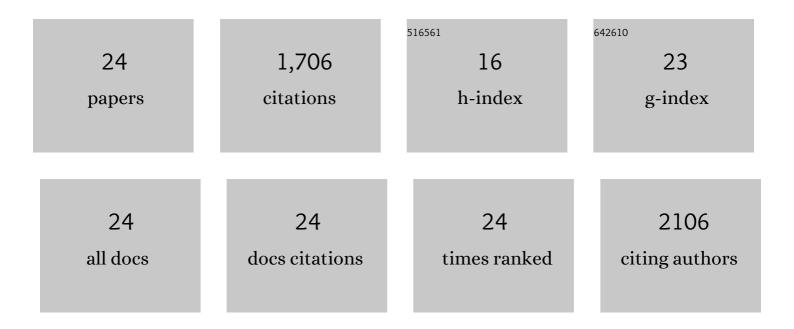
## Ipek Goktepe

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3074737/publications.pdf Version: 2024-02-01



IDEN CONTEDE

#	Article	IF	CITATIONS
1	Effects of processing methods and extraction solvents on concentration and antioxidant activity of peanut skin phenolics. Food Chemistry, 2005, 90, 199-206.	4.2	282
2	Peanut protein concentrate: Production and functional properties as affected by processing. Food Chemistry, 2007, 103, 121-129.	4.2	270
3	The use of nutshell carbons in drinking water filters for removal of trace metals. Water Research, 2004, 38, 1062-1068.	5.3	194
4	Peanut skin procyanidins: Composition and antioxidant activities as affected by processing. Journal of Food Composition and Analysis, 2006, 19, 364-371.	1.9	152
5	Degradation of aflatoxins in peanut kernels/flour by gaseous ozonation and mild heat treatment. Food Additives and Contaminants, 2004, 21, 786-793.	2.0	116
6	The characteristics, occurrence, and toxicological effects of patulin. Food and Chemical Toxicology, 2019, 129, 301-311.	1.8	109
7	Reduction of major peanut allergens Ara h 1 and Ara h 2, in roasted peanuts by ultrasound assisted enzymatic treatment. Food Chemistry, 2013, 141, 762-768.	4.2	78
8	Antibiotics in hospital effluent and domestic wastewater treatment plants in Doha, Qatar. Journal of Water Process Engineering, 2019, 28, 60-68.	2.6	75
9	Extrusion parameters and consumer acceptability of a peanutâ€based meat analogue. International Journal of Food Science and Technology, 2009, 44, 2075-2084.	1.3	62
10	Enzymatic treatment of peanut kernels to reduce allergen levels. Food Chemistry, 2011, 127, 1014-1022.	4.2	62
11	Potential of peanut skin phenolic extract as antioxidative and antibacterial agent in cooked and raw ground beef. International Journal of Food Science and Technology, 2010, 45, 1337-1344.	1.3	61
12	Biocontrol of <i><i>Escherichia coli</i></i> O157. Bacteriophage, 2013, 3, e24620.	1.9	60
13	The potential of papain and alcalase enzymes and process optimizations to reduce allergenic gliadins in wheat flour. Food Chemistry, 2016, 196, 1338-1345.	4.2	55
14	EFFECT OF MODIFIED ATMOSPHERE PACKAGING ON THE QUALITY OF SMOKED CATFISH. Journal of Muscle Foods, 1998, 9, 375-389.	0.5	28
15	The Effect of Mushroom and Pokeweed Extract on Salmonella, Egg Production, and Weight Loss in Molting Hens. Poultry Science, 2008, 87, 2451-2457.	1.5	20
16	Evaluation of consumers' perception and willingness to pay for bacteriophage treated fresh produce. Bacteriophage, 2014, 4, e979662.	1.9	20
17	Health risk assessment of Patulin intake through apples and apple-based foods sold in Qatar. Heliyon, 2019, 5, e02754.	1.4	15
18	Application of MALDI Biotyper System for Rapid Identification of Bacteria Isolated from a Fresh Produce Market. Current Microbiology, 2019, 76, 290-296.	1.0	12

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19	Assessment of Food Safety Knowledge, Self-Reported Practices, and Microbiological Hand Hygiene Levels of Produce Handlers in Qatar. Journal of Food Protection, 2019, 82, 561-569.	0.8	11
20	Impact of <i>Phytolacca americana</i> Extracts on Gene Expression of Colon Cancer Cells. Phytotherapy Research, 2014, 28, 219-223.	2.8	8
21	Antiproliferative and Apoptotic Effects of Phytolacca americana Extracts and their Fractions on Breast and Colon Cancer Cells. Research Journal of Medicinal Plant, 2012, 6, 17-26.	0.3	6
22	Evaluation of Apoptotic, Antiproliferative, and Antimigratory Activity of Origanum syriacum against Metastatic Colon Cancer Cells. Journal of Herbs, Spices and Medicinal Plants, 2019, 25, 202-217.	0.5	5
23	Assessing safe food handling knowledge and practices of food service managers in Doha, Qatar. Food Science and Technology International, 2019, 25, 440-448.	1.1	5
24	Monitoring the effect of environmental conditions on safety of fresh produce sold in Qatar's wholesale market. International Journal of Environmental Health Research, 2021, , 1-19.	1.3	0