

Nilgun Ozdemir

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

256
citations

1039880

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996849

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19
docs citations

19
times ranked

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citing authors

#	ARTICLE	IF	CITATIONS
1	Sour cherry (<i>Prunus cerasus</i> L.) vinegars produced from fresh fruit or juice concentrate: Bioactive compounds, volatile aroma compounds and antioxidant capacities. <i>Food Chemistry</i> , 2020, 309, 125664.	4.2	42
2	Phytochemical content, and antioxidant activity, and volatile compounds associated with the aromatic property, of the vinegar produced from rosehip fruit (<i>Rosa canina</i> L.). <i>LWT - Food Science and Technology</i> , 2022, 154, 112716.	2.5	31
3	Aromatic and functional aspects of kefir produced using soya milk and <i>Bifidobacterium</i> species. <i>International Journal of Dairy Technology</i> , 2018, 71, 921-933.	1.3	29
4	Antioxidant capacity, phytochemical compounds, and volatile compounds related to aromatic property of vinegar produced from black rosehip (<i>Rosa pimpinellifolia</i> L.) juice. <i>Food Bioscience</i> , 2021, 44, 101318.	2.0	27
5	Volatile aroma compounds and bioactive compounds of hawthorn vinegar produced from hawthorn fruit (<i>Crataegus tanacetifolia</i> (lam.) pers.). <i>Journal of Food Biochemistry</i> , 2022, 46, e13676.	1.2	19
6	The effect of lactic acid bacteria and yeast usage on aroma development during tarhana fermentation. <i>Food Bioscience</i> , 2018, 26, 30-37.	2.0	18
7	Fabrication and Antimicrobial Activity of Poly(lactic acid) Nanofibers Containing Firstly Synthesized Silver Diclofenac Complex with (2-methylimidazole) for Wound Dressing Applications. <i>Fibers and Polymers</i> , 2021, 22, 2738-2749.	1.1	14
8	Production of volatiles relation to bread aroma in flour-based fermentation with yeast. <i>Food Chemistry</i> , 2022, 378, 132125.	4.2	14
9	The effect of fermentation time on the volatile aromatic profile of tarhana dough. <i>Food Science and Technology International</i> , 2019, 25, 212-222.	1.1	10
10	Occurrence and seasonal variations of pharmaceuticals and personal care products in drinking water and wastewater treatment plants in Samsun, Turkey. <i>Environmental Earth Sciences</i> , 2020, 79, 1.	1.3	10
11	Prominent strains of kefir grains in the formation of volatile compound profile in milk medium; the role of <i>Lactobacillus kefirifaciens</i> subsp. <i>kefirifaciens</i> , <i>Lentilactobacillus kefirifaciens</i> and <i>Lentilactobacillus parakefirifaciens</i> . <i>European Food Research and Technology</i> , 2022, 248, 975-989.	1.6	9
12	Effect of <i>Gluconacetobacter</i> spp. on kefir grains and kefir quality. <i>Food Science and Biotechnology</i> , 2015, 24, 99-106.	1.2	8
13	Cobalt(III) complex of substituted nalidixic acid: Synthesis, characterization (IR, UV, EPR), single crystal X-ray, antimicrobial activity, Hirshfeld surface analysis and molecular docking. <i>Journal of Molecular Structure</i> , 2021, 1225, 129043.	1.8	8
14	The Effect of Different Sugars on Water Kefir Grains. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 0, 7, 40-45.	0.1	8
15	The changes of physicochemical properties, antioxidants, organic, and key volatile compounds associated with the flavor of peach (<i>Prunus cerasus</i> L. Batsch) vinegar during the fermentation process. <i>Journal of Food Biochemistry</i> , 2022, 46, e13978.	1.2	6
16	Cu(II)-sulfamethazine complex with <i>N</i> -(2-hydroxyethyl)-ethylenediamine: synthesis, spectroscopic, structural characterization and antimicrobial activity. <i>Journal of Coordination Chemistry</i> , 2019, 72, 3359-3370.	0.8	3
17	Impact of <i>Lactobacillus paracasei</i> subsp. <i>tolerans</i> , <i>Lactobacillus parabrevis</i> and <i>Lactobacillus curvatus</i> strains on Texture, Rheology and Microstructure of Dairy-Based Fermented Product. <i>European Journal of Science and Technology</i> , 0, , .	0.5	0
18	Presence of <i>Lactobacillus kefirifaciens</i> subsp. <i>kefirifaciens</i> , <i>Lentilactobacillus kefirifaciens</i> and <i>Lentilactobacillus parakefirifaciens</i> in the stools of Balb/c consuming natural kefir. , 0, , 1.		0