

Mehmet A-zkan

List of Publications by Year in descending order

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50
papers

1,730
citations

331670

21
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289244

40
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all docs

50
docs citations

50
times ranked

1868
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of amino acid addition on the thermal stability of anthocyanins in pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlook Chemistry, 2022, 370, 131061.	8.2	12
2	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
3	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
4	Increase in thermal stability of strawberry anthocyanins with amino acid copigmentation. Food Chemistry, 2022, 384, 132518.	8.2	16
5	Effects of various clarification treatments on anthocyanins, color, phenolics and antioxidant activity of red grape juice. Food Chemistry, 2021, 352, 129321.	8.2	17
6	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
7	Color and stability of anthocyanins in strawberry nectars containing various co-pigment sources and sweeteners. Food Chemistry, 2020, 310, 125856.	8.2	21
8	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
9	Changes in the quality of kefir fortified with anthocyanin-rich juices during storage. Food Chemistry, 2020, 326, 126977.	8.2	22
10	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
11	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
12	Effects of sucrose and copigment sources on the major anthocyanins isolated from sour cherries. Food Chemistry, 2019, 281, 242-250.	8.2	17
13	Effect of SO ₂ 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
14	Changes in polyphenol profile of dried apricots containing SO ₂ at various concentrations during storage. Journal of the Science of Food and Agriculture, 2018, 98, 2530-2539.	3.5	10
15	Amino acid profile and content of dried apricots containing SO ₂ at different concentrations during storage. Quality Assurance and Safety of Crops and Foods, 2018, 10, 361-369.	3.4	3
16	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
17	Effects of sulfur dioxide concentration on organic acids and Î ² -carotene in dried apricots during storage. Food Chemistry, 2017, 221, 412-421.	8.2	36
18	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

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19	Effects of various protein- and polysaccharide-based clarification agents on antioxidative compounds and colour of pomegranate juice. <i>Food Chemistry</i> , 2015, 184, 37-45.	8.2	38
20	Effects of Clarification and Pasteurization on the Phenolics, Antioxidant Capacity, Color Density and Polymeric Color of Black Carrot (<i>Daucus Carota</i> L.) Juice. <i>Journal of Food Biochemistry</i> , 2015, 39, 528-537.	2.9	16
21	Effects of different sorbic acid and moisture levels on chemical and microbial qualities of sun-dried apricots during storage. <i>Food Chemistry</i> , 2015, 174, 356-364.	8.2	16
22	Loss of sulfur dioxide and changes in some chemical properties of Malatya apricots (<i>Prunus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 94, 2488-2496.	3.5	22
23	Changes in hydrolysable and condensed tannins of pomegranate (<i>Punica granatum</i> L., cv. Hicaznar) juices from sacs and whole fruits during production and their relation with antioxidant activity. <i>LWT - Food Science and Technology</i> , 2014, 59, 933-940.	5.2	22
24	Effects of condensed tannins on anthocyanins and colour of authentic pomegranate (<i>Punica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	8.2	22
25	Changes in Chemical and Microbial Qualities of Dried Apricots Containing Sulphur Dioxide at Different Levels During Storage. <i>Food and Bioprocess Technology</i> , 2013, 6, 1526-1538.	4.7	35
26	Effects of various pressing programs and yields on the antioxidant activity, antimicrobial activity, phenolic content and colour of pomegranate juices. <i>Food Chemistry</i> , 2013, 138, 1810-1818.	8.2	68
27	Effects of various sulphuring methods and storage temperatures on the physical and chemical quality of dried apricots. <i>Food Chemistry</i> , 2013, 141, 3670-3680.	8.2	32
28	Kinetics of anthocyanin degradation and polymeric colour formation in black carrot juice concentrates during storage. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2273-2281.	2.7	29
29	Clarification and pasteurisation effects on monomeric anthocyanins and percent polymeric colour of black carrot (<i>Daucus carota</i> L.) juice. <i>Food Chemistry</i> , 2012, 134, 1052-1058.	8.2	56
30	Effects of Clarification and Storage on Anthocyanins and Color of Pomegranate Juice Concentrates. <i>Journal of Food Quality</i> , 2012, 35, 272-282.	2.6	25
31	Anthocyanin and colour changes during processing of pomegranate (<i>Punica granatum</i> L., cv. Hicaznar) juice from sacs and whole fruit. <i>Food Chemistry</i> , 2011, 129, 1644-1651.	8.2	138
32	Chemical and microbial stability of high moisture dried apricots during storage. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 858-869.	3.5	12
33	Effects of temperature, solid content and pH on the stability of black carrot anthocyanins. <i>Food Chemistry</i> , 2007, 101, 212-218.	8.2	281
34	STORAGE STABILITY OF STRAWBERRY JAM COLOR ENHANCED WITH BLACK CARROT JUICE CONCENTRATE. <i>Journal of Food Processing and Preservation</i> , 2007, 31, 531-545.	2.0	40
35	Stability of black carrot anthocyanins in various fruit juices and nectars. <i>Food Chemistry</i> , 2006, 97, 598-605.	8.2	130
36	Chlorophyll and colour changes in grapevine leaves preserved by passive modification. <i>European Food Research and Technology</i> , 2006, 223, 387-393.	3.3	6

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37	Degradation of various fruit juice anthocyanins by hydrogen peroxide. Food Research International, 2005, 38, 1015-1021.	6.2	29
38	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
39	Effect of moisture content on CIE color values in dried apricots. European Food Research and Technology, 2003, 216, 217-219.	3.3	57
40	THERMAL STABILITY OF BLACK CARROT ANTHOCYANINS IN BLOND ORANGE JUICE. Journal of Food Quality, 2003, 26, 361-366.	2.6	27
41	Desulphiting dried apricots by exposure to hot air flow. Journal of the Science of Food and Agriculture, 2002, 82, 1823-1828.	3.5	13
42	Desulfiting Dried Apricots by Hydrogen Peroxide. Journal of Food Science, 2002, 67, 1631-1635.	3.1	12
43	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
44	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
45	EFFECT OF HYDROGEN PEROXIDE ON SOUR CHERRY ANTHOCYANINS. Journal of Food Quality, 2000, 23, 421-428.	2.6	9
46	Thermal inactivation kinetics of peroxidase and lipoxygenase from fresh pinto beans (Phaseolus) Tj ETQq0 0 0 rgBT/Overlock, 10 Tf 50 3	0.6	12
47	Partial Purification and Thermal Characterization of Peroxidase from Okra (Hibiscus esculentum). Journal of Agricultural and Food Chemistry, 1998, 46, 4158-4163.	5.2	19
48	Thermal Stabilities of Peroxidases from Fresh Pinto Beans. Journal of Food Science, 1998, 63, 987-990.	3.1	10
49	Heat Inactivation Kinetics of Apple Polyphenoloxidase and Activation of its Latent Form. Journal of Food Science, 1997, 62, 508-510.	3.1	107
50	Physicochemical and Microbiological Changes in Non-Sulfitted Dried Apricots as Affected by Storage Condition. Tarim Bilimleri Dergisi, 0, , .	0.4	0