Kevser SÃ–zgen BaÅkan

List of Publications by Year
in descending order

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32 papers	1,066 citations	471371 17 h-index	454834 30 g-index
33 all docs	33 docs citations	33 times ranked	1495 citing authors

#	Article	IF	Citations
1	A comprehensive review of CUPRAC methodology. Analytical Methods, 2011, 3, 2439.	1.3	124
2	Spectrophotometric determination of ascorbic acid using copper(II)?neocuproine reagent in beverages and pharmaceuticals. Talanta, 2005, 65, 1226-1232.	2.9	120
3	Comparison of total antioxidant capacity and phenolic composition of some apple juices with combined HPLCâ€“CUPRAC assay. Food Chemistry, 2010, 120, 1201-1209.	4.2	113
4	Combined HPLC-CUPRAC (cupric ion reducing antioxidant capacity) assay of parsley, celery leaves, and nettle. Talanta, 2008, 77, 304-313.	2.9	74
5	Spectrophotometric total reducing sugars assay based on cupric reduction. Talanta, 2016, 147, 162-168.	2.9	64
6	Comparison of antioxidant capacity and phenolic composition of peel and flesh of some apple varieties. Journal of the Science of Food and Agriculture, 2013, 93, 867-875.	1.7	56
7	Spectrophotometric determination of vitamin E (Î±-tocopherol) using copper(II)-neocuproine reagent. Talanta, 1997, 44, 249-255.	2.9	48
8	Modified cupric reducing antioxidant capacity (CUPRAC) assay for measuring the antioxidant capacities of thiol-containing proteins in admixture with polyphenols. Talanta, 2009, 79, 344-351.	2.9	48
9	Proteinâ€“Incorporated Serum Total Antioxidant Capacity Measurement by a Modified CUPRAC (CUPRIC) Tj ETQq1 1 0.784314 rgBT	1.0	46
10	The preparation and characterization of poly(acrylic acidâ€coâ€methacrylamide) gel and its use in the nonâ€competitive heavy metal removal. Polymers for Advanced Technologies, 2009, 20, 165-172.	1.6	43
11	Preparation, characterization and usage of molecularly imprinted polymer for the isolation of quercetin from hydrolyzed nettle extract. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1017-1018, 89-100.	1.2	39
12	Spectrophotometric and Chromatographic Assessment of Contributions of Carotenoids and Chlorophylls to the Total Antioxidant Capacities of Plant Foods. Journal of Agricultural and Food Chemistry, 2013, 61, 11371-11381.	2.4	35
13	Spectrophotometric total protein assay with copper(II)â€“neocuproine reagent in alkaline medium. Talanta, 2006, 68, 1601-1609.	2.9	31
14	Second derivative spectrophotometric method for simultaneous determination of cobalt, nickel and iron using 2-(5-bromo-2-pyridylazo)-5-diethylaminophenol. Talanta, 2004, 62, 971-976.	2.9	28
15	Identification and quantification of some phytohormones in seaweeds using UPLC-MS/MS. Journal of Liquid Chromatography and Related Technologies, 2019, 42, 475-484.	0.5	26
16	The interaction of antitumor-active anthraquinones with biologically important redox couples: I. Spectrophotometric investigation of the interaction of carminic acid and mitoxantrone with the iron(II, III) and copper(I, II) redox couples. Journal of Inorganic Biochemistry, 1996, 61, 79-96.	1.5	18
17	Determination of total antioxidant capacity of milk by CUPRAC and ABTS methods with separate characterisation of milk protein fractions. Journal of Dairy Research, 2015, 82, 177-184.	0.7	18
18	HPLC Detection and Antioxidant Capacity Determination of Brown, Red and Green Algal Pigments in Seaweed Extracts. Journal of Chromatographic Science, 2021, 59, 325-337.	0.7	18

#	Article	IF	Citations
19	Protein-Protected Gold Nanocluster-Based Biosensor for Determining the Prooxidant Activity of Natural Antioxidant Compounds. ACS Omega, 2019, 4, 2455-2462.	1.6	17
20	A novel gold nanoclusterâ€“based fluorometric biosensor for measuring prooxidant activity with a large Stokes shift. Talanta, 2020, 208, 120425.	2.9	17
21	Novel Protein-Based Solid-Biosensor for Determining Pro-oxidant Activity of Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2017, 65, 5821-5830.	2.4	15
22	Comparison of antioxidant capacities and antioxidant components of commercial bitter melon (Momordicacharantia L.) products. Turkish Journal of Chemistry, 2020, 44, 1663-1673.	0.5	12
23	Assessment of the contributions of anthocyanins to the total antioxidant capacities of plant foods. European Food Research and Technology, 2015, 241, 529-541.	1.6	11
24	Valorization of Red Onion Peels for Quercetin Recovery Using Quercetin-Imprinted Polymer. Journal of Chromatographic Science, 2020, 58, 163-170.	0.7	11
25	Determination of Total Antioxidant Capacities of Algal Pigments in Seaweed by the Combination of High-Performance Liquid Chromatography (HPLC) with A Cupric Reducing Antioxidant Capacity (CUPRAC) Assay. Analytical Letters, 2021, 54, 2239-2258.	1.0	11
26	Antioxidant Activity and Capacity Measurement. Reference Series in Phytochemistry, 2022, , 709-773.	0.2	7
27	High performance liquid chromatographic method with post-column detection for quantification of reducing sugars in foods. Journal of Chromatography A, 2021, 1660, 462664.	1.8	6
28	Novel Iron(III)â^'Induced Prooxidant Activity Measurement Using a Solid Protein Sensor in Comparison with a Copper(II)â^'Induced Assay. Analytical Letters, 2020, 53, 1489-1503.	1.0	4
29	Antioxidant Activity and Capacity Measurement. Reference Series in Phytochemistry, 2021, , 1-66.	0.2	2
30	Orange. , 2020, , 353-376.		2
31	Off-Line HPLC Integrated to Total Antioxidant Capacity Measurement of Beverages. , 2014, , 265-276.		1
32	A simple automated microplate method for determining reducing sugars in food extracts and synthetic serum using cupric-neocuproine as reductant. Turkish Journal of Chemistry, 2018, 42, .	0.5	1