

Adnan Bozdogan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4125455/publications.pdf>

Version: 2024-02-01

12
papers

142
citations

1478505

6
h-index

1281871

11
g-index

12
all docs

12
docs citations

12
times ranked

241
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of anthocyanin profiles in Åyalgams (shalgams) produced with different production procedures. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14770.	2.0	2
2	Modeling and analyzing rheological behavior of sour lemon juice concentrate using image processing methods. <i>Journal of Texture Studies</i> , 2020, 51, 789-799.	2.5	1
3	Effects of the storage of Turkish Gemlik olives under CO ₂ and N ₂ on the phenolic compounds and fatty acid compositions of olive oils. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 187-195.	3.2	3
4	Degradation Kinetics of Anthocyanins in Shalgam Beverage. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2019, 7, 282.	0.3	1
5	Viscosity and physicochemical properties of cornelian cherry (<i>Cornus mas</i> L.) concentrate. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1326-1332.	3.2	11
6	Combined effects of oxalic acid treatment and modified atmosphere packaging on postharvest quality of loquats during storage. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2016, 40, 433-440.	2.1	10
7	Improving the screening of potato breeding lines for specific nutritional traits using portable mid-infrared spectroscopy and multivariate analysis. <i>Food Chemistry</i> , 2016, 211, 374-382.	8.2	26
8	Viscosity behavior of bitter orange (<i>Citrus aurantium</i>) juice as affected by temperature and concentration. <i>CYTA - Journal of Food</i> , 2015, , 1-6.	1.9	2
9	Influence of yeast strain, immobilisation and ageing time on the changes of free amino acids and amino acids in peptides in bottleâ€fermented sparkling wines obtained from <i>Vitis vinifera</i> cv. Emir. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1113-1121.	2.7	21
10	A COMPARATIVE STUDY OF POLYPHENOL OXIDASE FROM TWO VARIETIES OF QUINCE (<i>CYDONIA</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.9	9
11	Identification of volatile aroma compounds of strawberry wine using solid-phase microextraction techniques coupled with gas chromatographyâ€mass spectrometry. <i>Flavour and Fragrance Journal</i> , 2006, 21, 68-71.	2.6	56
12	Impact of different extraction processes on aflatoxin contamination in peanut oil. <i>Journal of Food Science and Technology</i> , 0, , 1.	2.8	0