

# Ã-zge Åakiyan

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2767729/publications.pdf>

Version: 2024-02-01

22  
papers

510  
citations

759055

12  
h-index

794469

19  
g-index

22  
all docs

22  
docs citations

22  
times ranked

527  
citing authors

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