

Hamza Goktas

List of Publications by Year in descending order

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