

Oya Berkay Karaca

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2936822/publications.pdf>

Version: 2024-02-01

14
papers

642
citations

840776

11
h-index

1125743

13
g-index

14
all docs

14
docs citations

14
times ranked

669
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of inulin as a fat replacer on the quality of set-type low-fat yogurt manufacture. International Journal of Dairy Technology, 2005, 58, 180-184.	2.8	185
2	The functional, rheological and sensory characteristics of ice creams with various fat replacers. International Journal of Dairy Technology, 2009, 62, 93-99.	2.8	116
3	Influence of fat replacers on chemical composition, proteolysis, texture profiles, meltability and sensory properties of low-fat Kashar cheese. Journal of Dairy Research, 2008, 75, 1-7.	1.4	88
4	The effects of varying sugar content and fruit concentration on the physical properties of vanilla and fruit ice-cream-type frozen yogurts. International Journal of Dairy Technology, 2002, 55, 27-31.	2.8	82
5	The effects of the combined use of stabilizers containing locust bean gum and of the storage time on Kahramanmaraş-type ice creams. International Journal of Dairy Technology, 2003, 56, 223-228.	2.8	40
6	Proteolysis levels of white cheeses salted and ripened in brines prepared from various salts. International Journal of Dairy Technology, 2001, 54, 29-33.	2.8	37
7	Physicochemical, mineral and sensory properties of set-type yoghurts produced by addition of grape, mulberry and carob molasses (<i>Pekmez</i>) at different ratios. International Journal of Dairy Technology, 2012, 65, 111-117.	2.8	25
8	Effects of Proteolytic and Lipolytic Enzyme Supplementations on Lipolysis and Proteolysis Characteristics of White Cheeses. Foods, 2018, 7, 125.	4.3	17
9	Effects of Apricot Fibre on the Physicochemical Characteristics, the Sensory Properties and Bacterial Viability of Nonfat Probiotic Yoghurts. Foods, 2019, 8, 33.	4.3	16
10	Physical, chemical, and sensory attributes of low-fat, full-fat, and fat-free probiotic set yogurts fortified with fiber-rich persimmon and apple powders. Journal of Food Processing and Preservation, 2019, 43, e13926.	2.0	14
11	INFLUENCE OF RENNET CONCENTRATION ON RIPENING CHARACTERISTICS OF HALLOUMI CHEESE. Journal of Food Biochemistry, 2008, 32, 615-627.	2.9	11
12	Effects of different prebiotic stabilisers and types of molasses on physicochemical, sensory, colour and mineral characteristics of probiotic set yoghurt. International Journal of Dairy Technology, 2013, 66, 490-497.	2.8	6
13	The consumption of tea and coffee in Turkey and emerging new trends. Journal of Ethnic Foods, 2022, 9, .	1.9	5
14	Girit Yemek Kültüründe Doğu Akdeniz Bölgesi'nde Sürdürebiliyor Mu (Is Cretan Food Culture Sustained) Tj ETQg0 0 0 rgB	0.3	0