

Hasan YalÄin

List of Publications by Year in descending order

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37
papers

710
citations

566801

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1044
citing authors

#	ARTICLE	IF	CITATIONS
1	Machine learning approach for predicting the antifungal effect of gilaburu (<i>Viburnum opulus</i>) fruit extracts on <i>Fusarium</i> spp. isolated from diseased potato tubers. <i>Journal of Microbiological Methods</i> , 2022, 192, 106379.	0.7	4
2	Black garlic fermentation with green tea extract reduced HMF and improved bioactive properties: optimization study with response surface methodology. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1340-1353.	1.6	5
3	Development of new active nanocomposite packaging films containing polyhedral oligomeric silsesquioxane for walnut (<i>Juglans regia</i> L.) kernel packaging. <i>Packaging Technology and Science</i> , 2021, 34, 151-160.	1.3	0
4	Extraction method affects seed oil yield, composition, and antioxidant properties of European cranberrybush (<i>Viburnum opulus</i>). <i>Industrial Crops and Products</i> , 2021, 168, 113632.	2.5	27
5	Effects of vitamin and mineral premix withdrawal from diets on carcass and meat quality of feedlot steers. <i>Tropical Animal Health and Production</i> , 2019, 51, 1919-1925.	0.5	1
6	Production of polyhedral oligomeric silsesquioxane (POSS) containing low density polyethylene (LDPE) based nanocomposite films for minced beef packaging for extension of shelf life. <i>LWT - Food Science and Technology</i> , 2019, 108, 385-391.	2.5	14
7	Effects of heat-treated hempseed supplementation on performance, egg quality, sensory evaluation and antioxidant activity of laying hens. <i>British Poultry Science</i> , 2019, 60, 39-46.	0.8	14
8	Prediction of the antimicrobial activity of walnut (<i>Juglans regia</i> L.) kernel aqueous extracts using artificial neural network and multiple linear regression. <i>Journal of Microbiological Methods</i> , 2018, 148, 78-86.	0.7	34
9	Effect of dietary supplementation of hemp seed (<i>Cannabis sativa</i> L.) on meat quality and egg fatty acid composition of Japanese quail (<i>Coturnix coturnix japonica</i>). <i>Journal of Animal Physiology and Animal Nutrition</i> , 2018, 102, 131-141.	1.0	22
10	Determination of Fatty Acid Composition, Volatile Components, Physico-Chemical and Bioactive Properties of Grape (<i>Vitis vinifera</i>) Seed and Seed Oil. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12854.	0.9	23
11	Production of deep-fried corn chips using stale bread powder: Effect of frying time, temperature and concentration. <i>LWT - Food Science and Technology</i> , 2017, 83, 235-242.	2.5	13
12	Bioactive Compounds of Fruits and Vegetables. <i>Food Engineering Series</i> , 2017, , 723-745.	0.3	20
13	Oxidative stability of extra virgin olive oil blended with sesame seed oil during storage: an optimization study based on combined design methodology. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 173-183.	1.6	10
14	The effect of harvest time on the bioactive properties and volatile components of lavender (<i>Lavandula officinalis</i>). <i>Quality Assurance and Safety of Crops and Foods</i> , 2017, 9, 275-283.	1.8	2
15	Supplemental Fish Oil and its Impact on n ³ Fatty Acids in Eggs. , 2017, , 373-381.		2
16	Effects of pre-drying on the quality of frying oil and potato slices. <i>Quality Assurance and Safety of Crops and Foods</i> , 2017, 9, 255-264.	1.8	5
17	The effects of packaging type on the quality characteristics of fresh raw pistachios (<i>Pistacia vera</i> L.) during the storage. <i>LWT - Food Science and Technology</i> , 2016, 65, 457-463.	2.5	31
18	Change in major fatty acid composition of vegetable oil depending on phenolic incorporation and storage period. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 179-188.	1.8	3

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19	Antioxidant, antimicrobial, mineral, volatile, physicochemical and microbiological characteristics of traditional home-made Turkish vinegars. <i>LWT - Food Science and Technology</i> , 2015, 63, 144-151.	2.5	106
20	Effect of Hempseed (<i>Cannabis sativa</i> sp.) Inclusion to the Diet on Performance, Carcass and Antioxidative Activity in Japanese Quail (<i>Coturnix coturnix japonica</i>). <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 141-150.	1.5	14
21	A response surface methodology study on the effects of some phenolics and storage period length on vegetable oil quality: change in oxidation stability parameters. <i>Türk Tarım Ve Ormancılık Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2014, 38, 759-772.	0.8	7
22	Aroma, Sugar and Anthocyanin Profile of Fruit and Seed of Mahlab (<i>Prunus mahaleb</i> L.): Optimization of Bioactive Compounds Extraction by Simplex Lattice Mixture Design. <i>Food Analytical Methods</i> , 2014, 7, 761-773.	1.3	31
23	Effect of hempseed (<i>Cannabis sativa</i> L.) on performance, egg traits and blood biochemical parameters and antioxidant activity in laying Japanese Quail (<i>Coturnix coturnix japonica</i>). <i>British Poultry Science</i> , 2014, 55, 785-794.	0.8	14
24	Effect of Oil Type and Fatty Acid Composition on Dynamic and Steady Shear Rheology of Vegetable Oils. <i>Journal of Oleo Science</i> , 2012, 61, 181-187.	0.6	60
25	The effect of glycerol supplements on aerobic and anaerobic performance of athletes and sedentary subjects. <i>Journal of Human Kinetics</i> , 2012, 34, 69-79.	0.7	12
26	Prediction of fatty acid composition of vegetable oils based on rheological measurements using nonlinear models. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1217-1224.	1.0	32
27	Changes in the fatty acid compositions and bioactivities of clary sage seeds depending on harvest year. <i>Industrial Crops and Products</i> , 2012, 39, 69-73.	2.5	15
28	Comparison of adaptive neuro-fuzzy inference system and artificial neural networks for estimation of oxidation parameters of sunflower oil added with some natural byproduct extracts. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 49-58.	1.7	18
29	Prediction of Effect of Natural Antioxidant Compounds on Hazelnut Oil Oxidation by Adaptive Neuro-fuzzy Inference System and Artificial Neural Network. <i>Journal of Food Science</i> , 2011, 76, T112-20.	1.5	22
30	Effect of γ -radiation on Bioactivity, Fatty Acid Compositions and Volatile Compounds of Clary Sage Seed (<i>Salvia sclarea</i> L.). <i>Journal of Food Science</i> , 2011, 76, C1056-61.	1.5	23
31	Influence of the harvesting year and fertilizer on the fatty acid composition and some physicochemical properties of linseed (<i>Linum usitatissimum</i> L.). <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2011, 6, 197-202.	0.5	7
32	Antioxidative effects of some phenolic compounds and carotenoids on refined hazelnut oil. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2011, 6, 353-358.	0.5	10
33	Effect of Gamma-Irradiation on Some Chemical Characteristics and Volatile Content of Linseed. <i>Journal of Medicinal Food</i> , 2011, 14, 1223-1228.	0.8	14
34	The Enrichment of Hen Eggs with 3 Fatty Acids. <i>Journal of Medicinal Food</i> , 2010, 13, 610-614.	0.8	29
35	Proximate composition of Turkish sesame seeds and characterization of their oils. <i>Grasas Y Aceites</i> , 2008, 59, .	0.3	10
36	Gas Chromatography/Mass Spectrometry Analysis of <i>Laurus nobilis</i> Essential Oil Composition of Northern Cyprus. <i>Journal of Medicinal Food</i> , 2007, 10, 715-719.	0.8	41

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37	Some analytical characters of cottonseed varieties grown in Turkey. <i>Grasas Y Aceites</i> , 1997, 48, 411-414.	0.3	8