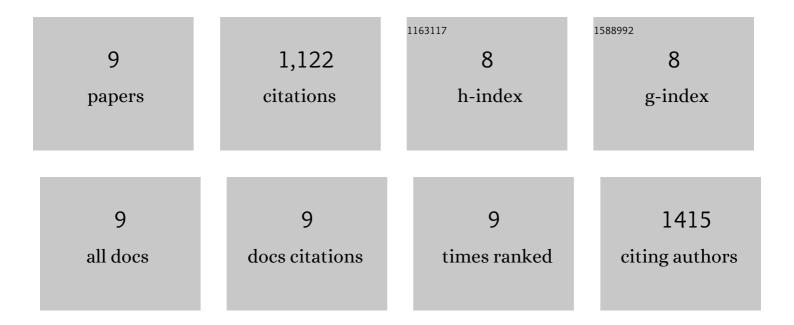
## Bengü Ã-ztürk

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4753604/publications.pdf Version: 2024-02-01



RENCÃIA Ã-7TÃIADE

#	Article	IF	CITATIONS
1	Utilization of Nanotechnology to Improve the Application and Bioavailability of Phytochemicals Derived from Waste Streams. Journal of Agricultural and Food Chemistry, 2022, 70, 6884-6900.	5.2	28
2	Effect of cultivar type, maturation level, and sulfuration on sorption isotherms of apricots. Journal of Food Processing and Preservation, 2021, 45, e14847.	2.0	0
3	Utilization of Nanotechnology to Improve the Handling, Storage and Biocompatibility of Bioactive Lipids in Food Applications. Foods, 2021, 10, 365.	4.3	32
4	Nanoemulsions for food fortification with lipophilic vitamins: Production challenges, stability, and bioavailability. European Journal of Lipid Science and Technology, 2017, 119, 1500539.	1.5	100
5	Progress in natural emulsifiers for utilization in food emulsions. Current Opinion in Food Science, 2016, 7, 1-6.	8.0	336
6	Nanoemulsion delivery systems for oil-soluble vitamins: Influence of carrier oil type on lipid digestion and vitamin D3 bioaccessibility. Food Chemistry, 2015, 187, 499-506.	8.2	263
7	Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural biopolymers: Whey protein isolate and gum arabic. Food Chemistry, 2015, 188, 256-263.	8.2	286
8	Optimal conditions for enhanced β-mannanase production by recombinant Aspergillus sojae. Journal of Molecular Catalysis B: Enzymatic, 2010, 64, 135-139.	1.8	32
9	Cloning, expression and characterization of endoâ€Î²â€1,4â€mannanase from <i>Aspergillus fumigatus</i> in <i>Aspergillus sojae</i> and <i>Pichia pastoris</i> . Biotechnology Progress, 2009, 25, 271-276.	2.6	45