

BurÅe AtaÅ Mogol

List of Publications by Year in descending order

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Version: 2024-02-01

37
papers

1,421
citations

279798

23
h-index

395702

33
g-index

38
all docs

38
docs citations

38
times ranked

1624
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of functional bread containing nanoencapsulated omega-3 fatty acids. <i>Journal of Food Engineering</i> , 2011, 105, 585-591.	5.2	148
2	Relationship between color and antioxidant capacity of fruits and vegetables. <i>Current Research in Food Science</i> , 2020, 2, 1-10.	5.8	115
3	Model studies on the role of 5-hydroxymethyl-2-furfural in acrylamide formation from asparagine. <i>Food Chemistry</i> , 2012, 132, 168-174.	8.2	97
4	Syneresis and rheological behaviors of set yogurt containing green tea and green coffee powders. <i>Journal of Dairy Science</i> , 2017, 100, 901-907.	3.4	90
5	Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: NaCl and temperature–time profile effects and kinetics. <i>Food Research International</i> , 2014, 57, 210-217.	6.2	77
6	Multiple-stage extraction strategy for the determination of acrylamide in foods. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 142-147.	3.9	65
7	Controlling the Maillard Reaction by Reactant Encapsulation: Sodium Chloride in Cookies. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10808-10814.	5.2	61
8	Rapid determination of amino acids in foods by hydrophilic interaction liquid chromatography coupled to high-resolution mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 2915-2922.	3.7	57
9	Effects of extrusion, infrared and microwave processing on Maillard reaction products and phenolic compounds in soybean. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 45-51.	3.5	56
10	Effects of infrared heating on phenolic compounds and Maillard reaction products in maize flour. <i>Journal of Cereal Science</i> , 2013, 58, 1-7.	3.7	52
11	Compositional, Nutritional, and Functional Characteristics of Instant Teas Produced from Low- and High-Quality Black Teas. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7529-7536.	5.2	49
12	Computer vision-based analysis of foods: A non-destructive colour measurement tool to monitor quality and safety. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1259-1263.	3.5	49
13	Mitigation of acrylamide and hydroxymethylfurfural in biscuits using a combined partial conventional baking and vacuum post-baking process: Preliminary study at the lab scale. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 265-270.	5.6	44
14	Processing Treatments for Mitigating Acrylamide Formation in Sweetpotato French Fries. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 310-316.	5.2	36
15	Thermal process contaminants: acrylamide, chloropropanols and furan. <i>Current Opinion in Food Science</i> , 2016, 7, 86-92.	8.0	36
16	Role of curcumin in the conversion of asparagine into acrylamide during heating. <i>Amino Acids</i> , 2013, 44, 1419-1426.	2.7	33
17	Nutritional and Functional Characteristics of Seven Grades of Black Tea Produced in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7682-7689.	5.2	30
18	Adsorption of Maillard reaction products from aqueous solutions and sugar syrups using adsorbent resin. <i>Journal of Food Engineering</i> , 2007, 82, 342-350.	5.2	28

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19	Glycation of soy proteins leads to a range of fractions with various supramolecular assemblies and surface activities. <i>Food Chemistry</i> , 2021, 343, 128556.	8.2	28
20	Computer vision-based image analysis for rapid detection of acrylamide in heated foods. <i>Quality Assurance and Safety of Crops and Foods</i> , 2010, 2, 203-207.	3.4	25
21	Effects of different grain mixtures on Maillard reaction products and total antioxidant capacities of breads. <i>Journal of Food Composition and Analysis</i> , 2012, 26, 160-168.	3.9	25
22	Raising agents strongly influence acrylamide and HMF formation in cookies and conditions for asparaginase activity in dough. <i>European Food Research and Technology</i> , 2013, 237, 1-8.	3.3	25
23	Kinetics of Furan Formation from Ascorbic Acid during Heating under Reducing and Oxidizing Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10191-10196.	5.2	23
24	Formation of Monochloropropane-1,2-diol and Its Esters in Biscuits during Baking. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7297-7301.	5.2	23
25	Effect of vacuum-combined baking of cookies on acrylamide content, texture and color. <i>European Food Research and Technology</i> , 2015, 240, 243-249.	3.3	23
26	Inhibition of enzymatic browning in actual food systems by the Maillard reaction products. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2556-2562.	3.5	22
27	Effect of chitosan on the formation of acrylamide and hydroxymethylfurfural in model, biscuit and crust systems. <i>Food and Function</i> , 2016, 7, 3431-3436.	4.6	21
28	Modulation of gastrointestinal digestion of β -lactoglobulin and micellar casein following binding by (α -)-epigallocatechin-3-gallate (EGCG) and green tea flavanols. <i>Food and Function</i> , 2020, 11, 6038-6053.	4.6	17
29	Mitigation of acrylamide in baked potato chips by vacuum baking and combined conventional and vacuum baking processes. <i>LWT - Food Science and Technology</i> , 2021, 144, 111211.	5.2	17
30	Acrylamide in Corn-Based Thermally Processed Foods: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4165-4181.	5.2	16
31	Degradation of 5-hydroxymethylfurfural during yeast fermentation. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 1-7.	2.3	14
32	Acrylamide: An Overview of the Chemistry and Occurrence in Foods. , 2019, , 492-499.		7
33	ADSORPTION OF DARK COLORED COMPOUNDS IN APPLE JUICE " EFFECTS OF INITIAL SOLUBLE SOLID CONCENTRATION ON ADSORPTION KINETICS AND MECHANISM. <i>Journal of Food Process Engineering</i> , 2011, 34, 108-124.	2.9	5
34	Furan. , 2019, , 87-105.		2
35	Mitigation of acrylamide formation during malt processing. <i>Journal of Cereal Science</i> , 2022, 106, 103485.	3.7	2
36	Alternative Technologies for the Mitigation of Acrylamide in Processed Foods. , 2016, , 423-441.		0

#	ARTICLE	IF	CITATIONS
37	Mitigation of Acrylamide in Thermally Processed Foods. , 2021, , 32-43.		0