Sanem Argin

List of Publications by Year in descending order

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Version: 2024-02-01

794141 840119 1,241 20 11 19 citations h-index g-index papers 21 21 21 1628 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural biopolymers: Whey protein isolate and gum arabic. Food Chemistry, 2015, 188, 256-263.	4.2	286
2	Nanoemulsion delivery systems for oil-soluble vitamins: Influence of carrier oil type on lipid digestion and vitamin D3 bioaccessibility. Food Chemistry, 2015, 187, 499-506.	4.2	263
3	Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural surfactants: Quillaja saponin and lecithin. Journal of Food Engineering, 2014, 142, 57-63.	2.7	212
4	Effect of complexation conditions on xanthan–chitosan polyelectrolyte complex gels. Food Hydrocolloids, 2009, 23, 202-209.	5.6	128
5	The cell release kinetics and the swelling behavior of physically crosslinked xanthan–chitosan hydrogels in simulated gastrointestinal conditions. Food Hydrocolloids, 2014, 40, 138-144.	5.6	98
6	Recovery of protein from poultry processing wastewater using membrane ultrafiltration. Bioresource Technology, 2005, 96, 687-698.	4.8	69
7	Preparation and Characterization of Electrospun Pectin-Based Films and Their Application in Sustainable Aroma Barrier Multilayer Packaging. Applied Sciences (Switzerland), 2019, 9, 5136.	1.3	35
8	Effects of Surface Characteristics and Xanthan Polymers on the Immobilization of <i>Xanthomonas campestris</i> to Fibrous Matrices. Journal of Food Science, 2004, 69, E441.	1.5	28
9	Biochar as an organic soil conditioner for mitigating salinity stress in tomato. Soil Science and Plant Nutrition, 2021, 67, 693-706.	0.8	28
10	Humic + Fulvic acid mitigated Cd adverse effects on plant growth, physiology and biochemical properties of garden cress. Scientific Reports, 2021, 11, 8040.	1.6	23
11	Role of rheology on the formation of Nanofibers from pectin and polyethylene oxide blends. Journal of Applied Polymer Science, 2020, 137, 48294.	1.3	19
12	Effect of Biostimulants on Yield and Quality of Cherry Tomatoes Grown in Fertile and Stressed Soils. Hortscience: A Publication of the American Society for Hortcultural Science, 2021, 56, 414-423.	0.5	14
13	Development of antimicrobial gelatin films with boron derivatives. Turkish Journal of Biology, 2019, 43, 47-57.	2.1	11
14	A comprehensive study to evaluate the wound healing potential of okra (Abelmoschus esculentus) fruit. Journal of Ethnopharmacology, 2022, 287, 114843.	2.0	8
15	Bioconversion of Whey Lactose into Microbial Exopolysaccharides., 2007,, 559-583.		6
16	EFFECTS OF INTERMOLECULAR INTERACTIONS AND MOLECULAR ORIENTATION ON THE FLUX BEHAVIOR OF XANTHAN GUM SOLUTIONS DURING ULTRAFILTRATION. Journal of Food Process Engineering, 2009, 32, 623-644.	1.5	6
17	Large amplitude oscillatory shear (LAOS) measurements as a promising tool to predict electrospinnability of pectin solutions. Journal of Applied Polymer Science, 2022, 139, 51652.	1.3	2
18	Intercropping of Cauliflower with Lettuce Is More Effective for Sustainable Fertilizer Management and Minimizing Environmental Risks. Sustainability, 2022, 14, 7874.	1.6	2

#	Article	IF	CITATIONS
19	A Consumer Perception Study on Functional Dairy Products Among Consumers in Istanbul, Turkey. Turkish Journal of Agriculture: Food Science and Technology, 2019, 7, 963-970.	0.1	1

Türkiye'de Üretilen Mä±sırlarda Mikotoksin Düzeylerinin ve GDO Varlığının AraÅŸtırılması. Turkish Journal of Agriculture: Food Science and Technology, 2019, 7, 54.