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List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

248
citations

1162367

8
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1199166

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. <i>Meat Science</i> , 2021, 176, 108464.	2.7	58
2	A new inverse olive oil emulsion plus carrot powder to replace animal fat in model meat batters. <i>LWT - Food Science and Technology</i> , 2021, 135, 110044.	2.5	28
3	Cold-set or hot-set emulsion gels consisted of a healthy oil blend to replace beef fat in heat-treated fermented sausages. <i>Meat Science</i> , 2021, 176, 108461.	2.7	26
4	A promising strategy for designing reduced-fat model meat emulsions by utilization of pea protein-agar agar gel complex. <i>Food Structure</i> , 2021, 29, 100205.	2.3	24
5	Design of healthier beef sausage formulations by hazelnut-based pre-emulsion systems as fat substitutes. <i>Meat Science</i> , 2020, 167, 108162.	2.7	23
6	Chemical, technological, instrumental, microstructural, oxidative and sensory properties of emulsified sausages formulated with microparticulated whey protein to substitute animal fat. <i>Meat Science</i> , 2022, 184, 108672.	2.7	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?. <i>Journal of Food Biochemistry</i> , 2019, 43, e13007.	1.2	14
8	Formulating Reduced-fat Sausages with Quinoa or Teff Flours: Effects on Emulsion Characteristics and Product Quality. <i>Food Science of Animal Resources</i> , 2020, 40, 710-721.	1.7	14
9	A RISING STAR PREBIOTIC DIETARY FIBER: INULIN AND RECENT APPLICATIONS IN MEAT PRODUCTS. <i>Journal of Food and Health Science</i> , 0, , 12-20.	0.0	12
10	The impacts of laurel (<i>Laurus nobilis</i>) and basil (<i>Ocimum basilicum</i>) essential oils on oxidative stability and freshness of sous-vide sea bass fillets. <i>Turkish Journal of Veterinary and Animal Sciences</i> , 2020, 44, 101-109.	0.2	7
11	The effects of egg albumin incorporation on quality attributes of pale, soft, exudative (PSE-like) turkey rolls. <i>Journal of Food Science and Technology</i> , 2017, 54, 1384-1394.	1.4	6
12	Powder/gelled inulin and sodium carbonate as novel phosphate replacers in restructured chicken steaks. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14243.	0.9	6
13	CELIAC DISEASE AND NEW ATTEMPTS TO DEVELOP GLUTEN-FREE MEAT PRODUCT FORMULATIONS. <i>Food and Health</i> , 0, , 253-264.	0.2	5
14	ET VE ET ÖZELLİKLERİNDE FOSFATLAR: ÖZELLİKLERİ VE ÖLÇÜMLERİNİN GÜNCEL DURUMUNDA DEĞERLENDİRİLMESİ. <i>Gıda</i> , 2017, 42, 535-545.	0.1	2
15	PAZI TOZU ÖZELLİKLERİ VE ÖZELLİKLERİNİN FAKTÖRLERİNİN İSİL ÖZELLİKLERİNE FERMENTE SUCUKLARDAKİ KALINTI NİTELİĞİNİN ETKİLERİ. <i>Gıda</i> , 0, , 825-835.	0.1	1
16	Tavuk Nugget Formülasyonlarında Buğday Unu Yerine Bal Kabağı Tozu Kullanımına Öneri Bir Araştırma. <i>Turkish Journal of Agricultural and Natural Sciences</i> , 0, , 555-565.	0.1	1