

# Banu F Ozen

## List of Publications by Year in descending order

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Version: 2024-02-01

53  
papers

2,097  
citations

236833

25  
h-index

233338

45  
g-index

54  
all docs

54  
docs citations

54  
times ranked

2481  
citing authors

#	ARTICLE	IF	CITATIONS
1	Detection of adulteration of extra-virgin olive oil by chemometric analysis of mid-infrared spectral data. <i>Food Chemistry</i> , 2009, 116, 519-525.	4.2	230
2	Detection of Hazelnut Oil Adulteration Using FT-IR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3898-3901.	2.4	137
3	Water vapor and oxygen-barrier performance of cornâ€zein coated polypropylene films. <i>Journal of Food Engineering</i> , 2010, 96, 342-347.	2.7	113
4	Authentication of pomegranate juice concentrate using FTIR spectroscopy and chemometrics. <i>Food Chemistry</i> , 2008, 108, 742-748.	4.2	112
5	Distribution of simple phenols, phenolic acids and flavonoids in Turkish monovarietal extra virgin olive oils for two harvest years. <i>Food Chemistry</i> , 2009, 113, 401-410.	4.2	96
6	Effects of emerging food processing techniques on the packaging materials. <i>Trends in Food Science and Technology</i> , 2001, 12, 60-67.	7.8	89
7	Effect of biopolymers containing natamycin against <i>Aspergillus niger</i> and <i>Penicillium roquefortii</i> on fresh kashar cheese. <i>International Journal of Food Science and Technology</i> , 2011, 46, 154-160.	1.3	78
8	Differentiation of Carbohydrate Gums and Mixtures Using Fourier Transform Infrared Spectroscopy and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2823-2829.	2.4	77
9	Classification of Turkish olive oils with respect to cultivar, geographic origin and harvest year, using fatty acid profile and mid-IR spectroscopy. <i>European Food Research and Technology</i> , 2008, 227, 1275-1281.	1.6	72
10	Processing factors affecting the osmotic dehydration of diced green peppers. <i>International Journal of Food Science and Technology</i> , 2002, 37, 497-502.	1.3	70
11	Differentiation of mixtures of monovarietal olive oils by midâ€infrared spectroscopy and chemometrics. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 1194-1202.	1.0	65
12	Dietary Supplement Oil Classification and Detection of Adulteration Using Fourier Transform Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5871-5876.	2.4	60
13	Antimicrobial and Antioxidant Activities of Turkish Extra Virgin Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8238-8245.	2.4	60
14	A comparative study of mid-infrared, UVâ€Visible and fluorescence spectroscopy in combination with chemometrics for the detection of adulteration of fresh olive oils with old olive oils. <i>Food Control</i> , 2019, 105, 209-218.	2.8	56
15	Prediction of various chemical parameters of olive oils with Fourier transform infrared spectroscopy. <i>LWT - Food Science and Technology</i> , 2015, 63, 978-984.	2.5	50
16	Optimization of osmotic dehydration of diced green peppers by response surface methodology. <i>LWT - Food Science and Technology</i> , 2008, 41, 2044-2050.	2.5	49
17	Use of FTIR and UVâ€visible spectroscopy in determination of chemical characteristics of olive oils. <i>Talanta</i> , 2019, 201, 65-73.	2.9	49
18	Effects of malaxation temperature and harvest time on the chemical characteristics of olive oils. <i>Food Chemistry</i> , 2016, 211, 776-783.	4.2	45

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19	Antifungal activity of biopolymers containing natamycin and rosemary extract against <i>Aspergillus niger</i> and <i>Penicillium roquefortii</i> . International Journal of Food Science and Technology, 2008, 43, 2026-2032.	1.3	43
20	Effects of ozone exposure on the structural, mechanical and barrier properties of select plastic packaging films. Packaging Technology and Science, 2002, 15, 301-311.	1.3	39
21	Phenolic Characterization and Geographical Classification of Commercial Extra Virgin Olive Oils Produced in Turkey. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 261-268.	0.8	38
22	Comparison of fatty acid profiles and mid-infrared spectral data for classification of olive oils. European Journal of Lipid Science and Technology, 2010, 112, 218-226.	1.0	36
23	Authentication of a Turkish traditional aniseed flavoured distilled spirit, raki. Food Chemistry, 2013, 141, 1461-1465.	4.2	34
24	Application of Mid-infrared Spectroscopy for the Measurement of Several Quality Parameters of Alcoholic Beverages, Wine and Raki. Food Analytical Methods, 2012, 5, 1435-1442.	1.3	30
25	Analysis of Hard-to-Cook Red and Black Common Beans Using Fourier Transform Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2004, 52, 1470-1477.	2.4	28
26	Importance of some minor compounds in olive oil authenticity and quality. Trends in Food Science and Technology, 2020, 100, 164-176.	7.8	25
27	Combination of visible and mid-infrared spectra for the prediction of chemical parameters of wines. Talanta, 2016, 161, 130-137.	2.9	24
28	Physical properties of biopolymers containing natamycin and rosemary extract. International Journal of Food Science and Technology, 2009, 44, 402-408.	1.3	21
29	Geographical differentiation of a monovarietal olive oil using various chemical parameters and mid-infrared spectroscopy. Analytical Methods, 2016, 8, 4872-4880.	1.3	20
30	Comparison of some chemical parameters of a naturally debittered olive ( <i>Olea europaea</i> L.) type with regular olive varieties. Food Chemistry, 2014, 161, 104-111.	4.2	19
31	Measurement of plasminogen concentration and differentiation of plasmin and plasminogen using Fourier-transform infrared spectroscopy. International Dairy Journal, 2003, 13, 441-446.	1.5	18
32	Monitoring of Wine Process and Prediction of Its Parameters with Mid-infrared Spectroscopy. Journal of Food Process Engineering, 2017, 40, e12280.	1.5	18
33	Characterization of antimicrobial activities of olive phenolics on yeasts using conventional methods and mid-infrared spectroscopy. Journal of Food Science and Technology, 2019, 56, 149-158.	1.4	17
34	Prediction of chemical parameters and authentication of various cold pressed oils with fluorescence and mid-infrared spectroscopic methods. Food Chemistry, 2021, 345, 128815.	4.2	16
35	Detection of vinegar adulteration with spirit vinegar and acetic acid using UV-visible and Fourier transform infrared spectroscopy. Food Chemistry, 2022, 379, 132150.	4.2	16
36	Effect of cornzein coating on the mechanical properties of polypropylene packaging films. Journal of Applied Polymer Science, 2011, 119, 235-241.	1.3	15

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37	Dilute-Acid Hydrolysis of Apple, Orange, Apricot and Peach Pomaces as Potential Candidates for Bioethanol Production. <i>Journal of Biobased Materials and Bioenergy</i> , 2013, 7, 376-389.	0.1	15
38	Phenolics profile of a naturally debittering olive in comparison to regular olive varieties. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 691-698.	1.7	15
39	Potential of Fourier-transform infrared spectroscopy in adulteration detection and quality assessment in buffalo and goat milks. <i>Microchemical Journal</i> , 2021, 166, 106207.	2.3	12
40	IR spectroscopy and chemometrics for physical property prediction of structured lipids produced by interesterification of beef tallow. <i>LWT - Food Science and Technology</i> , 2019, 110, 25-31.	2.5	11
41	Evaluation of three spectroscopic techniques in determination of adulteration of cold pressed pomegranate seed oils. <i>Microchemical Journal</i> , 2020, 158, 105128.	2.3	11
42	Water vapour barrier performance of corn-zein coated polypropylene (PP) packaging films. <i>Journal of Thermal Analysis and Calorimetry</i> , 2008, 94, 687-693.	2.0	10
43	Authentication of Turkish olive oils by using detailed pigment profile and spectroscopic techniques. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2153-2165.	1.7	7
44	Effects of processing parameters on chemical and physical properties of enzymatically interesterified beef tallow-corn oil blends. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14587.	0.9	7
45	Authentication of Vinegars with Targeted and Non-targeted Methods. <i>Food Reviews International</i> , 2023, 39, 41-58.	4.3	7
46	Mid-infrared spectroscopic detection of sunflower oil adulteration with safflower oil. <i>Grasas Y Aceites</i> , 2019, 70, 290.	0.3	7
47	Prediction of vinegar processing parameters with chemometric modelling of spectroscopic data. <i>Microchemical Journal</i> , 2021, 171, 106886.	2.3	7
48	FTIR determination of ligand-induced secondary and tertiary structural changes in bovine plasminogen. <i>Journal of Dairy Research</i> , 2003, 70, 461-466.	0.7	6
49	UV-Vis spectroscopy for the estimation of variety and chemical parameters of olive oils. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4138-4149.	1.6	6
50	Chemical and physical properties of fats produced by chemical interesterification of tallow with vegetable oils. <i>Grasas Y Aceites</i> , 2021, 72, e418.	0.3	5
51	Comparison of Equivalent System Mass (ESM) of Yeast and Flat Bread Systems. , 0, , .		2
52	Bioethanol production from low cost agro-industrial waste products. <i>New Biotechnology</i> , 2012, 29, S40.	2.4	2
53	Fatty acid alkyl ester and wax compositions of olive oils as varietal authentication indicators. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 561-569.	1.6	1