

Sanem Argin

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

1,241
citations

840585

11
h-index

794469

19
g-index

21
all docs

21
docs citations

21
times ranked

1628
citing authors

#	ARTICLE	IF	CITATIONS
1	Large amplitude oscillatory shear (LAOS) measurements as a promising tool to predict electrospinnability of pectin solutions. <i>Journal of Applied Polymer Science</i> , 2022, 139, 51652.	1.3	2
2	A comprehensive study to evaluate the wound healing potential of okra (<i>Abelmoschus esculentus</i>) fruit. <i>Journal of Ethnopharmacology</i> , 2022, 287, 114843.	2.0	8
3	Intercropping of Cauliflower with Lettuce Is More Effective for Sustainable Fertilizer Management and Minimizing Environmental Risks. <i>Sustainability</i> , 2022, 14, 7874.	1.6	2
4	Effect of Biostimulants on Yield and Quality of Cherry Tomatoes Grown in Fertile and Stressed Soils. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2021, 56, 414-423.	0.5	14
5	Humic and Fulvic acid mitigated Cd adverse effects on plant growth, physiology and biochemical properties of garden cress. <i>Scientific Reports</i> , 2021, 11, 8040.	1.6	23
6	Biochar as an organic soil conditioner for mitigating salinity stress in tomato. <i>Soil Science and Plant Nutrition</i> , 2021, 67, 693-706.	0.8	28
7	Role of rheology on the formation of Nanofibers from pectin and polyethylene oxide blends. <i>Journal of Applied Polymer Science</i> , 2020, 137, 48294.	1.3	19
8	Development of antimicrobial gelatin films with boron derivatives. <i>Turkish Journal of Biology</i> , 2019, 43, 47-57.	2.1	11
9	Preparation and Characterization of Electrospun Pectin-Based Films and Their Application in Sustainable Aroma Barrier Multilayer Packaging. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 5136.	1.3	35
10	A Consumer Perception Study on Functional Dairy Products Among Consumers in Istanbul, Turkey. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2019, 7, 963-970.	0.1	1
11	T _{1/2} rikiye de \bar{A} eretilen M \bar{A} s \bar{A} rlarda Mikotoksin D \bar{A} zelerinin ve GDO Varlı \bar{A} n Ara \bar{Y} t \bar{A} mas \bar{A} . <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2019, 7, 54.	0.1	0
12	Nanoemulsion delivery systems for oil-soluble vitamins: Influence of carrier oil type on lipid digestion and vitamin D ₃ bioaccessibility. <i>Food Chemistry</i> , 2015, 187, 499-506.	4.2	263
13	Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural biopolymers: Whey protein isolate and gum arabic. <i>Food Chemistry</i> , 2015, 188, 256-263.	4.2	286
14	The cell release kinetics and the swelling behavior of physically crosslinked xanthan-chitosan hydrogels in simulated gastrointestinal conditions. <i>Food Hydrocolloids</i> , 2014, 40, 138-144.	5.6	98
15	Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural surfactants: Quillaja saponin and lecithin. <i>Journal of Food Engineering</i> , 2014, 142, 57-63.	2.7	212
16	Effect of complexation conditions on xanthan-chitosan polyelectrolyte complex gels. <i>Food Hydrocolloids</i> , 2009, 23, 202-209.	5.6	128
17	EFFECTS OF INTERMOLECULAR INTERACTIONS AND MOLECULAR ORIENTATION ON THE FLUX BEHAVIOR OF XANTHAN GUM SOLUTIONS DURING ULTRAFILTRATION. <i>Journal of Food Process Engineering</i> , 2009, 32, 623-644.	1.5	6
18	Bioconversion of Whey Lactose into Microbial Exopolysaccharides. , 2007, , 559-583.		6

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19	Recovery of protein from poultry processing wastewater using membrane ultrafiltration. <i>Bioresource Technology</i> , 2005, 96, 687-698.	4.8	69
20	Effects of Surface Characteristics and Xanthan Polymers on the Immobilization of <i>Xanthomonas campestris</i> to Fibrous Matrices. <i>Journal of Food Science</i> , 2004, 69, E441.	1.5	28