

Esra Gençdağ

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4554725/publications.pdf>

Version: 2024-02-01

9
papers

227
citations

1684188

5
h-index

1588992

8
g-index

9
all docs

9
docs citations

9
times ranked

298
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive peptides derived from plant origin by-products: Biological activities and techno-functional utilizations in food developments – A review. <i>Food Research International</i> , 2020, 136, 109504.	6.2	134
2	Recent Advances in the Recovery Techniques of Plant-Based Proteins from Agro-Industrial By-Products. <i>Food Reviews International</i> , 2021, 37, 447-468.	8.4	63
3	Single and combined decontamination effects of power-ultrasound, peroxyacetic acid and sodium chloride sanitizing treatments on <i>Escherichia coli</i> , <i>Bacillus cereus</i> and <i>Penicillium expansum</i> inoculated dried figs. <i>LWT - Food Science and Technology</i> , 2021, 140, 110844.	5.2	7
4	Techno-functional effect of stevia extract substitution on dry fig-enriched fortified ice cream. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15578.	2.0	7
5	The effects of power ultrasound, peroxyacetic acid and sodium chloride washing treatments on the physical and chemical quality characteristics of dried figs. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	2.0	5
6	Optimization of microwave assisted enzymatic extraction of steviol glycosides and phenolic compounds from Stevia leaf. <i>Acta Periodica Technologica</i> , 2019, , 69-76.	0.2	5
7	Dried Fig Processing, Quality Problems and Innovative Methods Developed by Food Industry. <i>Akademik Gıda</i> , 2019, 17, 378-388.	0.8	3
8	The effect of high-power ultrasound pretreatment on drying efficiency and bioactive compounds of chokeberry (<i>Aronia melanocarpa</i> L.). <i>Food Science and Technology International</i> , 2023, 29, 480-490.	2.2	3
9	Gıda Atıklarından Biyoaktif Peptitlerin Geri Kazanım ve Biyoyararlanım Özellikleri. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2020, 8, 855-863.	0.3	0