

Sedef Nehir El

List of Publications by Year in descending order

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49
papers

3,073
citations

218381

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5089
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#	ARTICLE	IF	CITATIONS
1	Zeytinyağın Aşeretim Atıklarının Biyolojik Aktiviteleri ve Gıdaalarda Kullanım Potansiyeli. Turkish Journal of Agriculture: Food Science and Technology, 2022, 10, 798-810.	0.1	1
2	Geleceğin Protein Kaynağı Yenilebilir Bıçecekler. Turkish Journal of Agriculture: Food Science and Technology, 2021, 9, 887-896.	0.1	2
3	INFOGEST inter-laboratory recommendations for assaying gastric and pancreatic lipases activities prior to in vitro digestion studies. Journal of Functional Foods, 2021, 82, 104497.	1.6	22
4	Inhibitory effects of bioaccessible anthocyanins and procyanidins from apple, red grape, cinnamon on α -amylase, α -glucosidase and lipase. International Journal for Vitamin and Nutrition Research, 2021, 91, 16-24.	0.6	4
5	A Review of Factors Affecting Anthocyanin Bioavailability: Possible Implications for the Inter-Individual Variability. Foods, 2020, 9, 2.	1.9	117
6	Development and characterization of double emulsion to encapsulate iron. Journal of Food Engineering, 2019, 263, 446-453.	2.7	41
7	β -Carotene in the human body: metabolic bioactivation pathways "from digestion to tissue distribution and excretion. Proceedings of the Nutrition Society, 2019, 78, 68-87.	0.4	83
8	Monitoring molecular composition and digestibility of ripened bresaola through a combined foodomics approach. Food Research International, 2019, 115, 360-368.	2.9	16
9	Preparation and characterization of double emulsions for saltiness enhancement by inhomogeneous spatial distribution of sodium chloride. LWT - Food Science and Technology, 2019, 101, 229-235.	2.5	19
10	IMPORTANCE OF HEALTHY SNACKS IN OPTIMAL NUTRITION. Gıda, 2019, 44, 988-999.	0.1	4
11	Bioaccessibility and inhibitory effects on digestive enzymes of carnosic acid in sage and rosemary. International Journal of Biological Macromolecules, 2018, 115, 933-939.	3.6	14
12	Occurrence of targeted nutrients and potentially bioactive compounds during in vitro digestion of wheat spaghetti. Journal of Functional Foods, 2018, 44, 118-126.	1.6	9
13	Role of polysaccharides in food, digestion, and health. Critical Reviews in Food Science and Nutrition, 2017, 57, 237-253.	5.4	377
14	Characterisation of in vitro gastrointestinal digests from low fat caprine kefir enriched with inulin. International Dairy Journal, 2017, 75, 68-74.	1.5	17
15	Extending in vitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. Trends in Food Science and Technology, 2017, 60, 52-63.	7.8	134
16	Stability and bioaccessibility of anthocyanins in bakery products enriched with anthocyanins. Food and Function, 2016, 7, 3488-3496.	2.1	36
17	Inhibitory effects of chickpea and Tribulus terrestris on lipase, α -amylase and α -glucosidase. Food Chemistry, 2016, 205, 163-169.	4.2	92
18	Vegetable product containing caseinomaclopeptide and germinated seed and sprouts. Journal of Food Science and Technology, 2016, 53, 880-887.	1.4	4

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19	Mind the gapâ€”deficits in our knowledge of aspects impacting the bioavailability of phytochemicals and their metabolitesâ€”a position paper focusing on carotenoids and polyphenols. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1307-1323.	1.5	204
20	In vitro digestibility of goat milk and kefir with a new standardised static digestion method (INFOGEST) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2	2.1	49
21	Impacts of different cooking and storage methods on the retention and in vitro bioaccessibility of l-carnitine in veal muscle (<i>M. longissimus dorsi</i>). <i>European Food Research and Technology</i> , 2015, 240, 311-318.	1.6	1
22	Effects of cooking on in vitro sinigrin bioaccessibility, total phenols, antioxidant and antimutagenic activity of cauliflower (<i>Brassica oleracea</i> L. var. <i>Botrytis</i>). <i>Journal of Food Composition and Analysis</i> , 2015, 37, 119-127.	1.9	53
23	In vitro starch digestibility, estimated glycemic index and antioxidant potential of taro (<i>Colocasia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2	4.2	64
24	Microwave-assisted hydrodistillation of essential oil from rosemary. <i>Journal of Food Science and Technology</i> , 2014, 51, 1056-1065.	1.4	58
25	Nanoencapsulation of EPA/DHA with sodium caseinateâ€”gum arabic complex and its usage in the enrichment of fruit juice. <i>LWT - Food Science and Technology</i> , 2014, 56, 461-468.	2.5	94
26	<i>In Vitro</i> Models for Studying Secondary Plant Metabolite Digestion and Bioaccessibility. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 413-436.	5.9	260
27	Vegetable and fermented vegetable juices containing germinated seeds and sprouts of lentil and cowpea. <i>Food Chemistry</i> , 2014, 156, 289-295.	4.2	50
28	Production of resistant starch from taro (<i>Colocasia esculenta</i> L. Schott) corm and determination of its effects on health by in vitro methods. <i>Carbohydrate Polymers</i> , 2012, 90, 1204-1209.	5.1	75
29	<i>In vitro</i> bioaccessibility of coenzyme Q10 in enriched yoghurts. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1986-1992.	1.3	8
30	Food Technological Applications for Optimal Nutrition: An Overview of Opportunities for the Food Industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012, 11, 2-12.	5.9	82
31	Changes in content of coenzyme Q10 in beef muscle, beef liver and beef heart with cooking and in vitro digestion. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 1136-1140.	1.9	31
32	Antioxidant and Antimicrobial Activities of Essential Oils Obtained from Oregano (<i>Origanum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2	0.8	55
33	Effect of phytic acid on iron bioavailability in fortified infant cereals. <i>Nutrition and Food Science</i> , 2010, 40, 485-493.	0.4	2
34	Olive tree (<i>Olea europaea</i>) leaves: potential beneficial effects on human health. <i>Nutrition Reviews</i> , 2009, 67, 632-638.	2.6	381
35	Investigation on Turkish consumers regarding their attitudes towards grammatical styles, knowledge and compliance of nutrition messages. <i>Nutrition and Food Science</i> , 2009, 39, 520-533.	0.4	4
36	Determination of In Vitro Antidiabetic Effects, Antioxidant Activities and Phenol Contents of Some Herbal Teas. <i>Plant Foods for Human Nutrition</i> , 2008, 63, 27-33.	1.4	159

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37	Primary oral cancer in a Turkish population sample: Association with sociodemographic features, smoking, alcohol, diet and dentition. <i>Oral Oncology</i> , 2005, 41, 1005-1012.	0.8	49
38	In vitrodetermination of calcium bioavailability of milk, dairy products and infant formulas. <i>International Journal of Food Sciences and Nutrition</i> , 2005, 56, 13-22.	1.3	34
39	Effects of drying process on antioxidant activity of purple carrots. <i>Molecular Nutrition and Food Research</i> , 2004, 48, 57-60.	0.0	28
40	Radical scavenging and iron-chelating activities of some greens used as traditional dishes in Mediterranean diet. <i>International Journal of Food Sciences and Nutrition</i> , 2004, 55, 67-74.	1.3	139
41	Assessing Antioxidant Activities of Phenolic Compounds of Common Turkish Food and Drinks on In Vitro Low-Density Lipoprotein Oxidation. <i>Journal of Food Science</i> , 2003, 68, 2591-2595.	1.5	28
42	Determination of nutritionally important starch fractions of some Turkish breads. <i>Food Chemistry</i> , 2000, 70, 493-497.	4.2	15
43	Quercetin, luteolin, apigenin and kaempferol contents of some foods. <i>Food Chemistry</i> , 1999, 66, 289-292.	4.2	79
44	Determination of glycemic index for some breads. <i>Food Chemistry</i> , 1999, 67, 67-69.	4.2	16
45	Available Lysine in Dried Milk After Processing. <i>International Journal of Food Sciences and Nutrition</i> , 1997, 48, 109-111.	1.3	17
46	NUTRIENT COMPOSITION OF STUFFED VINE LEAVES: A MEDITERRANEAN DIETARY. <i>Journal of Food Quality</i> , 1997, 20, 337-341.	1.4	5
47	Nutritive value of a melon seed beverage. <i>Food Chemistry</i> , 1995, 52, 139-141.	4.2	15
48	Evaluating protein quality of meats using collagen content. <i>Food Chemistry</i> , 1995, 53, 209-210.	4.2	10
49	Nutritive value of germinated mung beans and lentils. <i>International Journal of Consumer Studies</i> , 1991, 15, 357-366.	0.2	13