

# Sibel Karakaya

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

42  
papers

5,327  
citations

24  
h-index

49  
g-index

49  
ext. papers

6,830  
ext. citations

5.2  
avg, IF

5.32  
L-index

| #  | Paper   | IF   | Citations |
|----|---|------|-----------|
| 42 | A standardised static in vitro digestion method suitable for food - an international consensus. <i>Food and Function</i> , <b>2014</b> , 5, 1113-24   | 6.1  | 2421      |
| 41 | INFOGEST static in vitro simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , <b>2019</b> , 14, 991-1018  | 10.8 | 706       |
| 40 | Olive tree ( <i>Olea europaea</i> ) leaves: potential beneficial effects on human health. <i>Nutrition Reviews</i> , <b>2009</b> , 67, 632-8  | 6.4  | 297       |
| 39 | Bioavailability of phenolic compounds. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2004</b> , 44, 453-64   | 11.5 | 214       |
| 38 | In Vitro Models for Studying Secondary Plant Metabolite Digestion and Bioaccessibility. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2014</b> , 13, 413-436  | 16.4 | 204       |
| 37 | Mind the gap-deficits in our knowledge of aspects impacting the bioavailability of phytochemicals and their metabolites--a position paper focusing on carotenoids and polyphenols. <i>Molecular Nutrition and Food Research</i> , <b>2015</b> , 59, 1307-23 | 5.9  | 171       |
| 36 | Antioxidant activity of some foods containing phenolic compounds. <i>International Journal of Food Sciences and Nutrition</i> , <b>2001</b> , 52, 501-508   | 3.7  | 140       |
| 35 | The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , <b>2016</b> , 88, 217-225   | 7    | 132       |
| 34 | Radical scavenging and iron-chelating activities of some greens used as traditional dishes in Mediterranean diet. <i>International Journal of Food Sciences and Nutrition</i> , <b>2004</b> , 55, 67-74   | 3.7  | 109       |
| 33 | Extending in vitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 60, 52-63   | 15.3 | 96        |
| 32 | Changes in Total Polar Compounds, Peroxide Value, Total Phenols and Antioxidant Activity of Various Oils Used in Deep Fat Frying. <i>JAOCs, Journal of the American Oil Chemist Society</i> , <b>2011</b> , 88, 1361-1366                                   | 1.8  | 72        |
| 31 | Quercetin, luteolin, apigenin and kaempferol contents of some foods. <i>Food Chemistry</i> , <b>1999</b> , 66, 289-292  | 28.5 | 69        |
| 30 | In vitro digestion of dairy and egg products enriched with grape extracts: Effect of the food matrix on polyphenol bioaccessibility and antioxidant activity. <i>Food Research International</i> , <b>2016</b> , 88, 284-292                                | 7    | 66        |
| 29 | Changes in total phenols, total flavonoids, and antioxidant activities of common beans and pinto beans after soaking, cooking, and in vitro digestion process. <i>Food Science and Biotechnology</i> , <b>2010</b> , 19, 633-639                            | 3    | 66        |
| 28 | Effects of heat treatment and in vitro digestion on the Angiotensin converting enzyme inhibitory activity of some legume species. <i>European Food Research and Technology</i> , <b>2009</b> , 229, 915-921   | 3.4  | 60        |
| 27 | A Review of Factors Affecting Anthocyanin Bioavailability: Possible Implications for the Inter-Individual Variability. <i>Foods</i> , <b>2019</b> , 9,  | 4.9  | 52        |
| 26 | Antioxidant and antimicrobial activities of essential oils obtained from oregano ( <i>Origanum vulgare</i> ssp. <i>hirtum</i> ) by using different extraction methods. <i>Journal of Medicinal Food</i> , <b>2011</b> , 14, 645-52                          | 2.8  | 42        |

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|----|---|------|----|
| 25 | Antimutagenic activities of some foods. <i>Journal of the Science of Food and Agriculture</i> , <b>1999</b> , 79, 237-242   | 4.3  | 40 |
| 24 | Microwave-assisted hydrodistillation of essential oil from rosemary. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 1056-65  | 3.3  | 38 |
| 23 | The food matrix affects the anthocyanin profile of fortified egg and dairy matrices during processing and in vitro digestion. <i>Food Chemistry</i> , <b>2017</b> , 214, 486-496  | 8.5  | 37 |
| 22 | Vegetable and fermented vegetable juices containing germinated seeds and sprouts of lentil and cowpea. <i>Food Chemistry</i> , <b>2014</b> , 156, 289-95  | 8.5  | 37 |
| 21 | Lycopene content and antioxidant activity of fresh and processed tomatoes and in vitro bioavailability of lycopene. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 2342-2347   | 4.3  | 37 |
| 20 | In vitro digestibility of goat milk and kefir with a new standardised static digestion method (INFOGEST cost action) and bioactivities of the resultant peptides. <i>Food and Function</i> , <b>2015</b> , 6, 2322-30   | 6.1  | 36 |
| 19 | Primary oral cancer in a Turkish population sample: association with sociodemographic features, smoking, alcohol, diet and dentition. <i>Oral Oncology</i> , <b>2005</b> , 41, 1005-12  | 4.4  | 34 |
| 18 | Stability and bioaccessibility of anthocyanins in bakery products enriched with anthocyanins. <i>Food and Function</i> , <b>2016</b> , 7, 3488-96   | 6.1  | 23 |
| 17 | Protease inhibitors in various flours and breads: Effect of fermentation, baking and in vitro digestion on trypsin and chymotrypsin inhibitory activities. <i>Food Chemistry</i> , <b>2017</b> , 224, 62-68   | 8.5  | 18 |
| 16 | Angiotensin-converting enzyme (ACE)-inhibitory activity of boza, a traditional fermented beverage. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 641-5  | 4.3  | 17 |
| 15 | Food processing and digestion: The effect of extrusion process on bioactive compounds in extrudates with artichoke leaf powder and resulting in vitro cynarin and cynaroside bioaccessibility. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 90, 232-237 | 5.4  | 16 |
| 14 | Characterisation of in vitro gastrointestinal digests from low fat caprine kefir enriched with inulin. <i>International Dairy Journal</i> , <b>2017</b> , 75, 68-74   | 3.5  | 15 |
| 13 | The effect of extrusion on the functional components and in vitro lycopene bioaccessibility of tomato pulp added corn extrudates. <i>Food and Function</i> , <b>2016</b> , 7, 855-60  | 6.1  | 13 |
| 12 | Nutritive value of a melon seed beverage. <i>Food Chemistry</i> , <b>1995</b> , 52, 139-141   | 8.5  | 12 |
| 11 | Changes in functional properties and in vitro bioaccessibilities of $\beta$ -carotene and lutein after extrusion processing. <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 3543-3551  | 3.3  | 11 |
| 10 | NUTRIENT COMPOSITION OF STUFFED VINE LEAVES: A MEDITERRANEAN DIETARY. <i>Journal of Food Quality</i> , <b>1997</b> , 20, 337-341  | 2.7  | 4  |
| 9  | Adsorption of direct-acting and indirect-acting mutagens by various dietary fibers. <i>International Journal of Food Sciences and Nutrition</i> , <b>1999</b> , 50, 319-23  | 3.7  | 4  |
| 8  | New applications of advanced instrumental techniques for the characterization of food allergenic proteins. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-17   | 11.5 | 3  |

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| 7 | Effects of processing on onion skin powder added extrudates. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 3426-3435   | 3.3 | 3 |
| 6 | Influence of the addition of chia seeds and germinated seeds and sprouts on the nutritional and beneficial properties of yogurt. <i>International Journal of Gastronomy and Food Science</i> , <b>2020</b> , 22, 100276        | 2.8 | 2 |
| 5 | Vegetable product containing caseinomacropptide and germinated seed and sprouts. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 880-7   | 3.3 | 2 |
| 4 | Effect of phytic acid on iron bioavailability in fortified infant cereals. <i>Nutrition and Food Science</i> , <b>2010</b> , 40, 485-493   | 1.5 | 2 |
| 3 | Anti-Inflammatory Effect of Crude Extract on 2,4,6-Trinitrobenzene Sulfonic Acid-Induced Colitis Model in Rat and the Bioaccessibility of its Carotenoid Content. <i>Journal of Medicinal Food</i> , <b>2020</b> , 23, 641-648 | 2.8 | 2 |
| 2 | Antimutagenic activities of some foods <b>1999</b> , 79, 237   |     | 1 |
| 1 | ENHANCED BIOACCESSIBILITY BY EXTRUSION PROCESS AND QUALITY PARAMETERS OF RED PEPPER PULP ADDED EXTRUDATES. <i>CiTA</i> , 15-24   | 0.1 |   |