

# 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	The effect of additives on the shelf life of processed trout eggs. <i>Aquatic Research</i> , 2021, 4, 331-342.	0.7	0
2	Toxic Metals and Omega-3 Fatty Acids of Bluefin Tuna from Aquaculture: Health Risk and Benefits. <i>Exposure and Health</i> , 2020, 12, 9-18.	4.9	15
3	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
4	Heavy metal risk assessment of European eels ( <i>Anguilla anguilla</i> , Linnaeus, 1758) from the Asi (Orontes) River, Turkey. <i>Journal of Applied Ichthyology</i> , 2020, 36, 912-917.	0.7	3
5	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
6	Distribution of OCPs and PCBs in Mussels ( <i>Mytilus galloprovincialis</i> ) from the Marmara Sea Coastal Sites. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2016, 97, 191-197.	2.7	11
7	Evaluation of Risk Characterization for Mercury, Cadmium, Lead and Arsenic Associated with Seafood Consumption in Turkey. <i>Exposure and Health</i> , 2016, 8, 43-52.	4.9	21
8	Survey of Inhibition of <i>Listeria Monocytogenes</i> in Hot-Smoked Rainbow Trout Fillets for Food Safety. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 338-346.	2.0	9
9	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
10	Monitoring Programme on Toxic Metal in Bluefish ( <i>Pomatomus saltatrix</i> ), Anchovy ( <i>Engraulis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 Intake. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2013, 90, 542-551.	2.7	8
11	The Effects of Gamma Irradiation on the Biogenic Amine Formation in Sea Bream ( <i>Sparus aurata</i> ) Stored in Ice. <i>Food and Bioprocess Technology</i> , 2013, 6, 1343-1349.	4.7	13
12	Levels of Selected Metals in Albacore ( <i>Thunnus alalunga</i> , Bonnaterre, 1788) from the Eastern Mediterranean. <i>Journal of Aquatic Food Product Technology</i> , 2012, 21, 111-117.	1.4	7
13	The effect of different high pressure conditions on the quality and shelf life of cold smoked fish. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 104-110.	5.6	60
14	Effect of High Hydrostatic Pressure (HHP) Treatment on Physicochemical Properties of Horse Mackerel ( <i>Trachurus trachurus</i> ). <i>Food and Bioprocess Technology</i> , 2011, 4, 1322-1329.	4.7	46
15	Seasonal Micro- and Macro-Mineral Profile and Proximate Composition of Oyster ( <i>Ostrea edulis</i> ) Analyzed by ICP-MS. <i>Food Analytical Methods</i> , 2011, 4, 35-40.	2.6	14
16	Preservation of Stuffed Mussels at 4°C in Modified Atmosphere Packaging. <i>Journal of Aquatic Food Product Technology</i> , 2011, 20, 319-330.	1.4	11
17	A preliminary study of amino acid and mineral profiles of important and estimable 21 seafood species. <i>British Food Journal</i> , 2011, 113, 457-469.	2.9	33
18	Effect of Frying, Grilling, and Steaming on Amino Acid Composition of Marine Fishes. <i>Journal of Medicinal Food</i> , 2010, 13, 1524-1531.	1.5	38

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19	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. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2010, 5, 407-412.	1.4	32
20	Amino Acid and Vitamin Composition of Raw and Cooked Horse Mackerel. <i>Food Analytical Methods</i> , 2010, 3, 269-275.	2.6	44
21	Seasonal differences in the trace metal and macrominerals in shrimp ( <i>Parapenaeus longirostris</i> ) from Marmara Sea. <i>Environmental Monitoring and Assessment</i> , 2010, 162, 191-199.	2.7	21
22	Determination of mineral composition in three commercial fish species ( <i>Solea solea</i> , <i>Mullus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td (	2.7	31
23	The effects of gamma-irradiation on the nucleotide degradation compounds in sea bass ( <i>Dicentrarchus labrax</i> ) stored in ice. <i>Food Chemistry</i> , 2010, 122, 789-794.	8.2	19
24	Micro, macro mineral and proximate composition of Atlantic bonito and horse mackerel: a monthly differentiation. <i>International Journal of Food Science and Technology</i> , 2010, 45, 578-586.	2.7	35
25	Nucleotide degradation products of gamma-irradiated sea bream ( <i>Sparus aurata</i> ) stored in ice. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2290-2296.	2.7	5
26	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2010, 10, .	0.9	18
27	Trace mineral profiles of the bivalve species <i>Chamelea gallina</i> and <i>Donax trunculus</i> . <i>Food Chemistry</i> , 2009, 113, 222-226.	8.2	46
28	Seasonal variations in the macronutrient mineral and proximate composition of two clams ( <i>Chamelea gallina</i> and <i>Donax trunculus</i> ). <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 402-412.	2.8	14
29	Quality assessment of whole and gutted sardines ( <i>Sardina pilchardus</i> ) stored in ice. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1549-1559.	2.7	149
30	Comparison of biochemical composition of three aqua cultured fishes ( <i>Dicentrarchus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td ( Nutrition, 2008, 59, 545-557.	2.8	29
31	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
32	Proximate composition and mineral contents in aqua cultured sea bass ( <i>Dicentrarchus labrax</i> ), sea bream ( <i>Sparus aurata</i> ) analyzed by ICP-MS. <i>Food Chemistry</i> , 2007, 102, 721-725.	8.2	114
33	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> ). <i>Radiation Physics and Chemistry</i> , 2007, 76, 1169-1178.	2.8	64
34	The changes of fatty acid and amino acid compositions in sea bream ( <i>Sparus aurata</i> ) during irradiation process. <i>Radiation Physics and Chemistry</i> , 2007, 76, 1636-1641.	2.8	54
35	The effects of modified atmosphere and vacuum packaging on quality of chub mackerel. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1297-1304.	2.7	32
36	Preservation of iced refrigerated sea bream ( <i>Sparus aurata</i> ) by irradiation: microbiological, chemical and sensory attributes. <i>European Food Research and Technology</i> , 2007, 225, 797-805.	3.3	27

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37	Gutted and Un-Gutted Sea Bass ( <i>Dicentrarchus Labrax</i> ) Stored in Ice: Influence on Fish Quality and Shelf-Life. <i>International Journal of Food Properties</i> , 2006, 9, 331-345.	3.0	30
38	Spoilage and shelf life of sardines ( <i>Sardina pilchardus</i> ) packed in modified atmosphere. <i>European Food Research and Technology</i> , 2006, 222, 667-673.	3.3	29
39	Changes in amino acid and fatty acid composition during shelf-life of marinated fish. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2015-2020.	3.5	91
40	Modified atmosphere packaging of fish salad. <i>Fisheries Science</i> , 2002, 68, 204-209.	1.6	8
41	Seasonal variation in fat content of anchovy ( <i>Engraulis encrasicolus</i> ). <i>International Journal of Food Science and Technology</i> , 1999, 34, 401-402.	2.7	8
42	Physical, Chemical and Sensory Analyses of Freshly Harvested Sardines( <i>Sardina pilchardus</i> )Stored at 4°C. <i>Journal of Aquatic Food Product Technology</i> , 1998, 7, 5-15.	1.4	58
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