

# Fahad Al Juhaimi

## List of Publications by Year in descending order

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157  
papers

3,484  
citations

159585

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g-index

157  
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157  
docs citations

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times ranked

4348  
citing authors

#	ARTICLE	IF	CITATIONS
1	Mango ( <i>Mangifera indica</i> L.) by-products and their valuable components: A review. <i>Food Chemistry</i> , 2015, 183, 173-180.	8.2	295
2	Flaxseed: Composition, detoxification, utilization, and opportunities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 13, 129-152.	3.1	134
3	The effect of microwave roasting on bioactive compounds, antioxidant activity and fatty acid composition of apricot kernel and oils. <i>Food Chemistry</i> , 2018, 243, 414-419.	8.2	89
4	Supercritical Fluid Extraction of Phenolic Compounds and Antioxidants from Grape ( <i>Vitis labrusca</i> B.) Seeds. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 407-414.	3.2	88
5	Effect of different microwave power setting on quality of chia seed oil obtained in a cold press. <i>Food Chemistry</i> , 2019, 278, 190-196.	8.2	80
6	Effect of various food processing and handling methods on preservation of natural antioxidants in fruits and vegetables. <i>Journal of Food Science and Technology</i> , 2018, 55, 3872-3880.	2.8	75
7	Physical and chemical properties, antioxidant activity, total phenol and mineral profile of seeds of seven different date fruit ( <i>Phoenix dactylifera</i> L.) varieties. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 84-89.	2.8	73
8	Nutritive value and chemical composition of prickly pear seeds ( <i>Opuntia ficus indica</i> L.) growing in Turkey. <i>International Journal of Food Sciences and Nutrition</i> , 2011, 62, 533-536.	2.8	67
9	Nutritional composition, extraction, and utilization of wheat germ oil: A review. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600160.	1.5	67
10	Changes in quality, bioactive compounds, fatty acids, tocopherols, and phenolic composition in oven- and microwave-roasted poppy seeds and oil. <i>LWT - Food Science and Technology</i> , 2019, 99, 490-496.	5.2	61
11	Comparison of cold-pressing and soxhlet extraction systems for bioactive compounds, antioxidant properties, polyphenols, fatty acids and tocopherols in eight nut oils. <i>Journal of Food Science and Technology</i> , 2018, 55, 3163-3173.	2.8	53
12	Identification of titanium dioxide nanoparticles in food products: Induce intracellular oxidative stress mediated by TNF and CYP1A genes in human lung fibroblast cells. <i>Environmental Toxicology and Pharmacology</i> , 2015, 39, 176-186.	4.0	52
13	Effects of different levels of Moringa ( <i>Moringa oleifera</i> ) seed flour on quality attributes of beef burgers. <i>CYTA - Journal of Food</i> , 2016, 14, 1-9.	1.9	52
14	Physicochemical, microbiological and sensory evaluation of beef patties incorporated with destoned olive cake powder. <i>Meat Science</i> , 2016, 122, 32-39.	5.5	50
15	Thermosonication process for optimal functional properties in carrot juice containing orange peel and pulp extracts. <i>Food Chemistry</i> , 2018, 245, 79-88.	8.2	49
16	Fatty acid composition and tocopherol profiles of safflower ( <i>Carthamus tinctorius</i> L.) seed oils. <i>Natural Product Research</i> , 2015, 29, 193-196.	1.8	46
17	Some rape/canola seed oils: fatty acid composition and tocopherols. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2016, 71, 73-77.	1.4	46
18	Determination of heavy metals in bee honey with connected and not connected metal wires using inductively coupled plasma atomic emission spectrometry (ICP-AES). <i>Environmental Monitoring and Assessment</i> , 2012, 184, 2373-2375.	2.7	43

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19	Rapid investigation of Î±-glucosidase inhibitory activity of Phaleria macrocarpa extracts using FTIR-ATR based fingerprinting. Journal of Food and Drug Analysis, 2017, 25, 306-315.	1.9	43
20	Effect of date varieties on physico-chemical properties, fatty acid composition, tocopherol contents, and phenolic compounds of some date seed and oils. Journal of Food Processing and Preservation, 2018, 42, e13584.	2.0	43
21	Effect of roasting on antioxidative properties, polyphenol profile and fatty acids composition of hemp (Cannabis sativa L.) seeds. LWT - Food Science and Technology, 2021, 139, 110537.	5.2	43
22	Comparative study on feeding value of Moringa leaves as a partial replacement for alfalfa hay in ewes and goats. Livestock Science, 2017, 195, 21-26.	1.6	42
23	Chemical Compositions and Mineral Contents of Some Hullâ€less Pumpkin Seed and Oils. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1095-1099.	1.9	41
24	The effect of drying temperatures on antioxidant activity, phenolic compounds, fatty acid composition and tocopherol contents in citrus seed and oils. Journal of Food Science and Technology, 2018, 55, 190-197.	2.8	40
25	Impact of fermentation conditions on the physicochemical properties, fatty acid and cholesterol contents in salted-fermented hoki roe. Food Chemistry, 2018, 264, 73-80.	8.2	38
26	Effect of the Harvest Time on Oil Yield, Fatty Acid, Tocopherol and Sterol Contents of Developing Almond and Walnut Kernels. Journal of Oleo Science, 2018, 67, 39-45.	1.4	38
27	Effect of location and <i>Citrus</i> species on total phenolic, antioxidant, and radical scavenging activities of some <i>Citrus</i> seed and oils. Journal of Food Processing and Preservation, 2018, 42, e13555.	2.0	37
28	Microencapsulation of fish oil using supercritical antisolvent process. Journal of Food and Drug Analysis, 2017, 25, 654-666.	1.9	36
29	Effect of conventional oven roasting treatment on the physicochemical quality attributes of sesame seeds obtained from different locations. Food Chemistry, 2021, 338, 128109.	8.2	35
30	Fatty acid composition and tocopherol content of the kernel oil from apricot varieties (Hasanbey,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Technology, 2016, 242, 221-226.	3.3	34
31	Effects of roasting on bioactive compounds, fatty acid, and mineral composition of chia seed and oil. Journal of Food Processing and Preservation, 2018, 42, .	2.0	34
32	Ultrasound-assisted process for optimal recovery of phenolic compounds from watermelon (Citrullus lanatus) seed and peel. Journal of Food Measurement and Characterization, 2020, 14, 1784-1793.	3.2	34
33	Effect of microwave and oven drying processes on antioxidant activity, total phenol and phenolic compounds of kiwi and pepino fruits. Journal of Food Science and Technology, 2020, 57, 233-242.	2.8	33
34	The biochemical composition of the leaves and seeds meals of<i>moringa</i> species as non-conventional sources of nutrients. Journal of Food Biochemistry, 2017, 41, e12322.	2.9	32
35	Analyses and profiling of extract and fractions of neglected weed Mimosa pudica Linn. traditionally used in Southeast Asia to treat diabetes. South African Journal of Botany, 2015, 99, 144-152.	2.5	31
36	Antioxidant Activities and Caffeic Acid Content in New Zealand Asparagus (Asparagus officinalis) Roots Extracts. Antioxidants, 2018, 7, 52.	5.1	30

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37	The effect of harvest time and varieties on total phenolics, antioxidant activity and phenolic compounds of olive fruit and leaves. <i>Journal of Food Science and Technology</i> , 2019, 56, 2373-2385.	2.8	30
38	Physicochemical properties and mineral contents of seven different date fruit ( <i>Phoenix dactylifera</i> L.) varieties growing from Saudi Arabia. <i>Environmental Monitoring and Assessment</i> , 2014, 186, 2165-2170.	2.7	29
39	The Effect of Heating Temperature on Total Phenolic Content, Antioxidant Activity, and Phenolic Compounds of Plum and Mahaleb Fruits. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	29
40	Pecan walnut ( <i>Carya illinoensis</i> (Wangenh.) K. Koch) oil quality and phenolic compounds as affected by microwave and conventional roasting. <i>Journal of Food Science and Technology</i> , 2017, 54, 4436-4441.	2.8	28
41	Effect of location on some physicochemical properties of prickly pear ( <i>Opuntia ficus-indica</i> L.) fruit and seeds. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13896.	2.0	28
42	Effects of Titanium Dioxide Nanoparticles Isolated from Confectionery Products on the Metabolic Stress Pathway in Human Lung Fibroblast Cells. <i>Archives of Environmental Contamination and Toxicology</i> , 2015, 68, 521-533.	4.1	27
43	Microencapsulation of Fish Oil Using Hydroxypropyl Methylcellulose As a Carrier Material by Spray Drying. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 140-153.	2.0	27
44	Effects of thermosonication and orange by-products extracts on quality attributes of carrot ( <i>Daucus carota</i> ) juice during storage. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2115-2125.	2.7	27
45	The effect of harvest times on bioactive properties and fatty acid compositions of prickly pear ( <i>Opuntia ficus-barbarica</i> A. Berger) fruits. <i>Food Chemistry</i> , 2020, 303, 125387.	8.2	27
46	Antioxidant effect of mint, laurel and myrtle leaves essential oils on pomegranate kernel, poppy, grape and linseed oils. <i>Journal of Cleaner Production</i> , 2012, 27, 151-154.	9.3	26
47	Influence of drying techniques on bioactive properties, phenolic compounds and fatty acid compositions of dried lemon and orange peel powders. <i>Journal of Food Science and Technology</i> , 2021, 58, 147-158.	2.8	26
48	Comparative study of mineral and oxidative status of <i>Sonchus oleraceus</i> , <i>Moringa oleifera</i> and <i>Moringa peregrina</i> leaves. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1745-1751.	3.2	25
49	Effect of pistachio seed hull extracts on quality attributes of chicken burger. <i>CYTA - Journal of Food</i> , 2017, 15, 9-14.	1.9	25
50	Influence of oven and microwave roasting on bioproperties, phenolic compounds, fatty acid composition, and mineral contents of nongerminated peanut and germinated peanut kernel and oils. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13462.	2.0	25
51	Effect of low and high pulsed electric field processing on macro and micro minerals in beef and chicken. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 273-279.	5.6	24
52	Honey as source of natural antioxidants. <i>Journal of Apicultural Research</i> , 2015, 54, 145-154.	1.5	23
53	Effect of cold press and soxhlet extraction systems on fatty acid, tocopherol contents, and phenolic compounds of various grape seed oils. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13417.	2.0	23
54	The effect of heat treatment on phenolic compounds and fatty acid composition of Brazilian nut and hazelnut. <i>Journal of Food Science and Technology</i> , 2018, 55, 376-380.	2.8	23

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55	Determination of some mineral contents of prickly pear ( <i>Opuntia ficus-indica</i> L.) seed flours. <i>Environmental Monitoring and Assessment</i> , 2013, 185, 3659-3663.	2.7	22
56	Characterization of pomegranate ( <i>Punica granatum</i> L.) seed and oils. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1700074.	1.5	22
57	Characterization of physico-chemical and bioactive properties of oils of some important almond cultivars by cold press and soxhlet extraction. <i>Journal of Food Science and Technology</i> , 2020, 57, 955-961.	2.8	22
58	Effect of almond genotypes on fatty acid composition, tocopherols and mineral contents and bioactive properties of sweet almond ( <i>Prunus amygdalus</i> Batsch spp. <i>dulce</i> ) kernel and oils. <i>Journal of Food Science and Technology</i> , 2020, 57, 4182-4192.	2.8	22
59	Effect of harvest time on physico-chemical properties and bioactive compounds of pulp and seeds of grape varieties. <i>Journal of Food Science and Technology</i> , 2017, 54, 2230-2240.	2.8	21
60	Influence of Storage and Roasting on the Quality Properties of Kernel and Oils of Raw and Roasted Peanuts. <i>Journal of Oleo Science</i> , 2018, 67, 755-762.	1.4	21
61	Effect of partial replacement of alfalfa hay with <i>Moringa</i> species leaves on milk yield and composition of Najdi ewes. <i>Tropical Animal Health and Production</i> , 2016, 48, 1427-1433.	1.4	20
62	Inhibitory effect of some plant essential oils on growth of <i>Aspergillus niger</i> , <i>Aspergillus oryzae</i> , <i>Mucor pusillus</i> and <i>Fusarium oxysporum</i> . <i>South African Journal of Botany</i> , 2017, 113, 457-460.	2.5	19
63	Antioxidant and antihyperlipidemic effects of Ajwa date ( <i>Phoenix dactylifera</i> L.) extracts in rats fed a cholesterol-rich diet. <i>Journal of Food Biochemistry</i> , 2019, 43, e12933.	2.9	19
64	Chemical composition, bioactive compounds, mineral contents, and fatty acid composition of pomace powder of different grape varieties. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14539.	2.0	19
65	Optimization of ultrasound-assisted extraction of phenolic compounds and antioxidant activity from Argel ( <i>Solenostemma argel</i> Hayne) leaves using response surface methodology (RSM). <i>Journal of Food Science and Technology</i> , 2020, 57, 3071-3080.	2.8	19
66	The Effect of Different Solvent Types and Extraction Methods on Oil Yields and Fatty Acid Composition of Safflower Seed. <i>Journal of Oleo Science</i> , 2019, 68, 1099-1104.	1.4	17
67	Insights into the nutritional value and bioactive properties of quinoa ( <i>Chenopodium quinoa</i> ): past, present and future prospective. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3726-3741.	2.7	17
68	Evaluation of Chemical Properties, Amino Acid Contents and Fatty Acid Compositions of Sesame Seed Provided from Different Locations. <i>Journal of Oleo Science</i> , 2020, 69, 795-800.	1.4	17
69	Macro- and microelement contents of some legume seeds. <i>Environmental Monitoring and Assessment</i> , 2013, 185, 9295-9298.	2.7	16
70	Effect of sprouting and roasting processes on some physico-chemical properties and mineral contents of soybean seed and oils. <i>Food Chemistry</i> , 2014, 154, 337-342.	8.2	16
71	Determination of Bioactive Compounds and Mineral Contents of Seedless Parts and Seeds of Grapes. <i>South African Journal of Enology and Viticulture</i> , 2017, 38, .	0.4	16
72	Effect of Argel ( <i>Solenostemma argel</i> ) leaf extract on quality attributes of chicken meatballs during cold storage. <i>Journal of Food Science and Technology</i> , 2018, 55, 1797-1805.	2.8	16

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73	The physico-chemical properties of some citrus seeds and seed oils. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2016, 71, 79-85.	1.4	15
74	Effect of Argel ( <i>Solenostemma argel</i> ) leaf powder on the quality attributes of camel patties during cold storage. Journal of Food Processing and Preservation, 2018, 42, e13496.	2.0	15
75	Influence of Roasting on Oil Content, Bioactive Components of Different Walnut Kernel. Journal of Oleo Science, 2020, 69, 423-428.	1.4	15
76	Bioactive compounds, nutritional and sensory properties of cookies prepared with wheat and tigernut flour. Food Chemistry, 2021, 349, 129155.	8.2	15
77	Physicochemical and Sensory Characteristics of Arabic Gum-Coated Tomato ( <i>Solanum Lycopersicum L.</i> ) Fruits during Storage. Journal of Food Processing and Preservation, 2014, 38, 971-979.	2.0	13
78	Enzyme activity, sugar composition, microbial growth and texture of fresh Barhi dates as affected by modified atmosphere packaging. Journal of Food Science and Technology, 2018, 55, 4492-4504.	2.8	13
79	The effect of boiling on qualitative properties of grape juice produced by the traditional method. Journal of Food Science and Technology, 2015, 52, 5546-5556.	2.8	12
80	Effects of oven and microwave drying on phenolic contents and antioxidant activities in four apple cultivars. Quality Assurance and Safety of Crops and Foods, 2016, 8, 51-55.	3.4	12
81	The effect of preultrasonic process on oil content and fatty acid composition of hazelnut, peanut and black cumin seeds. Journal of Food Processing and Preservation, 2018, 42, e13335.	2.0	12
82	The Effect of Solvent Type and Roasting Processes on Physico-Chemical Properties of Tigernut (&lt;i>&lt;i>Cyperus esculentus L.&lt;/i>&lt;/i>) Tuber Oil. Journal of Oleo Science, 2018, 67, 823-828.	1.4	12
83	Distribution of heavy metal and macroelements of Indian and imported cigarette brands in Turkey. Environmental Science and Pollution Research, 2019, 26, 28210-28215.	5.3	12
84	The Effect of Olive Varieties on Fatty Acid Composition and Tocopherol Contents of Cold Pressed Virgin Olive Oils. Journal of Oleo Science, 2019, 68, 307-310.	1.4	12
85	Bioactive compounds, minerals, fatty acids, color, and sensory profile of roasted date (<i>Phoenix</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	2.0	12
86	Biochemical properties of some <i>Salvia L.</i> species. Environmental Monitoring and Assessment, 2013, 185, 5193-5198.	2.7	11
87	Heavy metals intake by cultured mushrooms growing in model system. Environmental Monitoring and Assessment, 2013, 185, 8393-8397.	2.7	11
88	Phenolic, tannin, antioxidant, color, and sensory attributes of Barhi date (<i>Phoenix dactylifera</i>) fruit stored in modified atmosphere packages. Journal of Food Biochemistry, 2018, 42, e12576.	2.9	11
89	Physicochemical and bioactive properties, fatty acids, phenolic compounds, mineral contents, and sensory properties of cookies enriched with carob flour. Journal of Food Processing and Preservation, 2020, 44, e14745.	2.0	11
90	Effect of sonication times and almond varieties on bioactive properties, fatty acid and phenolic compounds of almond kernel extracted by ultrasound-assisted extraction system. Journal of Food Measurement and Characterization, 2021, 15, 2481-2490.	3.2	11

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91	Antioxidant activity, fatty acid composition, phenolic compounds and mineral contents of stem, leave and fruits of two morphs of wild myrtle plants. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1376-1382.	3.2	11
92	Mineral Contents of Jerusalem Artichoke ( <i>Helianthus tuberosus</i> L.) Growing Wild in Turkey. <i>Analytical Letters</i> , 2012, 45, 2269-2275.	1.8	10
93	Effect of Microwave Roasting on Yield and Fatty Acid Composition of Grape Seed Oil. <i>Chemistry of Natural Compounds</i> , 2017, 53, 132-134.	0.8	10
94	The effect of microwave and conventional drying on antioxidant activity, phenolic compounds and mineral profile of date fruit ( <i>Phoenix dactylifera</i> L.) flesh. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 58-63.	3.2	10
95	Effect of location on chemical properties, amino acid and fatty acid compositions of fenugreek ( <i>Trigonella foenum-graecum</i> L.) seed and oils. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13569.	2.0	10
96	Bioactive properties, fatty acid compositions, and phenolic compounds of some date palm ( <i>Phoenix</i> )	2.0	10
97	Variations in bioactive properties, fatty acid compositions, and phenolic compounds of quinoa grain and oils roasted in a pan. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16161.	2.0	10
98	Mineral contents and proximate composition of <i>Pistacia vera</i> kernels. <i>Environmental Monitoring and Assessment</i> , 2014, 186, 4217-4221.	2.7	9
99	Oil content and fatty acid composition of eggs cooked in drying oven, microwave and pan. <i>Journal of Food Science and Technology</i> , 2017, 54, 93-97.	2.8	9
100	Comparison of chemical properties of taro ( <i>Colocasia esculenta</i> L.) and tigernut ( <i>Cyperus</i> )	2.0	9
101	Effect of fermentation on antioxidant activity and phenolic compounds of the leaves of five grape varieties. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13979.	2.0	9
102	Effect of grape ( <i>Vitis vinifera</i> L.) varieties and harvest periods on bioactive compounds, antioxidant activity, phenolic composition, mineral contents, and fatty acid compositions of <i>Vitis</i> leave and oils. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14890.	2.0	9
103	Influence of germination on bioactive properties, phytochemicals and mineral contents of Tigernut ( <i>Cyperus esculentus</i> L.) tuber and oils. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3580-3589.	3.2	9
104	Comparison of Chemical Constituents of Essential Oils of Black Cumin ( <i>Nigella sativa</i> L.). <i>Asian Journal of Chemistry</i> , 2013, 25, 10407-10409.	0.3	8
105	Extraction of Î±-glucosidase inhibitory compounds from <i>Phaleria macrocarpa</i> fruit flesh using solvent, sonication, and subcritical carbon dioxide soxhlet methods. <i>Journal of Food Biochemistry</i> , 2017, 41, e12399.	2.9	8
106	Effect of drying methods on nutritional quality of young shoots and leaves of two <i>Moringa</i> species as non-conventional fodders. <i>Agroforestry Systems</i> , 2018, 92, 717-729.	2.0	8
107	Enrichment, in vitro, and quantification study of antidiabetic compounds from neglected weed <i>Mimosa pudica</i> using supercritical CO <sub>2</sub> and CO <sub>2</sub> -Soxhlet. <i>Separation Science and Technology</i> , 2018, 53, 243-260.	2.5	8
108	Effect of cold press and Soxhlet extraction systems on total carotenoid, antioxidant activity values and phytochemicals in caper ( <i>Capparis ovata</i> var <i>herbacea</i> ) seed oils. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15530.	2.0	8



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109	Variations in oil, fatty acid and tocopherol contents of some <i>Labiatae</i> and <i>Umbelliferae</i> seed oils. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 103-107.	3.4	7
110	Effect of heating process on oil yield and fatty acid composition of wheat germ. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 517-520.	3.4	7
111	Optimization of ultrasonic-assisted extraction of phenolic compounds from fenugreek ( <i>Trigonella</i> ) Tj ETQq1 1 0,784314 rgBT /Ove	1.9	7
112	Effect of date ( <i>Phoenix dactylifera</i> L.) seed extract on stability of olive oil. <i>Journal of Food Science and Technology</i> , 2015, 52, 1218-1222.	2.8	7
113	The effects of conventional heating on phenolic compounds and antioxidant activities of olive leaves. <i>Journal of Food Science and Technology</i> , 2018, 55, 4204-4211.	2.8	7
114	Fatty acid composition, mineral contents, and glycemic index values of chips produced with different cooking methods and lupine ( <i>Lupinus albus</i> L.) flour formulations. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15161.	2.0	7
115	Influence of Drying Methods on Bioactive Properties, Fatty Acids and Phenolic Compounds of Different Parts of Ripe and Unripe Avocado Fruits. <i>Journal of Oleo Science</i> , 2021, 70, 589-598.	1.4	7
116	A comparative study of bioactive compounds, antioxidant activity and phenolic compounds of melon ( <i>Cucumis melo</i> L.) slices dehydrated by oven, microwave and infrared systems. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15605.	2.0	7
117	Amino Acid and Sugar Contents of Wild and Cultivated Carob ( <i>Ceratonia siliqua</i> ) Pods Collected in Different Harvest Periods. <i>Chemistry of Natural Compounds</i> , 2017, 53, 1008-1009.	0.8	6
118	Effect of Varieties on Bioactive Properties and Mineral Contents of Some Sorghum, Millet and Lupin Seeds. <i>Journal of Oleo Science</i> , 2019, 68, 1063-1071.	1.4	6
119	Effect of some plant species on fatty acid composition and mineral contents of <i>Ferulago</i> , <i>Prangos</i> , <i>Ferula</i> and <i>Marrubium</i> seed and oils. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13939.	2.0	6
120	Effect of oven drying on antioxidant activity, phenolic compounds, fatty acid composition and tocopherol contents of pomegranate aril and oils. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13885.	2.0	6
121	Influence of grape variety on bioactive compounds, antioxidant activity, and phenolic compounds of some grape seeds grown in Turkey. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14980.	2.0	6
122	Effect of sonication process of terebinth ( <i>Pistacia terebinthus</i> L.) fruits on antioxidant activity, phenolic compounds, fatty acids and tocopherol contents. <i>Journal of Food Science and Technology</i> , 2020, 57, 2017-2025.	2.8	6
123	A comparative study of the properties of 10 variety melon seeds and seed oils. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14463.	2.0	6
124	The effect of drying on phenolic compound, antioxidant activity, and mineral contents of leaves of different olive varieties. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13606.	2.0	5
125	Antioxidant and antimicrobial potentials of Damsissa ( <i>Ambrosia maritima</i> ) leaf powder extract added to minced beef during cold storage. <i>CYTA - Journal of Food</i> , 2018, 16, 642-649.	1.9	5
126	Determination of physicochemical properties of multifloral honeys stored in different containers. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13379.	2.0	5



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127	Bioactive properties and phenolic compounds in bud, sprout, and fruit of Capparis spp. plants. Journal of Food Processing and Preservation, 2020, 44, e14357.	2.0	5
128	Physicochemical and sensory properties of chips produced using different lupin ( <i>Lupinus albus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 2021, 56, 2780-2788.	2.7	5
129	Quality characteristics of caper seed oilsâ€”The impact of extraction: Soxhlet versus cold pressing. Journal of Food Processing and Preservation, 2021, 45, e15266.	2.0	5
130	Evaluation of the antioxidant activity of some plant extracts (rosemary, sage, and savory, summer) on stability of moringa oil. Journal of Food Processing and Preservation, 2021, 45, e15203.	2.0	5
131	Some nutritional characteristics and mineral contents in barley ( <i>Hordeum vulgare</i> L.) seeds cultivated under salt stress. Quality Assurance and Safety of Crops and Foods, 2015, 7, 363-368.	3.4	5
132	Effect of Some Medicinal Tea Extracts on Some Oxidative Parameters of Sesame Oil. Asian Journal of Chemistry, 2013, 25, 9901-9903.	0.3	4
133	Fatty Acid, Tocopherol, and Mineral Contents of Onopordum acanthium SEED and OIL. Chemistry of Natural Compounds, 2014, 50, 1092.	0.8	4
134	Chemical Composition and Antifungal Activity of Lavender ( <i>Lavandula stoechas</i> ) Oil. Natural Product Communications, 2018, 13, 1934578X1801300.	0.5	4
135	Effect of roasting treatments on total phenol, antioxidant activity, fatty acid compositions, and phenolic compounds of teff grains. Cereal Chemistry, 2021, 98, 1027-1037.	2.2	4
136	Effect of heat moisture treatment and partial acid hydrolysis on the morphological, functional and pasting properties of sweet potato starch. Quality Assurance and Safety of Crops and Foods, 2018, 10, 423-430.	3.4	4
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