

Ipek Goktepe

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

24
papers

1,284
citations

15
h-index

24
g-index

24
ext. papers

1,484
ext. citations

5.1
avg, IF

4.63
L-index

#	Paper	IF	Citations
24	Monitoring the effect of environmental conditions on safety of fresh produce sold in Qatar's wholesale market. <i>International Journal of Environmental Health Research</i> , 2021 , 1-19	3.6	
23	The characteristics, occurrence, and toxicological effects of patulin. <i>Food and Chemical Toxicology</i> , 2019 , 129, 301-311	4.7	63
22	Assessment of Food Safety Knowledge, Self-Reported Practices, and Microbiological Hand Hygiene Levels of Produce Handlers in Qatar. <i>Journal of Food Protection</i> , 2019 , 82, 561-569	2.5	6
21	Evaluation of Apoptotic, Antiproliferative, and Antimigratory Activity of <i>Origanum syriacum</i> against Metastatic Colon Cancer Cells. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 2019 , 25, 202-217	0.9	3
20	Assessing safe food handling knowledge and practices of food service managers in Doha, Qatar. <i>Food Science and Technology International</i> , 2019 , 25, 440-448	2.6	4
19	Health risk assessment of Patulin intake through apples and apple-based foods sold in Qatar. <i>Heliyon</i> , 2019 , 5, e02754	3.6	9
18	Antibiotics in hospital effluent and domestic wastewater treatment plants in Doha, Qatar. <i>Journal of Water Process Engineering</i> , 2019 , 28, 60-68	6.7	44
17	Application of MALDI Biotyper System for Rapid Identification of Bacteria Isolated from a Fresh Produce Market. <i>Current Microbiology</i> , 2019 , 76, 290-296	2.4	10
16	The potential of papain and alcalase enzymes and process optimizations to reduce allergenic gliadins in wheat flour. <i>Food Chemistry</i> , 2016 , 196, 1338-45	8.5	38
15	Evaluation of consumers' perception and willingness to pay for bacteriophage treated fresh produce. <i>Bacteriophage</i> , 2014 , 4, e979662		14
14	Impact of <i>Phytolacca americana</i> extracts on gene expression of colon cancer cells. <i>Phytotherapy Research</i> , 2014 , 28, 219-23	6.7	5
13	Reduction of major peanut allergens Ara h 1 and Ara h 2, in roasted peanuts by ultrasound assisted enzymatic treatment. <i>Food Chemistry</i> , 2013 , 141, 762-8	8.5	52
12	Biocontrol of <i>Escherichia coli</i> O157: H7 on fresh-cut leafy greens. <i>Bacteriophage</i> , 2013 , 3, e24620		44
11	Antiproliferative and Apoptotic Effects of <i>Phytolacca americana</i> Extracts and their Fractions on Breast and Colon Cancer Cells. <i>Research Journal of Medicinal Plant</i> , 2012 , 6, 17-26	0.3	5
10	Enzymatic treatment of peanut kernels to reduce allergen levels. <i>Food Chemistry</i> , 2011 , 127, 1014-22	8.5	41
9	Potential of peanut skin phenolic extract as antioxidative and antibacterial agent in cooked and raw ground beef. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1337-1344	3.8	48
8	Extrusion parameters and consumer acceptability of a peanut-based meat analogue. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 2075-2084	3.8	35

7	The effect of mushroom and pokeweed extract on salmonella, egg production, and weight loss in molting hens. <i>Poultry Science</i> , 2008 , 87, 2451-7	3.9	17
6	Peanut protein concentrate: Production and functional properties as affected by processing. <i>Food Chemistry</i> , 2007 , 103, 121-129	8.5	214
5	Peanut skin procyanidins: Composition and antioxidant activities as affected by processing. <i>Journal of Food Composition and Analysis</i> , 2006 , 19, 364-371	4.1	129
4	Effects of processing methods and extraction solvents on concentration and antioxidant activity of peanut skin phenolics. <i>Food Chemistry</i> , 2005 , 90, 199-206	8.5	230
3	Degradation of aflatoxins in peanut kernels/flour by gaseous ozonation and mild heat treatment. <i>Food Additives and Contaminants</i> , 2004 , 21, 786-93		86
2	The use of nutshell carbons in drinking water filters for removal of trace metals. <i>Water Research</i> , 2004 , 38, 1062-8	12.5	163
1	EFFECT OF MODIFIED ATMOSPHERE PACKAGING ON THE QUALITY OF SMOKED CATFISH. <i>Journal of Muscle Foods</i> , 1998 , 9, 375-389		24