

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	Authentication of Vinegars with Targeted and Non-targeted Methods. <i>Food Reviews International</i> , 2023, 39, 41-58.	4.3	7
2	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
3	Detection of vinegar adulteration with spirit vinegar and acetic acid using UV-Vis and Fourier transform infrared spectroscopy. <i>Food Chemistry</i> , 2022, 379, 132150.	4.2	16
4	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
5	Prediction of chemical parameters and authentication of various cold pressed oils with fluorescence and mid-infrared spectroscopic methods. <i>Food Chemistry</i> , 2021, 345, 128815.	4.2	16
6	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
7	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
8	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
9	Prediction of vinegar processing parameters with chemometric modelling of spectroscopic data. <i>Microchemical Journal</i> , 2021, 171, 106886.	2.3	7
10	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
11	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
12	Importance of some minor compounds in olive oil authenticity and quality. <i>Trends in Food Science and Technology</i> , 2020, 100, 164-176.	7.8	25
13	A comparative study of mid-infrared, UV-Vis 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
14	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
15	Use of FTIR and UV-Vis spectroscopy in determination of chemical characteristics of olive oils. <i>Talanta</i> , 2019, 201, 65-73.	2.9	49
16	Characterization of antimicrobial activities of olive phenolics on yeasts using conventional methods and mid-infrared spectroscopy. <i>Journal of Food Science and Technology</i> , 2019, 56, 149-158.	1.4	17
17	Mid-infrared spectroscopic detection of sunflower oil adulteration with safflower oil. <i>Grasas Y Aceites</i> , 2019, 70, 290.	0.3	7
18	Monitoring of Wine Process and Prediction of Its Parameters with Mid-Infrared Spectroscopy. <i>Journal of Food Process Engineering</i> , 2017, 40, e12280.	1.5	18

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19	Combination of visible and mid-infrared spectra for the prediction of chemical parameters of wines. <i>Talanta</i> , 2016, 161, 130-137.	2.9	24
20	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
21	Geographical differentiation of a monovarietal olive oil using various chemical parameters and mid-infrared spectroscopy. <i>Analytical Methods</i> , 2016, 8, 4872-4880.	1.3	20
22	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
23	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
24	Comparison of some chemical parameters of a naturally debittered olive (<i>Olea europaea</i> L.) type with regular olive varieties. <i>Food Chemistry</i> , 2014, 161, 104-111.	4.2	19
25	Authentication of a Turkish traditional aniseed flavoured distilled spirit, raki. <i>Food Chemistry</i> , 2013, 141, 1461-1465.	4.2	34
26	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
27	Bioethanol production from low cost agro-industrial waste products. <i>New Biotechnology</i> , 2012, 29, S40.	2.4	2
28	Application of Mid-infrared Spectroscopy for the Measurement of Several Quality Parameters of Alcoholic Beverages, Wine and Raki. <i>Food Analytical Methods</i> , 2012, 5, 1435-1442.	1.3	30
29	Phenolic Characterization and Geographical Classification of Commercial Extra Virgin Olive Oils Produced in Turkey. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 261-268.	0.8	38
30	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
31	Effect of cornâ€žzein coating on the mechanical properties of polypropylene packaging films. <i>Journal of Applied Polymer Science</i> , 2011, 119, 235-241.	1.3	15
32	Comparison of fatty acid profiles and midâ€žinfrared spectral data for classification of olive oils. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 218-226.	1.0	36
33	Water vapor and oxygen-barrier performance of cornâ€žzein coated polypropylene films. <i>Journal of Food Engineering</i> , 2010, 96, 342-347.	2.7	113
34	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
35	Physical properties of biopolymers containing natamycin and rosemary extract. <i>International Journal of Food Science and Technology</i> , 2009, 44, 402-408.	1.3	21
36	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

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37	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
38	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
39	Authentication of pomegranate juice concentrate using FTIR spectroscopy and chemometrics. <i>Food Chemistry</i> , 2008, 108, 742-748.	4.2	112
40	Antifungal activity of biopolymers containing natamycin and rosemary extract against <i>Aspergillus niger</i> and <i>Penicillium roquefortii</i> . <i>International Journal of Food Science and Technology</i> , 2008, 43, 2026-2032.	1.3	43
41	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
42	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
43	Differentiation of mixtures of monovarietal olive oils by mid-infrared spectroscopy and chemometrics. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 1194-1202.	1.0	65
44	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
45	Analysis of Hard-to-Cook Red and Black Common Beans Using Fourier Transform Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1470-1477.	2.4	28
46	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
47	Measurement of plasminogen concentration and differentiation of plasmin and plasminogen using Fourier-transform infrared spectroscopy. <i>International Dairy Journal</i> , 2003, 13, 441-446.	1.5	18
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	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
50	Effects of ozone exposure on the structural, mechanical and barrier properties of select plastic packaging films. <i>Packaging Technology and Science</i> , 2002, 15, 301-311.	1.3	39
51	Detection of Hazelnut Oil Adulteration Using FT-IR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3898-3901.	2.4	137
52	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
53	Comparison of Equivalent System Mass (ESM) of Yeast and Flat Bread Systems. , 0, , .		2