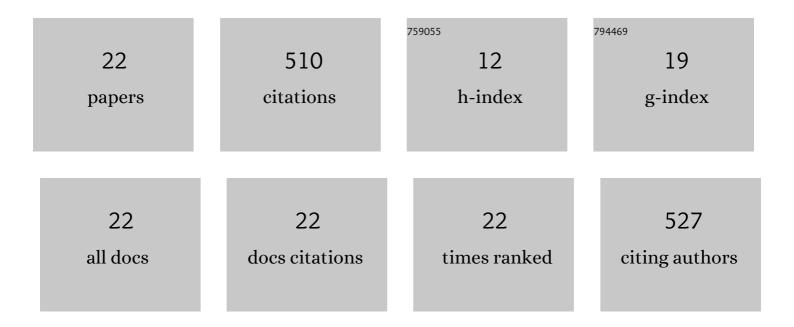
## Ã-zge Å**ž**kiyan

List of Publications by Year in descending order

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Δ-705 ΔΖΛΚΙΧΛΝ

#	Article	IF	CITATIONS
1	Utilization of Mixolab® to predict the suitability of flours in terms of cake quality. European Food Research and Technology, 2008, 227, 565-570.	1.6	81
2	Influence of fat content and emulsifier type on the rheological properties of cake batter. European Food Research and Technology, 2004, 219, 635-638.	1.6	57
3	Effect of microwave-assisted deep eutectic solvent pretreatment on lignocellulosic structure and bioconversion of wheat straw. Cellulose, 2020, 27, 8949-8962.	2.4	50
4	A Study on Degree of Starch Gelatinization in Cakes Baked in Three Different Ovens. Food and Bioprocess Technology, 2011, 4, 1237-1244.	2.6	46
5	Functional properties of microwave-treated wheat gluten. European Food Research and Technology, 2008, 227, 1411-1417.	1.6	40
6	Investigation of Dielectric Properties of Different Cake Formulations during Microwave and Infrared?Microwave Combination Baking. Journal of Food Science, 2007, 72, E205-E213.	1.5	36
7	Estimation of Dielectric Properties of Cakes Based on Porosity, Moisture Content, and Formulations Using Statistical Methods and Artificial Neural Networks. Food and Bioprocess Technology, 2009, 2, 353-360.	2.6	24
8	Extraction of Phenolic Compounds from Cornelian Cherry (Cornus mas L.) Using Microwave and Ohmic Heating Assisted Microwave Methods. Food and Bioprocess Technology, 2021, 14, 650-664.	2.6	24
9	Dielectric properties and microwave and infraredâ€microwave combination drying characteristics of banana and kiwifruit. Journal of Food Process Engineering, 2017, 40, e12502.	1.5	23
10	Optimization of formulation of soy-cakes baked in infrared-microwave combination oven by response surface methodology. Journal of Food Science and Technology, 2015, 52, 2910-2917.	1.4	19
11	Effect of ohmic heating on ultrasound extraction of phenolic compounds from cornelian cherry ( <i>Cornus mas</i> ). Journal of Food Processing and Preservation, 2021, 45, e15818.	0.9	19
12	Dielectric properties, optimum formulation and microwave baking conditions of chickpea cakes. Journal of Food Science and Technology, 2017, 54, 944-953.	1.4	15
13	Optimization of Ethanol Production From Microfluidized Wheat Straw by Response Surface Methodology. Preparative Biochemistry and Biotechnology, 2015, 45, 785-795.	1.0	14
14	Effect of Drying on Porous Characteristics of Orange Peel. International Journal of Food Engineering, 2016, 12, 921-928.	0.7	13
15	Phenolic content and some physical properties of dried broccoli as affected by drying method. Food Science and Technology International, 2019, 25, 76-88.	1.1	13
16	Investigation of Storage Stability, Baking Stability, and Characteristics of Freeze-Dried Cranberrybush (Viburnum opulus L.) Fruit Microcapsules. Food and Bioprocess Technology, 2022, 15, 1115-1132.	2.6	12
17	Investigation of dielectric properties, total phenolic content and optimum formulation of microwave baked gluten-free cakes. Journal of Food Science and Technology, 2019, 56, 1530-1540.	1.4	8
18	The Effect of Different Formulations on Physical Properties of Cakes Baked with Microwave and Near Infrared-Microwave Combinations. Journal of Microwave Power and Electromagnetic Energy, 2006, 41, 20-26.	0.4	7

#	Article	IF	CITATIONS
19	The effect of ohmic heating pretreatment on drying of apple. , 0, , .		3
20	Extraction of phenolic compounds from cranberrybush (Viburnum opulus L.) fruit using ultrasound, microwave, and ultrasound-microwave combination methods. Journal of Food Measurement and Characterization, 0, , .	1.6	3
21	KONVANSİYONEL EKSTRAKSİYONA ALTERNATİF: YEŞİL TEKNOLOJİLER. Gıda, 2017, 42, 514-526.	0.1	2
22	Comparison of antifungal activity of essential oils of clove, lemongrass and thyme for natural preservation of dried apricots. Food Science and Technology International, 2021, , 108201322110496.	1.1	1