Naciye Kutlu Kantar

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/4347371/publications.pdf

Version: 2024-02-01

15 papers	161 citations	1307594 7 h-index	1281871 11 g-index
15 all docs	15 docs citations	15 times ranked	165 citing authors

#	Article	IF	Citations
1	Impact of different microwave treatments on food texture. Journal of Texture Studies, 2022, 53, 709-736.	2.5	36
2	Optimization of organic acid pretreatment of wheat straw. Biotechnology Progress, 2016, 32, 1487-1493.	2.6	26
3	Extraction of Phenolic Compounds from Cornelian Cherry (Cornus mas L.) Using Microwave and Ohmic Heating Assisted Microwave Methods. Food and Bioprocess Technology, 2021, 14, 650-664.	4.7	24
4	Effect of ohmic heating on ultrasound extraction of phenolic compounds from cornelian cherry (Cornus mas). Journal of Food Processing and Preservation, 2021, 45, e15818.	2.0	19
5	Effect of Drying on Porous Characteristics of Orange Peel. International Journal of Food Engineering, 2016, 12, 921-928.	1.5	13
6	Optimization of ohmic heating-assisted osmotic dehydration as a pretreatment for microwave drying of quince. Food Science and Technology International, 2022, 28, 60-71.	2.2	12
7	Drying characteristics of zucchini and empirical modeling of its drying process. International Journal of Food Studies, 2017, 6, 232-244.	0.8	11
8	KURUTMA YÃ–NTEMLERÄ°NÄ°N KÄ°RAZ DOMATESÄ°N KURUTMA KARAKTERÄ°STÄ°KLERÄ° ÃœZERÄ°NE ETKÄ°SÄ° VE MATEMATÄ°KSEL MODELLEMESÄ°. GÄ±da, 2016, 41, .	0.4	9
9	Optimization of Ultrasound Extraction of Phenolic Compounds from Tarragon (Artemisia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	4.6	4
10	The effect of ohmic heating pretreatment on drying of apple. , 0, , .		3
11	KONVANSÄ°YONEL EKSTRAKSÄ°YONA ALTERNATÄ°F: YEÅžÄ°L TEKNOLOJÄ°LER. GÄ±da, 2017, 42, 514-526.	0.4	2
12	EXTRACTION OF PHENOLIC COMPOUNDS FROM HAWTHORN FRUIT (Crategus monogyna) USING MICROWAVE AND ULTRASOUND ASSISTED METHODS. GÄ±da, 2021, 46, 1002-1015.	0.4	1
13	Drying characteristics of zucchini and empirical modeling of its drying process. International Journal of Food Studies, 2017, 6, .	0.8	1
14	Et ve Et ÃœrÃ¼nlerine Uygulanan Ozmotik Dehidrasyon Ä°ÅŸleminin Ã–nemi. European Journal of Science and Technology, 0, , .	0.5	0
15	EFFECTS OF MOLAR RATIO, FREQUENCY, WATER CONTENT AND TEMPERATURE ON DIELECTRIC PROPERTIES OF DEEP EUTECTIC SOLVENTS. Latin American Applied Research, 2022, 52, 27-33.	0.4	0