Hasan YalÃin

List of Publications by Year
in descending order

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37 papers	710 citations	567281 15 h-index	580821 25 g-index
38 all docs	38 docs citations	38 times ranked	1044 citing authors

#	Article	IF	Citations
1	Machine learning approach for predicting the antifungal effect of gilaburu (Viburnum opulus) fruit extracts on Fusarium spp. isolated from diseased potato tubers. Journal of Microbiological Methods, 2022, 192, 106379.	1.6	4
2	Black garlic fermentation with green tea extract reduced HMF and improved bioactive properties: optimization study with response surface methodology. Journal of Food Measurement and Characterization, 2022, 16, 1340-1353.	3.2	5
3	Development of new active nanocomposite packaging films containing polyhedral oligomeric silsesquioxane for walnut (Juglans regia L .) kernel packaging. Packaging Technology and Science, 2021, 34, 151-160.	2.8	0
4	Extraction method affects seed oil yield, composition, and antioxidant properties of European cranberrybush (Viburnum opulus). Industrial Crops and Products, 2021, 168, 113632.	5.2	27
5	Effects of vitamin and mineral premix withdrawal from diets on carcass and meat quality of feedlot steers. Tropical Animal Health and Production, 2019, 51, 1919-1925.	1.4	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. LWT - Food Science and Technology, 2019, 108, 385-391.	5.2	14
7	Effects of heat-treated hempseed supplementation on performance, egg quality, sensory evaluation and antioxidant activity of laying hens. British Poultry Science, 2019, 60, 39-46.	1.7	14
8	Prediction of the antimicrobial activity of walnut (Juglans regia L.) kernel aqueous extracts using artificial neural network and multiple linear regression. Journal of Microbiological Methods, 2018, 148, 78-86.	1.6	34
9	Effect of dietary supplementation of hemp seed (Cannabis sativa L.) on meat quality and egg fatty acid composition of Japanese quail (Coturnix coturnix japonica). Journal of Animal Physiology and Animal Nutrition, 2018, 102, 131-141.	2.2	22
10	Determination of Fatty Acid Composition, Volatile Components, Physico-Chemical and Bioactive Properties of Grape (Vitis vinifera) Seed and Seed Oil. Journal of Food Processing and Preservation, 2017, 41, e12854.	2.0	23
11	Production of deep-fried corn chips using stale bread powder: Effect of frying time, temperature and concentration. LWT - Food Science and Technology, 2017, 83, 235-242.	5.2	13
12	Bioactive Compounds of Fruits and Vegetables. Food Engineering Series, 2017, , 723-745.	0.7	20
13	Oxidative stability of extra virgin olive oil blended with sesame seed oil during storage: an optimization study based on combined design methodology. Journal of Food Measurement and Characterization, 2017, 11, 173-183.	3.2	10
14	The effect of harvest time on the bioactive properties and volatile components of lavender (Lavandula officinalis). Quality Assurance and Safety of Crops and Foods, 2017, 9, 275-283.	3.4	2
15	Supplemental Fish Oil and its Impact on nâˆ’3 Fatty Acids in Eggs. , 2017, , 373-381.		2
16	Effects of pre-drying on the quality of frying oil and potato slices. Quality Assurance and Safety of Crops and Foods, 2017, 9, 255-264.	3.4	5
17	The effects of packaging type on the quality characteristics of fresh raw pistachios (Pistacia vera L.) during the storage. LWT - Food Science and Technology, 2016, 65, 457-463.	5.2	31
18	Change in major fatty acid composition of vegetable oil depending on phenolic incorporation and storage period. Quality Assurance and Safety of Crops and Foods, 2016, 8, 179-188.	3.4	3

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19	Antioxidant, antimicrobial, mineral, volatile, physicochemical and microbiological characteristics of traditional home-made Turkish vinegars. LWT - Food Science and Technology, 2015, 63, 144-151.	5.2	106
20	Effect of Hempseed (Cannabis sativa sp.) Inclusion to the Diet on Performance, Carcass and Antioxidative Activity in Japanese Quail (Coturnix coturnix japonica). Korean Journal for Food Science of Animal Resources, 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. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2014, 38, 759-772.	2.1	7
22	Aroma, Sugar and Anthocyanin Profile of Fruit and Seed of Mahlab (Prunus mahaleb L.): Optimization of Bioactive Compounds Extraction by Simplex Lattice Mixture Design. Food Analytical Methods, 2014, 7, 761-773.	2.6	31
23	Effect of hempseed(Cannabis sativaL.) on performance, egg traits and blood biochemical parameters and antioxidant activity in laying Japanese Quail (Coturnix coturnix japonica). British Poultry Science, 2014, 55, 785-794.	1.7	14
24	Effect of Oil Type and Fatty Acid Composition on Dynamic and Steady Shear Rheology of Vegetable Oils. Journal of Oleo Science, 2012, 61, 181-187.	1.4	60
25	The effect of glycerol supplements on aerobic and anaerobic performance of athletes and sedentary subjects. Journal of Human Kinetics, 2012, 34, 69-79.	1.5	12
26	Prediction of fatty acid composition of vegetable oils based on rheological measurements using nonlinear models. European Journal of Lipid Science and Technology, 2012, 114, 1217-1224.	1.5	32
27	Changes in the fatty acid compositions and bioactivities of clary sage seeds depending on harvest year. Industrial Crops and Products, 2012, 39, 69-73.	5.2	15
28	Comparison of adaptive neuroâ€fuzzy inference system and artificial neural networks for estimation of oxidation parameters of sunflower oil added with some natural byproduct extracts. Journal of the Science of Food and Agriculture, 2012, 92, 49-58.	3.5	18
29	Prediction of Effect of Natural Antioxidant Compounds on Hazelnut Oil Oxidation by Adaptive Neuroâ€Fuzzy Inference System and Artificial Neural Network. Journal of Food Science, 2011, 76, T112-20.	3.1	22
30	Effect of Î³â€Irradiation on Bioactivity, Fatty Acid Compositions and Volatile Compounds of Clary Sage Seed (Salvia sclareaâ€,L.). Journal of Food Science, 2011, 76, C1056-61.	3.1	23
31	Influence of the harvesting year and fertilizer on the fatty acid composition and some physicochemical properties of linseed (Linum usitatissimum L.). Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2011, 6, 197-202.	1.4	7
32	Antioxidative effects of some phenolic compounds and carotenoids on refined hazelnut oil. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2011, 6, 353-358.	1.4	10
33	Effect of Gamma-Irradiation on Some Chemical Characteristics and Volatile Content of Linseed. Journal of Medicinal Food, 2011, 14, 1223-1228.	1.5	14
34	The Enrichment of Hen Eggs with Ï‰-3 Fatty Acids. Journal of Medicinal Food, 2010, 13, 610-614.	1.5	29
35	Proximate composition of Turkish sesame seeds and characterization of their oils. Grasas Y Aceites, 2008, 59, .	0.9	10
36	Gas Chromatography/Mass Spectrometry Analysis of Laurus nobilis Essential Oil Composition of Northern Cyprus. Journal of Medicinal Food, 2007, 10, 715-719.	1.5	41

#	Article	IF	Citations
37	Some analytical characters of cottonseed varieties grown in Turkey. Grasas Y Aceites, 1997, 48, 411-414.	0.9	8