

Hakan Erin

List of Publications by Year in descending order

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13
papers

150
citations

1684188

5
h-index

1474206

9
g-index

13
all docs

13
docs citations

13
times ranked

212
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in Olive and Olive Oil Characteristics During Maturation. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 647-658.	1.9	48
2	Oxidative changes in hazelnut, olive, soybean, and sunflower oils during microwave heating. International Journal of Food Properties, 2017, 20, 1582-1592.	3.0	34
3	Determination of fatty acid, tocopherol and phytosterol contents of the oils of various poppy (&i&t;Papaver somniferum&i&t; L.) seeds.. Grasas Y Aceites, 2009, 60, 375-381.	0.9	27
4	Different sized wheat bran fibers as fat mimetic in biscuits: its effects on dough rheology and biscuit quality. Journal of Food Science and Technology, 2018, 55, 3960-3970.	2.8	19
5	Production of Conjugated Linoleic Acid by Microwave-Assisted and Ultrasound-Assisted Alkali Isomerization: Effects of Microwave Power and Ultrasound Amplitude. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 839-846.	1.9	7
6	Effects of genotype and fattening system on the quality of male lamb meat – Part 1: Technological properties and carcass measurements. Archives Animal Breeding, 2019, 62, 605-614.	1.4	5
7	Determination of physical and chemical properties of oleogels prepared with olive oil and olive-based emulsifier. Journal of Food Processing and Preservation, 2021, 45, e15545.	2.0	4
8	Rheological and Microscopic Properties of Fat Blends with Similar Solid Fat Content but Different Trans Composition. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 17-26.	1.9	2
9	AK DELÄ°CE YABANÄ° ZEYTÄ°NÄ° (OLEA EUROPAEA L. SUBSP. OLEASTER) VE ZEYTÄ°NYAÄžİNİN KARAKTERÄ°ZASYONU. GÄ±da, 2016, , .	0.4	2
10	LÄ°TYUM KLORÄ°T/DÄ°METÄ°LASETAMÄ°T ORTAMINDA NANOSELÄ°LOZUN ASETÄ°K ANHÄ°DRÄ°T VE FARKLI YAÄž ASÄ°TLERÄ° Ä°LE ESTERÄ°FÄ°KASYONUNUN OPTÄ°MÄ°ZASYONU. GÄ±da, 0, , 1467-1480.	0.4	2
11	EFFECTIVENESS OF LOW TEMPERATURE CRYSTALLIZATION METHOD FOR PURIFICATION OF LINOLEIC ACID. Food and Health, 0, , 30-38.	0.4	0
12	MARGARÄ°N FORMÄ°LASYONUNDA KONJÄ°GE LÄ°NOLEÄ°K ASÄ°T KULLANIMININ DEPOLAMA STABÄ°LÄ°TESÄ° Ä°ZERÄ°NE ETKÄ°S. GÄ±da, 0, , 997-1008.	0.4	0
13	FARKLI BOYUTLARDA KÄ°NOA KEPEK UNU KULLANIMININ BÄ°SKÄ°VÄ°LERÄ°N FÄ°ZÄ°KSEL, DUYUSAL VE TEKSTÄ°REL Ä°ZELLÄ°KLERÄ° Ä°ZERÄ°NE ETKÄ°SÄ°. GÄ±da, 0, , 1121-1133.	0.4	0