

DurmuÅ Sert

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

133
citations

1307594

7
h-index

1281871

11
g-index

15
all docs

15
docs citations

15
times ranked

179
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of high-pressure homogenisation on viscosity, particle size and microbiological characteristics of skim and whole milk concentrates. <i>International Dairy Journal</i> , 2018, 87, 93-99.	3.0	41
2	Effects of milk somatic cell counts on some physicochemical and functional characteristics of skim and whole milk powders. <i>Journal of Dairy Science</i> , 2016, 99, 5254-5264.	3.4	17
3	Impact of exopolysaccharide production on functional properties of some <i>Lactobacillus salivarius</i> strains. <i>Archives of Microbiology</i> , 2015, 197, 1041-1049.	2.2	13
4	Effect of different levels of pine honey addition on physicochemical, microbiological and sensory properties of set-type yoghurt. <i>International Journal of Dairy Technology</i> , 2017, 70, 245-252.	2.8	12
5	Effect of different levels of grapeseed (<i>Vitis vinifera</i>) oil addition on physicochemical, microbiological and sensory properties of set-type yoghurt. <i>International Journal of Dairy Technology</i> , 2018, 71, 34-43.	2.8	10
6	Development of gelatine-based edible film by addition of whey powders with different demineralisation ratios: Physicochemical, thermal, mechanical and microstructural characteristics. <i>International Journal of Dairy Technology</i> , 2021, 74, 414-424.	2.8	9
7	Effects of preincubation application of low and high frequency ultrasound on eggshell microbial activity, hatchability, supply organ weights at hatch, and chick performance in Japanese quail (<i>Coturnix coturnix japonica</i>) hatching eggs. <i>Poultry Science</i> , 2015, 94, 1678-1684.	3.4	7
8	Immature wheat grain as a potential prebiotic ingredient in set-type yoghurts: impact on antioxidative, textural properties and survival of different probiotics. <i>Journal of Food Science and Technology</i> , 2019, 56, 5474-5483.	2.8	6
9	Chia Seed Mucilage Versus Guar Gum: Effects on Microstructural, Textural, and Antioxidative Properties of Set-Type Yoghurts. <i>Brazilian Archives of Biology and Technology</i> , 0, 63, .	0.5	5
10	Rheological, physical and sensorial evaluation of cookies supplemented with dairy powders. <i>Food Science and Technology International</i> , 2016, 22, 196-202.	2.2	4
11	Production of bread from doughs composed of high-pressure homogenisation treated flour slurries: effects on physicochemical, crumb grain and textural characteristics. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3052-3059.	3.2	3
12	Extraction and purification of oil bodies from pomegranate seeds. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15053.	2.0	2
13	Synthesis of alternan-stabilized zinc nanoparticles: morphological, thermal, antioxidant and antimicrobial characterization. <i>Preparative Biochemistry and Biotechnology</i> , 2021, 51, 331-339.	1.9	2
14	The use of microfiltration technique in the production of skim milk powder: The effect of milk transport conditions on the microbiological and physicochemical properties of milk and milk powders. <i>International Journal of Dairy Technology</i> , 0, , .	2.8	2
15	Physical, mechanical, and thermal properties of gelatine-based edible film made using kefir: Monitoring <i>Aspergillus flavus</i> and <i>A. parasiticus</i> growth on the film surface. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	0