

Onur Guneser

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

550
citations

759233

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642732

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28
all docs

28
docs citations

28
times ranked

734
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical, Sensory and Aromatic Properties of Cold Press Produced Safflower Oil. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 99-110.	1.9	76
2	Pigment and color stability of beetroot betalains in cow milk during thermal treatment. Food Chemistry, 2016, 196, 220-227.	8.2	75
3	Influence of Carbon and Nitrogen source on production of volatile fragrance and flavour metabolites by the yeast <i>Kluyveromyces marxianus</i> . Yeast, 2014, 32, n/a-n/a.	1.7	53
4	Cold pressed capia pepperseed (<i>Capsicum Annuum</i> L.) oils: Composition, aroma, and sensory properties. European Journal of Lipid Science and Technology, 2015, 117, 1016-1026.	1.5	46
5	Production of flavor compounds from olive mill waste by <i>Rhizopus oryzae</i> and <i>Candida tropicalis</i> . Brazilian Journal of Microbiology, 2017, 48, 275-285.	2.0	39
6	Sensory and Physicochemical Properties of Cold Pressed Produced Tomato (<i>Lycopersicon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54	1.9	37
7	Bioflavour production from tomato and pepper pomaces by <i>Kluyveromyces marxianus</i> and <i>Debaryomyces hansenii</i> . Bioprocess and Biosystems Engineering, 2015, 38, 1143-1155.	3.4	25
8	Characterisation of aroma-active compounds, chemical and sensory properties of acid-coagulated cheese: Circassian cheese. International Journal of Dairy Technology, 2011, 64, 517-525.	2.8	23
9	Influence of Storage on Physicochemical and Volatile Features of Enriched and Aromatized Wax Organogels. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1429-1443.	1.9	23
10	Effect of emulsifiers on oil separation problem and quality characteristics of Tahin Helva during storage. Journal of Food Science and Technology, 2014, 51, 1085-1093.	2.8	19
11	Growth and by-product profiles of <i>Kluyveromyces marxianus</i> cells immobilized in foamed alginate. Yeast, 2014, 32, n/a-n/a.	1.7	19
12	Volatile metabolites produced from agro-industrial wastes by Na-alginate entrapped <i>Kluyveromyces marxianus</i> . Brazilian Journal of Microbiology, 2016, 47, 965-972.	2.0	18
13	Biosynthesis of eight-carbon volatiles from tomato and pepper pomaces by fungi: <i>Trichoderma atroviride</i> and <i>Aspergillus sojae</i> . Journal of Bioscience and Bioengineering, 2017, 123, 451-459.	2.2	13
14	Volatile compounds and proteolysis in traditional Beaten (Bieno sirenje) ewe's milk cheese. International Journal of Dairy Technology, 2014, 67, 584-593.	2.8	12
15	Fermented <i>Spirulina</i> products with <i>Saccharomyces</i> and non- <i>Saccharomyces</i> yeasts: Special reference to their microbial, physico-chemical and sensory characterizations. Food Bioscience, 2022, 47, 101691.	4.4	10
16	Aroma characterization of heterotrophic microalgae <i>Cryptocodium cohnii</i> using solid-phase microextraction and gas chromatography-mass spectrometry/olfactometry during different growth phases. Algal Research, 2020, 49, 101928.	4.6	9
17	Optimization of pretreatment and enzymatic hydrolysis conditions of tomato pomace for production of alcohols and esters by <i>Kluyveromyces marxianus</i> . LWT - Food Science and Technology, 2021, 138, 110728.	5.2	9
18	Prominent strains of kefir grains in the formation of volatile compound profile in milk medium; the role of <i>Lactobacillus kefirifaciens</i> subsp. <i>kefirifaciens</i> , <i>Lentilactobacillus kefirii</i> and <i>Lentilactobacillus parakefirii</i> . European Food Research and Technology, 2022, 248, 975-989.	3.3	9

#	ARTICLE	IF	CITATIONS
19	Different Bioengineering Approaches on Production of Bioflavor Compounds. , 2018, , 37-71.		7
20	Evaluation of physicochemical, microbiological, sensory properties and aroma profiles of goat cheeses provided from Canakkale. International Journal of Dairy Technology, 2017, 70, 514-525.	2.8	6
21	Formation kinetics of hydroxymethylfurfural and brown coloured compounds in goat milk during heating. International Journal of Dairy Technology, 2013, 66, 14-19.	2.8	5
22	Production of flavor compounds from rice bran by yeasts metabolisms of Kluyveromyces marxianus and Debaryomyces hansenii. Brazilian Journal of Microbiology, 2022, , 1.	2.0	5
23	Screening of eighteen polyphenolic compounds in different carob pekmez by green capillary electrophoresis method. SN Applied Sciences, 2020, 2, 1.	2.9	4
24	A comparative study of amino acid, mineral and vitamin profiles of milk from Turkish Saanen, Hair and Maltese goat breeds throughout lactation. International Journal of Dairy Technology, 2021, 74, 441-452.	2.8	4
25	Characterization of volatiles in Beaten cheeses (bieno sirenje) by SPME/GC-MC: Influence of geographical origin. Journal of the Serbian Chemical Society, 2014, 79, 927-939.	0.8	2
26	Investigation of antimicrobial activity and entA and entB genes in Enterococcus faecium and Enterococcus faecalis strains isolated from naturally fermented Turkish white cheeses. Food Science and Biotechnology, 2016, 25, 1633-1637.	2.6	1
27	Kinetic Modelling of Betalain Stability and Color Changes in Yogurt During Storage. Polish Journal of Food and Nutrition Sciences, 2021, , 135-145.	1.7	1