Fatma Bedia Erim

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2110673/publications.pdf

Version: 2024-02-01

108 papers	3,596 citations	159358 30 h-index	149479 56 g-index
109 all docs	109 docs citations	109 times ranked	4418 citing authors

#	Article	IF	Citations
1	Antioxidant activity and total phenolic, organic acid and sugar content in commercial pomegranate juices. Food Chemistry, 2009, 115, 873-877.	4.2	296
2	Antimicrobial and physical properties of chitosan films incorporated with turmeric extract. International Journal of Biological Macromolecules, 2017, 101, 882-888.	3.6	209
3	Recent analytical approaches to the analysis of biogenic amines in food samples. TrAC - Trends in Analytical Chemistry, 2013, 52, 239-247.	5.8	166
4	Performance of a physically adsorbed high-molecular-mass polyethyleneimine layer as coating for the separation of basic proteins and peptides by capillary electrophoresis. Journal of Chromatography A, 1995, 708, 356-361.	1.8	157
5	Total phenolic contents, antioxidant activities, and bioactive ingredients of juices from pomegranate cultivars worldwide. Food Chemistry, 2017, 221, 496-507.	4.2	156
6	Simultaneous determination of nitrite and nitrate in meat products and vegetables by capillary electrophoresis. Food Chemistry, 2002, 76, 103-106.	4.2	137
7	Characterization of Turkish honeybee pollens by principal component analysis based on their individual organic acids, sugars, minerals, and antioxidant activities. LWT - Food Science and Technology, 2017, 84, 402-408.	2.5	91
8	Characterization of Anatolian honeys based on minerals, bioactive components and principal component analysis. LWT - Food Science and Technology, 2016, 68, 273-279.	2.5	86
9	Alginate/BSA/montmorillonite composites with enhanced protein entrapment and controlled release efficiency. Reactive and Functional Polymers, 2013, 73, 1420-1425.	2.0	83
10	Methylene blue removal by alginateâ€“clay quasi-cryogel beads. Reactive and Functional Polymers, 2016, 106, 1-7.	2.0	83
11	Antimicrobial cerium ion-chitosan crosslinked alginate biopolymer films: A novel and potential wound dressing. International Journal of Biological Macromolecules, 2017, 105, 1161-1165.	3.6	79
12	Determination of carnosic acid and rosmarinic acid in sage by capillary electrophoresis. Food Chemistry, 2007, 101, 1748-1752.	4.2	78
13	Nitrate and Nitrites in Foods: Worldwide Regional Distribution in View of Their Risks and Benefits. Journal of Agricultural and Food Chemistry, 2019, 67, 7205-7222.	2.4	77
14	Antibacterial nano cerium oxide/chitosan/cellulose acetate composite films as potential wound dressing. European Polymer Journal, 2020, 133, 109777.	2.6	71
15	Adsorption of polyethyleneimine from aqueous solutions on bentonite clays. Materials Letters, 2002, 55, 73-76.	1.3	65
16	Application of micellar electrokinetic chromatography and indirect UV detection for the analysis of fatty acids. Journal of Chromatography A, 1995, 694, 471-479.	1.8	61
17	Effects of polyethyleneimine adsorption on the rheological properties of purified bentonite suspensions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2005, 252, 95-98.	2.3	52
18	Determination of amino acids in pomegranate juices and fingerprint for adulteration with apple juices. Food Chemistry, 2013, 141, 1187-1191.	4.2	52

#	Article	IF	Citations
19	Comparison of antioxidant, anticholinesterase, and antidiabetic activities of three curcuminoids isolated from Curcuma longa L.. Natural Product Research, 2017, 31, 2914-2917.	1.0	51
20	Selectivity change in the separation of proteins and peptides by capillary electrophoresis using high-molecular-mass polyethyleneimine. Biomedical Applications, 1996, 681, 21-27.	1.7	49
21	Comparative Study of Chemical and Biochemical Properties of Different Melon Cultivars: Standard, Hybrid, and Grafted Melons. Journal of Agricultural and Food Chemistry, 2010, 58, 9764-9769.	2.4	49
22	Surfactant and metal ion effects on the mechanical properties of alginate hydrogels. International Journal of Biological Macromolecules, 2016, 92, 220-224.	3.6	48
23	Vacancy affinity capillary electrophoresis to study competitive proteinâ€“drug binding. Biomedical Applications, 1998, 710, 205-210.	1.7	46
24	Simultaneous Determination of Nitrate and Nitrite in Fish Products with Improved Sensitivity by Sample Stacking-Capillary Electrophoresis. Food Analytical Methods, 2016, 9, 706-711.	1.3	42
25	Biocomposite films based on alginate and organically modified clay. International Journal of Biological Macromolecules, 2012, 50, 1165-1168.	3.6	41
26	On-line stacking techniques for the nonaqueous capillary electrophoretic determination of acrylamide in processed food. Analytica Chimica Acta, 2008, 617, 196-199.	2.6	40
27	Natural alginate biopolymer montmorillonite clay composites for vitamin B2 delivery. Journal of Bioactive and Compatible Polymers, 2015, 30, 48-56.	0.8	39
28	Separation and direct UV detection of lanthanides complexed with cupferron by capillary electrophoresis. Journal of Chromatography A, 2000, 895, 263-268.	1.8	36
29	Rosmarinic and carnosic acid contents and correlated antioxidant and antidiabetic activities of 14 Salvia species from Anatolia. Journal of Pharmaceutical and Biomedical Analysis, 2019, 175, 112763.	1.4	35
30	The Use of Cationic Polymer for the Separation of Inorganic Anions by Capillary Electrophoresis. Journal of High Resolution Chromatography, 1998, 21, 505-508.	2.0	33
31	Determination of khellin and visnagin in Ammi visnaga fruits by capillary electrophoresis. Journal of Chromatography A, 2002, 954, 291-294.	1.8	31
32	A Direct and Sensitive Analysis Method for Biogenic Amines in Dairy Products by Capillary Electrophoresis Coupled with Contactless Conductivity Detection. Food Analytical Methods, 2018, 11, 1374-1379.	1.3	31
33	Separation and direct UV detection of lanthanides complexed with pyridine-2-carboxylic acid by capillary electrophoresis. Journal of Chromatography A, 2001, 924, 541-546.	1.8	30
34	Removal of Fluoride from Aqueous Solution Using Aluminum Alginate Beads. Clean - Soil, Air, Water, 2015, 43, 724-730.	0.7	29
35	Î±-Glucosidase enzyme inhibitory effects and ursolic and oleanolic acid contents of fourteen Anatolian Salvia species. Journal of Pharmaceutical and Biomedical Analysis, 2018, 155, 284-287.	1.4	29
36	Graphene Oxide/Alginate Quasi-Cryogels for Removal of Methylene Blue. Water, Air, and Soil Pollution, 2018, 229, 1.	1.1	29

#	Article	IF	Citations
37	Preparation and characterization of antibacterial nano cerium oxide/chitosan/hydroxyethylcellulose/polyethylene glycol composite films. International Journal of Biological Macromolecules, 2021, 177, 351-359.	3.6	29
38	Effect of cationic polymer on the separation of phenols by capillary electrophoresis. Journal of Chromatography A, 1997, 768, 161-167.	1.8	28
39	Applicability of capillary zone electrophoresis to study metal complexation in solution. Analytica Chimica Acta, 1994, 294, 155-163.	2.6	27
40	Separation of polycyclic aromatic hydrocarbons with sodium dodecylbenzenesulfonate in electrokinetic chromatography. Journal of Chromatography A, 2002, 949, 301-305.	1.8	27
41	Enhancement of native fluorescence intensity of berberine by (2-hydroxypropyl)-Î²-cyclodextrin in capillary electrophoresis coupled by laser-induced fluorescence detection: Application to quality control of medicinal plants. Journal of Chromatography A, 2014, 1338, 184-187.	1.8	27
42	Surfactant modified alginate composite gels for controlled release of protein drug. Carbohydrate Polymers, 2019, 224, 115165.	5.1	26
43	Isolation and analysis of bioactive diterpenoids in Salvia species (Salvia chionantha and Salvia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Biomedical Analysis, 2010, 51, 439-442.	1.4	25
44	Biogenic Amines in Wines and Pomegranate Molassesâ€"A Non-Ionic Micellar Electrokinetic Chromatography Assay with Laser-Induced Fluorescence Detection. Food Analytical Methods, 2012, 5, 104-108.	1.3	25
45	NACE for the analysis of acrylamide in food. Electrophoresis, 2007, 28, 4108-4113.	1.3	24
46	Aluminum Alginateâ€“Montmorillonite Composite Beads for Defluoridation of Water. Water, Air, and Soil Pollution, 2015, 226, 1.	1.1	24
47	Effect of cationic surfactant adsorption on the rheological and surface properties of bentonite dispersions. Journal of Colloid and Interface Science, 2006, 303, 137-141.	5.0	23
48	Antioxidant and antimicrobial chitosan films enriched with aqueous sage and rosemary extracts as food coating materials: Characterization of the films and detection of rosmarinic acid release. International Journal of Biological Macromolecules, 2022, 217, 470-480.	3.6	23
49	Cyproheptadine treatment in Cushingâ€™s disease. Journal of Endocrinological Investigation, 1996, 19, 242-247.	1.8	22
50	Determination of Critical Aggregation Concentration in the Polyâ€(vinylpyrrolidone)â€“Sodium Dodecyl Sulfate System by Capillary Electrophoresis. Journal of Surfactants and Detergents, 2013, 16, 363-367.	1.0	22
51	Determination of cationic surfactants as the preservatives in an oral solution and a cosmetic product by capillary electrophoresis. Journal of Pharmaceutical and Biomedical Analysis, 2005, 37, 1121-1124.	1.4	21
52	Barium ion cross-linked alginate-carboxymethyl cellulose composites for controlled release of anticancer drug methotrexate. Journal of Drug Delivery Science and Technology, 2019, 54, 101324.	1.4	21
53	Effects of polyethyleneimine adsorption on rheology of bentonite suspensions. Bulletin of Materials Science, 2005, 28, 287-291.	0.8	20
54	Nonâ€ionic micellar electrokinetic chromatography with laserâ€induced fluorescence: A new method tested with biogenic amines in brined and dryâ€salted fish. Electrophoresis, 2010, 31, 2174-2179.	1.3	20

#	Article	IF	Citations
55	Raman characterizations and structural properties of the binary TeO2 ï£¿WO3 , TeO2 ï£¿CdF2 and ternary TeO2 ï£¿CdF2 ï£¿WO3 glasses. Journal of Raman Spectroscopy, 2010, 41, 797-807.	1.2	20
56	Analysis of Vitamin B2 in Saffron Stigmas (Crocus sativus L) by Capillary Electrophoresis Coupled with Laser-Induced Fluorescence Detector. Food Analytical Methods, 2016, 9, 2395-2399.	1.3	20
57	Effect of the adsorption of cetylpyridinium bromide on the flow behaviour of bentonite dispersions. Materials Letters, 2002, 57, 684-688.	1.3	19
58	Analysis of anthraquinones in Rumex crispus by micellar electrokinetic chromatography. Talanta, 2007, 71, 747-750.	2.9	18
59	Monitoring the gelation of polyacrylamideâ€“sodium alginate composite by fluorescence technique. Phase Transitions, 2012, 85, 530-541.	0.6	18
60	Removal of hexavalent chromium from aqueous solution by barium ion cross-linked alginate beads. International Journal of Environmental Science and Technology, 2014, 11, 1861-1868.	1.8	18
61	Biopolymer-assisted synthesis of yttrium oxide nanoparticles. Particuology, 2014, 14, 19-23.	2.0	18
62	Polyethyleneimine-coated capillary electrophoresis capillaries for the analysis of organic acids with an application to beverages. Journal of Separation Science, 1999, 11, 541-543.	1.0	17
63	CE Determination of Carbohydrates Using a Dipeptide as Separation Electrolyte. Chromatographia, 2006, 64, 321-324.	0.7	17
64	The sensitive capillary electrophoreticâ€LIF method for simultaneous determination of curcuminoids in turmeric by enhancing fluorescence intensities of molecules upon inclusion into (2â€hydroxypropyl)â€i²â€cyclodextrin. Electrophoresis, 2015, 36, 2516-2521.	1.3	16
65	Aqueous Removal of Sodium Dodecyl Benzene Sulfonate (SDBS) by Crosslinked Chitosan Films. Journal of Polymers and the Environment, 2018, 26, 2166-2172.	2.4	15
66	Effective photocatalytic degradation of malachite green dye by Fe(III)-Cross-linked Alginate-Carboxymethyl cellulose composites. Journal of Photochemistry and Photobiology A: Chemistry, 2022, 428, 113867.	2.0	15
67	Cation Effect on Slow Release from Alginate Beads: A Fluorescence Study. Journal of Fluorescence, 2014, 24, 161-167.	1.3	14
68	Direct determination of bromide ions in seawater by capillary zone electrophoresis using polyethyleneimine-coated capillaries. Analytical and Bioanalytical Chemistry, 2003, 377, 1207-1211.	1.9	13
69	Biopolymer-assisted green synthesis of functional cerium oxide nanoparticles. Chemical Papers, 2020, 74, 2357-2363.	1.0	13
70	Determination of metal ions by capillary electrophoresis using pre-column complexation with 1,10-phenanthroline. Fresenius' Journal of Analytical Chemistry, 1998, 362, 418-421.	1.5	12
71	Title is missing!. Journal of Materials Science Letters, 2003, 22, 89-90.	0.5	12
72	Glass transition and crystallization of 0.8TeO2+0.2CdF2 glass. Journal of the European Ceramic Society, 2009, 29, 329-335.	2.8	12

#	Article	IF	Citations
73	Determination of NTBC in serum samples from patients with hereditary tyrosinemia type I by capillary electrophoresisâ˜†. Talanta, 2010, 80, 1846-1848.	2.9	11
74	Evaluation of some Turkish Salvia species by principal component analysis based on their vitamin B2, mineral composition, and antioxidant properties. LWT - Food Science and Technology, 2019, 100, 287-293.	2.5	11
75	Graphene oxide/chitosan-based composite materials as adsorbents in dye removal. Chemical Engineering Communications, 2022, 209, 1711-1726.	1.5	11
76	Thermodynamics of benzoate complexes of cobalt(II), nickel(II) and manganese(II) in aqueous solution. Thermochimica Acta, 1991, 186, 145-151.	1.2	10
77	Determination of alginate copolymer in pharmaceutical formulations by micellar electrokinetic chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2007, 850, 488-492.	1.2	10
78	Determination of urinary succinylacetone by capillary electrophoresis for the diagnosis of tyrosinemia type I. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2005, 818, 309-311.	1.2	9
79	Green synthesis of cerium oxide nanoparticles from turmeric and kinds of honey: characterisations, antioxidant and photocatalytic dye degradation activities. Advances in Natural Sciences: Nanoscience and Nanotechnology, 2022, 13, 015016.	0.7	9
80	Separation of Phenols by Capillary Electrophoresis in a Polyethyleneimine-Coated Capillary. Microchemical Journal, 1997, 57, 283-287.	2.3	8
81	Complex formation of Ni(II) and Fe(III) with the nitrite anion. Polyhedron, 1986, 5, 1335-1339.	1.0	7
82	Stacking in CE for Analysis of Bromate Flour Additive. Chromatographia, 2009, 70, 987-990.	0.7	7
83	Adsorptive removal kinetics of anionic dye onto chitosan films doped with graphene oxide: An in situ fluorescence monitoring. Chemical Engineering Communications, 2018, 205, 881-887.	1.5	7
84	Sample stacking â€“ Capillary electrophoretic determination of nitrate and nitrite contents as nitric oxide metabolites in honey varieties originated from Anatolia. Acta Alimentaria, 2021, 50, 574-582.	0.3	7
85	Sustainable alginate-carboxymethyl cellulose superabsorbents prepared by a novel quasi-cryogelation method. Journal of Polymer Research, 2022, 29, .	1.2	7
86	Effect of Calcium Ion Concentration on Small Molecule Desorption from Alginate Beads. Journal of Macromolecular Science - Physics, 2014, 53, 1157-1167.	0.4	6
87	Microstructural and optical properties of SiO2 glasses doped with ZnSe quantum dots and Nd3+ ions. Physica B: Condensed Matter, 2017, 509, 41-45.	1.3	6
88	Development of Anti-Aging and Anticorrosive Nanoceria Dispersed Alkyd Coating for Decorative and Industrial Purposes. Coatings, 2019, 9, 610.	1.2	6
89	Preconcentration of phenols by adsorption on organo-clay followed by capillary electrophoretic determination. Fresenius' Journal of Analytical Chemistry, 1998, 361, 455-458.	1.5	5
90	CAPILLARY ELECTROKINETIC SEPARATION OF POLYCYCLIC AROMATIC HYDROCARBONS USING CETYLPYRIDINIUM BROMIDE. Polycyclic Aromatic Compounds, 2004, 24, 343-352.	1.4	5

#	Article	IF	Citations
91	Effect of cetyltrimethylammonium bromide on the migration of polyaromatic hydrocarbons in capillary electrokinetic chromatography. Talanta, 2006, 69, 596-600.	2.9	5
92	Determination of Vitamin B2 Content in Black, Green, Sage, and Rosemary Tea Infusions by Capillary Electrophoresis with Laser-Induced Fluorescence Detection. Beverages, 2018, 4, 86.	1.3	5
93	Formation of Nitrite Complexes of Gallium(III) and Indium(III) in Aqueous Solution. Journal of Coordination Chemistry, 1990, 21, 209-213.	0.8	4
94	Separation of positional isomers of aromatic anions by capillary electrophoresis using quaternized porphyrazine ion in aqueous solution. Journal of Separation Science, 2002, 25, 514-518.	1.3	4
95	Gelation of PAAm-PVP composites: A fluorescence study. International Journal of Modern Physics B, 2014, 28, 1450122.	1.0	4
96	Equilibrium studies on the formation of nitrite complexes of the divalent d10 acceptors. Polyhedron, 1988, 7, 213-217.	1.0	3
97	Effect of anionic surfactant on alginateâ€chitosan polyelectrolyte multilayer thickness. Journal of Polymer Science, Part B: Polymer Physics, 2017, 55, 1798-1803.	2.4	3
98	Khellin and visnagin in different organs of Ammi visnaga and Ammi majus. Natural Product Research, 2023, 37, 164-166.	1.0	3
99	A potentiometric study on the complexation between mercury(II) and phenolate ions. Polyhedron, 1990, 9, 1537-1539.	1.0	2
100	The thermodynamics of benzoate complexes of copper(II) and iron(III) in aqueous solution. Thermochimica Acta, 1994, 247, 407-413.	1.2	2
101	Stability Constants of Complexes of Thorium (IV) with Phenolate Ions. Microchemical Journal, 1996, 53, 164-167.	2.3	2
102	Formation of Phenolate Complexes of Some First-Row Transition Metal Cations. Microchemical Journal, 1997, 56, 216-220.	2.3	2
103	Electrochemical oxidation of curcuminoids: an experimental and computationalinvestigation. Turkish Journal of Chemistry, 2019, 43, 834-845.	0.5	2
104	Electric-field induced phase transitions in capillary electrophoretic systems. Physics of Fluids, 2021, 33, 107114.	1.6	2
105	Preconcentration of cadmium ion in aqueous phase on poly(methyl methacrylate), polymethacrylonitrile, and their copolymers. Journal of Applied Polymer Science, 1996, 61, 715-717.	1.3	1
106	Formation of Phenoxyacetate Complexes of Rare Earth Metal Cations. Microchemical Journal, 1998, 60, 18-25.	2.3	1
107	A spectrophotometric study of the mercury phenolate complex system. Fresenius' Journal of Analytical Chemistry, 1990, 338, 299-299.	1.5	0
108	Capillary Electrophoresis: Basic Principles. Current and Future Developments in Food Science, 2022, , 1-31.	0.0	0