

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	Determination of physical and chemical properties of oleogels prepared with olive oil and olive oil-based emulsifier. Journal of Food Processing and Preservation, 2021, 45, e15545.	2.0	4
2	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
3	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
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	Oxidative changes in hazelnut, olive, soybean, and sunflower oils during microwave heating. International Journal of Food Properties, 2017, 20, 1582-1592.	3.0	34
6	AK DELİCE YABANCI ZEYTİNER (OLEA EUROPAEA L. SUBSP. OLEASTER) VE ZEYTİNERİNİN KARAKTERİSTİKLERİ. Gıda, 2016, , .	0.4	2
7	Changes in Olive and Olive Oil Characteristics During Maturation. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 647-658.	1.9	48
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	Determination of fatty acid, tocopherol and phytosterol contents of the oils of various poppy (<i>Papaver somniferum</i> L.) seeds. Grasas Y Aceites, 2009, 60, 375-381.	0.9	27
10	EFFECTIVENESS OF LOW TEMPERATURE CRYSTALLIZATION METHOD FOR PURIFICATION OF LINOLEIC ACID. Food and Health, 0, , 30-38.	0.4	0
11	MARGARİN FORMÜLASYONUNDA KONJUGE LİNOLEİK ASİT KULLANIMININ DEPOLAMA STABİLİTESİNE ETKİSİ. Gıda, 0, , 997-1008.	0.4	0
12	FARKLI BOYUTLARDA KİNOA KEPEK UNU KULLANIMININ BAKTERİYELERİN FİZİKSEL, DUYUSAL VE TEKSTÜREL İZLENİMLERİNE ETKİSİ. Gıda, 0, , 1121-1133.	0.4	0
13	LİTYUM KLORİT/DİMETİLASETAMİT ORTAMINDA NANOSELÜLOZÜN ASETİK ANHİDRİT VE FARKLI YAĞ ASİTLERİNE ASETİLİSTERİFİKASYONUNUN OPTİMİZASYONU. Gıda, 0, , 1467-1480.	0.4	2