

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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157
docs citations

157
times ranked

4348
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Effect of conventional oven roasting treatment on the physicochemical quality attributes of sesame seeds obtained from different locations. <i>Food Chemistry</i> , 2021, 338, 128109.	8.2	35
4	Effect of roasting on antioxidative properties, polyphenol profile and fatty acids composition of hemp (<i>Cannabis sativa</i> L.) seeds. <i>LWT - Food Science and Technology</i> , 2021, 139, 110537.	5.2	43
5	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
6	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
7	Quality characteristics of caper seed oilsâ€”The impact of extraction: Soxhlet versus cold pressing. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15266.	2.0	5
8	Evaluation of the antioxidant activity of some plant extracts (rosemary, sage, and savory, summer) on stability of moringa oil. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15203.	2.0	5
9	The Effect of Plant Essential Oil and Extracts on Fatty Acid Profile of Virgin Olive Oil Stored in Different Packaging Materials. <i>Journal of Oleo Science</i> , 2021, 70, 901-909.	1.4	2
10	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
11	Tocopherol Contents of Pulp Oils Extracted from Ripe and Unripe Avocado Fruits Dried by Different Drying Systems. <i>Journal of Oleo Science</i> , 2021, 70, 21-30.	1.4	2
12	Bioactive compounds, antioxidant activity and sensory properties of <i>Tarhana</i> , a traditional fermented food, enriched with pickling herb (<i>Echinophora tenuifolia</i> L.). <i>International Journal of Food Science and Technology</i> , 2021, 56, 3600-3606.	2.7	0
13	Effect of sonication times and almond varieties on bioactive properties, fatty acid and phenolic compounds of almond kernel extracted by ultrasound-assisted extraction system. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2481-2490.	3.2	11
14	Effects of drying process on oil quality, the bioactive properties and phytochemical characteristics of avocado (Fuerte) fruits harvested at two different maturity stages. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15368.	2.0	3
15	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
16	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
17	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
18	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

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19	Effect of roasting treatments on total phenol, antioxidant activity, fatty acid compositions, and phenolic compounds of teff grains. <i>Cereal Chemistry</i> , 2021, 98, 1027-1037.	2.2	4
20	Bioactive compounds, nutritional and sensory properties of cookies prepared with wheat and tigernut flour. <i>Food Chemistry</i> , 2021, 349, 129155.	8.2	15
21	Investigation of the Potential Use, Phytochemical and Element Contents of Acacia Plant Seeds Grown in Wild Form, Considered as Environmental Waste. <i>Journal of Oleo Science</i> , 2021, 70, 1741-1748.	1.4	0
22	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
23	Effect of microwave and oven drying processes on antioxidant activity, total phenol and phenolic compounds of kiwi and pepino fruits. <i>Journal of Food Science and Technology</i> , 2020, 57, 233-242.	2.8	33
24	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
25	Bioactive properties and phenolic compounds in bud, sprout, and fruit of <i>Capparis</i> spp. plants. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14357.	2.0	5
26	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
27	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
28	Bioactive compounds, minerals, fatty acids, color, and sensory profile of roasted date (<i>Phoenix</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	2.0	12
29	Influence of Roasting on Oil Content, Bioactive Components of Different Walnut Kernel. <i>Journal of Oleo Science</i> , 2020, 69, 423-428.	1.4	15
30	Effect of almond genotypes on fatty acid composition, tocopherols and mineral contents and bioactive properties of sweet almond (<i>Prunus amygdalus</i> Batsch spp. dulce) kernel and oils. <i>Journal of Food Science and Technology</i> , 2020, 57, 4182-4192.	2.8	22
31	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
32	The influence of fermentation and bud sizes on antioxidant activity and bioactive compounds of three different size buds of <i>Capparis ovata</i> Desf. var. <i>canescens</i> plant. <i>Journal of Food Science and Technology</i> , 2020, 57, 2705-2712.	2.8	3
33	Influence of Sumac Extract on the Physico-chemical Properties and Oxidative Stability of Some Cold Pressed Citrus Seed Oils. <i>Journal of Oleo Science</i> , 2020, 69, 307-315.	1.4	2
34	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
35	Bioactive properties, fatty acid compositions, and phenolic compounds of some date palm (<i>Phoenix</i>) Tj ETQq1 1,0,784314 rgBT/Ove	2.0	10
36	Physico-chemical and bioactive properties, fatty acids, phenolic compounds, mineral contents, and sensory properties of cookies enriched with carob flour. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14745.	2.0	11

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37	Ultrasound-assisted process for optimal recovery of phenolic compounds from watermelon (<i>Citrullus lanatus</i>) seed and peel. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1784-1793.	3.2	34
38	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
39	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
40	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
41	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
42	Determination of Bioactive Lipid and Antioxidant Activity of <i>Onobrychis</i> , <i>Pimpinella</i> , <i>Trifolium</i> , and <i>Phleum</i> spp. Seed and Oils. <i>Journal of Oleo Science</i> , 2020, 69, 1367-1371.	1.4	4
43	Effect of Frying on Physicochemical and Sensory Properties of Potato Chips Fried in Palm Oil Supplemented with Thyme and Rosemary Extracts. <i>Journal of Oleo Science</i> , 2020, 69, 1219-1230.	1.4	4
44	Influence of Thermal Processing on Oil Contents, Bioactive Properties of Melon Seed and Oils. <i>Journal of Oleo Science</i> , 2020, 69, 1381-1388.	1.4	0
45	Distribution of heavy metal and macroelements of Indian and imported cigarette brands in Turkey. <i>Environmental Science and Pollution Research</i> , 2019, 26, 28210-28215.	5.3	12
46	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
47	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
48	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
49	The Effect of Olive Varieties on Fatty Acid Composition and Tocopherol Contents of Cold Pressed Virgin Olive Oils. <i>Journal of Oleo Science</i> , 2019, 68, 307-310.	1.4	12
50	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
51	Effect of varieties on bioactive compounds, fatty acids, and mineral contents in different grape seed and oils from Bosnia and Herzegovina. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13981.	2.0	2
52	Effect of boiling on fatty acid composition and tocopherol content of hen, duck, and quail egg oils. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13986.	2.0	3
53	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
54	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

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55	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
56	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
57	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
58	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
59	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
60	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
61	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
62	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
63	Effect of date varieties on physico-chemical properties, fatty acid composition, tocopherol contents, and phenolic compounds of some date seed and oils. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13584.	2.0	43
64	Flaxseed: Composition, detoxification, utilization, and opportunities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 13, 129-152.	3.1	134
65	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
66	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
67	The effect of preultrasonic process on oil content and fatty acid composition of hazelnut, peanut and black cumin seeds. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13335.	2.0	12
68	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
69	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
70	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
71	Effect of Argel (<i>Solenostemma argel</i>) leaf powder on the quality attributes of camel patties during cold storage. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13496.	2.0	15
72	Enrichment, in vitro, and quantification study of antidiabetic compounds from neglected weed <i>Mimosa pudica</i> using supercritical CO ₂ and CO ₂ -S Soxhlet. <i>Separation Science and Technology</i> , 2018, 53, 243-260.	2.5	8

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73	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
74	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
75	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
76	Effect of location and <i>Citrus</i> species on total phenolic, antioxidant, and radical scavenging activities of some <i>Citrus</i> seed and oils. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13555.	2.0	37
77	The effect of drying temperatures on antioxidant activity, phenolic compounds, fatty acid composition and tocopherol contents in citrus seed and oils. <i>Journal of Food Science and Technology</i> , 2018, 55, 190-197.	2.8	40
78	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
79	Comparison of chemical properties of taro (<i>Colocasia esculenta</i> L.) and tigernut (<i>Cyperus</i>) Tj ETQq1 1 0.784314 rgBT /Overbo	2.0	9
80	Effect of microwave heating on phenolic compounds of prickly pear (<i>Opuntia ficus-indica</i> L.) seeds. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13437.	2.0	3
81	Chemical Composition and Antifungal Activity of Lavender (<i>Lavandula stoechas</i>) Oil. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801300.	0.5	4
82	Effects of roasting on bioactive compounds, fatty acid, and mineral composition of chia seed and oil. <i>Journal of Food Processing and Preservation</i> , 2018, 42, .	2.0	34
83	Enzyme activity, sugar composition, microbial growth and texture of fresh Barhi dates as affected by modified atmosphere packaging. <i>Journal of Food Science and Technology</i> , 2018, 55, 4492-4504.	2.8	13
84	Impact of fermentation conditions on the physicochemical properties, fatty acid and cholesterol contents in salted-fermented hoki roe. <i>Food Chemistry</i> , 2018, 264, 73-80.	8.2	38
85	Antioxidant Activities and Caffeic Acid Content in New Zealand Asparagus (<i>Asparagus officinalis</i>) Roots Extracts. <i>Antioxidants</i> , 2018, 7, 52.	5.1	30
86	Phenolic, tannin, antioxidant, color, and sensory attributes of Barhi date (<i>Phoenix dactylifera</i>) fruit stored in modified atmosphere packages. <i>Journal of Food Biochemistry</i> , 2018, 42, e12576.	2.9	11
87	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
88	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
89	The Effect of Solvent Type and Roasting Processes on Physico-Chemical Properties of Tigernut (<i>Cyperus esculentus L.<i>) Tuber Oil. <i>Journal of Oleo Science</i> , 2018, 67, 823-828.	1.4	12
90	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

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91	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
92	Effect of the Harvest Time on Oil Yield, Fatty Acid, Tocopherol and Sterol Contents of Developing Almond and Walnut Kernels. <i>Journal of Oleo Science</i> , 2018, 67, 39-45.	1.4	38
93	Effect of heat moisture treatment and partial acid hydrolysis on the morphological, functional and pasting properties of sweet potato starch. <i>Quality Assurance and Safety of Crops and Foods</i> , 2018, 10, 423-430.	3.4	4
94	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
95	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
96	Microencapsulation of fish oil using supercritical antisolvent process. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 654-666.	1.9	36
97	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
98	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
99	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
100	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
101	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
102	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
103	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
104	Extraction of α -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
105	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
106	Comparative study on feeding value of <i>Moringa</i> leaves as a partial replacement for alfalfa hay in ewes and goats. <i>Livestock Science</i> , 2017, 195, 21-26.	1.6	42
107	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
108	Rapid investigation of α -glucosidase inhibitory activity of <i>Phaleria macrocarpa</i> extracts using FTIR-ATR based fingerprinting. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 306-315.	1.9	43

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109	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
110	The biochemical composition of the leaves and seeds meals of <i>moringa</i> species as non-conventional sources of nutrients. <i>Journal of Food Biochemistry</i> , 2017, 41, e12322.	2.9	32
111	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
112	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
113	The physico-chemical properties of some citrus seeds and seed oils. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2016, 71, 79-85.	1.4	15
114	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
115	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
116	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
117	Effects of oven and microwave drying on phenolic contents and antioxidant activities in four apple cultivars. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 51-55.	3.4	12
118	Chemical Compositions and Mineral Contents of Some Hull-less Pumpkin Seed and Oils. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1095-1099.	1.9	41
119	Effects of different levels of <i>Moringa</i> (<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
120	Fatty acid composition and tocopherol content of the kernel oil from apricot varieties (Hasanbey,) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Technology</i> , 2016, 242, 221-226.	3.3	34
121	The effect of rosemary essential oil on physico-chemical properties of extra-virgin olive oil stored in colourful bottles. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 327-331.	3.4	3
122	Honey as source of natural antioxidants. <i>Journal of Apicultural Research</i> , 2015, 54, 145-154.	1.5	23
123	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
124	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
125	Analyses and profiling of extract and fractions of neglected weed <i>Mimosa pudica</i> Linn. traditionally used in Southeast Asia to treat diabetes. <i>South African Journal of Botany</i> , 2015, 99, 144-152.	2.5	31
126	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

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127	The effect of boiling on qualitative properties of grape juice produced by the traditional method. <i>Journal of Food Science and Technology</i> , 2015, 52, 5546-5556.	2.8	12
128	Chemical Composition of the Essential Oil of <i>Pimpinella isaurica</i> Matthews subsp. <i>isaurica</i> . <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2015, 18, 739-743.	1.9	2
129	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
130	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
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