# Mehmet Ã–zkan

List of Publications by Year
in descending order



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|---|---|---|---|
| 50 papers | 1,730 citations | 331670 21 h-index | 289244 40 g-index |
| 50 all docs | 50 docs citations | 50 times ranked | 1868 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Effects of temperature, solid content and pH on the stability of black carrot anthocyanins. Food Chemistry, 2007, 101, 212-218. | 8.2 | 281 |
| 2 | Anthocyanin and colour changes during processing of pomegranate (Punica granatum L., cv. Hicaznar) juice from sacs and whole fruit. Food Chemistry, 2011, 129, 1644-1651. | 8.2 | 138 |
| 3 | Stability of black carrot anthocyanins in various fruit juices and nectars. Food Chemistry, 2006, 97, 598-605. | 8.2 | 130 |
| 4 | Heat Inactivation Kinetics of Apple Polyphenoloxidase and Activation of its Latent Form. Journal of Food Science, 1997, 62, 508-510. | 3.1 | 107 |
| 5 | Degradation of anthocyanins in sour cherry and pomegranate juices by hydrogen peroxide in the presence of added ascorbic acid. Food Chemistry, 2002, 78, 499-504. | 8.2 | 83 |
| 6 | Effects of hydrogen peroxide on the stability of ascorbic acid during storage in various fruit juices. Food Chemistry, 2004, 88, 591-597. | 8.2 | 79 |
| 7 | Effects of various pressing programs and yields on the antioxidant activity, antimicrobial activity, phenolic content and colour of pomegranate juices. Food Chemistry, 2013, 138, 1810-1818. | 8.2 | 68 |
| 8 | Effect of moisture content on CIE color values in dried apricots. European Food Research and Technology, 2003, 216, 217-219. | 3.3 | 57 |
| 9 | Clarification and pasteurisation effects on monomeric anthocyanins and percent polymeric colour of black carrot (Daucus carota L.) juice. Food Chemistry, 2012, 134, 1052-1058. | 8.2 | 56 |
| 10 | STORAGE STABILITY OF STRAWBERRY JAM COLOR ENHANCED WITH BLACK CARROT JUICE CONCENTRATE. Journal of Food Processing and Preservation, 2007, 31, 531-545. | 2.0 | 40 |
| 11 | Effects of various protein- and polysaccharide-based clarification agents on antioxidative compounds and colour of pomegranate juice. Food Chemistry, 2015, 184, 37-45. | 8.2 | 38 |
| 12 | Degradation Kinetics of Anthocyanins from Sour Cherry, Pomegranate, and Strawberry Juices by Hydrogen Peroxide. Journal of Food Science, 2002, 67, 525-529. | 3.1 | 37 |
| 13 | Effects of sulfur dioxide concentration on organic acids and Î²-carotene in dried apricots during storage. Food Chemistry, 2017, 221, 412-421. | 8.2 | 36 |
| 14 | Changes in Chemical and Microbial Qualities of Dried Apricots Containing Sulphur Dioxide at Different Levels During Storage. Food and Bioprocess Technology, 2013, 6, 1526-1538. | 4.7 | 35 |
| 15 | Effects of various sulphuring methods and storage temperatures on the physical and chemical quality of dried apricots. Food Chemistry, 2013, 141, 3670-3680. | 8.2 | 32 |
| 16 | Colour stabilities of sour cherry juice concentrates enhanced with gallic acid and various plant extracts during storage. Food Chemistry, 2016, 197, 150-160. | 8.2 | 30 |
| 17 | Degradation of various fruit juice anthocyanins by hydrogen peroxide. Food Research International, 2005, 38, 1015-1021. | 6.2 | 29 |
| 18 | Kinetics of anthocyanin degradation and polymeric colour formation in black carrot juice concentrates during storage. International Journal of Food Science and Technology, 2012, 47, 2273-2281. | 2.7 | 29 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | THERMAL STABILITY OF BLACK CARROT ANTHOCYANINS IN BLOND ORANGE JUICE. Journal of Food Quality, 2003, 26, 361-366. | 2.6 | 27 |
| 20 | Effects of Clarification and Storage on Anthocyanins and Color of Pomegranate Juice Concentrates. Journal of Food Quality, 2012, 35, 272-282. | 2.6 | 25 |
| 21 | Loss of sulfur dioxide and changes in some chemical properties of Malatya apricots (Prunus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 94, 2488-2496. | 3.5 | 22 |
| 22 | Changes in hydrolysable and condensed tannins of pomegranate (Punica granatum L., cv. Hicaznar) juices from sacs and whole fruits during production and their relation with antioxidant activity. LWT - Food Science and Technology, 2014, 59, 933-940. | 5.2 | 22 |
| 23 | Effects of condensed tannins on anthocyanins and colour of authentic pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock 10 | 8.2 | 22 |
| 24 | Effect of sweeteners on anthocyanin stability and colour properties of sour cherry and strawberry nectars during storage. Journal of Food Science and Technology, 2018, 55, 4346-4355. | 2.8 | 22 |
| 25 | Changes in the quality of kefir fortified with anthocyanin-rich juices during storage. Food Chemistry, 2020, 326, 126977. | 8.2 | 22 |
| 26 | Color and stability of anthocyanins in strawberry nectars containing various co-pigment sources and sweeteners. Food Chemistry, 2020, 310, 125856. | 8.2 | 21 |
| 27 | Partial Purification and Thermal Characterization of Peroxidase from Okra (Hibiscus esculentum). Journal of Agricultural and Food Chemistry, 1998, 46, 4158-4163. | 5.2 | 19 |
| 28 | Effects of sucrose and copigment sources on the major anthocyanins isolated from sour cherries. Food Chemistry, 2019, 281, 242-250. | 8.2 | 17 |
| 29 | Effects of various clarification treatments on anthocyanins, color, phenolics and antioxidant activity of red grape juice. Food Chemistry, 2021, 352, 129321. | 8.2 | 17 |
| 30 | Effects of Clarification and Pasteurization on the Phenolics, Antioxidant Capacity, Color Density and Polymeric Color of Black Carrot (D aucus Carota â€…L.) Juice. Journal of Food Biochemistry, 2015, 39, 528-537. | 2.9 | 16 |
| 31 | Effects of different sorbic acid and moisture levels on chemical and microbial qualities of sun-dried apricots during storage. Food Chemistry, 2015, 174, 356-364. | 8.2 | 16 |
| 32 | Increase in thermal stability of strawberry anthocyanins with amino acid copigmentation. Food Chemistry, 2022, 384, 132518. | 8.2 | 16 |
| 33 | Desulphiting dried apricots by exposure to hot air flow. Journal of the Science of Food and Agriculture, 2002, 82, 1823-1828. | 3.5 | 13 |
| 34 | Thermal inactivation kinetics of peroxidase and lipoxygenase from fresh pinto beans ( Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1 | 0.6 | 12 |
| 35 | Desulfiting Dried Apricots by Hydrogen Peroxide. Journal of Food Science, 2002, 67, 1631-1635. | 3.1 | 12 |
| 36 | Chemical and microbial stability of high moisture dried apricots during storage. Journal of the Science of Food and Agriculture, 2008, 88, 858-869. | 3.5 | 12 |

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|---|---|---|---|
| 37 | Influence of amino acid addition on the thermal stability of anthocyanins in pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock Chemistry, 2022, 370, 131061. | 8.2 | 12 |
| 38 | Degradation kinetics of bioactive compounds and antioxidant activity in strawberry juice concentrate stored at high and low temperatures. Journal of Food Measurement and Characterization, 2020, 14, 2611-2622. | 3.2 | 11 |
| 39 | Thermal Stabilities of Peroxidases from Fresh Pinto Beans. Journal of Food Science, 1998, 63, 987-990. | 3.1 | 10 |
| 40 | Effect of SO<sub>2</sub> on sugars, indicators of Maillard reaction, and browning in dried apricots during storage. Journal of the Science of Food and Agriculture, 2018, 98, 4988-4999. | 3.5 | 10 |
| 41 | Changes in polyphenol profile of dried apricots containing SO<sub>2</sub> at various concentrations during storage. Journal of the Science of Food and Agriculture, 2018, 98, 2530-2539. | 3.5 | 10 |
| 42 | EFFECT OF HYDROGEN PEROXIDE ON SOUR CHERRY ANTHOCYANINS. Journal of Food Quality, 2000, 23, 421-428. | 2.6 | 9 |
| 43 | Effects of natural copigment sources in combination with sweeteners on the stability of anthocyanins in sour cherry nectars. Food Chemistry, 2019, 294, 423-432. | 8.2 | 9 |
| 44 | Chlorophyll and colour changes in grapevine leaves preserved by passive modification. European Food Research and Technology, 2006, 223, 387-393. | 3.3 | 6 |
| 45 | Combined use of hydrocolloids in pomegranate juice and their effects on clarification and copigmentation. International Journal of Food Science and Technology, 2020, 55, 1426-1436. | 2.7 | 6 |
| 46 | Effects of pasteurization and storage on turbidity and copigmentation in pomegranate juices clarified with various hydrocolloid combinations. Food Chemistry, 2021, 358, 129803. | 8.2 | 4 |
| 47 | Amino acid profile and content of dried apricots containing SO<sub>2</sub>at different concentrations during storage. Quality Assurance and Safety of Crops and Foods, 2018, 10, 361-369. | 3.4 | 3 |
| 48 | Effects of fermentation time and <scp>pH</scp> on quality of black carrot juice fermented by kefir culture during storage. Journal of the Science of Food and Agriculture, 2022, 102, 2563-2574. | 3.5 | 1 |
| 49 | Changes in anthocyanins and colour of black mulberry (Morus nigra) juice during clarification and pasteurization. Journal of Food Measurement and Characterization, 2022, 16, 784-792. | 3.2 | 1 |
| 50 | Physicochemical and Microbiological Changes in Non-Sulfitted Dried Apricots as Affected by Storage Condition. Tarim Bilimleri Dergisi, 0, , . | 0.4 | 0 |