

# Sibel Karakaya

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/246267/sibel-karakaya-publications-by-year.pdf>

**Version:** 2024-04-29

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	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
41	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
40	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
39	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
38	INFOGEST static in vitro simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , <b>2019</b> , 14, 991-1018	11.8	706
37	A Review of Factors Affecting Anthocyanin Bioavailability: Possible Implications for the Inter-Individual Variability. <i>Foods</i> , <b>2019</b> , 9,	4.9	52
36	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
35	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
34	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
33	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
32	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
31	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
30	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
29	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
28	Vegetable product containing caseinomacropeptide and germinated seed and sprouts. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 880-7	3.3	2
27	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
26	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , <b>2016</b> , 88, 217-225	7	132

25	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
24	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
23	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
22	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
21	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
20	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
19	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
18	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 ChemiststSociety</i> , <b>2011</b> , 88, 1361-1366 <sup>72</sup>	1.8	72
17	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
16	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
15	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
14	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
13	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
12	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
11	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
10	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
9	Bioavailability of phenolic compounds. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2004</b> , 44, 453-64	11.5	214
8	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

7	Quercetin, luteolin, apigenin and kaempferol contents of some foods. <i>Food Chemistry</i> , <b>1999</b> , 66, 289-292	8.5	69
6	Antimutagenic activities of some foods. <i>Journal of the Science of Food and Agriculture</i> , <b>1999</b> , 79, 237-242	4.3	40
5	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
4	Antimutagenic activities of some foods <b>1999</b> , 79, 237		1
3	NUTRIENT COMPOSITION OF STUFFED VINE LEAVES: A MEDITERRANEAN DIETARY. <i>Journal of Food Quality</i> , <b>1997</b> , 20, 337-341	2.7	4
2	Nutritive value of a melon seed beverage. <i>Food Chemistry</i> , <b>1995</b> , 52, 139-141	8.5	12
1	ENHANCED BIOACCESSIBILITY BY EXTRUSION PROCESS AND QUALITY PARAMETERS OF RED PEPPER PULP ADDED EXTRUDATES. <i>CiA</i> , 15-24	0.1	