

Zehra Ayhan

List of Publications by Year in descending order

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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	Applications of different oxygen scavenging systems as an active packaging to improve freshness and shelf life of sliced bread. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2021, 16, 247-259.	1.4	3
2	Application of Polypropylene-Based Nanocomposite Films for Sliced Turkish Pastrami under Vacuum/Modified Atmosphere Packaging: A Pilot Study. <i>Coatings</i> , 2020, 10, 1125.	2.6	1
3	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
4	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
5	Packaging and the Shelf Life of Fruits and Vegetables. , 2019, , .		4
6	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
7	PRODUCTION OF ENVIRONMENTALLY FRIENDLY BIODEGRADABLE PACKAGING MATERIALS FROM FOOD WASTE. <i>Gıda</i> , 2019, 44, 1008-1019.	0.4	2
8	Active Packaging Applications for Food. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 165-199.	11.7	583
9	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
10	ZEOLİT KATKILI AKTİF POLİETİLEN AMBALAJ MALZEMESİNİN KAVUŞMEYİ MEYVESİNİN KALİTE İZLENİMLERİ VE RAF ÖMRÜNE ETKİSİ. <i>Gıda</i> , 2017, 42, 277-286.	0.4	2
11	Packaging and Preservation Methods of Minimally Processed Produce. <i>Food Engineering Series</i> , 2017, , 239-268.	0.7	1
12	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
13	Minimal Processing and Modified Atmosphere Packaging of Carrot Discs: Effects of Packaging Film and Product Weight. <i>International Journal of Food Processing Technology</i> , 2015, 2, 31-38.	0.3	2
14	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
15	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
16	Drying Characteristics and Quality Parameters of Microwave-Dried Grated Carrots. <i>Food and Bioprocess Technology</i> , 2012, 5, 3217-3229.	4.7	56
17	Modified Atmosphere Packaging of Kabaaş Apricot (<i>Prunus armeniaca</i> L. 'Kabaaş'): 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
18	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

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19	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
20	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
21	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
22	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
23	Seal bond characterization of laminated plastic food cups by scanning electron and optic microscopes. <i>Packaging Technology and Science</i> , 2004, 17, 205-211.	2.8	3
24	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
25	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
26	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
27	Polisakarit ve Protein Bazlı Aktif Biyokompozit Malzemelerin Gıda Ambalajlama Aşısından Değerlendirilmesi. <i>Akademik Gıda</i> , 0, , 74-88.	0.8	0
28	Meyve ve Sebzelerde Etilen Tutucu "Şeren Aktif Ambalajlama Sistemlerinin Uygulanması ve Raf Ömrüne Etkisi. <i>Akademik Gıda</i> , 0, , 182-191.	0.8	1
29	Etilen Tutucu "Şeren Aktif Ambalajlama Mantarı (Agaricus bisporus) Kalitesi ve Raf Ömrüne Etkisi. <i>Akademik Gıda</i> , 0, , 367-374.	0.8	0