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List of Publications by Year in descending order

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

Version: 2024-02-01

16
papers

248
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1162367

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1199166

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docs citations

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166
citing authors

#	ARTICLE	IF	CITATIONS
1	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
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	Peanut and linseed oil emulsion gels as potential fat replacer in emulsified sausages. <i>Meat Science</i> , 2021, 176, 108464.	2.7	58
4	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
5	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
6	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
7	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 filets. <i>Turkish Journal of Veterinary and Animal Sciences</i> , 2020, 44, 101-109.	0.2	7
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	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
10	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
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	ET VE ET AERÄNERÄNDE FOSFATLAR: AÄZLEVLERÄ VE AKAME OLANAKLARININ GÄNCEL ÄERÄEVEDE DEÄERLENDÄRÄLME GÄda, 2017, 42, 535-545.	0.1	2
13	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
14	CELIAC DISEASE AND NEW ATTEMPTS TO DEVELOP GLUTEN-FREE MEAT PRODUCT FORMULATIONS. <i>Food and Health</i> , 0, , 253-264.	0.2	5
15	PAZI TOZU AÄLAVESÄ VE AERÄM FAKTÄRLERÄNÄN ISIL AÄZLEM GÄRMÄÄ FERMENTE SUCUKLARDA KALINTI NÄTRÄT MÄÄZERÄNE ETKÄSÄ. GÄda, 0, , 825-835.	0.1	1
16	Tavuk Nugget FormÄlasyonlarÄnda BuÄyday Unu Yerine Bal KabaÄÄ Tozu KullanÄmÄ Äezerine Bir AraÄtÄrma. <i>Turkish Journal of Agricultural and Natural Sciences</i> , 0, , 555-565.	0.1	1