Bahar GÃœmÃœÅž

List of Publications by Year
in descending order

20 papers	368 citations	1163117 8 h-index	996975 15 g-index
21 all docs	21 docs citations	21 times ranked	437 citing authors

#	Article	IF	Citations
1	Effects of olive oil and olive oilâ€"pomegranate juice sauces on chemical, oxidative and sensorial quality of marinated anchovy. Food Chemistry, 2014, 154, 63-70.	8.2	140
2	Prediction of the Weight of Alaskan Pollock Using Image Analysis. Journal of Food Science, 2010, 75, E552-6.	3.1	46
3	Prediction of the Weight of Aquacultured Rainbow Trout *(Oncorhynchus mykiss)* by Image Analysis. Journal of Aquatic Food Product Technology, 2010, 19, 227-237.	1.4	43
4	Optimization of Antioxidant Activity and Phenolic Compound Extraction Conditions from Red Seaweed (*Laurencia obtuse*). Journal of Aquatic Food Product Technology, 2016, 25, 414-422.	1.4	32
5	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2011, 11, .	0.9	27
6	Influence of pomegranate peel (Punica granatum) extract on lipid oxidation in anchovy fish oil under heat accelerated conditions. Journal of Food Science and Technology, 2015, 52, 625-632.	2.8	25
7	Evaluation of body weight and color of cultured European catfish (Silurus glanis) and African catfish (Clarias gariepinus) using image analysis. Aquacultural Engineering, 2021, 93, 102147.	3.1	13
8	Quality Evaluation of Alaska Pollock (*Theragra chalcogramma*) Roe by Image Analysis. Part I: Weight Prediction. Journal of Aquatic Food Product Technology, 2012, 21, 59-71.	1.4	10
9	Determination of Volume of Alaska Pollock (Theragra chalcogramma) by Image Analysis. Journal of Aquatic Food Product Technology, 2011, 20, 45-52.	1.4	8
10	Antioxidant Activities of Citrus Albedo and Flavedo Fragments Against Fish Lipid Oxidation. Journal of Aquatic Food Product Technology, 2016, 25, 1339-1347.	1.4	7
11	Quality Evaluation of Alaska Pollock (Theragra chalcogramma) Roe by Image Analysis. Part II: Color Defects and Length Evaluation. Journal of Aquatic Food Product Technology, 2012, 21, 72-85.	1.4	5
12	Citrus peel extract incorporated ice cubes to protect the quality of common pandora. Journal of Food Science and Technology, 2015, 52, 8350-8356.	2.8	5
13	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2010, 10, .	0.9	2
14	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2017, 17, .	0.9	2
15	Image Analysis to Quantify Weight-length, Weight-area, and Change of Color of Three Commercial Mullidae Species during Cold Storage. Journal of Aquatic Food Product Technology, 2021, 30, 205-216.	1.4	2
16	Comparison of the visual texture calculation methods by image analysis, applied to mirror and scaled carp skin. Su ÃœrÃ¼nleri Dergisi, 2021, 38, 383-391.	0.3	0
17	A review on antimicrobial properties of marine macroalgae extracts. Su ÃœrÃ¼nleri Dergisi, 2018, 35, 343-351.	0.3	0
18	Comparison of three imageâ€analysisâ€based visual texture calculation methods: energy, entropy, and texture change index. Journal of the Science of Food and Agriculture, 2022, , .	3.5	0

#	Article	IF	Citations
19	Image analysis-based quantification of the visual attributes of fish, with emphasis on color and visual texture. International Journal of Food Engineering, 2022, .	1.5	0
20	Weight and color evaluation of whole and filleted carp by image analysis. Su ÃœrÃ¼nleri Dergisi, 2022, 39, 125-134.	0.3	0