

# Esen Alp-Erbay

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/232663/publications.pdf>

Version: 2024-02-01

10  
papers

140  
citations

1937685

4  
h-index

1720034

7  
g-index

10  
all docs

10  
docs citations

10  
times ranked

219  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanomaterials Utilized in Food Packaging: State-of-the-Art. Food Engineering Reviews, 2022, 14, 629-654.	5.9	4
2	Effect of Partial Replacement of NaCl with KCl on Quality of Marinated Anchovies. Journal of Aquatic Food Product Technology, 2021, 30, 733-745.	1.4	1
3	Fish Protein and Its Derivatives: Functionality, Biotechnology and Health Effects. Northwestern Medical Journal, 2021, 01, .	0.2	2
4	Fish Protein and Its Derivatives: Functionality, Biotechnology and Health Effects. Northwestern Medical Journal, 2021, 01, .	0.2	0
5	Optimization of hydrolyzation procedure for amino acid analysis in fish meat with HPLC-DAD by Response Surface Methodology (RSM). Su ÅcerÅ¼nleri Dergisi, 2020, 37, 113-123.	0.3	5
6	The impact of electrospun films of poly(Îµ-caprolactone) filled with nanostructured zeolite and silica microparticles on in vitro histamine formation by Staphylococcus aureus and Salmonella Paratyphi A. Food Packaging and Shelf Life, 2019, 22, 100414.	7.5	16
7	Fish Gelatin Antimicrobial Electrospun Nanofibers for Active Food-Packaging Applications. Journal of Nano Research, 2019, 56, 80-97.	0.8	7
8	Quality improvement of rainbow trout fillets by whey protein isolate coatings containing electrospun poly(Îµ-caprolactone) nanofibers with Urtica dioica L. extract during storage. LWT - Food Science and Technology, 2017, 78, 340-351.	5.2	47
9	Effects of water extract of Urtica dioica L. and modified atmosphere packaging on the shelf life of ground beef. Meat Science, 2010, 86, 468-473.	5.5	57
10	Dietary Carotenoids Influence Growth, Fillet Pigmentation, and Quality Characteristics of Black Sea Trout (Salmo labrax Pallas, 1814). Thalassas, 0, , 1.	0.5	1