

Ebru Pelvan

List of Publications by Citations

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Version: 2024-04-28

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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.

21
papers

714
citations

15
h-index

21
g-index

21
ext. papers

845
ext. citations

4.6
avg, IF

4.12
L-index

#	Paper	IF	Citations
21	Flavor characteristics of seven grades of black tea produced in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6323-32	5.7	110
20	Volatile compounds and sensory characteristics of various instant teas produced from black tea. <i>Food Chemistry</i> , 2016 , 194, 864-72	8.5	86
19	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, 6555-66	5.7	82
18	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, 1218-23	5.7	64
17	Effects of roasting on oil and fatty acid composition of Turkish hazelnut varieties (<i>Corylus avellana</i> L.). <i>International Journal of Food Sciences and Nutrition</i> , 2010 , 61, 630-42	3.7	43
16	Phenolic profiles and antioxidant activity of Turkish Tombul hazelnut samples (natural, roasted, and roasted hazelnut skin). <i>Food Chemistry</i> , 2018 , 244, 102-108	8.5	42
15	Fat-soluble bioactives in nuts. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 943-949	3	37
14	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	8.2	35
13	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, 7529-36	5.7	35
12	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, 8674-9	5.7	32
11	Nutritional and functional characteristics of seven grades of black tea produced in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7682-9	5.7	26
10	Cardio-protective effects of phytosterol-enriched functional black tea in mild hypercholesterolemia subjects. <i>Journal of Functional Foods</i> , 2017 , 31, 311-319	5.1	24
9	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	3.8	24
8	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	3	22
7	Effects of a traditional fermented grape-based drink ÜbardaliyeÜbn antioxidant status of healthy adults: a randomized controlled clinical trial. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3604-10	4.3	20
6	Protein precipitating capacity and antioxidant activity of Turkish Tombul hazelnut phenolic extract and its fractions. <i>Food Chemistry</i> , 2017 , 218, 584-590	8.5	13
5	Decaffeinated black tea: Process optimization and phenolic profiles. <i>Journal of Supercritical Fluids</i> , 2013 , 82, 116-121	4.2	10

4	α-Glucosidase inhibitory activities, functional properties, and safety of green tea polysaccharides as a potential source of dietary supplement. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> ,3, 124-132	3.7	5
3	In vivo antidiabetic activities of green and black tea polysaccharides using streptozotocin- induced diabetic mice fed with a high-fat diet. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> ,8,	3.7	2
2	Optimisation of green tea polysaccharides by ultrasound-assisted extraction and their in vitro antidiabetic activities. <i>Quality Assurance and Safety of Crops and Foods</i> , 2019 , 11, 479-490	1.5	2
1	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. <i>Gda</i> , 2018 , 43, 384-392	0.1	