

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 consumption of tea and coffee in Turkey and emerging new trends. <i>Journal of Ethnic Foods</i> , 2022, 9, . | 1.9 | 5 |
| 2 | Girit Yemek KÃ¼ltÃ¼rÃ¼ DoÄŸu Akdeniz BÃ¼lgesi nde SÃ¼rdÃ¼rÃ¼lebiliyor Mu (Is Cretan Food Culture Sustained) <i>Tj ETQg0 0 0 rgB</i> | 0.3 | 0 |
| 3 | Effects of Apricot Fibre on the Physicochemical Characteristics, the Sensory Properties and Bacterial Viability of Nonfat Probiotic Yoghurts. <i>Foods</i> , 2019, 8, 33. | 4.3 | 16 |
| 4 | Physical, chemical, and sensory attributes of lowâ€fat, fullâ€fat, and fatâ€free probiotic set yogurts fortified with fiberâ€rich persimmon and apple powders. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13926. | 2.0 | 14 |
| 5 | Effects of Proteolytic and Lipolytic Enzyme Supplementations on Lipolysis and Proteolysis Characteristics of White Cheeses. <i>Foods</i> , 2018, 7, 125. | 4.3 | 17 |
| 6 | Effects of different prebiotic stabilisers and types of molasses on physicochemical, sensory, colour and mineral characteristics of probiotic set yoghurt. <i>International Journal of Dairy Technology</i> , 2013, 66, 490-497. | 2.8 | 6 |
| 7 | Physicochemical, mineral and sensory properties of setâ€type yoghurts produced by addition of grape, mulberry and carob molasses (<i>Pekmez</i>) at different ratios. <i>International Journal of Dairy Technology</i> , 2012, 65, 111-117. | 2.8 | 25 |
| 8 | The functional, rheological and sensory characteristics of ice creams with various fat replacers. <i>International Journal of Dairy Technology</i> , 2009, 62, 93-99. | 2.8 | 116 |
| 9 | INFLUENCE OF RENNIN CONCENTRATION ON RIPENING CHARACTERISTICS OF HALLOUMI CHEESE. <i>Journal of Food Biochemistry</i> , 2008, 32, 615-627. | 2.9 | 11 |
| 10 | Influence of fat replacers on chemical composition, proteolysis, texture profiles, meltability and sensory properties of low-fat Kashar cheese. <i>Journal of Dairy Research</i> , 2008, 75, 1-7. | 1.4 | 88 |
| 11 | The effect of inulin as a fat replacer on the quality of set-type low-fat yogurt manufacture. <i>International Journal of Dairy Technology</i> , 2005, 58, 180-184. | 2.8 | 185 |
| 12 | The effects of the combined use of stabilizers containing locust bean gum and of the storage time on Kahramanmaraş-type ice creams. <i>International Journal of Dairy Technology</i> , 2003, 56, 223-228. | 2.8 | 40 |
| 13 | The effects of varying sugar content and fruit concentration on the physical properties of vanilla and fruit ice-cream-type frozen yogurts. <i>International Journal of Dairy Technology</i> , 2002, 55, 27-31. | 2.8 | 82 |
| 14 | Proteolysis levels of white cheeses salted and ripened in brines prepared from various salts. <i>International Journal of Dairy Technology</i> , 2001, 54, 29-33. | 2.8 | 37 |