated fish. Journal of the Science of Food and Agriculture, 2005, 85, 2015-2020.	3.5	91
4	Effect of different dose gamma radiation and refrigeration on the chemical and sensory properties and microbiological status of aqua cultured sea bass (<i>Dicentrarchus labrax</i>). Radiation Physics and Chemistry, 2007, 76, 1169-1178.	2.8	64
5	The effect of different high pressure conditions on the quality and shelf life of cold smoked fish. Innovative Food Science and Emerging Technologies, 2011, 12, 104-110.	5.6	60
6	Physical, Chemical and Sensory Analyses of Freshly Harvested Sardines(<i>Sardina pilchardus</i>)Stored at 4°C. Journal of Aquatic Food Product Technology, 1998, 7, 5-15.	1.4	58
7	The changes of fatty acid and amino acid compositions in sea bream (<i>Sparus aurata</i>) during irradiation process. Radiation Physics and Chemistry, 2007, 76, 1636-1641.	2.8	54
8	Trace mineral profiles of the bivalve species <i>Chamelea gallina</i> and <i>Donax trunculus</i> . Food Chemistry, 2009, 113, 222-226.	8.2	46
9	Effect of High Hydrostatic Pressure (HHP) Treatment on Physicochemical Properties of Horse Mackerel (<i>Trachurus trachurus</i>). Food and Bioprocess Technology, 2011, 4, 1322-1329.	4.7	46
10	Amino Acid and Vitamin Composition of Raw and Cooked Horse Mackerel. Food Analytical Methods, 2010, 3, 269-275.	2.6	44
11	Effect of Frying, Grilling, and Steaming on Amino Acid Composition of Marine Fishes. Journal of Medicinal Food, 2010, 13, 1524-1531.	1.5	38
12	Micro, macro mineral and proximate composition of Atlantic bonito and horse mackerel: a monthly differentiation. International Journal of Food Science and Technology, 2010, 45, 578-586.	2.7	35
13	A preliminary study of amino acid and mineral profiles of important and estimable 21 seafood species. British Food Journal, 2011, 113, 457-469.	2.9	33
14	The effects of modified atmosphere and vacuum packaging on quality of chub mackerel. International Journal of Food Science and Technology, 2007, 42, 1297-1304.	2.7	32
15	Study on the behavior of the trace metal and macro minerals in <i>Mytilus galloprovincialis</i> as a bioindicator species: the case of Marmara Sea, Turkey. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2010, 5, 407-412.	1.4	32
16	Determination of mineral composition in three commercial fish species (<i>Solea solea</i> , <i>Mullus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 T	2.7	31
17	Gutted and Un-Gutted Sea Bass (<i>Dicentrarchus Labrax</i>) Stored in Ice: Influence on Fish Quality and Shelf-Life. International Journal of Food Properties, 2006, 9, 331-345.	3.0	30
18	Spoilage and shelf life of sardines (<i>Sardina pilchardus</i>) packed in modified atmosphere. European Food Research and Technology, 2006, 222, 667-673.	3.3	29

#	ARTICLE	IF	CITATIONS
19	Comparison of biochemical composition of three aqua cultured fishes (<i>Dicentrarchus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Nutrition, 2008, 59, 545-557.	2.8	29
20	Preservation of iced refrigerated sea bream (<i>Sparus aurata</i>) by irradiation: microbiological, chemical and sensory attributes. European Food Research and Technology, 2007, 225, 797-805.	3.3	27
21	Seasonal differences in the trace metal and macrominerals in shrimp (<i>Parapenaeus longirostris</i>) from Marmara Sea. Environmental Monitoring and Assessment, 2010, 162, 191-199.	2.7	21
22	Evaluation of Risk Characterization for Mercury, Cadmium, Lead and Arsenic Associated with Seafood Consumption in Turkey. Exposure and Health, 2016, 8, 43-52.	4.9	21
23	The effects of gamma-irradiation on the nucleotide degradation compounds in sea bass (<i>Dicentrarchus labrax</i>) stored in ice. Food Chemistry, 2010, 122, 789-794.	8.2	19
24	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2010, 10, .	0.9	18
25	Toxic Metals and Omega-3 Fatty Acids of Bluefin Tuna from Aquaculture: Health Risk and Benefits. Exposure and Health, 2020, 12, 9-18.	4.9	15
26	Seasonal variations in the macronutrient mineral and proximate composition of two clams (<i>Chamelea gallina</i> and <i>Donax trunculus</i>). International Journal of Food Sciences and Nutrition, 2009, 60, 402-412.	2.8	14
27	Seasonal Micro- and Macro-Mineral Profile and Proximate Composition of Oyster (<i>Ostrea edulis</i>) Analyzed by ICP-MS. Food Analytical Methods, 2011, 4, 35-40.	2.6	14
28	The Effects of Gamma Irradiation on the Biogenic Amine Formation in Sea Bream (<i>Sparus aurata</i>) Stored in Ice. Food and Bioprocess Technology, 2013, 6, 1343-1349.	4.7	13
29	Preservation of Stuffed Mussels at 4°C in Modified Atmosphere Packaging. Journal of Aquatic Food Product Technology, 2011, 20, 319-330.	1.4	11
30	Distribution of OCPs and PCBs in Mussels (<i>Mytilus galloprovincialis</i>) from the Marmara Sea Coastal Sites. Bulletin of Environmental Contamination and Toxicology, 2016, 97, 191-197.	2.7	11
31	Survey of Inhibition of <i>Listeria Monocytogenes</i> in Hot-Smoked Rainbow Trout Fillets for Food Safety. Journal of Food Processing and Preservation, 2014, 38, 338-346.	2.0	9
32	Seasonal variation in fat content of anchovy (<i>Engraulis encrasicolus</i>). International Journal of Food Science and Technology, 1999, 34, 401-402.	2.7	8
33	Modified atmosphere packaging of fish salad. Fisheries Science, 2002, 68, 204-209.	1.6	8
34	Monitoring Programme on Toxic Metal in Bluefish (<i>Pomatomus saltatrix</i>), Anchovy (<i>Engraulis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 Intake. Bulletin of Environmental Contamination and Toxicology, 2013, 90, 542-551.	2.7	8
35	Levels of Selected Metals in Albacore (<i>Thunnus alalunga</i> , Bonnaterre, 1788) from the Eastern Mediterranean. Journal of Aquatic Food Product Technology, 2012, 21, 111-117.	1.4	7
36	Nucleotide degradation products of gamma-irradiated sea bream (<i>Sparus aurata</i>) stored in ice. International Journal of Food Science and Technology, 2010, 45, 2290-2296.	2.7	5

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37	Nutritional Composition and heavy Metal Concentrations in <i>Sardinella maderensis</i> (Lowe, 1838) obtained from the Mauritanian fisheries. <i>Journal of Applied Ichthyology</i> , 2020, 36, 906-911.	0.7	5
38	Determination of the Shelf-Life of Trout (<i>Oncorhynchus mykiss</i>) Raw Meatball That Packed under Modified Atmosphere. <i>Pakistan Journal of Nutrition</i> , 2008, 7, 412-417.	0.2	5
39	Heavy metal risk assessment of European eels (<i>Anguilla anguilla</i> , </i> Linnaeus, 1758) from the Asi (Orontes) River, Turkey. <i>Journal of Applied Ichthyology</i> , 2020, 36, 912-917.	0.7	3
40	Mathematical modelling of 4-hexylresorcinol residue to ensure consumer safety. <i>Quality Assurance and Safety of Crops and Foods</i> , 2014, 6, 425-429.	3.4	1
41	Determination of Trace/Toxic Mineral Risk Levels for Different Aged Consumers of Three Fish Species Caught in the Marmara Sea. <i>Aquatic Sciences and Engineering</i> , 2019, 35, 6-12.	0.8	1
42	The effect of additives on the shelf life of processed trout eggs. <i>Aquatic Research</i> , 2021, 4, 331-342.	0.7	0
43	A SURVEY ON MONITORING SYSTEM REQUIREMENTS OF TURKISH AND GREEK MARICULTURE INDUSTRY WITH ASSESSMENT OF PRODUCTION COMPLICATIONS. <i>Aquatic Research</i> , 0, , 162-170.	0.7	0
44	TRACE TOXIC MINERAL LEVELS OF SEA LETTUCE (<i>Ulva</i> spp.) FROM COAST OF ISTANBUL. <i>Aquatic Research</i> , 0, , 154-160.	0.7	0