

Salih Karasu

List of Publications by Year in descending order

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44
papers

1,174
citations

471061

17
h-index

414034

32
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44
all docs

44
docs citations

44
times ranked

1300
citing authors

#	ARTICLE	IF	CITATIONS
1	Drying kinetics, total bioactive compounds, antioxidant activity, phenolic profile, lycopene and β -carotene content and color quality of Rosehip dehydrated by different methods. <i>LWT - Food Science and Technology</i> , 2022, 153, 112476.	2.5	29
2	The effect of five different sourdough on the formation of glyoxal and methylglyoxal in bread and influence of in vitro digestion. <i>Food Chemistry</i> , 2022, 371, 131141.	4.2	10
3	Extraction of Natural Gum from Cold-Pressed Chia Seed, Flaxseed, and Rocket Seed Oil By-Product and Application in Low Fat Vegan Mayonnaise. <i>Foods</i> , 2022, 11, 363.	1.9	22
4	The effect of different drying methods on total bioactive properties, individual phenolic compounds, rehydration ability, color, and microstructural characteristics of Asian pear. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	8
5	Enrichment of lecithin with phenolics from olive mill wastewater by cloud point extraction and its application in vegan salad dressing. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	10
6	Extraction of bioactive compounds from saffron species. , 2021, , 99-141.		5
7	Investigation of potential use of by-products from cold-press industry as natural fat replacers and functional ingredients in a low-fat salad dressing. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15388.	0.9	9
8	Effect of Different Fermentation Condition on Estimated Glycemic Index, In Vitro Starch Digestibility, and Textural and Sensory Properties of Sourdough Bread. <i>Foods</i> , 2021, 10, 514.	1.9	34
9	Encapsulation of Olive Pomace Extract in Rocket Seed Gum and Chia Seed Gum Nanoparticles: Characterization, Antioxidant Activity and Oxidative Stability. <i>Foods</i> , 2021, 10, 1735.	1.9	15
10	An effective polydopamine coating to improve stability and bioactivity of carvacrol-loaded zein nanoparticles. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6011-6024.	1.3	10
11	The Effect of Cold Press Chia Seed Oil By-Products on the Rheological, Microstructural, Thermal, and Sensory Properties of Low-Fat Ice Cream. <i>Foods</i> , 2021, 10, 2302.	1.9	12
12	Optimization of ultrasound-assisted extraction of turkish propolis and characterization of phenolic profile, antioxidant and antimicrobial activity. <i>Food Science and Technology</i> , 2021, 41, 687-695.	0.8	13
13	Ultrasound-assisted vacuum drying as alternative drying method to increase drying rate and bioactive compounds retention of raspberry. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16044.	0.9	7
14	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. <i>Foods</i> , 2021, 10, 2759.	1.9	5
15	Effect of different drying methods on total bioactive compounds, phenolic profile, in vitro bioaccessibility of phenolic and HMF formation of persimmon. <i>LWT - Food Science and Technology</i> , 2020, 118, 108830.	2.5	74
16	Cold-pressed flaxseed oil by-product as a new source of fat replacers in low-fat salad dressing formulation: Steady, dynamic and 3 α -TT rheological properties. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14650.	0.9	22
17	Effects of Different Drying Methods and Temperature on the Drying Behavior and Quality Attributes of Cherry Laurel Fruit. <i>Processes</i> , 2020, 8, 761.	1.3	16
18	The molecular and technological characterization of lactic acid bacteria in einkorn sourdough: effect on bread quality. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1646-1655.	1.6	7

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19	Rapid determination of emulsion stability by rheology-based thermal loop test. <i>LWT - Food Science and Technology</i> , 2020, 122, 109037.	2.5	23
20	Effects of Different Drying Methods on Drying Kinetics, Microstructure, Color, and the Rehydration Ratio of Minced Meat. <i>Foods</i> , 2019, 8, 216.	1.9	68
21	Extraction optimization crocin pigments of saffron (<i>Crocus sativus</i>) using response surface methodology and determination stability of crocin microcapsules. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1515-1523.	1.6	22
22	Utilization of cold pressed chia seed oil waste in a low-fat salad dressing as natural fat replacer. <i>Journal of Food Process Engineering</i> , 2018, 41, e12694.	1.5	15
23	Oleogels, a promising structured oil for decreasing saturated fatty acid concentrations: Production and food-based applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1330-1341.	5.4	176
24	Dehydration of green beans using ultrasound-assisted vacuum drying as a novel technique: drying kinetics and quality parameters. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13227.	0.9	58
25	Rapid detection of adulteration of cold pressed sesame oil adulterated with hazelnut, canola, and sunflower oils using ATR-FTIR spectroscopy combined with chemometric. <i>Food Control</i> , 2017, 82, 212-216.	2.8	103
26	Microencapsulation of fig seed oil rich in polyunsaturated fatty acids by spray drying. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 50-57.	1.6	23
27	Characterization of some bioactive compounds and physicochemical properties of grape varieties grown in Turkey: thermal degradation kinetics of anthocyanin. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2016, 40, 177-185.	0.8	13
28	Tulip petal as a novel natural food colorant source: Extraction optimization and stability studies. <i>Industrial Crops and Products</i> , 2016, 91, 215-222.	2.5	19
29	Ultrasonic Applications for Food Dehydration. , 2016, , 1247-1270.		4
30	Effects of infrared heating on drying kinetics, antioxidant activity, phenolic content, and color of jujube fruit. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 283-291.	1.6	47
31	Combined design as a useful statistical approach to extract maximum amount of phenolic compounds from virgin olive oil waste. <i>LWT - Food Science and Technology</i> , 2016, 70, 24-32.	2.5	7
32	Dehydration Kinetics and Changes of Bioactive Compounds of Tulip and Poppy Petals as a Natural Colorant under Vacuum and Oven Conditions. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2096-2106.	0.9	22
33	Comparison of Fatty Acid Composition between Female and Male Japanese Quail Meats. <i>Journal of Chemistry</i> , 2015, 2015, 1-8.	0.9	18
34	Recovery Potential of Cold Press Byproducts Obtained from the Edible Oil Industry: Physicochemical, Bioactive, and Antimicrobial Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2305-2313.	2.4	67
35	Three interval thixotropy test (3ITT) in food applications: A novel technique to determine structural regeneration of mayonnaise under different shear conditions. <i>Food Research International</i> , 2015, 70, 125-133.	2.9	86
36	Thermal loop test to determine structural changes and thermal stability of creamed honey: Rheological characterization. <i>Journal of Food Engineering</i> , 2015, 150, 90-98.	2.7	33

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37	Degradation Kinetics of Bioactive Compounds and Antioxidant Activity of Pomegranate Arils during the Drying Process. <i>International Journal of Food Engineering</i> , 2014, 10, 839-848.	0.7	23
38	Modeling of rheological properties of mellorine mix including different oil and gum types by combined design, ANN, and ANFIS models. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2014, 38, 745-757.	0.8	4
39	Oxidative stability of the salad dressing enriched by microencapsulated phenolic extracts from cold-pressed grape and pomegranate seed oil by-products evaluated using OXITEST. <i>Food Science and Technology</i> , 0, 42, .	0.8	13
40	Effect of different drying methods on the bioactive, microstructural, and in-vitro bioaccessibility of bioactive compounds of the pomegranate arils. <i>Food Science and Technology</i> , 0, 42, .	0.8	9
41	Rocket seed (<i>Eruca sativa</i> Mill) gum: physicochemical and comprehensive rheological characterization. <i>Food Science and Technology</i> , 0, 42, .	0.8	8
42	<i>Berberis crataegina</i> DC. as a novel natural food colorant source: ultrasound-assisted extraction optimization using response surface methodology and thermal stability studies. <i>Food Science and Technology</i> , 0, , .	0.8	3
43	The effect of press temperature on the total tocopherols, sterol, fatty acid, phenolic profile, in-vitro cytotoxicity assay, and anti-inflammatory activity. <i>Food Science and Technology</i> , 0, , .	0.8	0
44	Formulation optimization of low-fat emulsion stabilized by rocket seed (<i>Eruca Sativa</i> Mill) gum as novel natural fat replacer: effect on steady, dynamic and thixotropic behavior. <i>Acta Scientiarum - Technology</i> , 0, 44, e56006.	0.4	2