

# Burcu A-ztA¼rk-KerimoÄlu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2287972/publications.pdf>

Version: 2024-02-01

16  
papers

248  
citations

1163117  
8  
h-index

1199594  
12  
g-index

16  
all docs

16  
docs citations

16  
times ranked

166  
citing authors

#	ARTICLE	IF	CITATIONS
1	Peanut and linseed oil emulsion gels as potential fat replacer in emulsified sausages. Meat Science, 2021, 176, 108464.	5.5	58
2	A new inverse olive oil emulsion plus carrot powder to replace animal fat in model meat batters. LWT - Food Science and Technology, 2021, 135, 110044.	5.2	28
3	Cold-set or hot-set emulsion gels consisted of a healthy oil blend to replace beef fat in heat-treated fermented sausages. Meat Science, 2021, 176, 108461.	5.5	26
4	A promising strategy for designing reduced-fat model meat emulsions by utilization of pea protein-agar agar gel complex. Food Structure, 2021, 29, 100205.	4.5	24
5	Design of healthier beef sausage formulations by hazelnut-based pre-emulsion systems as fat substitutes. Meat Science, 2020, 167, 108162.	5.5	23
6	Chemical, technological, instrumental, microstructural, oxidative and sensory properties of emulsified sausages formulated with microparticulated whey protein to substitute animal fat. Meat Science, 2022, 184, 108672.	5.5	21
7	Protein oxidation and in vitro digestibility of heat-treated fermented sausages: How do they change with the effect of lipid formulation during processing?. Journal of Food Biochemistry, 2019, 43, e13007.	2.9	14
8	Formulating Reduced-fat Sausages with Quinoa or Teff Flours: Effects on Emulsion Characteristics and Product Quality. Food Science of Animal Resources, 2020, 40, 710-721.	4.1	14
9	A RISING STAR PREBIOTIC DIETARY FIBER: INULIN AND RECENT APPLICATIONS IN MEAT PRODUCTS. Journal of Food and Health Science, 0, , 12-20.	0.0	12
10	The impacts of laurel (Laurus nobilis) and basil (Ocimum basilicum) essential oils on oxidative stability and freshness of sous-vide sea bass fillets. Turkish Journal of Veterinary and Animal Sciences, 2020, 44, 101-109.	0.5	7
11	The effects of egg albumin incorporation on quality attributes of pale, soft, exudative (PSE-like) turkey rolls. Journal of Food Science and Technology, 2017, 54, 1384-1394.	2.8	6
12	Powder/gelled inulin and sodium carbonate as novel phosphate replacers in restructured chicken steaks. Journal of Food Processing and Preservation, 2019, 43, e14243.	2.0	6
13	CELIAC DISEASE AND NEW ATTEMPTS TO DEVELOP GLUTEN-FREE MEAT PRODUCT FORMULATIONS. Food and Health, 0, , 253-264.	0.4	5
14	ET VE ET AERÄNERÄ°NDE FOSFATLAR: A°AZLEVLERÄ° VE A°KAME OLANAKLARININ GÄNCEL ATERÄEVEDE DEÄZERLENDÄ°RÄ°LME GÄda, 2017, 42, 535-545.	0.4	2
15	PAZI TOZU A°LAVESÄ° VE AERETÄ°M FAKTÄRLERÄ°NÄ°N ISIL A°AZLEM GÄRMÄÄŽ FERMENTE SUCUKLARDA KALINTI NÄ°TRÄ°T MÄÄZERÄ°NE ETKÄ°SÄ°. GÄda, 0, , 825-835.	0.4	1
16	Tavuk Nugget FormlasyonlarÄ±nda BuYday Unu Yerine Bal KabaYÄ± Tozu KullanÄ±mÄ± Äzerine Bir AraYtÄrma. Turkish Journal of Agricultural and Natural Sciences, 0, , 555-565.	0.6	1