Ali A Hayaloglu

List of Publications by Year
in descending order

114 papers	3,687 citations	147801 31 h-index	168389 53 g-index
115 all docs	115 docs citations	115 times ranked	3201 citing authors

#	Article	IF	Citations
1	Microbiology of Cheese. , 2022, , 225-237.		1
2	Cheese with Herbs, Spices and Condiments. , 2022, , 137-145.		0
3	Perspectives and recent innovations on white cheese produced by conventional methods or ultrafiltration technique. International Dairy Journal, 2022, 125, 105232.	3.0	12
4	Comparison of Î³-aminobutyric acid and free amino acid contents of some common varieties of Turkish cheeses. International Dairy Journal, 2022, 128, 105285.	3.0	7
5	Characterization of lactic acid bacteria postbiotics, evaluation in-vitro antibacterial effect, microbial and chemical quality on chicken drumsticks. Food Microbiology, 2022, 104, 104001.	4.2	32
6	Changes during storage in volatile compounds of butter produced using cow, sheep or goatâ€™s milk. Small Ruminant Research, 2022, 211, 106691.	1.2	7
7	Development of a functional chocolate using gamma-amino butyric acid producer Lacticaseibacillus rhamnosus NRRL B-442. Food Bioscience, 2022, 47, 101678.	4.4	5
8	Impact of chitosan embedded with postbiotics from Pediococcus acidilactici against emerging foodborne pathogens in vacuum-packaged frankfurters during refrigerated storage. Meat Science, 2022, 188, 108786.	5.5	14
9	Enrichment of antioxidant activity, phenolic compounds, volatile composition and sensory properties of yogurt with rosehip (Rosa canina L.) fortification. International Journal of Gastronomy and Food Science, 2022, 28, 100514.	3.0	14
10	ACE-inhibitory activities of peptide fractions (<3ÂkDa) and identification of peptide sequence by MALDI-ToF-MS in model cheeses incorporating different Lactobacillus species. Journal of Food Composition and Analysis, 2022, 110, 104579.	3.9	8
11	Floral authentication of some monofloral honeys based on volatile composition and physicochemical parameters. European Food Research and Technology, 2022, 248, 2145-2155.	3.3	16
12	The effects of production methods on the color characteristics, capsaicinoid content and antioxidant capacity of pepper spices (C. annuum L.). Food Chemistry, 2021, 341, 128184.	8.2	19
13	Physicochemical, sensorial and rheological characterisation of wholeâ€fat or lowâ€fat milk jams as influenced by calcium chloride, sodium bicarbonate and sucrose content. International Journal of Food Science and Technology, 2021, 56, 4455-4464.	2.7	0
14	Characterization of Pediococcus acidilactici postbiotic and impact of postbiotic-fortified chitosan coating on the microbial and chemical quality of chicken breast fillets. International Journal of Biological Macromolecules, 2021, 184, 429-437.	7.5	34
15	Chemical changes of food constituents during cold plasma processing: A review. Food Research International, 2021, 147, 110552.	6.2	45
16	Effect of Rheum ribes L. juice on the survival of Listeria monocytogenes, Escherichia coli O157:H7 and Salmonella Typhimurium and chemical quality on vacuum packaged raw beef. LWT - Food Science and Technology, 2021, 150, 112016.	5.2	4
17	Influence of purple basil (Ocimum basilicum L.) extract and essential oil on hyperlipidemia and oxidative stress in rats fed high-cholesterol diet. Food Bioscience, 2021, 43, 101228.	4.4	12
18	Rheology, microstructure and sensory properties of low-fat milk jam: Influence of inulin type, sucrose content, sodium bicarbonate and calcium chloride. International Dairy Journal, 2021, 123, 105162.	3.0	2

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19	Physicochemical, microbiological characterization and proteolysis of Algerian traditionalBouhezzacheese prepared from goatâ€™s raw milk. Analytical Letters, 2020, 53, 905-921.	1.8	4
20	Changes in volatile compounds, sugars and organic acids of different spices of peppers (Capsicum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	8.2	48
21	A comparative study of compositional, antioxidant capacity, ACE-inhibition activity, RP-HPLC peptide profile and volatile compounds of herbal artisanal cheeses. International Dairy Journal, 2020, 111, 104837.	3.0	19
22	Influence of starter culture on nitrogen fraction and volatile compounds in Beaten cow's milk cheese. Journal of Food Processing and Preservation, 2020, 44, e14689.	2.0	6
23	Effects of starter culture and storage on volatile profiles and sensory characteristics of yogurt or cream butter. Mljekarstvo, 2020, 70, 184-200.	0.6	7
24	Role of using adjunct cultures in release of bioactive peptides in white-brined goat-milk cheese. LWT - Food Science and Technology, 2020, 123, 109127.	5.2	48
25	Effects of partial substitution of goat's milk for sheep's milk, cured scalding and dry salting on proteolysis in Urfa cheese. Journal of Food Processing and Preservation, 2019, 43, e14157.	2.0	4
26	Determination of the drying kinetics and energy efficiency of purple basil (Ocimum basilicum L.) leaves using different drying methods. Heat and Mass Transfer, 2019, 55, 2173-2184.	2.1	52
27	Effects of blends of camel and calf chymosin on proteolysis, residual coagulant activity, microstructure, and sensory characteristics of Beyaz peynir. Journal of Dairy Science, 2019, 102, 5945-5956.	3.4	14
28	Influence of purple basil extract (Ocimum basilicum L.) on chemical composition, rheology and antioxidant activity of set-type yoghurt. Mljekarstvo, 2019, 69, 42-52.	0.6	11
29	Effect of blends of camel chymosin and microbial rennet (Rhizomucor miehei) on chemical composition, proteolysis and residual coagulant activity in Iranian Ultrafiltered White cheese. Journal of Food Science and Technology, 2019, 56, 589-598.	2.8	23
30	The effect of gamma irradiation on microbial load of purple basil (Ocimum bacilicum L.) leaves dried in different methods. Journal of Food Safety, 2019, 39, e12610.	2.3	8
31	Optimization of proteolysis and angiotensin converting enzyme inhibition activity in a model cheese using response surface methodology. LWT - Food Science and Technology, 2019, 99, 525-532.	5.2	14
32	Influence of adjunct cultures on angiotensinâ€converting enzyme (<scp>ACE</scp>)â€inhibitory activity, organic acid content and peptide profile of kefir. International Journal of Dairy Technology, 2018, 71, 131-139.	2.8	17
33	Characterisation of Macedonian whiteâ€brined cheese: Effect of raw or heatâ€treated caprine milk. International Journal of Dairy Technology, 2018, 71, 408-416.	2.8	7
34	Volatile compounds and biogenic amines during the ripening of moldâ€ripened Civil cheese manufactured using three different strains of Penicillium roqueforti. Journal of Food Safety, 2018, 38, e12568.	2.3	7
35	Volatiles and sensory characteristics of yogurt manufactured by incorporating basil (Ocimum) Tj ETQq1 1 0.784314 rgBT /Overlock	3.0	18
36	Evaluation of the volatile compounds of fresh ripened Capsicum annuum and its spice pepper (dried) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	5.2	46

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37	Proteolysis and volatile profile in the Algerian traditional Bouhezza cheese made using raw goatâ€™s milk. International Journal of Food Properties, 2017, 20, 1876-1893.	3.0	11
38	The effect of pumpkin fibre on quality and storage stability of reducedâ€fat setâ€type yogurt. International Journal of Food Science and Technology, 2017, 52, 180-187.	2.7	38
39	Proteolysis, microbiology, volatiles and sensory evaluation of Algerian traditional cheeseBouhezzamade using goatâ€™s raw milk. International Journal of Food Properties, 2017, 20, S3246-S3265.	3.0	17
40	Cheese Varieties Ripened Under Brine. , 2017, , 997-1040.		11
41	Cheese: Microbiology of Cheese. , 2016, , .		9
42	Influence of curd heating on proteolysis and volatiles of Kashkaval cheese. Food Chemistry, 2016, 211, 160-170.	8.2	27
43	Changes in volatile composition and sensory properties of Iranian ultrafiltered white cheese as affected by blends of Rhizomucor miehei protease or camel chymosin. Journal of Dairy Science, 2016, 99, 7744-7754.	3.4	15
44	Effect of maceration duration on physicochemical characteristics, organic acid, phenolic compounds and antioxidant activity of red wine from Vitis vinifera L. Karaoglan. Journal of Food Science and Technology, 2016, 53, 3557-3565.	2.8	27
45	Effect of various blends of camel chymosin and microbial rennet (Rhizomucor miehei) on microstructure and rheological properties of Iranian UF White cheese. LWT - Food Science and Technology, 2016, 68, 724-728.	5.2	33
46	Phenolic Compounds, Volatiles, and Sensory Characteristics of Twelve Sweet Cherry (Prunus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	3.1	53
47	The effect of addition of black cumin (Nigella sativa L.) and ripening period on proteolysis, sensory properties and volatile profiles of Erzincan Tulum (Åžavak) cheese made from raw Akkaraman sheepâ€™s milk. Small Ruminant Research, 2016, 134, 65-73.	1.2	25
48	The influence of salt concentration on the chemical, ripening and sensory characteristics of Iranian white cheese manufactured by UF-Treated milk. Journal of Dairy Research, 2015, 82, 365-374.	1.4	23
49	Mycotoxin production capability ofPenicillium roquefortiin strains isolated from mould-ripened traditional Turkish civil cheese. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 245-249.	2.3	18
50	Effects of Wild-Type Starter Culture (Artisanal Strains) on Volatile Profile of Urfa Cheese Made from Ewe Milk. International Journal of Food Properties, 2015, 18, 1915-1929.	3.0	8
51	Physicochemical Characteristics, Antioxidant Activity, Organic Acid and Sugar Contents of 12 Sweet Cherry (Prunus Avium L.) Cultivars Grown in Turkey. Journal of Food Science, 2015, 80, C564-70.	3.1	54
52	Effect of Maceration Time on Free and Bound Volatiles of Red Wines from cv. KaraoÄŸlan (Vitis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.1	14
53	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
54	Î²-Carotene Contents and Quality Properties of Set Type Yoghurt Supplemented with Carrot Juice and Sugar. Journal of Food Processing and Preservation, 2014, 38, 1155-1163.	2.0	21

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55	Volatile Composition, Antioxidant and Antimicrobial Activities of Herbal Plants Used in the Manufacture of Van Herby (OTLU) Cheese. Journal of Food Processing and Preservation, 2014, 38, 1716-1725.	2.0	22
56	Changes of proteolysis and angiotensin-I converting enzyme-inhibitory activity in white-brined cheese as affected by adjunct culture and ripening temperature. Journal of Dairy Research, 2014, 81, 394-402.	1.4	30
57	Effects of <scp>P</scp>enicillium roqueforti and whey cheese on gross composition, microbiology and proteolysis of mouldâ€ripened Civil cheese during ripening. International Journal of Dairy Technology, 2014, 67, 594-603.	2.8	11
58	Thermal stability of chymosin or microbial coagulant in the manufacture of Malatya, a Halloumi type cheese: Proteolysis, microstructure and functional properties. International Dairy Journal, 2014, 38, 136-144.	3.0	35
59	Evaluation of volatiles, phenolic compounds and antioxidant activities of rose hip (Rosa L.) fruits in Turkey. LWT - Food Science and Technology, 2014, 57, 126-133.	5.2	159
60	Influence of exopolysaccharideâ€producing cultures on the volatile profile and sensory quality of lowâ€fat Tulum cheese during ripening. International Journal of Dairy Technology, 2014, 67, 265-276.	2.8	7
61	Changes in volatile composition, proteolysis and textural and sensory properties of white-brined cheese: effects of ripening temperature and adjunct culture. Dairy Science and Technology, 2014, 94, 603-623.	2.2	25
62	Proteolysis texture and microstructure of lowâ€fat <scp>T</scp>ulum cheese affected by exopolysaccharideâ€producing cultures during ripening. International Journal of Food Science and Technology, 2014, 49, 435-443.	2.7	22
63	Changes during ripening in chemical composition, proteolysis, volatile composition and texture in <scp>K</scp>ashar cheese made using raw bovine, ovine or caprine milk. International Journal of Food Science and Technology, 2014, 49, 2643-2649.	2.7	20
64	Evolution of proteolysis in Urfa cheese made from ewe's milk by wild type starter culture systems. Small Ruminant Research, 2014, 119, 120-129.	1.2	16
65	Study of the chemical composition, proteolysis, volatile compounds, and textural properties of industrial and traditional Beaten (Bieno sirenje) ewe milk cheese. Journal of Dairy Science, 2014, 97, 1210-1224.	3.4	18
66	Influence of goat breeds and starter culture systems on gross composition and proteolysis in Gokceada goat cheese during ripening. Small Ruminant Research, 2013, 113, 231-238.	1.2	18
67	Effect of Penicillium roqueforti and incorporation of whey cheese on volatile profiles and sensory characteristics of mouldâ€ripened Civil cheese. International Journal of Dairy Technology, 2013, 66, 512-526.	2.8	17
68	Simultaneous use of transglutaminase and rennet in white-brined cheese production. International Dairy Journal, 2013, 33, 129-134.	3.0	39
69	SPME/GC-MS Characterization and Comparison of Volatiles of Eleven Varieties of Turkish Cheeses. International Journal of Food Properties, 2013, 16, 1630-1653.	3.0	33
70	Effects of partial substitution of caprine for ovine milk on the volatile compounds of fresh and mature Urfa cheeses. Small Ruminant Research, 2013, 115, 113-123.	1.2	18
71	Characterizing volatile compounds and proteolysis in Gokceada artisanal goat cheese. Small Ruminant Research, 2013, 113, 187-194.	1.2	32
72	Volatiles and sensory evaluation of goat milk cheese Gokceada as affected by goat breeds (Gokceada) Tj ETQq0 0 0 rgBT /Overlock 10 T 2765-2780.	3.4	36

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73	Primary and Secondary Proteolysis in Eleven Turkish Cheese Varieties. International Journal of Food Properties, 2013, 16, 1663-1675.	3.0	18
74	Characterization and Comparison of Free Fatty Acid Profiles of Eleven Varieties of Turkish Cheeses. International Journal of Food Properties, 2013, 16, 1407-1416.	3.0	11
75	Morphological, Molecular, and Mycotoxigenic Identification of Dominant Filamentous Fungi from Moldy Civil Cheese. Journal of Food Protection, 2012, 75, 2045-2049.	1.7	19
76	Microstructural, textural, and sensory characteristics of probiotic yogurts fortified with sodium calcium caseinate or whey protein concentrate. Journal of Dairy Science, 2012, 95, 3617-3628.	3.4	171
77	Chemical and microbiological status and volatile profiles of mouldy <scp>C</scp>ivil cheese, a <scp>T</scp>urkish mouldâ€ripened variety. International Journal of Food Science and Technology, 2012, 47, 2405-2412.	2.7	19
78	Influence of brine immersion and vacuum packaging on the chemistry, biochemistry, and microstructure of Mihalic cheese made using sheepâ€™s milk during ripening. Dairy Science and Technology, 2012, 92, 671-689.	2.2	13
79	Proteolytic properties of Turkish whiteâ€brined cheese (Beyaz peynir) made by using wildâ€type Lactococcal strains. International Journal of Dairy Technology, 2011, 64, 394-401.	2.8	4
80	The effects of incorporating wild-type strains of Lactococcus lactis into Turkish white-brined cheese (Beyaz peynir) on the fatty acid and volatile content. International Journal of Dairy Technology, 2011, 64, 494-501.	2.8	14
81	Evaluation of the chemical, microbiological and volatile aroma characteristics of Ispir Kaymak, a traditional Turkish dairy product. International Journal of Dairy Technology, 2011, 64, 444-450.	2.8	13
82	Utilization and characterization of small ruminantsâ€™ milk and milk products in Turkey: Current status and new perspectives. Small Ruminant Research, 2011, 101, 73-83.	1.2	32
83	Cheese | Cheese with Added Herbs, Spices and Condiments. , 2011, , 783-789.		15
84	Effect of milk pasteurization and curd scalding temperature on proteolysis in Malatya, a Halloumi-type cheese. Dairy Science and Technology, 2010, 90, 99-109.	2.2	25
85	C18 Unsaturated Fatty Acid Selectivity of Lipases During the Acidolysis Reaction Between Tripalmitin and Oleic, Linoleic, and Linolenic Acids. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1301-1307.	1.9	15
86	Volatile composition and proteolysis in traditionally produced mature Kashar cheese. International Journal of Food Science and Technology, 2009, 44, 1388-1394.	2.7	43
87	Fatty Acid Selectivity of Lipases during Acidolysis Reaction between Triolein and Saturated Fatty Acids Varying from Caproic to Behenic Acids. Journal of Agricultural and Food Chemistry, 2009, 57, 7584-7590.	5.2	18
88	Improving the viability of Bifidobacterium bifidum BB-12 and Lactobacillus acidophilus LA-5 in white-brined cheese by microencapsulation. International Dairy Journal, 2009, 19, 22-29.	3.0	131
89	Fatty Acid Selectivity of Lipases during Acidolysis Reaction between Oleic Acid and Monoacid Triacylglycerols. Journal of Agricultural and Food Chemistry, 2009, 57, 10466-10470.	5.2	25
90	Influence of ripening container on the lactic acid bacteria population in Tulum cheese. World Journal of Microbiology and Biotechnology, 2008, 24, 293-299.	3.6	23

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91	Physical, chemical and flavour quality of non-fat yogurt as affected by a Î²-glucan hydrocolloidal composite during storage. Food Hydrocolloids, 2008, 22, 1291-1297.	10.7	171
92	Cheeses of Turkey: 2. Varieties ripened under brine. Dairy Science and Technology, 2008, 88, 225-244.	2.2	52
93	Cheeses of Turkey: 3. Varieties containing herbs or spices. Dairy Science and Technology, 2008, 88, 245-256.	2.2	32
94	INFLUENCE OF RENNET CONCENTRATION ON RIPENING CHARACTERISTICS OF HALLOUMI CHEESE. Journal of Food Biochemistry, 2008, 32, 615-627.	2.9	11
95	Characterization of the chemistry, biochemistry and volatile profile of Kuflu cheese, a mould-ripened variety. LWT - Food Science and Technology, 2008, 41, 1323-1334.	5.2	56
96	Thin Layer Drying Characteristics of Eriste: A Dried Cereal Product of Turkey. International Journal of Food Engineering, 2008, 4, .	1.5	3
97	Influence of fat replacers on chemical composition, proteolysis, texture profiles, meltability and sensory properties of low-fat Kashar cheese. Journal of Dairy Research, 2008, 75, 1-7.	1.4	88
98	Effect of single strains of Lactococci on manufacture and chemical quality of fresh Beyaz peynir, Turkish white-brined cheese. Acta Alimentaria, 2008, 37, 485-495.	0.7	0
99	Incorporation of microbial transglutaminase into non-fat yogurt production. International Dairy Journal, 2007, 17, 199-207.	3.0	131
100	Microbiology, Biochemistry, and Volatile Composition of Tulum Cheese Ripened in Goat's Skin or Plastic Bags. Journal of Dairy Science, 2007, 90, 1102-1121.	3.4	91
101	Fatty Acid, Triacylglycerol, Phytosterol, and Tocopherol Variations in Kernel Oil of Malatya Apricots from Turkey. Journal of Agricultural and Food Chemistry, 2007, 55, 10787-10794.	5.2	78
102	Comparisons of different singleâ€strain starter cultures for their effects on ripening and grading of Beyaz cheese. International Journal of Food Science and Technology, 2007, 42, 930-938.	2.7	41
103	Thin-layer drying characteristics of kurut, a Turkish dried dairy by-product. International Journal of Food Science and Technology, 2007, 42, 1080-1086.	2.7	22
104	Microbial quality and presence of moulds in Kuflu cheese. International Journal of Food Microbiology, 2007, 115, 376-380.	4.7	67
105	Mathematical modeling of drying characteristics of strained yoghurt in a convective type tray-dryer. Journal of Food Engineering, 2007, 78, 109-117.	5.2	53
106	Influence of milk pasteurization and scalding temperature on the volatile compounds of Malatya, a farmhouse Halloumi-type cheese. Dairy Science and Technology, 2007, 87, 39-57.	0.9	34
107	Cheeses of Turkey: 1. Varieties ripened in goat-skin bags. Dairy Science and Technology, 2007, 87, 79-95.	0.9	47
108	Influence of salt concentration on the characteristics of Beyaz cheese, a Turkish white-brined cheese. Dairy Science and Technology, 2006, 86, 73-81.	0.9	16

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109	The effect of inulin as a fat replacer on the quality of set-type low-fat yogurt manufacture. International Journal of Dairy Technology, 2005, 58, 180-184.	2.8	185
110	Influence of Starters on Chemical, Biochemical, and Sensory Changes in Turkish White-Brined Cheese During Ripening. Journal of Dairy Science, 2005, 88, 3460-3474.	3.4	90
111	Proteolysis in Turkish White-brined cheese made with defined strains of Lactococcus. International Dairy Journal, 2004, 14, 599-610.	3.0	62
112	Microbiological, biochemical and technological properties of Turkish White cheese â€˜Beyaz Peynirâ€™. International Dairy Journal, 2002, 12, 635-648.	3.0	184
113	Effects of Scalding Temperature, Scalding Time and Ripening Time on the Chemical, Textural and Microstructural Properties of Ovine Milk Urfa Cheese. Tarim Bilimleri Dergisi, 0, , .	0.4	2
114	Rheological and Physicochemical Properties of Apricot Kernel creamâ€•An innovative creamâ€like product. Journal of Food Processing and Preservation, 0, , e16056.	2.0	2