

Ebru Pelvan

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

961
citations

567247

15
h-index

794568

19
g-index

21
all docs

21
docs citations

21
times ranked

1322
citing authors

#	ARTICLE	IF	CITATIONS
1	Flavor Characteristics of Seven Grades of Black Tea Produced in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6323-6332.	5.2	142
2	Volatile compounds and sensory characteristics of various instant teas produced from black tea. <i>Food Chemistry</i> , 2016, 194, 864-872.	8.2	120
3	Validated Method for the Characterization and Quantification of Extractable and Nonextractable Ellagitannins after Acid Hydrolysis in Pomegranate Fruits, Juices, and Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6555-6566.	5.2	111
4	Effects of Roasting on the Antioxidant Status and Phenolic Profiles of Commercial Turkish Hazelnut Varieties (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1218-1223.	5.2	87
5	Phenolic profiles and antioxidant activity of Turkish Tombul hazelnut samples (natural, roasted, and) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10, Tf 50 542</i>	8.2	67
6	Effects of roasting on oil and fatty acid composition of Turkish hazelnut varieties (<i>Corylus</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10, Tf 50 542</i>	2.8	57
7	Compositional, Nutritional, and Functional Characteristics of Instant Teas Produced from Low- and High-Quality Black Teas. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7529-7536.	5.2	49
8	Assessment of energy and exergy efficiencies and renewability of black tea, instant tea and ice tea production and waste valorization processes. <i>Sustainable Production and Consumption</i> , 2017, 12, 59-77.	11.0	44
9	Fat-soluble bioactives in nuts. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 943-949.	1.5	43
10	Effects of Roasting on Taste-Active Compounds of Turkish Hazelnut Varieties (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8674-8679.	5.2	35
11	Lipid characteristics and phenolics of native grape seed oils grown in Turkey. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 641-647.	1.5	35
12	Flavour of natural and roasted Turkish hazelnut varieties (<i>Corylus avellana</i> L.) by descriptive sensory analysis, electronic nose and chemometrics. <i>International Journal of Food Science and Technology</i> , 2012, 47, 122-131.	2.7	34
13	Nutritional and Functional Characteristics of Seven Grades of Black Tea Produced in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7682-7689.	5.2	30
14	Cardio-protective effects of phytosterol-enriched functional black tea in mild hypercholesterolemia subjects. <i>Journal of Functional Foods</i> , 2017, 31, 311-319.	3.4	28
15	Effects of a traditional fermented grape-based drink "hardaliye"™ on antioxidant status of healthy adults: a randomized controlled clinical trial. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3604-3610.	3.5	27
16	Decaffeinated black tea: Process optimization and phenolic profiles. <i>Journal of Supercritical Fluids</i> , 2013, 82, 116-121.	3.2	15
17	Protein precipitating capacity and antioxidant activity of Turkish Tombul hazelnut phenolic extract and its fractions. <i>Food Chemistry</i> , 2017, 218, 584-590.	8.2	15
18	Optimisation of green tea polysaccharides by ultrasound-assisted extraction and their <i>in vitro</i> antidiabetic activities. <i>Quality Assurance and Safety of Crops and Foods</i> , 2019, 11, 479-490.	3.4	9

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19	Î±-Glucosidase inhibitory activities, functional properties, and safety of green tea polysaccharides as a potential source of dietary supplement. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 3, 124-132.	2.4	7
20	In vivo antidiabetic activities of green and black tea polysaccharides using streptozotocin- induced diabetic mice fed with a high-fat diet. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 8, .	2.4	4
21	DETERMINATION OF FATTY ACID, STEROL, TOCOL COMPOSITIONS, TOTAL PHENOLIC CONTENTS AND ANTIOXIDANT ACTIVITIES OF TURPENTINE (PISTACIA TEREBINTHUS L.) AND PISTACHIO (PISTACIA VERA) OILS GROWN IN TURKEY. GÄ±da, 2018, 43, 384-392.	0.4	2