

Dilek Ercili-Cura

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

482
citations

687363

13
h-index

888059

17
g-index

17
all docs

17
docs citations

17
times ranked

595
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of heat and transglutaminase treatment on emulsifying and gelling properties of faba bean protein isolate. <i>LWT - Food Science and Technology</i> , 2021, 139, 110517.	5.2	32
2	Impact of ultra-fine milling and air classification on biochemical and techno-functional characteristics of wheat and rye bran. <i>Food Research International</i> , 2021, 139, 109971.	6.2	20
3	Lab Cultured Meats. <i>ACS in Focus</i> , 2021, , .	0.6	2
4	Ovalbumin production using <i>Trichoderma reesei</i> culture and low-carbon energy could mitigate the environmental impacts of chicken-egg-derived ovalbumin. <i>Nature Food</i> , 2021, 2, 1005-1013.	14.0	28
5	Limited hydrolysis of rice endosperm protein for improved techno-functional properties. <i>Food Chemistry</i> , 2020, 302, 125274.	8.2	50
6	Phytase treatment of a protein-enriched rice bran fraction improves heat-induced gelation properties at alkaline conditions. <i>Food Hydrocolloids</i> , 2020, 105, 105787.	10.7	17
7	Structuring colloidal oat and faba bean protein particles via enzymatic modification. <i>Food Chemistry</i> , 2017, 231, 87-95.	8.2	60
8	Dispersion stability of non-refined turnip rapeseed (<i>Brassica rapa</i>) protein concentrate: Impact of thermal, mechanical and enzymatic treatments. <i>Food and Bioproducts Processing</i> , 2016, 99, 29-37.	3.6	8
9	Imaging of Fermented Dairy Products. <i>Food Engineering Series</i> , 2016, , 99-128.	0.7	3
10	Impact of Total Solid Content and Extraction pH on Enzyme-Aided Recovery of Protein from Defatted Rapeseed (<i>Brassica rapa</i> L.) Press Cake and Physicochemical Properties of the Protein Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2997-3003.	5.2	34
11	The effect of dynamic heat treatments of native whey protein concentrate on its dispersion characteristics. <i>International Dairy Journal</i> , 2015, 49, 139-147.	3.0	14
12	Adsorption of oat proteins to air-water interface in relation to their colloidal state. <i>Food Hydrocolloids</i> , 2015, 44, 183-190.	10.7	36
13	CO ₂ -defatted oats: Solubility, emulsification and foaming properties. <i>Journal of Cereal Science</i> , 2014, 60, 37-41.	3.7	46
14	Directing enzymatic cross-linking activity to the air-water interface by a fusion protein approach. <i>Soft Matter</i> , 2013, 9, 1612-1619.	2.7	13
15	Structural mechanisms leading to improved water retention in acid milk gels by use of transglutaminase. <i>Food Hydrocolloids</i> , 2013, 30, 419-427.	10.7	60
16	One-step method for isolation and purification of native Î ² -lactoglobulin from bovine whey. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1432-1440.	3.5	22
17	Enzymatic cross-linking of Î ² -lactoglobulin in solution and at air-water interface: Structural constraints. <i>Food Hydrocolloids</i> , 2012, 28, 1-9.	10.7	37