

Ilkay Sensoy

List of Publications by Year in descending order

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17
papers

741
citations

840119

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h-index

996533

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18
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18
docs citations

18
times ranked

892
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of psyllium and cellulose fibres on thermal, structural, and <i>in vitro</i> digestion behaviour of wheat starch. International Journal of Food Science and Technology, 2022, 57, 2015-2025.	1.3	2
2	Effects of psyllium fiber on <i>in vitro</i> digestion and structure of different types of starches. Journal of the Science of Food and Agriculture, 2022, 102, 3213-3226.	1.7	4
3	A review on the food digestion in the digestive tract and the used in vitro models. Current Research in Food Science, 2021, 4, 308-319.	2.7	102
4	Effects of processing on onion skin powder added extrudates. Journal of Food Science and Technology, 2020, 57, 3426-3435.	1.4	5
5	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. LWT - Food Science and Technology, 2018, 90, 232-237.	2.5	22
6	The effect of onion skin powder addition on extrudate properties. Acta Horticulturae, 2017, , 393-398.	0.1	4
7	Changes in functional properties and in vitro bioaccessibilities of β -carotene and lutein after extrusion processing. Journal of Food Science and Technology, 2017, 54, 3543-3551.	1.4	18
8	The effect of extrusion on the functional components and in vitro lycopene bioaccessibility of tomato pulp added corn extrudates. Food and Function, 2016, 7, 855-860.	2.1	16
9	Effects of tomato pulp addition on the extrudate quality parameters and effects of extrusion on the functional parameters of the extrudates. International Journal of Food Science and Technology, 2014, 49, 587-594.	1.3	14
10	A Review on the Relationship Between Food Structure, Processing, and Bioavailability. Critical Reviews in Food Science and Nutrition, 2014, 54, 902-909.	5.4	91
11	Microwave Frying Compared with Conventional Frying via Numerical Simulation. Food and Bioprocess Technology, 2013, 6, 1414-1419.	2.6	16
12	Effect of processing on buckwheat phenolics and antioxidant activity. Food Chemistry, 2006, 99, 388-393.	4.2	151
13	Extraction Using Moderate Electric Fields. Journal of Food Science, 2004, 69, FEP7-FEP13.	1.5	102
14	OHMIC BLANCHING of MUSHROOMS. Journal of Food Process Engineering, 2004, 27, 1-15.	1.5	48
15	Ohmic Heating And Moderate Electric Field (MEF) Processing. Food Preservation Technology, 2002, , .	0.0	4
16	INACTIVATION KINETICS OF SALMONELLA DUBLIN BY PULSED ELECTRIC FIELD. Journal of Food Process Engineering, 1997, 20, 367-381.	1.5	138
17	ENHANCED BIOACCESSIBILITY BY EXTRUSION PROCESS AND QUALITY PARAMETERS OF RED PEPPER PULP ADDED EXTRUDATES. Gıda, 0, , 15-24.	0.1	0