

# Halef Dizlek

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/418034/publications.pdf>

Version: 2024-02-01

10  
papers

120  
citations

1478505

6  
h-index

1474206

9  
g-index

10  
all docs

10  
docs citations

10  
times ranked

147  
citing authors

#	ARTICLE	IF	CITATIONS
1	High protein and gliadin content improves tortilla quality of a weak gluten wheat. LWT - Food Science and Technology, 2022, 160, 113320.	5.2	8
2	Changes in extractable phenolic profile during natural fermentation of wheat, sorghum and teff. Food Research International, 2021, 145, 110426.	6.2	10
3	Improvement bread characteristics of high-level sunn pest (Eurygaster integriceps) damaged wheat by modification in kneading and fermentation conditions. Journal of Cereal Science, 2021, 102, 103336.	3.7	6
4	The effects of various ratios of sunflower oil and surfactant on household type cake quality. Journal of Food Measurement and Characterization, 2018, 12, 173-181.	3.2	4
5	Effects of Chickpea-Based Leavening Extract on Physical, Textural and Sensory Properties of White Wheat Bread. International Journal of Food Engineering, 2018, 14, .	1.5	4
6	FARKLI TÄ°P VE DÄ°ZEYLERDE HÄ°DROKOLLOÄ°D KULLANIMININ SUFLE KEK KALÄ°TESÄ°NE ETKÄ°SÄ°. GÄ±da, 2018, 43, 1100-1115.		
7	Improvement bread characteristics of high level sunn pest (Eurygaster integriceps) damaged wheat by using transglutaminase and some additives. Journal of Cereal Science, 2017, 77, 90-96.	3.7	13
8	Nutritional quality of maize in response to drought stress during grain-filling stages in mediterranean climate condition. Journal of Experimental Biology and Agricultural Sciences, 2016, 4, 644-652.	0.4	31
9	Effects of Amount of Batter in Baking Cup on Muffin Quality. International Journal of Food Engineering, 2015, 11, 629-640.	1.5	13
10	IMPROVEMENT OF THE WHEAT AND CORN BRAN BREAD QUALITY BY USING GLUCOSE OXIDASE AND HEXOSE OXIDASE. Journal of Food Quality, 2009, 32, 209-223.	2.6	31