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List of Publications by Year
in descending order

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44 papers	1,174 citations	471061 17 h-index	414034 32 g-index
44 all docs	44 docs citations	44 times ranked	1300 citing authors

#	Article	IF	Citations
1	Oleogels, a promising structured oil for decreasing saturated fatty acid concentrations: Production and food-based applications. Critical Reviews in Food Science and Nutrition, 2018, 58, 1330-1341.	5.4	176
2	Rapid detection of adulteration of cold pressed sesame oil adultered with hazelnut, canola, and sunflower oils using ATR-FTIR spectroscopy combined with chemometric. Food Control, 2017, 82, 212-216.	2.8	103
3	Three interval thixotropy test (3ITT) in food applications: A novel technique to determine structural regeneration of mayonnaise under different shear conditions. Food Research International, 2015, 70, 125-133.	2.9	86
4	Effect of different drying methods on total bioactive compounds, phenolic profile, in vitro bioaccessibility of phenolic and HMF formation of persimmon. LWT - Food Science and Technology, 2020, 118, 108830.	2.5	74
5	Effects of Different Drying Methods on Drying Kinetics, Microstructure, Color, and the Rehydration Ratio of Minced Meat. Foods, 2019, 8, 216.	1.9	68
6	Recovery Potential of Cold Press Byproducts Obtained from the Edible Oil Industry: Physicochemical, Bioactive, and Antimicrobial Properties. Journal of Agricultural and Food Chemistry, 2015, 63, 2305-2313.	2.4	67
7	Dehydration of green beans using ultrasound-assisted vacuum drying as a novel technique: drying kinetics and quality parameters. Journal of Food Processing and Preservation, 2017, 41, e13227.	0.9	58
8	Effects of infrared heating on drying kinetics, antioxidant activity, phenolic content, and color of jujube fruit. Journal of Food Measurement and Characterization, 2016, 10, 283-291.	1.6	47
9	Effect of Different Fermentation Condition on Estimated Glycemic Index, In Vitro Starch Digestibility, and Textural and Sensory Properties of Sourdough Bread. Foods, 2021, 10, 514.	1.9	34
10	Thermal loop test to determine structural changes and thermal stability of creamed honey: Rheological characterization. Journal of Food Engineering, 2015, 150, 90-98.	2.7	33
11	Drying kinetics, total bioactive compounds, antioxidant activity, phenolic profile, lycopene and Î²-carotene content and color quality of Rosehip dehydrated by different methods. LWT - Food Science and Technology, 2022, 153, 112476.	2.5	29
12	Degradation Kinetics of Bioactive Compounds and Antioxidant Activity of Pomegranate Arils during the Drying Process. International Journal of Food Engineering, 2014, 10, 839-848.	0.7	23
13	Microencapsulation of fig seed oil rich in polyunsaturated fatty acids by spray drying. Journal of Food Measurement and Characterization, 2017, 11, 50-57.	1.6	23
14	Rapid determination of emulsion stability by rheology-based thermal loop test. LWT - Food Science and Technology, 2020, 122, 109037.	2.5	23
15	Dehydration Kinetics and Changes of Bioactive Compounds of Tulip and Poppy Petals as a Natural Colorant under Vacuum and Oven Conditions. Journal of Food Processing and Preservation, 2015, 39, 2096-2106.	0.9	22
16	Extraction optimization crocin pigments of saffron (Crocus sativus) using response surface methodology and determination stability of crocin microcapsules. Journal of Food Measurement and Characterization, 2019, 13, 1515-1523.	1.6	22
17	Coldâ€pressed flaxseed oil byâ€product as a new source of fat replacers in lowâ€fat salad dressing formulation: Steady, dynamic and 3â€ITT rheological properties. Journal of Food Processing and Preservation, 2020, 44, e14650.	0.9	22
18	Extraction of Natural Gum from Cold-Pressed Chia Seed, Flaxseed, and Rocket Seed Oil By-Product and Application in Low Fat Vegan Mayonnaise. Foods, 2022, 11, 363.	1.9	22

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19	Tulip petal as a novel natural food colorant source: Extraction optimization and stability studies. Industrial Crops and Products, 2016, 91, 215-222.	2.5	19
20	Comparison of Fatty Acid Composition between Female and Male Japanese Quail Meats. Journal of Chemistry, 2015, 2015, 1-8.	0.9	18
21	Effects of Different Drying Methods and Temperature on the Drying Behavior and Quality Attributes of Cherry Laurel Fruit. Processes, 2020, 8, 761.	1.3	16
22	Utilization of cold pressed chia seed oil waste in a lowâ€fat salad dressing as natural fat replacer. Journal of Food Process Engineering, 2018, 41, e12694.	1.5	15
23	Encapsulation of Olive Pomace Extract in Rocket Seed Gum and Chia Seed Gum Nanoparticles: Characterization, Antioxidant Activity and Oxidative Stability. Foods, 2021, 10, 1735.	1.9	15
24	Characterization of some bioactive compounds and physicochemical propertiesof grape varieties grown in Turkey: thermal degradation kinetics of anthocyanin. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2016, 40, 177-185.	0.8	13
25	Oxidative stability of the salad dressing enriched by microencapsulated phenolic extracts from cold-pressed grape and pomegranate seed oil by-products evaluated using OXITEST. Food Science and Technology, 0, 42, .	0.8	13
26	Optimization of ultrasound-assisted extraction of turkish propolis and characterization of phenolic profile, antioxidant and antimicrobial activity. Food Science and Technology, 2021, 41, 687-695.	0.8	13
27	The Effect of Cold Press Chia Seed Oil By-Products on the Rheological, Microstructural, Thermal, and Sensory Properties of Low-Fat Ice Cream. Foods, 2021, 10, 2302.	1.9	12
28	An effective polydopamine coating to improve stability and bioactivity of carvacrolâ€loaded zein nanoparticles. International Journal of Food Science and Technology, 2021, 56, 6011-6024.	1.3	10
29	The effect of five different sourdough on the formation of glyoxal and methylglyoxal in bread and influence of in vitro digestion. Food Chemistry, 2022, 371, 131141.	4.2	10
30	Enrichment of lecithin with phenolics from olive mill wastewater by cloud point extraction and its application in vegan salad dressing. Journal of Food Processing and Preservation, 2022, 46, .	0.9	10
31	Investigation of potential use of byâ€products from coldâ€press industry as natural fat replacers and functional ingredients in a lowâ€fat salad dressing. Journal of Food Processing and Preservation, 2021, 45, e15388.	0.9	9
32	Effect of different drying methods on the bioactive, microstructural, and in-vitro bioaccessibility of bioactive compounds of the pomegranate arils. Food Science and Technology, 0, 42, .	0.8	9
33	Rocket seed (Eruca sativa Mill) gum: physicochemical and comprehensive rheological characterization. Food Science and Technology, 0, 42, .	0.8	8
34	The effect of different drying methods on total bioactive properties, individual phenolic compounds, rehydration ability, color, and microstructural characteristics of Asian pear. Journal of Food Processing and Preservation, 2022, 46, .	0.9	8
35	Combined design as a useful statistical approach to extract maximum amount of phenolic compounds from virgin olive oil waste. LWT - Food Science and Technology, 2016, 70, 24-32.	2.5	7
36	The molecular and technological characterization of lactic acid bacteria in einkorn sourdough: effect on bread quality. Journal of Food Measurement and Characterization, 2020, 14, 1646-1655.	1.6	7

#	Article	IF	Citations
37	Ultrasoundâ€assisted vacuum drying as alternative drying method to increase drying rate and bioactive compounds retention of raspberry. Journal of Food Processing and Preservation, 2021, 45, e16044.	0.9	7
38	Extraction of bioactive compounds from saffron species. , 2021, , 99-141.		5
39	The Potential Use of Cold-Pressed Pumpkin Seed Oil By-Products in a Low-Fat Salad Dressing: The Effect on Rheological, Microstructural, Recoverable Properties, and Emulsion and Oxidative Stability. Foods, 2021, 10, 2759.	1.9	5
40	Modeling of rheological properties of mellorine mix including different oil and gum types by combined design, ANN, and ANFIS models. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2014, 38, 745-757.	0.8	4
41	Ultrasonic Applications for Food Dehydration. , 2016, , 1247-1270.		4
42	Berberis crataegina DC. as a novel natural food colorant source: ultrasound-assisted extraction optimization using response surface methodology and thermal stability studies. Food Science and Technology, 0, , .	0.8	3
43	Formulation optimization of low-fat emulsion stabilized by rocket seed (Eruca Sativa Mill) gum as novel natural fat replacer: effect on steady, dynamic and thixotropic behavior. Acta Scientiarum - Technology, 0, 44, e56006.	0.4	2
44	The effect of press temperature on the total tocopherols, sterol, fatty acid, phenolic profile, in-vitro cytotoxicity assay, and anti-inflammatory activity. Food Science and Technology, 0, , .	0.8	0