

# Gonca Bilge

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

25  
papers

488  
citations

13  
h-index

22  
g-index

27  
ext. papers

648  
ext. citations

5.4  
avg, IF

4.17  
L-index

#	Paper	IF	Citations
25	Identification of meat species by using laser-induced breakdown spectroscopy. <i>Meat Science</i> , <b>2016</b> , 119, 118-22	6.4	77
24	Determination of whey adulteration in milk powder by using laser induced breakdown spectroscopy. <i>Food Chemistry</i> , <b>2016</b> , 212, 183-8	8.5	63
23	Coffee arabica adulteration: Detection of wheat, corn and chickpea. <i>Food Chemistry</i> , <b>2018</b> , 264, 142-148	8.5	43
22	Analysis of bakery products by laser-induced breakdown spectroscopy. <i>Food Chemistry</i> , <b>2015</b> , 181, 186-190	9.5	40
21	Identification of offal adulteration in beef by laser induced breakdown spectroscopy (LIBS). <i>Meat Science</i> , <b>2018</b> , 138, 28-33	6.4	40
20	Capabilities and limitations of LIBS in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2017</b> , 97, 345-352	5.6	33
19	Identification of milk fraud using laser-induced breakdown spectroscopy (LIBS). <i>International Dairy Journal</i> , <b>2018</b> , 81, 1-7	3.5	27
18	Ash analysis of flour sample by using laser-induced breakdown spectroscopy. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , <b>2016</b> , 124, 74-78	3.1	24
17	Determination of Ca addition to the wheat flour by using laser-induced breakdown spectroscopy (LIBS). <i>European Food Research and Technology</i> , <b>2016</b> , 242, 1685-1692	3.4	22
16	Laser-Induced Breakdown Spectroscopy Based Protein Assay for Cereal Samples. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 9459-9463	5.7	18
15	Identification of cow, buffalo, goat and ewe milk species in fermented dairy products using synchronous fluorescence spectroscopy. <i>Food Chemistry</i> , <b>2019</b> , 284, 60-66	8.5	15
14	Detection of Pistacia vera adulteration by using laser induced breakdown spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 2236-2242	4.3	15
13	A novel method for ash analysis in wheat milling fractions by using laser-induced breakdown spectroscopy. <i>Journal of Cereal Science</i> , <b>2017</b> , 78, 33-38	3.8	13
12	A rapid tool for determination of titanium dioxide content in white chickpea samples. <i>Food Chemistry</i> , <b>2018</b> , 240, 84-89	8.5	13
11	Investigating the effects of geographical origin, roasting degree, particle size and brewing method on the physicochemical and spectral properties of Arabica coffee by PCA analysis. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 3345-3354	3.3	10
10	Detection and quantification of a toxic salt substitute (LiCl) by using laser induced breakdown spectroscopy (LIBS). <i>Meat Science</i> , <b>2018</b> , 135, 123-128	6.4	9
9	Performance evaluation of laser induced breakdown spectroscopy in the measurement of liquid and solid samples. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , <b>2018</b> , 145, 115-121	3.1	8

8	Development of synchronous fluorescence method for identification of cow, goat, ewe and buffalo milk species. <i>Food Control</i> , <b>2020</b> , 108, 106808	6.2	6
7	Multiparametric analysis of cheese using single spectrum of laser-induced breakdown spectroscopy. <i>International Dairy Journal</i> , <b>2019</b> , 90, 72-78	3.5	5
6	Synchronous fluorescence spectroscopy combined with chemometrics for determination of total phenolic content and antioxidant activity in different tea types. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 3741-3747	4.3	2
5	Evaluation of the Effect of Pulsed Electric Field on Coffee Arabica Beans. <i>Food and Bioprocess Technology</i> , 1	5.1	2
4	Food science application <b>2020</b> , 347-368		1
3	Laser induced breakdown spectroscopy based diffusion modelling in cheese matrix. <i>Journal of Food Engineering</i> , <b>2019</b> , 263, 320-325	6	0
2	Pulsed Electric Field Pre-treatment for Frying of Zucchini and Eggplant: Impacts on Oil Content and Color. <i>Food and Bioprocess Technology</i> , <b>2022</b> , 15, 1188-1194	5.1	0
1	Modeling and simulation of the inactivation of polyphenol oxidase enzyme in foods. <i>Food and Health</i> , <b>2020</b> , 6, 248-260	0.4	