

Ali A Hayaloglu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4442187/publications.pdf>

Version: 2024-02-01

114
papers

3,687
citations

147566

31
h-index

168136

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.	1.5	12
4	Comparison of β^3 -aminobutyric acid and free amino acid contents of some common varieties of Turkish cheeses. International Dairy Journal, 2022, 128, 105285.	1.5	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.	2.1	32
6	Changes during storage in volatile compounds of butter produced using cow, sheep or goat's milk. Small Ruminant Research, 2022, 211, 106691.	0.6	7
7	Development of a functional chocolate using gamma-amino butyric acid producer <i>Lactocaseibacillus rhamnosus</i> NRRL B-442. Food Bioscience, 2022, 47, 101678.	2.0	5
8	Impact of chitosan embedded with postbiotics from <i>Pediococcus acidilactici</i> against emerging foodborne pathogens in vacuum-packaged frankfurters during refrigerated storage. Meat Science, 2022, 188, 108786.	2.7	14
9	Enrichment of antioxidant activity, phenolic compounds, volatile composition and sensory properties of yogurt with rosehip (<i>Rosa canina</i> L.) fortification. International Journal of Gastronomy and Food Science, 2022, 28, 100514.	1.3	14
10	ACE-inhibitory activities of peptide fractions ($\leq 3\text{kDa}$) and identification of peptide sequence by MALDI-ToF-MS in model cheeses incorporating different <i>Lactobacillus</i> species. Journal of Food Composition and Analysis, 2022, 110, 104579.	1.9	8
11	Floral authentication of some monofloral honeys based on volatile composition and physicochemical parameters. European Food Research and Technology, 2022, 248, 2145-2155.	1.6	16
12	The effects of production methods on the color characteristics, capsaicinoid content and antioxidant capacity of pepper spices (<i>C. annuum</i> L.). Food Chemistry, 2021, 341, 128184.	4.2	19
13	Physicochemical, sensorial and rheological characterisation of whole-fat or low-fat milk jams as influenced by calcium chloride, sodium bicarbonate and sucrose content. International Journal of Food Science and Technology, 2021, 56, 4455-4464.	1.3	0
14	Characterization of <i>Pediococcus acidilactici</i> 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.	3.6	34
15	Chemical changes of food constituents during cold plasma processing: A review. Food Research International, 2021, 147, 110552.	2.9	45
16	Effect of <i>Rheum ribes</i> L. juice on the survival of <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium and chemical quality on vacuum packaged raw beef. LWT - Food Science and Technology, 2021, 150, 112016.	2.5	4
17	Influence of purple basil (<i>Ocimum basilicum</i> L.) extract and essential oil on hyperlipidemia and oxidative stress in rats fed high-cholesterol diet. Food Bioscience, 2021, 43, 101228.	2.0	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.	1.5	2

#	ARTICLE	IF	CITATIONS
19	Physicochemical, microbiological characterization and proteolysis of Algerian traditional Bouhezza cheese prepared from goat's raw milk. <i>Analytical Letters</i> , 2020, 53, 905-921.	1.0	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	4.2	48
21	A comparative study of compositional, antioxidant capacity, ACE-inhibition activity, RP-HPLC peptide profile and volatile compounds of herbal artisanal cheeses. <i>International Dairy Journal</i> , 2020, 111, 104837.	1.5	19
22	Influence of starter culture on nitrogen fraction and volatile compounds in Beaten cow's milk cheese. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14689.	0.9	6
23	Effects of starter culture and storage on volatile profiles and sensory characteristics of yogurt or cream butter. <i>Mljekarstvo</i> , 2020, 70, 184-200.	0.2	7
24	Role of using adjunct cultures in release of bioactive peptides in white-brined goat-milk cheese. <i>LWT - Food Science and Technology</i> , 2020, 123, 109127.	2.5	48
25	Effects of partial substitution of goat's milk for sheep's milk, cured scalding and dry salting on proteolysis in Urfa cheese. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14157.	0.9	4
26	Determination of the drying kinetics and energy efficiency of purple basil (<i>Ocimum basilicum</i> L.) leaves using different drying methods. <i>Heat and Mass Transfer</i> , 2019, 55, 2173-2184.	1.2	52
27	Effects of blends of camel and calf chymosin on proteolysis, residual coagulant activity, microstructure, and sensory characteristics of Beyaz peynir. <i>Journal of Dairy Science</i> , 2019, 102, 5945-5956.	1.4	14
28	Influence of purple basil extract (<i>Ocimum basilicum</i> L.) on chemical composition, rheology and antioxidant activity of set-type yoghurt. <i>Mljekarstvo</i> , 2019, 69, 42-52.	0.2	11
29	Effect of blends of camel chymosin and microbial rennet (<i>Rhizomucor miehei</i>) on chemical composition, proteolysis and residual coagulant activity in Iranian Ultrafiltered White cheese. <i>Journal of Food Science and Technology</i> , 2019, 56, 589-598.	1.4	23
30	The effect of gamma irradiation on microbial load of purple basil (<i>Ocimum bacilicum</i> L.) leaves dried in different methods. <i>Journal of Food Safety</i> , 2019, 39, e12610.	1.1	8
31	Optimization of proteolysis and angiotensin converting enzyme inhibition activity in a model cheese using response surface methodology. <i>LWT - Food Science and Technology</i> , 2019, 99, 525-532.	2.5	14
32	Influence of adjunct cultures on angiotensin converting enzyme (ACE) inhibitory activity, organic acid content and peptide profile of kefir. <i>International Journal of Dairy Technology</i> , 2018, 71, 131-139.	1.3	17
33	Characterisation of Macedonian white brined cheese: Effect of raw or heat-treated caprine milk. <i>International Journal of Dairy Technology</i> , 2018, 71, 408-416.	1.3	7
34	Volatile compounds and biogenic amines during the ripening of mold-ripened Civil cheese manufactured using three different strains of <i>Penicillium roqueforti</i> . <i>Journal of Food Safety</i> , 2018, 38, e12568.	1.1	7
35	Volatiles and sensory characteristics of yogurt manufactured by incorporating basil (<i>Ocimum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 18	1.3	18
36	Evaluation of the volatile compounds of fresh ripened <i>Capsicum annum</i> and its spice pepper (dried) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.5	46

#	ARTICLE	IF	CITATIONS
37	Proteolysis and volatile profile in the Algerian traditional <i>Bouhezza</i> cheese made using raw goat's milk. <i>International Journal of Food Properties</i> , 2017, 20, 1876-1893.	1.3	11
38	The effect of pumpkin fibre on quality and storage stability of reduced-fat set-type yogurt. <i>International Journal of Food Science and Technology</i> , 2017, 52, 180-187.	1.3	38
39	Proteolysis, microbiology, volatiles and sensory evaluation of Algerian traditional cheese <i>Bouhezza</i> made using goat's raw milk. <i>International Journal of Food Properties</i> , 2017, 20, S3246-S3265.	1.3	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. <i>Food Chemistry</i> , 2016, 211, 160-170.	4.2	27
43	Changes in volatile composition and sensory properties of Iranian ultrafiltered white cheese as affected by blends of <i>Rhizomucor miehei</i> protease or camel chymosin. <i>Journal of Dairy Science</i> , 2016, 99, 7744-7754.	1.4	15
44	Effect of maceration duration on physicochemical characteristics, organic acid, phenolic compounds and antioxidant activity of red wine from <i>Vitis vinifera</i> L. Karaoglan. <i>Journal of Food Science and Technology</i> , 2016, 53, 3557-3565.	1.4	27
45	Effect of various blends of camel chymosin and microbial rennet (<i>Rhizomucor miehei</i>) on microstructure and rheological properties of Iranian UF White cheese. <i>LWT - Food Science and Technology</i> , 2016, 68, 724-728.	2.5	33
46	Phenolic Compounds, Volatiles, and Sensory Characteristics of Twelve Sweet Cherry (<i>Prunus</i>)	1.5	53
47	The effect of addition of black cumin (<i>Nigella sativa</i> L.) and ripening period on proteolysis, sensory properties and volatile profiles of Erzincan Tulum (<i>Ažavak</i>) cheese made from raw Akkaraman sheep's milk. <i>Small Ruminant Research</i> , 2016, 134, 65-73.	0.6	25
48	The influence of salt concentration on the chemical, ripening and sensory characteristics of Iranian white cheese manufactured by UF-Treated milk. <i>Journal of Dairy Research</i> , 2015, 82, 365-374.	0.7	23
49	Mycotoxin production capability of <i>Penicillium roqueforti</i> in strains isolated from mould-ripened traditional Turkish civil cheese. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 245-249.	1.1	18
50	Effects of Wild-Type Starter Culture (Artisanal Strains) on Volatile Profile of Urfa Cheese Made from Ewe Milk. <i>International Journal of Food Properties</i> , 2015, 18, 1915-1929.	1.3	8
51	Physicochemical Characteristics, Antioxidant Activity, Organic Acid and Sugar Contents of 12 Sweet Cherry (<i>Prunus Avium</i> L.) Cultivars Grown in Turkey. <i>Journal of Food Science</i> , 2015, 80, C564-70.	1.5	54
52	Effect of Maceration Time on Free and Bound Volatiles of Red Wines from cv. Karaoğlan (<i>Vitis</i>)	1.5	14
53	Volatile compounds and proteolysis in traditional Beaten (Bieno sirenje) ewe's milk cheese. <i>International Journal of Dairy Technology</i> , 2014, 67, 584-593.	1.3	12
54	β-Carotene Contents and Quality Properties of Set Type Yoghurt Supplemented with Carrot Juice and Sugar. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1155-1163.	0.9	21

#	ARTICLE	IF	CITATIONS
55	Volatile Composition, Antioxidant and Antimicrobial Activities of Herbal Plants Used in the Manufacture of Van Herby (OTLU) Cheese. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1716-1725.	0.9	22
56	Changes of proteolysis and angiotensin-I converting enzyme-inhibitory activity in white-brined cheese as affected by adjunct culture and ripening temperature. <i>Journal of Dairy Research</i> , 2014, 81, 394-402.	0.7	30
57	Effects of <i>Penicillium roqueforti</i> and whey cheese on gross composition, microbiology and proteolysis of mould-ripened Civil cheese during ripening. <i>International Journal of Dairy Technology</i> , 2014, 67, 594-603.	1.3	11
58	Thermal stability of chymosin or microbial coagulant in the manufacture of Malatya, a Halloumi type cheese: Proteolysis, microstructure and functional properties. <i>International Dairy Journal</i> , 2014, 38, 136-144.	1.5	35
59	Evaluation of volatiles, phenolic compounds and antioxidant activities of rose hip (<i>Rosa L.</i>) fruits in Turkey. <i>LWT - Food Science and Technology</i> , 2014, 57, 126-133.	2.5	159
60	Influence of exopolysaccharide-producing cultures on the volatile profile and sensory quality of low-fat Tulum cheese during ripening. <i>International Journal of Dairy Technology</i> , 2014, 67, 265-276.	1.3	7
61	Changes in volatile composition, proteolysis and textural and sensory properties of white-brined cheese: effects of ripening temperature and adjunct culture. <i>Dairy Science and Technology</i> , 2014, 94, 603-623.	2.2	25
62	Proteolysis texture and microstructure of low-fat Tulum cheese affected by exopolysaccharide-producing cultures during ripening. <i>International Journal of Food Science and Technology</i> , 2014, 49, 435-443.	1.3	22
63	Changes during ripening in chemical composition, proteolysis, volatile composition and texture in Kashaar cheese made using raw bovine, ovine or caprine milk. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2643-2649.	1.3	20
64	Evolution of proteolysis in Urfa cheese made from ewe's milk by wild type starter culture systems. <i>Small Ruminant Research</i> , 2014, 119, 120-129.	0.6	16
65	Study of the chemical composition, proteolysis, volatile compounds, and textural properties of industrial and traditional Beaten (Bieno sirenje) ewe milk cheese. <i>Journal of Dairy Science</i> , 2014, 97, 1210-1224.	1.4	18
66	Influence of goat breeds and starter culture systems on gross composition and proteolysis in Gokceada goat cheese during ripening. <i>Small Ruminant Research</i> , 2013, 113, 231-238.	0.6	18
67	Effect of <i>Penicillium roqueforti</i> and incorporation of whey cheese on volatile profiles and sensory characteristics of mould-ripened Civil cheese. <i>International Journal of Dairy Technology</i> , 2013, 66, 512-526.	1.3	17
68	Simultaneous use of transglutaminase and rennet in white-brined cheese production. <i>International Dairy Journal</i> , 2013, 33, 129-134.	1.5	39
69	SPME/GC-MS Characterization and Comparison of Volatiles of Eleven Varieties of Turkish Cheeses. <i>International Journal of Food Properties</i> , 2013, 16, 1630-1653.	1.3	33
70	Effects of partial substitution of caprine for ovine milk on the volatile compounds of fresh and mature Urfa cheeses. <i>Small Ruminant Research</i> , 2013, 115, 113-123.	0.6	18
71	Characterizing volatile compounds and proteolysis in Gokceada artisanal goat cheese. <i>Small Ruminant Research</i> , 2013, 113, 187-194.	0.6	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.	1.4	36

#	ARTICLE	IF	CITATIONS
73	Primary and Secondary Proteolysis in Eleven Turkish Cheese Varieties. <i>International Journal of Food Properties</i> , 2013, 16, 1663-1675.	1.3	18
74	Characterization and Comparison of Free Fatty Acid Profiles of Eleven Varieties of Turkish Cheeses. <i>International Journal of Food Properties</i> , 2013, 16, 1407-1416.	1.3	11
75	Morphological, Molecular, and Mycotoxigenic Identification of Dominant Filamentous Fungi from Moldy Civil Cheese. <i>Journal of Food Protection</i> , 2012, 75, 2045-2049.	0.8	19
76	Microstructural, textural, and sensory characteristics of probiotic yogurts fortified with sodium calcium caseinate or whey protein concentrate. <i>Journal of Dairy Science</i> , 2012, 95, 3617-3628.	1.4	171
77	Chemical and microbiological status and volatile profiles of mouldy <sc>C</sc>ivil cheese, a <sc>T</sc>urkish mouldâ€ripened variety. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2405-2412.	1.3	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. <i>Dairy Science and Technology</i> , 2012, 92, 671-689.	2.2	13
79	Proteolytic properties of Turkish whiteâ€brined cheese (<i>Beyaz peynir</i>) made by using wildâ€™type <i>Lactococcal</i> strains. <i>International Journal of Dairy Technology</i> , 2011, 64, 394-401.	1.3	4
80	The effects of incorporating wild-type strains of <i>Lactococcus lactis</i> into Turkish white-brined cheese (Beyaz peynir) on the fatty acid and volatile content. <i>International Journal of Dairy Technology</i> , 2011, 64, 494-501.	1.3	14
81	Evaluation of the chemical, microbiological and volatile aroma characteristics of Ispir Kaymak, a traditional Turkish dairy product. <i>International Journal of Dairy Technology</i> , 2011, 64, 444-450.	1.3	13
82	Utilization and characterization of small ruminantsâ€™ milk and milk products in Turkey: Current status and new perspectives. <i>Small Ruminant Research</i> , 2011, 101, 73-83.	0.6	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. <i>Dairy Science and Technology</i> , 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. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2010, 87, 1301-1307.	0.8	15
86	Volatile composition and proteolysis in traditionally produced mature Kashar cheese. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1388-1394.	1.3	43
87	Fatty Acid Selectivity of Lipases during Acidolysis Reaction between Triolein and Saturated Fatty Acids Varying from Caproic to Behenic Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7584-7590.	2.4	18
88	Improving the viability of <i>Bifidobacterium bifidum</i> BB-12 and <i>Lactobacillus acidophilus</i> LA-5 in white-brined cheese by microencapsulation. <i>International Dairy Journal</i> , 2009, 19, 22-29.	1.5	131
89	Fatty Acid Selectivity of Lipases during Acidolysis Reaction between Oleic Acid and Monoacid Triacylglycerols. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10466-10470.	2.4	25
90	Influence of ripening container on the lactic acid bacteria population in Tulum cheese. <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 293-299.	1.7	23

#	ARTICLE	IF	CITATIONS
91	Physical, chemical and flavour quality of non-fat yogurt as affected by a β -glucan hydrocolloidal composite during storage. <i>Food Hydrocolloids</i> , 2008, 22, 1291-1297.	5.6	171
92	Cheeses of Turkey: 2. Varieties ripened under brine. <i>Dairy Science and Technology</i> , 2008, 88, 225-244.	2.2	52
93	Cheeses of Turkey: 3. Varieties containing herbs or spices. <i>Dairy Science and Technology</i> , 2008, 88, 245-256.	2.2	32
94	INFLUENCE OF RENNET CONCENTRATION ON RIPENING CHARACTERISTICS OF HALLOUMI CHEESE. <i>Journal of Food Biochemistry</i> , 2008, 32, 615-627.	1.2	11
95	Characterization of the chemistry, biochemistry and volatile profile of Kufllu cheese, a mould-ripened variety. <i>LWT - Food Science and Technology</i> , 2008, 41, 1323-1334.	2.5	56
96	Thin Layer Drying Characteristics of Eriste: A Dried Cereal Product of Turkey. <i>International Journal of Food Engineering</i> , 2008, 4, .	0.7	3
97	Influence of fat replacers on chemical composition, proteolysis, texture profiles, meltability and sensory properties of low-fat Kashar cheese. <i>Journal of Dairy Research</i> , 2008, 75, 1-7.	0.7	88
98	Effect of single strains of Lactococci on manufacture and chemical quality of fresh Beyaz peynir, Turkish white-brined cheese. <i>Acta Alimentaria</i> , 2008, 37, 485-495.	0.3	0
99	Incorporation of microbial transglutaminase into non-fat yogurt production. <i>International Dairy Journal</i> , 2007, 17, 199-207.	1.5	131
100	Microbiology, Biochemistry, and Volatile Composition of Tulum Cheese Ripened in Goat's Skin or Plastic Bags. <i>Journal of Dairy Science</i> , 2007, 90, 1102-1121.	1.4	91
101	Fatty Acid, Triacylglycerol, Phytosterol, and Tocopherol Variations in Kernel Oil of Malatya Apricots from Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10787-10794.	2.4	78
102	Comparisons of different single- ϵ -strain starter cultures for their effects on ripening and grading of Beyaz cheese. <i>International Journal of Food Science and Technology</i> , 2007, 42, 930-938.	1.3	41
103	Thin-layer drying characteristics of kurut, a Turkish dried dairy by-product. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1080-1086.	1.3	22
104	Microbial quality and presence of moulds in Kufllu cheese. <i>International Journal of Food Microbiology</i> , 2007, 115, 376-380.	2.1	67
105	Mathematical modeling of drying characteristics of strained yoghurt in a convective type tray-dryer. <i>Journal of Food Engineering</i> , 2007, 78, 109-117.	2.7	53
106	Influence of milk pasteurization and scalding temperature on the volatile compounds of Malatya, a farmhouse Halloumi-type cheese. <i>Dairy Science and Technology</i> , 2007, 87, 39-57.	0.9	34
107	Cheeses of Turkey: 1. Varieties ripened in goat-skin bags. <i>Dairy Science and Technology</i> , 2007, 87, 79-95.	0.9	47
108	Influence of salt concentration on the characteristics of Beyaz cheese, a Turkish white-brined cheese. <i>Dairy Science and Technology</i> , 2006, 86, 73-81.	0.9	16

#	ARTICLE	IF	CITATIONS
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.	1.3	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.	1.4	90
111	Proteolysis in Turkish White-brined cheese made with defined strains of Lactococcus. International Dairy Journal, 2004, 14, 599-610.	1.5	62
112	Microbiological, biochemical and technological properties of Turkish White cheese "Beyaz Peynir"™. International Dairy Journal, 2002, 12, 635-648.	1.5	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 cream "An innovative cream-like product. Journal of Food Processing and Preservation, 0, , e16056.	0.9	2