

# Zehra Ayhan

## List of Publications by Year in descending order

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Version: 2024-02-01

29  
papers

1,323  
citations

687363

13  
h-index

580821

25  
g-index

30  
all docs

30  
docs citations

30  
times ranked

1683  
citing authors

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 1  | Active Packaging Applications for Food. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 165-199.   | 11.7 | 583       |
| 2  | Flavor, Color, and Vitamin C Retention of Pulsed Electric Field Processed Orange Juice in Different Packaging Materials. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 669-674.   | 5.2  | 162       |
| 3  | Overall Quality and Shelf Life of Minimally Processed and Modified Atmosphere Packaged "Ready-to-Eat" Pomegranate Arils. <i>Journal of Food Science</i> , 2009, 74, C399-405.   | 3.1  | 96        |
| 4  | Nanostructured poly(lactic acid)/soy protein/HPMC films by electrospinning for potential applications in food industry. <i>European Polymer Journal</i> , 2019, 112, 477-486.   | 5.4  | 74        |
| 5  | Enhancing oxidative stability of walnuts by using gallic acid loaded lentil flour based electrospun nanofibers as active packaging material. <i>Food Hydrocolloids</i> , 2019, 95, 245-255.   | 10.7 | 71        |
| 6  | Drying Characteristics and Quality Parameters of Microwave-Dried Grated Carrots. <i>Food and Bioprocess Technology</i> , 2012, 5, 3217-3229.  | 4.7  | 56        |
| 7  | Pesticide residue analysis in parsley, lettuce and spinach by LC-MS/MS. <i>Journal of Food Science and Technology</i> , 2014, 51, 458-466.  | 2.8  | 49        |
| 8  | Wall thickness distribution in thermoformed food containers produced by a Benco aseptic packaging machine. <i>Polymer Engineering and Science</i> , 2000, 40, 1-10.   | 3.1  | 39        |
| 9  | Production and Application of Active Packaging Film with Ethylene Adsorber to Increase the Shelf Life of Broccoli ( <i>Brassica oleracea</i> L. var. <i>Italica</i> ). <i>Packaging Technology and Science</i> , 2014, 27, 179-191.                                 | 2.8  | 37        |
| 10 | Modified Atmosphere Packaging of Kabaa "Apricot ( <i>Prunus armeniaca</i> L. "Kabaa"): Effect of Atmosphere, Packaging Material Type and Coating on the Physicochemical Properties and Sensory Quality. <i>Food and Bioprocess Technology</i> , 2012, 5, 1601-1611. | 4.7  | 28        |
| 11 | EFFECTS OF DIFFERENT FACTORS ON SENSORY ATTRIBUTES, OVERALL ACCEPTANCE AND PREFERENCE OF ROOIBOS ( <i>ASPALATHUS LINEARIS</i> ) TEA. <i>Journal of Sensory Studies</i> , 2005, 20, 228-242.   | 1.6  | 21        |
| 12 | Modified Atmosphere Packaging of "Napoleon" Cherry: Effect of Packaging Material and Storage Time on Physical, Chemical, and Sensory Quality. <i>Food and Bioprocess Technology</i> , 2012, 5, 1295-1304.   | 4.7  | 21        |
| 13 | Development of Films of Novel Polypropylene based Nanomaterials for Food Packaging Application. <i>Packaging Technology and Science</i> , 2015, 28, 589-602.  | 2.8  | 21        |
| 14 | EFFECT OF MODIFIED ATMOSPHERE PACKAGING AND STORAGE TIME ON PHYSICAL AND SENSORY PROPERTIES OF SLICED SALAMI. <i>Journal of Food Processing and Preservation</i> , 2009, 33, 114-125.   | 2.0  | 14        |
| 15 | Microbial, Physical, Chemical and Sensory Qualities of Minimally Processed and Modified Atmosphere Packaged "Ready To Eat" Orange Segments. <i>International Journal of Food Properties</i> , 2010, 13, 960-971.  | 3.0  | 13        |
| 16 | Effects of PP-based Nanopackaging on the Overall Quality and Shelf Life of Ready-to-eat Salami. <i>Packaging Technology and Science</i> , 2017, 30, 663-679.  | 2.8  | 8         |
| 17 | Evaluation of heat seal quality of aseptic food containers by ultrasonic and optical microscopic imaging. <i>European Food Research and Technology</i> , 2003, 217, 365-368.  | 3.3  | 6         |
| 18 | Effect of salt concentration on acid and salt adapted <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> in recombinant nonfat cast cheese. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14208.                                   | 2.0  | 5         |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 19 | Packaging and the Shelf Life of Fruits and Vegetables. , 2019, , .   |     | 4         |
| 20 | Seal bond characterization of laminated plastic food cups by scanning electron and optic microscopes. Packaging Technology and Science, 2004, 17, 205-211.   | 2.8 | 3         |
| 21 | Applications of different oxygen scavenging systems as an active packaging to improve freshness and shelf life of sliced bread. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2021, 16, 247-259. | 1.4 | 3         |
| 22 | Minimal Processing and Modified Atmosphere Packaging of Carrot Discs: Effects of Packaging Film and Product Weight. International Journal of Food Processing Technology, 2015, 2, 31-38.                     | 0.3 | 2         |
| 23 | ZEOLÄT KATKILI AKTÄF POLÄETÄLEN AMBALAJ MALZEMESÄNÄN KÄVÄ MEYVESÄNÄN KALÄTE Ä-ZELLÄKLERÄ VE RAF Ä-MİRÄNE ETKÄSÄ. GÄda, 2017, 42, 277-286.  | 0.4 | 2         |
| 24 | PRODUCTION OF ENVIRONMENTALLY FRIENDLY BIODEGRADABLE PACKAGING MATERIALS FROM FOOD WASTE. GÄda, 2019, 44, 1008-1019.   | 0.4 | 2         |
| 25 | Application of Polypropylene-Based Nanocomposite Films for Sliced Turkish Pastrami under Vacuum/Modified Atmosphere Packaging: A Pilot Study. Coatings, 2020, 10, 1125.                                      | 2.6 | 1         |
| 26 | Packaging and Preservation Methods of Minimally Processed Produce. Food Engineering Series, 2017, , 239-268.   | 0.7 | 1         |
| 27 | Meyve ve Sebzelerde Etilen Tutucu ÄÄŞeren Aktif Ambalajlama Sistemlerinin UygulanmasÄ± ve Raf Ä-mirÄ¼ne Etkisi. Akademik GÄda, 0, , 182-191.   | 0.8 | 1         |
| 28 | Polisakkarit ve Protein Bazlı Aktif Biyokompozit Malzemelerin GÄda Ambalajlama AÄŞÄsÄ±ndan DeÄYerlendirilmesi. Akademik GÄda, 0, , 74-88.  | 0.8 | 0         |
| 29 | Etilen Tutucu ÄÄŞeren Aktif AmbalajlamanÄ±n MantarÄ±n (Agaricus bisporus) Kalitesi ve Raf Ä-mirÄ¼ne Etkisi. Akademik GÄda, 0, , 367-374.   | 0.8 | 0         |