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List of Publications by Year in descending order

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

⁸ Lentilactobacillus parakefiri in the stools of Balb/c consuming natural kefir. , 0, , 1.

2