

Sadettin Turhan

List of Publications by Year in descending order

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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	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
2	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
3	Antifreeze Proteins in Foods. , 2020, , 231-260.		5
4	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
5	Characterization and antioxidant capacity of anchovy by-product protein films enriched with rosemary and laurel essential oils. <i>Su A�erA¼nleri Dergisi</i> , 2020, 37, 379-387.	0.3	1
6	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
7	Physical, Chemical, Thermal and Microstructural Characterization of Edible Films from Mechanically Deboned Chicken Meat Proteins. <i>Journal of Polymers and the Environment</i> , 2019, 27, 1071-1085.	5.0	9
8	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 . Bacteria. <i>Acta Aquatica Turcica</i> , 2019, 15, 440-447.	0.6	6
9	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
10	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
11	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
12	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
13	Functional and Film-forming Properties of Mechanically Deboned Chicken Meat Proteins. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	9
14	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
15	ANTIMICROBIAL AND ANTIOXIDANT PROPERTIES OF THYME (<i>Thymus vulgaris</i> L.), ROSEMARY (<i>Rosmarinus</i>) Tj ETQq1 1 0.784314 rgBT /k .	0.4	13
16	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
17	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
18	Effect of sugar beet fiber concentrations on rheological properties of meat emulsions and their correlation with texture profile analysis. <i>Food and Bioproducts Processing</i> , 2016, 100, 118-131.	3.6	42

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19	Proximate Composition and Nutritional Profile of the Black Sea Anchovy (<i>Engraulis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 74 2016, 25, 864-874.	1.4	32
20	The effects of direct addition of low and medium molecular weight chitosan on the formation of heterocyclic aromatic amines in beef chop. LWT - Food Science and Technology, 2016, 65, 861-867.	5.2	61
21	Antifreeze Proteins: Characteristics, Function, Mechanism of Action, Sources and Application to Foods. Journal of Food Processing and Preservation, 2015, 39, 3189-3197.	2.0	49
22	Heterocyclic Aromatic Amine Contents of Kavurma Commercially Cooked in Steam and Copper Cauldron. Journal of Food Processing and Preservation, 2015, 39, 583-590.	2.0	18
23	The effect of starch modification and concentration on steady-state and dynamic rheology of meat emulsions. Food Hydrocolloids, 2015, 48, 135-148.	10.7	66
24	Evaluation of the Nutritional and Storage Quality of Meatballs Formulated with Bee Pollen. Korean Journal for Food Science of Animal Resources, 2014, 34, 423-433.	1.5	20
25	Performance, meat quality, meat mineral contents and caecal microbial population responses to humic substances administered in drinking water in broilers. British Poultry Science, 2014, 55, 668-674.	1.7	10
26	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
27	The Effect of Ultrasonic Marinating on the Transport of Acetic Acid and Salt in Anchovy Marinades. Food Science and Technology Research, 2013, 19, 849-853.	0.6	13
28	Partial purification and characterization of alkaline proteases from the Black Sea anchovy(<i>Engraulis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 74 0.6	0.6	7
29	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
30	Lipid Quality of Anchovy (<i>Engraulis Encrasicholus</i>) Fillets Affected by Different Cooking Methods. International Journal of Food Properties, 2011, 14, 1358-1365.	3.0	17
31	Influence of Wild Garlic on Color, Free Fatty Acids, and Chemical and Sensory Properties of Herby Pickled Cheese. International Journal of Food Properties, 2011, 14, 287-299.	3.0	25
32	Evaluation of meat quality from 3 turkey genotypes reared with or without outdoor access. Poultry Science, 2011, 90, 1313-1323.	3.4	28
33	Effects of humic substances supplementation provided through drinking water on performance, carcass traits and meat quality of broilers. Journal of Animal Physiology and Animal Nutrition, 2010, 94, 78-85.	2.2	48
34	Oxidative stability of brined anchovies (<i>Engraulis encrasicholus</i>) with plant extracts. International Journal of Food Science and Technology, 2009, 44, 386-393.	2.7	34
35	OXIDATIVE STABILITY OF BRINED ANCHOVIES WITH EXTRACTS FROM BLUEBERRY (<i>VACCINUM</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 74 2.6	2.6	0
36	CHARACTERISTICS OF BEEF PATTIES USING OKARA POWDER. Journal of Muscle Foods, 2009, 20, 89-100.	0.5	20

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37	The fatty acid levels and physicochemical properties of herby brined cheese, a traditional Turkish cheese. <i>International Journal of Dairy Technology</i> , 2009, 62, 56-62.	2.8	6
38	Enhancement of the nutritional status of beef patties by adding flaxseed flour. <i>Meat Science</i> , 2009, 82, 472-477.	5.5	120
39	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
40	UTILIZATION OF WET OKARA IN LOW-FAT BEEF PATTIES. <i>Journal of Muscle Foods</i> , 2007, 18, 226-235.	0.5	44
41	The partial purification and properties of pepsin obtained from Turkey proventriculus. <i>Biotechnology and Bioprocess Engineering</i> , 2007, 12, 450-456.	2.6	8
42	Aluminium contents in baked meats wrapped in aluminium foil. <i>Meat Science</i> , 2006, 74, 644-647.	5.5	31
43	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
44	Utilization of hazelnut pellicle in low-fat beef burgers. <i>Meat Science</i> , 2005, 71, 312-316.	5.5	140
45	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
46	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
47	Yenilebilir Film ve Kaplamalar: Ėeretimleri, Uygulama YĖntemleri, FonksiyonlarĖ ve KaslĖ GĖdelerde KullanĖmlarĖ. <i>Akademik GĖda</i> , 0, , 84-84.	0.8	10
48	ASSESSMENT OF PHYSICOCHEMICAL AND SENSORY QUALITY OF BEEF PATTIES FORMULATED WITH PENNYROYAL (<i>Mentha pulegium</i> L.) POWDER. <i>GĖda</i> , 0, , 739-750.	0.4	1
49	EVALUATION OF QUALITY AND STORAGE STABILITY OF BEEF PATTIES CONTAINING DIFFERENT LEVELS OF PEANUT (<i>Arachis hypogaea</i> L.) SKIN. <i>GĖda</i> , 0, , 420-433.	0.4	0