

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