

SÃ¼leyman Polat

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3406837/publications.pdf>

Version: 2024-02-01

12
papers

277
citations

1163117

8
h-index

1474206

9
g-index

12
all docs

12
docs citations

12
times ranked

295
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of glyoxal cross-linking on baked starch foam. Carbohydrate Polymers, 2012, 87, 1994-1999.	10.2	61
2	The effects of the addition of corn husk fibre, kaolin and beeswax on cross-linked corn starch foam. Journal of Food Engineering, 2013, 116, 267-276.	5.2	58
3	Comparative elucidation of colour, volatile and phenolic profiles of black carrot (Daucus carota L.) pomace and powders prepared by five different drying methods. Food Chemistry, 2022, 369, 130941.	8.2	46
4	Effects of metal nanoparticles on the physical and migration properties of low density polyethylene films. Journal of Food Engineering, 2018, 229, 32-42.	5.2	26
5	Effects of nanoparticle ratio on structural, migration properties of polypropylene films and preservation quality of lemon juice. Journal of Food Processing and Preservation, 2018, 42, e13541.	2.0	21
6	Non-thermal plasma effects on the lipoxygenase enzyme activity, aroma and phenolic profiles of olive oil. Innovative Food Science and Emerging Technologies, 2019, 54, 123-131.	5.6	21
7	Design of probiotic dry fermented sausage (sucuk) production with microencapsulated and free cells of Lactobacillus rhamnosus. Turkish Journal of Veterinary and Animal Sciences, 2017, 41, 598-603.	0.5	14
8	Effects of Starch Sources and Supplementary Materials on Starch Based Foam Trays. Journal of Polymers and the Environment, 2017, 25, 1163-1174.	5.0	12
9	Nanoparticles in Food Packaging: Opportunities and Challenges. , 2019, , 577-611.		8
10	Elucidation of the impact of four different drying methods on the phenolics, volatiles, and color properties of the peels of four types of citrus fruits. Journal of the Science of Food and Agriculture, 2022, 102, 6036-6046.	3.5	7
11	Recent Studies on Healthy Nutrients Changing in Fruit Juices Processed with Non-thermal Technologies. , 2019, , 235-271.		2
12	Color quality, ascorbic acid, total carotenoid, and volatile compounds of dried orange slices as influenced by packaging methods and storage conditions. Journal of Food Processing and Preservation, 0, , e15898.	2.0	1