

S Gulum Sumnu

List of Publications by Year in descending order

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134
papers

5,959
citations

43973

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88477

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all docs

135
docs citations

135
times ranked

4681
citing authors

#	ARTICLE	IF	CITATIONS
1	The effects of crosslinking agents on faba bean flour‐chitosan‐curcumin films and their characterization. , 2022, 4, e121.		5
2	Legume‐based products‐Editorial. , 2022, 4, .		1
3	Encapsulation of Caffeic Acid in Carob Bean Flour and Whey Protein-Based Nanofibers via Electrospinning. Foods, 2022, 11, 1860.	1.9	10
4	Development of pea flour based active films produced through different homogenization methods and their effects on lipid oxidation. Food Hydrocolloids, 2021, 111, 106238.	5.6	20
5	Correlation between physical and sensorial properties of gummy confections with different formulations during storage. Journal of Food Science and Technology, 2021, 58, 3397-3408.	1.4	6
6	Monitoring freshness of chicken breast by using natural halochromic curcumin loaded chitosan/PEO nanofibers as an intelligent package. International Journal of Biological Macromolecules, 2021, 170, 437-446.	3.6	106
7	Gallic acid encapsulated pea flour‐based nanofibers produced by electrospinning as a potential active food packaging material. , 2021, 3, e90.		8
8	Green processing of sour cherry (Prunus cerasus L.) pomace: process optimization for the modification of dietary fibers and property measurements. Journal of Food Measurement and Characterization, 2021, 15, 3015-3025.	1.6	6
9	Encapsulation of Grape Seed Extract in Rye Flour and Whey Protein‐Based Electrospun Nanofibers. Food and Bioprocess Technology, 2021, 14, 1118-1131.	2.6	23
10	Microwave glycation of soy protein isolate with rare sugar (D-allulose), fructose and glucose. Food Bioscience, 2021, 40, 100897.	2.0	22
11	Encapsulation of Magnesium with Lentil Flour by Using Double Emulsion to Produce Magnesium Enriched Cakes. Food and Bioprocess Technology, 2021, 14, 1773-1790.	2.6	14
12	Use of Solid Echo Sequence to Monitor Crystallization Kinetics of Mono and Di-Saccharides. Food Biophysics, 2021, 16, 502.	1.4	3
13	Utilization of legume flours in wafer sheets. , 2020, 2, e12.		7
14	Microwave Pretreatment for the Improvement of Physicochemical Properties of Carob Flour and Rice Starch‐Based Electrospun Nanofilms. Food and Bioprocess Technology, 2020, 13, 838-850.	2.6	16
15	Determination of pasteurization treatment of liquid whole egg by measuring physical and rheological properties of cake cream. Journal of Food Process Engineering, 2019, 42, e13167.	1.5	6
16	Microcapsule characterization of phenolic powder obtained from strawberry pomace. Journal of Food Processing and Preservation, 2019, 43, e13892.	0.9	3
17	Physicochemical and Structural Characterization of Microfluidized and Sonicated Legume Starches. Food and Bioprocess Technology, 2019, 12, 1144-1156.	2.6	20
18	Chickpea flour‐based biofilms containing gallic acid to be used as active edible films. Journal of Applied Polymer Science, 2019, 136, 47704.	1.3	22

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19	Enhancing oxidative stability of walnuts by using gallic acid loaded lentil flour based electrospun nanofibers as active packaging material. <i>Food Hydrocolloids</i> , 2019, 95, 245-255.	5.6	71
20	Fabrication of gallic acid loaded Hydroxypropyl methylcellulose nanofibers by electrospinning technique as active packaging material. <i>Carbohydrate Polymers</i> , 2019, 208, 241-250.	5.1	109
21	Effects of heat-treated liquid whole egg on cake batter rheology and the quality of baked cake. <i>Journal of Food Process Engineering</i> , 2019, 42, e12977.	1.5	9
22	Nanostructured poly(lactic acid)/soy protein/HPMC films by electrospinning for potential applications in food industry. <i>European Polymer Journal</i> , 2019, 112, 477-486.	2.6	74
23	Development of novel pea flour-based nanofibres by electrospinning method. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1269-1277.	1.3	21
24	Utilization of lentil flour as a biopolymer source for the development of edible films. <i>Journal of Applied Polymer Science</i> , 2018, 135, 46356.	1.3	38
25	Enhancement of storage stability of wheat germ oil by encapsulation. <i>Industrial Crops and Products</i> , 2018, 114, 14-18.	2.5	18
26	Microencapsulation of phenolic compounds extracted from onion (<i>Allium cepa</i>) skin. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13648.	0.9	30
27	A novel electrospun hydroxypropyl methylcellulose/polyethylene oxide blend nanofibers: Morphology and physicochemical properties. <i>Carbohydrate Polymers</i> , 2018, 181, 234-246.	5.1	89
28	Characterization of different double-emulsion formulations based on food-grade emulsifiers and stabilizers. <i>Journal of Dispersion Science and Technology</i> , 2018, 39, 996-1002.	1.3	21
29	Monitoring the Effects of Ingredients and Baking Methods on Quality of Gluten-Free Cakes by Time-Domain (TD) NMR Relaxometry. <i>Food and Bioprocess Technology</i> , 2018, 11, 1923-1933.	2.6	15
30	Effects of addition of different fibers on rheological characteristics of cake batter and quality of cakes. <i>Journal of Food Science and Technology</i> , 2018, 55, 667-677.	1.4	56
31	The effects of emulsifier type, phase ratio, and homogenization methods on stability of the double emulsion. <i>Journal of Dispersion Science and Technology</i> , 2017, 38, 807-814.	1.3	47
32	Preparation and characterization of W/O/W type double emulsion containing PGPR lecithin mixture as lipophilic surfactant. <i>Journal of Dispersion Science and Technology</i> , 2017, 38, 486-493.	1.3	29
33	Physicochemical, rheological, and sensory properties of low-fat ice cream designed by double emulsions. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600505.	1.0	35
34	Effects of legume flours on batter rheology and cake physical quality. <i>Acta Horticulturae</i> , 2017, , 175-182.	0.1	3
35	NMR relaxometry as a tool to understand the effect of microwave heating on starch-water interactions and gelatinization behavior. <i>LWT - Food Science and Technology</i> , 2017, 83, 10-17.	2.5	53
36	Influence of solution properties and pH on the fabrication of electrospun lentil flour/HPMC blend nanofibers. <i>Food Research International</i> , 2017, 102, 616-624.	2.9	29

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37	Rheology of Emulsions. , 2017, , 437-457.		13
38	Effect of Drying on Porous Characteristics of Orange Peel. International Journal of Food Engineering, 2016, 12, 921-928.	0.7	13
39	Rheology, particle-size distribution, and stability of low-fat mayonnaise produced via double emulsions. Food Science and Biotechnology, 2016, 25, 1613-1618.	1.2	44
40	Effect of different flours on quality of legume cakes to be baked in microwave-infrared combination oven and conventional oven. Journal of Food Science and Technology, 2016, 53, 1567-1575.	1.4	30
41	Pore Development, Oil and Moisture Distribution in Crust and Core Regions of Potatoes During Frying. Food and Bioprocess Technology, 2016, 9, 1653-1660.	2.6	26
42	Microstructure of Gluten-Free Baked Products. Food Engineering Series, 2016, , 197-242.	0.3	10
43	Production and characterisation of gluten-free chestnut sourdough breads. Quality Assurance and Safety of Crops and Foods, 2016, 8, 349-358.	1.8	5
44	Microencapsulation of wheat germ oil. Journal of Food Science and Technology, 2015, 52, 3590-7.	1.4	30
45	Encapsulation of rosemary essential oil. LWT - Food Science and Technology, 2015, 64, 112-119.	2.5	88
46	Development of gluten-free wafer sheet formulations. LWT - Food Science and Technology, 2015, 63, 1121-1127.	2.5	17
47	Effects of Microwave-Infrared Combination Drying on Quality of Eggplants. Food and Bioprocess Technology, 2015, 8, 1198-1210.	2.6	56
48	Microwave-Assisted Extraction of Phenolic Compounds from Caper. Separation Science and Technology, 2015, , 150527095459001.	1.3	2
49	Recent Developments in Microwave Heating. , 2014, , 361-383.		12
50	Microwave-assisted hydrodistillation of essential oil from rosemary. Journal of Food Science and Technology, 2014, 51, 1056-1065.	1.4	58
51	Comparison of microwave and ultrasound-assisted extraction techniques for leaching of phenolic compounds from nettle. Journal of Food Science and Technology, 2014, 51, 2776-2782.	1.4	66
52	Storage and Baking Stability of Encapsulated Sour Cherry Phenolic Compounds Prepared from Micro- and Nano-Suspensions. Food and Bioprocess Technology, 2014, 7, 204-211.	2.6	43
53	Characterization of structure of gluten-free breads by using X-ray microtomography. Food Hydrocolloids, 2014, 36, 37-44.	5.6	60
54	A Study on Staling Characteristics of Gluten-Free Breads Prepared with Chestnut and Rice Flours. Food and Bioprocess Technology, 2014, 7, 806-820.	2.6	69

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55	Effect of Ultrasound-Assisted Osmotic Dehydration as a Pretreatment on Deep Fat Frying of Potatoes. Food and Bioprocess Technology, 2013, 6, 3554-3563.	2.6	74
56	Ohmic Tempering of Frozen Potato Puree. Food and Bioprocess Technology, 2013, 6, 3200-3205.	2.6	31
57	Effect of Degritting of Phenolic Extract from Sour Cherry Pomace on Encapsulation Efficiency of Production of Nano-suspension. Food and Bioprocess Technology, 2013, 6, 2494-2502.	2.6	25
58	Microwave Frying Compared with Conventional Frying via Numerical Simulation. Food and Bioprocess Technology, 2013, 6, 1414-1419.	2.6	16
59	Usage of solar-assisted spouted bed drier in drying of pea. Food and Bioproducts Processing, 2013, 91, 271-278.	1.8	34
60	Quality of Gluten-Free Bread Formulations Baked in Different Ovens. Food and Bioprocess Technology, 2013, 6, 746-753.	2.6	61
61	Image Analysis of Gluten-free Breads Prepared with Chestnut and Rice Flour and Baked in Different Ovens. Food and Bioprocess Technology, 2013, 6, 1749-1758.	2.6	57
62	Microwave Assisted Extraction of Phenolic Compounds from Sour Cherry Pomace. Separation Science and Technology, 2012, 47, 1248-1254.	1.3	63
63	Microencapsulation of phenolic compounds extracted from sour cherry pomace: effect of formulation, ultrasonication time and core to coating ratio. European Food Research and Technology, 2012, 235, 587-596.	1.6	102
64	Spouted bed and microwave-assisted spouted bed drying of parboiled wheat. Food and Bioproducts Processing, 2012, 90, 301-308.	1.8	53
65	Optimisation of formulations and infrared-microwave combination baking conditions of chestnut-rice breads. International Journal of Food Science and Technology, 2011, 46, 1809-1815.	1.3	40
66	A Study on Degree of Starch Gelatinization in Cakes Baked in Three Different Ovens. Food and Bioprocess Technology, 2011, 4, 1237-1244.	2.6	46
67	The effects of xanthan and guar gums on staling of gluten-free rice cakes baked in different ovens. International Journal of Food Science and Technology, 2010, 45, 87-93.	1.3	53
68	Quantitative analysis of macro and micro-structure of gluten-free rice cakes containing different types of gums baked in different ovens. Food Hydrocolloids, 2010, 24, 755-762.	5.6	89
69	Rheological properties of gluten-free bread formulations. Journal of Food Engineering, 2010, 96, 295-303.	2.7	238
70	Physical properties of parboiled wheat and bulgur produced using spouted bed and microwave assisted spouted bed drying. Journal of Food Engineering, 2010, 98, 159-169.	2.7	44
71	Utilization of chestnut flour in gluten-free bread formulations. Journal of Food Engineering, 2010, 101, 329-336.	2.7	159
72	Dielectric and Thermal Properties of Rice Cake Formulations Containing Different Gums Types. International Journal of Food Properties, 2010, 13, 1199-1206.	1.3	11

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73	The effects of gums on macro and micro-structure of breads baked in different ovens. Food Hydrocolloids, 2009, 23, 2182-2189.	5.6	55
74	Effects of microwave frying and different flour types addition on the microstructure of batter coatings. Journal of Food Engineering, 2009, 95, 684-692.	2.7	39
75	Estimation of Dielectric Properties of Cakes Based on Porosity, Moisture Content, and Formulations Using Statistical Methods and Artificial Neural Networks. Food and Bioprocess Technology, 2009, 2, 353-360.	2.6	24
76	Investigation of physicochemical properties of breads baked in microwave and infrared-microwave combination ovens during storage. European Food Research and Technology, 2009, 228, 883-893.	1.6	45
77	Optimization of microwaveâ€“infrared roasting of hazelnut. Journal of Food Engineering, 2009, 90, 255-261.	2.7	68
78	Comparison and modeling of microwave tempering and infrared assisted microwave tempering of frozen potato puree. Journal of Food Engineering, 2009, 92, 339-344.	2.7	47
79	Acrylamide formation in different batter formulations during microwave frying. LWT - Food Science and Technology, 2009, 42, 17-22.	2.5	51
80	Extraction of Essential Oil from Laurel Leaves by Using Microwaves. Separation Science and Technology, 2009, 44, 722-733.	1.3	31
81	Utilization of Mixolab® to predict the suitability of flours in terms of cake quality. European Food Research and Technology, 2008, 227, 565-570.	1.6	81
82	Functional properties of microwave-treated wheat gluten. European Food Research and Technology, 2008, 227, 1411-1417.	1.6	40
83	Optimization of Baking of Rice Cakes in Infraredâ€“Microwave Combination Oven by Response Surface Methodology. Food and Bioprocess Technology, 2008, 1, 64-73.	2.6	92
84	Solvent-free microwave extraction of essential oil from oregano. Journal of Food Engineering, 2008, 88, 535-540.	2.7	161
85	Rheological properties and quality of rice cakes formulated with different gums and an emulsifier blend. Food Hydrocolloids, 2008, 22, 305-312.	5.6	196
86	Effect of osmotic pretreatment and microwave frying on acrylamide formation in potato strips. Journal of the Science of Food and Agriculture, 2007, 87, 2830-2836.	1.7	31
87	Transport and related properties of breads baked using various heating modes. Journal of Food Engineering, 2007, 78, 1382-1387.	2.7	59
88	Optimization of microwave frying of potato slices by using Taguchi technique. Journal of Food Engineering, 2007, 79, 83-91.	2.7	96
89	Investigation of Dielectric Properties of Different Cake Formulations during Microwave and Infrared?Microwave Combination Baking. Journal of Food Science, 2007, 72, E205-E213.	1.5	36
90	Optimization of microwave frying of osmotically dehydrated potato slices by using response surface methodology. European Food Research and Technology, 2007, 224, 707-713.	1.6	12

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91	Porous media characterization of breads baked using novel heating modes. <i>Journal of Food Engineering</i> , 2007, 79, 106-116.	2.7	86
92	EFFECTS OF HYDROCOLLOIDS ON APPARENT VISCOSITY OF BATTERS AND QUALITY OF CHICKEN NUGGETS. <i>Chemical Engineering Communications</i> , 2006, 193, 675-682.	1.5	21
93	The Effect of Different Formulations on Physical Properties of Cakes Baked with Microwave and Near Infrared-Microwave Combinations. <i>Journal of Microwave Power and Electromagnetic Energy</i> , 2006, 41, 20-26.	0.4	7
94	Recovery of strawberry aroma compounds by pervaporation. <i>Journal of Food Engineering</i> , 2006, 75, 36-42.	2.7	55
95	Functionality of batters containing different gums for deep-fat frying of carrot slices. <i>Journal of Food Engineering</i> , 2006, 75, 522-526.	2.7	88
96	Production of bread crumbs by infrared-assisted microwave drying. <i>European Food Research and Technology</i> , 2006, 222, 8-14.	1.6	22
97	A study on the effects of different gums on dielectric properties and quality of breads baked in infrared-microwave combination oven. <i>European Food Research and Technology</i> , 2006, 224, 329-334.	1.6	39
98	Effect of Microwave, Infrared and Infrared-assisted Microwave Heating on the Drying Rate of Bread Dough. <i>American Journal of Food Technology</i> , 2006, 1, 82-93.	0.2	7
99	Effect of microwave on fluidized bed drying of macaroni beads. <i>Journal of Food Engineering</i> , 2005, 66, 463-468.	2.7	69
100	Effects of soy and rice flour addition on batter rheology and quality of deep-fat fried chicken nuggets. <i>Journal of Food Engineering</i> , 2005, 71, 127-132.	2.7	126
101	Microwave, infrared and infrared-microwave combination baking of cakes. <i>Journal of Food Engineering</i> , 2005, 71, 150-155.	2.7	111
102	EFFECTS OF DIFFERENT FACTORS ON SENSORY ATTRIBUTES, OVERALL ACCEPTANCE AND PREFERENCE OF ROOIBOS (<i>ASPALATHUS LINEARIS</i>) TEA. <i>Journal of Sensory Studies</i> , 2005, 20, 228-242.	0.8	21
103	Effects of batters containing different gum types on the quality of deep-fat fried chicken nuggets. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2375-2379.	1.7	74
104	Effects of batters containing different protein types on the quality of deep-fat-fried chicken nuggets. <i>European Food Research and Technology</i> , 2005, 220, 502-508.	1.6	64
105	Optimization of halogen lamp microwave combination baking of cakes: a response surface methodology study. <i>European Food Research and Technology</i> , 2005, 221, 61-68.	1.6	31
106	Halogen lamp microwave combination baking of cookies. <i>European Food Research and Technology</i> , 2005, 220, 546-551.	1.6	26
107	Effects of different batter formulations on the quality of deep-fat-fried carrot slices. <i>European Food Research and Technology</i> , 2005, 221, 99-105.	1.6	23
108	Recent Developments in Microwave Heating. , 2005, , 419-444.		20

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109	Effects of Different Starch Types on Retardation of Staling of Microwave-baked Cakes. Food and Bioproducts Processing, 2005, 83, 1-5.	1.8	58
110	Drying of carrots in microwave and halogen lamp+microwave combination ovens. LWT - Food Science and Technology, 2005, 38, 549-553.	2.5	114
111	Color and Texture Development During Microwave and Conventional Baking of Breads. International Journal of Food Properties, 2004, 7, 201-213.	1.3	29
112	Functionality of batters containing different starch types for deep-fat frying of chicken nuggets. European Food Research and Technology, 2004, 218, 318-322.	1.6	78
113	Optimization of bread baking in a halogen lamp+microwave combination oven by response surface methodology. European Food Research and Technology, 2004, 219, 341.	1.6	53
114	Influence of fat content and emulsifier type on the rheological properties of cake batter. European Food Research and Technology, 2004, 219, 635-638.	1.6	57
115	Usage of enzymes in a novel baking process. Molecular Nutrition and Food Research, 2004, 48, 156-160.	0.0	38
116	Bread baking in halogen lamp+microwave combination oven. Food Research International, 2004, 37, 489-495.	2.9	104
117	Effects of different emulsifier types, fat contents, and gum types on retardation of staling of microwave-baked cakes. Molecular Nutrition and Food Research, 2003, 47, 248-251.	0.0	55
118	EFFECTS OF MICROWAVE COOKING ON FISH QUALITY. International Journal of Food Properties, 2001, 4, 501-512.	1.3	18
119	Assessment of proofing of bread dough in the microwave oven. European Food Research and Technology, 2001, 212, 487-490.	1.6	15
120	Effects of different formulations on the quality of microwave baked breads. European Food Research and Technology, 2001, 213, 38-42.	1.6	33
121	A review on microwave baking of foods. International Journal of Food Science and Technology, 2001, 36, 117-127.	1.3	145
122	Quality control charts for storage of pears. European Food Research and Technology, 2000, 211, 355-359.	1.6	5
123	Optimization of microwave baking of model layer cakes. European Food Research and Technology, 2000, 211, 169-174.	1.6	13
124	Dielectric properties of six different species of starch at 2450 MHz. Food Research International, 1998, 31, 43-52.	2.9	84
125	Differential Scanning Calorimetry Determination of Gelatinization Rates in Different Starches due to Microwave Heating. LWT - Food Science and Technology, 1998, 31, 484-488.	2.5	36
126	Quality control charts for storage of raisins and dried figs. European Food Research and Technology, 1997, 204, 56-59.	0.6	1

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127	Effects of sucrose polyester coating on fruit quality of apricots (<i>Prunus armeniaca</i> (L)). Journal of the Science of Food and Agriculture, 1995, 67, 537-540.	1.7	15
128	EFFECTS of SEMPERFRESH and JONFRESH FRUIT COATINGS ON POSTSTORAGE QUALITY of "SATSUMA" MANDARINS. Journal of Food Processing and Preservation, 1995, 19, 399-407.	0.9	13
129	Effects of Coatings on Fruit Quality of Amasya Apples. LWT - Food Science and Technology, 1995, 28, 501-505.	2.5	21
130	Quality control charts for storage of apricots. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1994, 199, 201-205.	0.7	1
131	EFFECTS of SEMPERFRESHTMand JOHNFRESHTMFRUIT COATINGS ON POSTSTORAGE QUALITY of "ANKARA" PEARS. Journal of Food Processing and Preservation, 1994, 18, 189-199.	0.9	11
132	Quality Control Charts for Storage of Apples. LWT - Food Science and Technology, 1994, 27, 496-499.	2.5	2
133	Extraction of phenolic compounds from melissa using microwave and ultrasound. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 0, , .	0.8	17
134	Heat and mass transfer modeling of microwave infrared cooking of zucchini based on Lambert law. Journal of Food Process Engineering, 0, , e13895.	1.5	2