

Ä-mer Faruk Äokgezme

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

284
citations

1162889

8
h-index

1199470

12
g-index

13
all docs

13
docs citations

13
times ranked

177
citing authors

#	ARTICLE	IF	CITATIONS
1	Ohmic heating assisted vacuum evaporation of pomegranate juice: Electrical conductivity changes. Innovative Food Science and Emerging Technologies, 2017, 39, 241-246.	2.7	75
2	Performance analyses for evaporation of pomegranate juice in ohmic heating assisted vacuum system. Journal of Food Engineering, 2017, 207, 1-9.	2.7	65
3	Quality characteristics of pomegranate juice concentrates produced by ohmic heating assisted vacuum evaporation. Journal of the Science of Food and Agriculture, 2019, 99, 2589-2595.	1.7	28
4	Alternative Thawing Methods for the Blanched/Non-Blanched Potato Cubes: Microwave, Ohmic, and Carbon Fiber Plate Assisted Cabin Thawing. Journal of Food Process Engineering, 2017, 40, e12403.	1.5	26
5	Infrared drying of dill leaves: Drying characteristics, temperature distributions, performance analyses and colour changes. Food Science and Technology International, 2021, 27, 32-45.	1.1	21
6	Effect of voltage gradient on ohmic thawing characteristics of sour cherry juice concentrates for the temperature range of 18°C to +4°C. Food Science and Technology International, 2019, 25, 659-670.	1.1	15
7	Thermal Image Processing Technique for Determination of Temperature Distributions of Minced Beef Thawed by Ohmic and Conventional Methods. Food and Bioprocess Technology, 2020, 13, 1878-1892.	2.6	15
8	Influences of sample shape, voltage gradient, and electrode surface form on the exergoeconomic performance characteristics of ohmic thawing of frozen minced beef. Journal of Food Engineering, 2021, 307, 110660.	2.7	11
9	Mathematical modelling of vacuum ohmic evaporation process. Innovative Food Science and Emerging Technologies, 2021, 67, 102560.	2.7	9
10	Drying of licorice root by novel radiative methods. Journal of Food Processing and Preservation, 2021, 45, e15214.	0.9	7
11	Cooking the Chicken Meat with Moderate Electric Field: Rheological Properties and Image Processing of Microstructure. Food and Bioprocess Technology, 2022, 15, 1082-1100.	2.6	7
12	Comparative performance analysis of ohmic thawing and conventional thawing of spinach puree. Journal of Food Process Engineering, 2022, 45, .	1.5	3
13	OHMİK DESTEKLİ VAKUM ALTINDA EVAPORASYON SİSTEMİNE İLE KONSANTRE EDİLEN NAR SUYUNUN REOLOJİK İZLENİMLERİNİN DEĞERLENDİRİLMESİ. Gıda, 0, , 748-762.	0.1	2