

Bahar GÃœmÃœcÃœ

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

368
citations

1163117

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h-index

996975

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g-index

21
all docs

21
docs citations

21
times ranked

437
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of three image analysis-based visual texture calculation methods: energy, entropy, and texture change index. Journal of the Science of Food and Agriculture, 2022, , .	3.5	0
2	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
3	Weight and color evaluation of whole and filleted carp by image analysis. Su Ürünleri Dergisi, 2022, 39, 125-134.	0.3	0
4	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
5	Evaluation of body weight and color of cultured European catfish (<i>Silurus glanis</i>) and African catfish (<i>Clarias gariepinus</i>) using image analysis. Aquacultural Engineering, 2021, 93, 102147.	3.1	13
6	Comparison of the visual texture calculation methods by image analysis, applied to mirror and scaled carp skin. Su Ürünleri Dergisi, 2021, 38, 383-391.	0.3	0
7	A review on antimicrobial properties of marine macroalgae extracts. Su Ürünleri Dergisi, 2018, 35, 343-351.	0.3	0
8	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2017, 17, .	0.9	2
9	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
10	Optimization of Antioxidant Activity and Phenolic Compound Extraction Conditions from Red Seaweed (<i>Laurencia obtuse</i>). Journal of Aquatic Food Product Technology, 2016, 25, 414-422.	1.4	32
11	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
12	Influence of pomegranate peel (<i>Punica granatum</i>) 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
13	Effects of olive oil and olive oil-pomegranate juice sauces on chemical, oxidative and sensorial quality of marinated anchovy. Food Chemistry, 2014, 154, 63-70.	8.2	140
14	Quality Evaluation of Alaska Pollock (<i>Theragra chalcogramma</i>) Roe by Image Analysis. Part I: Weight Prediction. Journal of Aquatic Food Product Technology, 2012, 21, 59-71.	1.4	10
15	Quality Evaluation of Alaska Pollock (<i>Theragra chalcogramma</i>) Roe by Image Analysis. Part II: Color Defects and Length Evaluation. Journal of Aquatic Food Product Technology, 2012, 21, 72-85.	1.4	5
16	Determination of Volume of Alaska Pollock (<i>Theragra chalcogramma</i>) by Image Analysis. Journal of Aquatic Food Product Technology, 2011, 20, 45-52.	1.4	8
17	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2011, 11, .	0.9	27
18	Prediction of the Weight of Alaskan Pollock Using Image Analysis. Journal of Food Science, 2010, 75, E552-6.	3.1	46

#	ARTICLE	IF	CITATIONS
19	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2010, 10, .	0.9	2
20	Prediction of the Weight of Aquacultured Rainbow Trout<i>(Oncorhynchus mykiss)</i>by Image Analysis. Journal of Aquatic Food Product Technology, 2010, 19, 227-237.	1.4	43