

Berker Nacak

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4077347/publications.pdf>

Version: 2024-02-01

6
papers

150
citations

1683354

5
h-index

2053342

5
g-index

6
all docs

6
docs citations

6
times ranked

154
citing authors

#	ARTICLE	IF	CITATIONS
1	Peanut and linseed oil emulsion gels as potential fat replacer in emulsified sausages. <i>Meat Science</i> , 2021, 176, 108464.	2.7	58
2	An Approach to Manufacture of Fresh Chicken Sausages Incorporated with Black Cumin and Flaxseed Oil in Water Gelled Emulsion. <i>Food Science of Animal Resources</i> , 2020, 40, 426-443.	1.7	19
3	Protein oxidation and in vitro digestibility of heat-treated fermented sausages: How do they change with the effect of lipid formulation during processing?. <i>Journal of Food Biochemistry</i> , 2019, 43, e13007.	1.2	14
4	Effects of Beef Fat Replacement with Gelled Emulsion Prepared with Olive Oil on Quality Parameters of Chicken Patties. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 376-384.	1.5	38
5	Effects of Partial Beef Fat Replacement with Gelled Emulsion on Functional and Quality Properties of Model System Meat Emulsions. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 744-751.	1.5	21
6	Quality changes of sucuks produced with turkey meat and olive oil during fermentation and ripening. , 0, , .		0