

Merve Yavuz-Duzgun

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3000338/publications.pdf>

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6
papers

73
citations

2258059

3
h-index

2053705

5
g-index

6
all docs

6
docs citations

6
times ranked

91
citing authors

#	ARTICLE	IF	CITATIONS
1	Valorization of fruit seed flours: rheological characteristics of composite dough and cake quality. Journal of Food Measurement and Characterization, 2022, 16, 3117-3129.	3.2	4
2	The impact of pH and biopolymer ratio on the complex coacervation of <i>Spirulina platensis</i> protein concentrate with chitosan. Journal of Food Science and Technology, 2021, 58, 1274-1285.	2.8	11
3	The effect of fruit seed flours on Farinograph characteristics of composite dough and shelf life of cake products. Journal of Food Measurement and Characterization, 2021, 15, 3973-3984.	3.2	3
4	The Impact of Esterification Degree and Source of Pectins on Complex Coacervation as a Tool to Mask the Bitterness of Potato Protein Isolates. Food Biophysics, 2020, 15, 376-385.	3.0	14
5	Enrichment of Beverages With Health Beneficial Ingredients. , 2019, , 63-99.		8
6	Modulation of the bitterness of pea and potato proteins by a complex coacervation method. Food and Function, 2018, 9, 2261-2269.	4.6	33