

Hamza Goktas

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2299923/publications.pdf>

Version: 2024-02-01

12
papers

179
citations

1478505

6
h-index

1474206

9
g-index

12
all docs

12
docs citations

12
times ranked

162
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of different drying methods on total bioactive compounds, phenolic profile, in vitro bioaccessibility of phenolic and HMF formation of persimmon. LWT - Food Science and Technology, 2020, 118, 108830.	5.2	74
2	Comparison of functional characteristics of distinct <i>Saccharomyces boulardii</i> strains isolated from commercial food supplements. LWT - Food Science and Technology, 2021, 136, 110340.	5.2	22
3	Characterisation of probiotic properties of yeast strains isolated from kefir samples. International Journal of Dairy Technology, 2021, 74, 715-722.	2.8	18
4	Characteristics of functional ice cream produced with probiotic <i>Saccharomyces boulardii</i> in combination with <i>Lactobacillus rhamnosus</i> GG. LWT - Food Science and Technology, 2022, 153, 112489.	5.2	15
5	Determination of rheological, melting and sensorial properties and volatile compounds of vegan ice cream produced with fresh and dried walnut milk. International Journal of Gastronomy and Food Science, 2022, 28, 100521.	3.0	14
6	Rapid tempering of sucrose-free milk chocolates by \hat{I}^2 V seeding: textural, rheological and melting properties. European Food Research and Technology, 2017, 243, 1849-1860.	3.3	11
7	Rheological and melting properties of sucrose-free dark chocolate. International Journal of Food Properties, 0, , 1-11.	3.0	8
8	Using white spread and compound chocolate as phenolic compound delivering agent: A model study with black carrot extract. Journal of Food Processing and Preservation, 2021, 45, e15392.	2.0	7
9	The effects of beetroot powder as a colorant on the color stability and product quality of white compound chocolate and chocolate spread. Food Science and Technology, 0, 42, .	1.7	3
10	Investigation effects of inulin degree of polymerization on compound chocolate quality. Journal of Food Processing and Preservation, 2021, 45, e15766.	2.0	3
11	Piyasada SatÄ±lan Ticari Propolis Å–rneklelerinin Biyoaktif BileÅŸenlerinin Belirlenmesi. European Journal of Science and Technology, 0, , 19-31.	0.5	3
12	Isolation and characterization of yogurt starter cultures from traditional yogurts and growth kinetics of selected cultures under lab-scale fermentation. Preparative Biochemistry and Biotechnology, 2023, 53, 454-463.	1.9	1