

Emre BakkalbaÅÄ±

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

461
citations

1051969

10
h-index

1051228

16
g-index

21
all docs

21
docs citations

21
times ranked

813
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of some physicochemical properties and anthocyanin extraction conditions of <i>Rosa damascena</i> Mill. Journal of Food Processing and Preservation, 2022, 46, .	0.9	0
2	Effect of seed roasting on oxidative stability and antioxidant content of hemp seed oil. Journal of Food Science and Technology, 2021, 58, 2606-2616.	1.4	10
3	Determination of the bioaccessibility and antidiabetic properties of pomegranate peels. Journal of Food Measurement and Characterization, 2021, 15, 3357-3366.	1.6	5
4	A novel coating material: Ellagitannins-loaded maltodextrin and lecithin-based nanomaterials. Food Bioscience, 2021, 42, 101158.	2.0	8
5	Reduction of bitterness in green walnuts by conventional and ultrasound-assisted maceration. Ultrasonics Sonochemistry, 2020, 66, 105094.	3.8	7
6	Karpuz Āĥekirdeklerinin BazĀ± Kimyasal Ā–zellikleri ve Kavrurma Ā°ĀĽleminin Karpuz ĀĥekirdeĀĽi YaĀĽnĀ±n Oksidasyonu Āzerine Etkisi. Turkish Journal of Agriculture: Food Science and Technology, 2020, 8, 1341-1347.	0.1	0
7	Oxidative stability of enriched walnut oil with phenolic extracts from walnut press-cake under accelerated oxidation conditions and the effect of ultrasound treatment. Journal of Food Measurement and Characterization, 2019, 13, 43-50.	1.6	17
8	Phenolic acid contents and antioxidant activities of wheat milling fractions and the effect of flour extraction rate on antioxidant activity of bread. Journal of Food Biochemistry, 2018, 42, e12637.	1.2	5
9	Influence of different cooking methods on color, bioactive compounds, and antioxidant activity of kale. International Journal of Food Properties, 2017, 20, 877-887.	1.3	47
10	Bioactive Compounds, Physical and Sensory Properties of Cake Made with Walnut PressĀ€Cake. Journal of Food Quality, 2015, 38, 422-430.	1.4	37
11	Tocopherol Contents of Walnut Varieties Grown in Turkey and the Effect of Storage on Tocopherol Content. Journal of Food Processing and Preservation, 2014, 38, 518-526.	0.9	4
12	Changes in the Phenolic Content and Free Radical-scavenging Activity of Vacuum Packed Walnut Kernels during Storage. Food Science and Technology Research, 2013, 19, 105-112.	0.3	13
13	Effects of packaging materials, storage conditions and variety on oxidative stability of shelled walnuts. LWT - Food Science and Technology, 2012, 46, 203-209.	2.5	44
14	Changes in pigment profile and surface colour of fig (<i>Ficus carica</i> L.) during drying. International Journal of Food Science and Technology, 2012, 47, 1710-1719.	1.3	46
15	Effect of Storage on 5-Hydroxymethylfurfural (HMF) Formation and Color Change in Jams. International Journal of Food Properties, 2010, 13, 904-912.	1.3	25
16	Antioxidative activities of grape (<i>Vitis vinifera</i>) seed extracts obtained from different varieties grown in Turkey. International Journal of Food Science and Technology, 2008, 43, 154-159.	1.3	42
17	Food EllagitanninsĀ€Occurrence, Effects of Processing and Storage. Critical Reviews in Food Science and Nutrition, 2008, 49, 283-298.	5.4	97
18	Major flavan-3-ol composition and antioxidant activity of seeds from different grape cultivars grown in Turkey. European Food Research and Technology, 2005, 221, 792-797.	1.6	42

