

Alican Akcicek

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/280388/publications.pdf>

Version: 2024-02-01

8
papers

182
citations

1684188

5
h-index

1872680

6
g-index

8
all docs

8
docs citations

8
times ranked

230
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of Different Drying Methods on Drying Kinetics, Microstructure, Color, and the Rehydration Ratio of Minced Meat. <i>Foods</i> , 2019, 8, 216.	4.3	68
2	Conventional and sugar-free probiotic white chocolate: Effect of inulin DP on various quality properties and viability of probiotics. <i>Journal of Functional Foods</i> , 2018, 43, 206-213.	3.4	61
3	Utilization of cold pressed chia seed oil waste in a low-fat salad dressing as natural fat replacer. <i>Journal of Food Process Engineering</i> , 2018, 41, e12694.	2.9	15
4	Encapsulation of Olive Pomace Extract in Rocket Seed Gum and Chia Seed Gum Nanoparticles: Characterization, Antioxidant Activity and Oxidative Stability. <i>Foods</i> , 2021, 10, 1735.	4.3	15
5	Effect of Inulin DP on Various Properties of Sugar-Free Dark Chocolates Containing <i>Lactobacillus paracasei</i> and <i>Lactobacillus acidophilus</i> . <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	12
6	Rocket seed (<i>Eruca sativa</i> Mill) gum: physicochemical and comprehensive rheological characterization. <i>Food Science and Technology</i> , 0, 42, .	1.7	8
7	Formulation optimization of low-fat emulsion stabilized by rocket seed (<i>Eruca Sativa</i> Mill) gum as novel natural fat replacer: effect on steady, dynamic and thixotropic behavior. <i>Acta Scientiarum - Technology</i> , 0, 44, e56006.	0.4	2
8	Stability of lactic acid bacteria in synbiotic sugared and sugar-free milk chocolates. <i>International Journal of Food Properties</i> , 2017, , 1-12.	3.0	1