

Sadettin Turhan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4076302/publications.pdf>

Version: 2024-02-01

49
papers

1,322
citations

304743

22
h-index

377865

34
g-index

49
all docs

49
docs citations

49
times ranked

1466
citing authors

#	ARTICLE	IF	CITATIONS
1	Utilization of hazelnut pellicle in low-fat beef burgers. <i>Meat Science</i> , 2005, 71, 312-316.	5.5	140
2	Enhancement of the nutritional status of beef patties by adding flaxseed flour. <i>Meat Science</i> , 2009, 82, 472-477.	5.5	120
3	The effect of starch modification and concentration on steady-state and dynamic rheology of meat emulsions. <i>Food Hydrocolloids</i> , 2015, 48, 135-148.	10.7	66
4	The effects of direct addition of low and medium molecular weight chitosan on the formation of heterocyclic aromatic amines in beef chop. <i>LWT - Food Science and Technology</i> , 2016, 65, 861-867.	5.2	61
5	EFFECTS OF HOT-WATER EXTRACTS FROM MYRTLE, ROSEMARY, NETTLE AND LEMON BALM LEAVES ON LIPID OXIDATION AND COLOR OF BEEF PATTIES DURING FROZEN STORAGE. <i>Journal of Food Processing and Preservation</i> , 2008, 32, 117-132.	2.0	60
6	High pressure homogenization of mechanically deboned chicken meat protein suspensions to improve mechanical and barrier properties of edible films. <i>Food Hydrocolloids</i> , 2018, 84, 135-145.	10.7	53
7	Antifreeze Proteins: Characteristics, Function, Mechanism of Action, Sources and Application to Foods. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 3189-3197.	2.0	49
8	Effects of humic substances supplementation provided through drinking water on performance, carcass traits and meat quality of broilers. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2010, 94, 78-85.	2.2	48
9	Physicochemical, antioxidant and antimicrobial properties of mechanically deboned chicken meat protein films enriched with various essential oils. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100527.	7.5	46
10	UTILIZATION OF WET OKARA IN LOW-FAT BEEF PATTIES. <i>Journal of Muscle Foods</i> , 2007, 18, 226-235.	0.5	44
11	Effect of sugar beet fiber concentrations on rheological properties of meat emulsions and their correlation with texture profile analysis. <i>Food and Bioprocess Processing</i> , 2016, 100, 118-131.	3.6	42
12	Potential application of high pressure homogenization (HPH) for improving functional and rheological properties of mechanically deboned chicken meat (MDCM) proteins. <i>Journal of Food Engineering</i> , 2017, 215, 161-171.	5.2	42
13	Effect of cooking methods on total and heme iron contents of anchovy (<i>Engraulis encrasicolus</i>). <i>Food Chemistry</i> , 2004, 88, 169-172.	8.2	34
14	Oxidative stability of brined anchovies (<i>Engraulis encrasicolus</i>) with plant extracts. <i>International Journal of Food Science and Technology</i> , 2009, 44, 386-393.	2.7	34
15	Proximate Composition and Nutritional Profile of the Black Sea Anchovy (<i>Engraulis</i>) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i> 2016, 25, 864-874.	1.4	32
16	Aluminium contents in baked meats wrapped in aluminium foil. <i>Meat Science</i> , 2006, 74, 644-647.	5.5	31
17	Evaluation of meat quality from 3 turkey genotypes reared with or without outdoor access. <i>Poultry Science</i> , 2011, 90, 1313-1323.	3.4	28
18	Performance of mechanically deboned chicken meat protein coatings containing thyme or clove essential oil for storage quality improvement of beef sucuks. <i>Meat Science</i> , 2019, 158, 107912.	5.5	28

#	ARTICLE	IF	CITATIONS
19	Influence of Wild Garlic on Color, Free Fatty Acids, and Chemical and Sensory Properties of Herby Pickled Cheese. <i>International Journal of Food Properties</i> , 2011, 14, 287-299.	3.0	25
20	Physicochemical properties of pumpkin (<i>Cucurbita pepo</i> L.) seed kernel flour and its utilization in beef meatballs as a fat replacer and functional ingredient. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14695.	2.0	24
21	Improvement of physicochemical, mechanical, thermal and surface properties of anchovy by-product protein films by addition of transglutaminase, and the correlation between secondary structure and mechanical properties. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100483.	7.5	24
22	Edible Packaging Film Derived from Mechanically Deboned Chicken Meat Proteins: Effect of Transglutaminase on Physicochemical Properties. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 635-645.	1.5	24
23	A note on the total and heme iron contents of ready-to-eat doner kebabs. <i>Meat Science</i> , 2004, 67, 191-194.	5.5	22
24	CHARACTERISTICS OF BEEF PATTIES USING OKARA POWDER. <i>Journal of Muscle Foods</i> , 2009, 20, 89-100.	0.5	20
25	Evaluation of the Nutritional and Storage Quality of Meatballs Formulated with Bee Pollen. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 423-433.	1.5	20
26	Heterocyclic Aromatic Amine Contents of Kavurma Commercially Cooked in Steam and Copper Cauldron. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 583-590.	2.0	18
27	Evaluation of Color, Lipid Oxidation and Microbial Quality in Meatballs Formulated with Bee Pollen During Frozen Storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12916.	2.0	18
28	Properties and Antioxidant Capacities of Anchovy (<i>Engraulis encrasicolus</i>) By-Product Protein Films Incorporated with Thyme Essential Oil. <i>Food Technology and Biotechnology</i> , 2017, 55, 77-85.	2.1	18
29	Lipid Quality of Anchovy (<i>Engraulis Encrasicolus</i>) Fillets Affected by Different Cooking Methods. <i>International Journal of Food Properties</i> , 2011, 14, 1358-1365.	3.0	17
30	The Effect of Ultrasonic Marinating on the Transport of Acetic Acid and Salt in Anchovy Marinades. <i>Food Science and Technology Research</i> , 2013, 19, 849-853.	0.6	13
31	ANTIMICROBIAL AND ANTIOXIDANT PROPERTIES OF THYME (<i>Thymus vulgaris</i> L.), ROSEMARY (<i>Rosmarinus</i>)	1.1	13
32	Effect of freeze-thaw cycles on total and heme iron contents of bonito (<i>Sarda sarda</i>) and bluefish (<i>Pomatomus saltator</i>) fillets. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 384-387.	3.9	12
33	Performance, meat quality, meat mineral contents and caecal microbial population responses to humic substances administered in drinking water in broilers. <i>British Poultry Science</i> , 2014, 55, 668-674.	1.7	10
34	Yenilebilir Film ve Kaplamalar: Açöretimleri, Uygulama Yöntemleri, Fonksiyonlar ve Kaslarda Kullanımları. <i>Akademik Gıda</i> , 0, , 84-84.	0.8	10
35	Properties of Edible Films Made From Anchovy By-Product Proteins and Determination of Optimum Protein and Glycerol Concentration by the TOPSIS Method. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 640-654.	1.4	9
36	Effect of anchovy by-product protein coating incorporated with thyme essential oil on the shelf life of anchovy (<i>Engraulis encrasicolus</i> L.) fillets. <i>Food Science and Biotechnology</i> , 2017, 26, 1291-1299.	2.6	9

#	ARTICLE	IF	CITATIONS
37	Functional and Film-forming Properties of Mechanically Deboned Chicken Meat Proteins. International Journal of Food Engineering, 2017, 13, .	1.5	9
38	Physical, Chemical, Thermal and Microstructural Characterization of Edible Films from Mechanically Deboned Chicken Meat Proteins. Journal of Polymers and the Environment, 2019, 27, 1071-1085.	5.0	9
39	The partial purification and properties of pepsin obtained from Turkey proventriculus. Biotechnology and Bioprocess Engineering, 2007, 12, 450-456.	2.6	8
40	Partial purification and characterization of alkaline proteases from the Black Sea anchovy(<i>Engraulis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.6	7
41	The fatty acid levels and physicochemical properties of herby brined cheese, a traditional Turkish cheese. International Journal of Dairy Technology, 2009, 62, 56-62.	2.8	6
42	Antibacterial Activity of Thyme (<i>Thymus vulgaris</i> L.), Laurel (<i>Lauris nobilis</i> L.), Rosemary (<i>Rosmarinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Bacteria. Acta Aquatica Turcica, 2019, 15, 440-447.	0.6	6
43	Antifreeze Proteins in Foods. , 2020, , 231-260.		5
44	The Effect of Ethanol Extracts from Nettle, Rosemary and Myrtle Leaves on Lipid Oxidation and Microbial Growth of Kavurma during Refrigerated Storage. Food Science and Technology Research, 2013, 19, 173-180.	0.6	4
45	Effect of Packaging Methods on Colour, Lipid Quality and Microbial Growth of Beef Patties Enhanced with Flaxseed Flour. Korean Journal for Food Science of Animal Resources, 2013, 33, 58-66.	1.5	2
46	ASSESSMENT OF PHYSICOCHEMICAL AND SENSORY QUALITY OF BEEF PATTIES FORMULATED WITH PENNYROYAL (<i>Mentha pulegium</i> L.) POWDER. GÄ±da, 0, , 739-750.	0.4	1
47	Characterization and antioxidant capacity of anchovy by-product protein films enriched with rosemary and laurel essential oils. Su ÅærA¼nleri Dergisi, 2020, 37, 379-387.	0.3	1
48	OXIDATIVE STABILITY OF BRINED ANCHOVIES WITH EXTRACTS FROM BLUEBERRY <i>(VACCINUM</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.6	0
49	EVALUATION OF QUALITY AND STORAGE STABILITY OF BEEF PATTIES CONTAINING DIFFERENT LEVELS OF PEANUT (<i>Arachis hypogaea</i> L.) SKIN. GÄ±da, 0, , 420-433.	0.4	0