

Mehmet Musa zcan

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

168
papers

2,616
citations

27
h-index

44
g-index

175
ext. papers

3,348
ext. citations

2.9
avg, IF

5.74
L-index

#	Paper	IF	Citations
168	L.: Phytochemical Analysis, Antioxidant, Antifungal and Insecticidal Activities of Its Essential Oil.. <i>Plants</i> , 2022 , 11,	4.5	9
167	Determination of quality parameters and gluten free macaron production from carob fruit and sorghum. <i>International Journal of Gastronomy and Food Science</i> , 2022 , 27, 100460	2.8	2
166	The effect of boiling, germination and roasting on bioactive properties, phenolic compounds, fatty acids and minerals of chia seed (<i>Salvia hispanica</i> L.) and oils. <i>International Journal of Gastronomy and Food Science</i> , 2021 , 100447	2.8	4
165	Changes in Fatty Acid, Tocopherol and Sterol Contents of Oils Extracted from Several Vegetable Seeds. <i>Journal of Oleo Science</i> , 2021 , 70, 1607-1614	1.6	0
164	Changes in mineral content in processed nuts, seeds, and fruits consumed as cookies. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e16036	2.1	
163	Insights into the nutritional value and bioactive properties of quinoa (<i>Chenopodium quinoa</i>): past, present and future prospective. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3726-3741	2.8	5
162	Effect of thermal processing on the bioactive compounds and color parameters of types of three sweet pepper. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15661	2.1	2
161	A comparative study of bioactive compounds, antioxidant activity and phenolic compounds of melon (<i>Cucumis melo</i> L.) slices dehydrated by oven, microwave and infrared systems. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15605	2.1	2
160	Influence of germination on bioactive properties, phytochemicals and mineral contents of Tigernut (<i>Cyperus esculentus</i> L.) tuber and oils. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 3580-3589	2.8	0
159	Effect of roasting treatments on total phenol, antioxidant activity, fatty acid compositions, and phenolic compounds of teff grains. <i>Cereal Chemistry</i> , 2021 , 98, 1027-1037	2.4	0
158	Bioactive compounds, nutritional and sensory properties of cookies prepared with wheat and tigernut flour. <i>Food Chemistry</i> , 2021 , 349, 129155	8.5	4
157	Influence of drying techniques on bioactive properties, phenolic compounds and fatty acid compositions of dried lemon and orange peel powders. <i>Journal of Food Science and Technology</i> , 2021 , 58, 147-158	3.3	11
156	Effect of conventional oven roasting treatment on the physicochemical quality attributes of sesame seeds obtained from different locations. <i>Food Chemistry</i> , 2021 , 338, 128109	8.5	5
155	Effect of grape varieties on bioactive properties, phenolic composition, and mineral contents of different grape-vine leaves. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15159	2.1	3
154	The effect of oven drying on bioactive compounds, antioxidant activity, and phenolic compounds of white and red-skinned onion slices. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15173	2.1	6
153	Effect of roasting on antioxidative properties, polyphenol profile and fatty acids composition of hemp (<i>Cannabis sativa</i> L.) seeds. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110537	5.4	13
152	Fatty acid composition, mineral contents, and glycemic index values of chips produced with different cooking methods and lupine (<i>Lupinus albus</i> L.) flour formulations. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15161	2.1	3

151	Physico-chemical and sensory properties of chips produced using different lupin (<i>Lupinus albus</i> L.) flour formulations and cooking methods. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2780-2788	3.8	3
150	Physicochemical properties, fatty acids, phenolic compounds, and mineral contents of 12 Serbia regional and commercial almond cultivars. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	3
149	Effect of different roasting methods on the bioactive properties, phenolic compounds and fatty acid compositions of pomegranate (<i>L. cv. Hicaz</i>) seed and oils. <i>Journal of Food Science and Technology</i> , 2021 , 58, 2283-2294	3.3	2
148	Quality characteristics of caper seed oils—the impact of extraction: Soxhlet versus cold pressing. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15266	2.1	2
147	Effect of Maturing Stages on Bioactive Properties, Fatty Acid Compositions, and Phenolic Compounds of Peanut (<i>Arachis hypogaea</i> L.) Kernels Harvested at Different Harvest Times. <i>Journal of Oleo Science</i> , 2021 , 70, 471-478	1.6	2
146	Evaluation of the antioxidant activity of some plant extracts (rosemary, sage, and savory, summer) on stability of moringa oil. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15203	2.1	2
145	The Effect of Plant Essential Oil and Extracts on Fatty Acid Profile of Virgin Olive Oil Stored in Different Packaging Materials. <i>Journal of Oleo Science</i> , 2021 , 70, 901-909	1.6	
144	Influence of Drying Methods on Bioactive Properties, Fatty Acids and Phenolic Compounds of Different Parts of Ripe and Unripe Avocado Fruits. <i>Journal of Oleo Science</i> , 2021 , 70, 589-598	1.6	1
143	Inhibitory effect of some spice essential oils on growth of some gram-negative and gram-positive bacteria and a yeast. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15264	2.1	2
142	Tocopherol Contents of Pulp Oils Extracted from Ripe and Unripe Avocado Fruits Dried by Different Drying Systems. <i>Journal of Oleo Science</i> , 2021 , 70, 21-30	1.6	0
141	Phenolic Compounds, Antioxidant Activity and Fatty Acid Composition of Roasted Alyanak Apricot Kernel. <i>Journal of Oleo Science</i> , 2021 , 70, 607-613	1.6	0
140	Bioactive compounds, antioxidant activity and sensory properties of Tarhana, a traditional fermented food, enriched with pickling herb (<i>Echinophora tenuifolia</i> L.). <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3600-3606	3.8	
139	Effect of sonication times and almond varieties on bioactive properties, fatty acid and phenolic compounds of almond kernel extracted by ultrasound-assisted extraction system. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 2481-2490	2.8	3
138	Effects of drying process on oil quality, the bioactive properties and phytochemical characteristics of avocado (Fuerte) fruits harvested at two different maturity stages. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15368	2.1	0
137	Influence of different drying methods on antioxidant activity, total phenol, and phenolic compounds of myrtle (<i>Myrtus communis</i> L.) fruits. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15308	2.1	4
136	The effect of different solvent concentrations on total phenol, antioxidant activity values, and phenolic compounds of pomelo (<i>Citrus grandis</i> L. Osbeck) fruits. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15840	2.1	1
135	The effect of ultrasound-vacuum-assisted extraction on bioactive properties of pitaya (<i>Hylocereus undatus</i>). <i>International Journal of Food Science and Technology</i> , 2021 , 56, 6618	3.8	1
134	The effects of different roasting temperatures and times on some physicochemical properties and phenolic compounds in sesame seeds. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15222	2.1	0

133	Bioactive compounds, minerals, fatty acids, color, and sensory profile of roasted date (Phoenix dactylifera L.) seed. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14495	2.1	1
132	Influence of Roasting on Oil Content, Bioactive Components of Different Walnut Kernel. <i>Journal of Oleo Science</i> , 2020 , 69, 423-428	1.6	3
131	Effect of almond genotypes on fatty acid composition, tocopherols and mineral contents and bioactive properties of sweet almond (Batsch spp.) kernel and oils. <i>Journal of Food Science and Technology</i> , 2020 , 57, 4182-4192	3.3	9
130	Chemical composition, bioactive compounds, mineral contents, and fatty acid composition of pomace powder of different grape varieties. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e145391	3.1	10
129	The influence of fermentation and bud sizes on antioxidant activity and bioactive compounds of three different size buds of Desf. var. plant. <i>Journal of Food Science and Technology</i> , 2020 , 57, 2705-2712	3.3	1
128	Bioactive properties, Fatty acid compositions, and phenolic compounds of some date palm (Phoenix dactylifera L.) cultivars. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14432	2.1	3
127	The Selection of Ribes nigrum L. and Grossularia reclinata Mill. Based on Distant Hybridization. <i>Erwerbs-Obstbau</i> , 2020 , 62, 437-442	1	
126	Physico-chemical and bioactive properties, fatty acids, phenolic compounds, mineral contents, and sensory properties of cookies enriched with carob flour. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14745	2.1	5
125	A comparison of multicriteria decision analysis techniques for determining beekeeping suitability. <i>Apidologie</i> , 2020 , 51, 481-498	2.3	8
124	Effect of sonication process of terebinth (L.) fruits on antioxidant activity, phenolic compounds, fatty acids and tocopherol contents. <i>Journal of Food Science and Technology</i> , 2020 , 57, 2017-2025	3.3	4
123	A comparative study of the properties of 10 variety melon seeds and seed oils. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14463	2.1	3
122	Influence of Thermal Processing on Oil Contents, Bioactive Properties of Melon Seed and Oils. <i>Journal of Oleo Science</i> , 2020 , 69, 1381-1388	1.6	
121	Determination of Bioactive Lipid and Antioxidant Activity of Onobrychis, Pimpinella, Trifolium, and Phleum spp. Seed and Oils. <i>Journal of Oleo Science</i> , 2020 , 69, 1367-1371	1.6	2
120	Effect of Microwave Treatment on Oil Contents, Fatty Acid Compositions and Mineral Contents of Hazelnut Varieties. <i>Journal of Oleo Science</i> , 2020 , 69, 965-971	1.6	0
119	Antioxidant activity, fatty acid composition, phenolic compounds and mineral contents of stem, leave and fruits of two morphs of wild myrtle plants. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 1376-1382	2.8	8
118	Bioactive properties and phenolic compounds in bud, sprout, and fruit of Capparis spp. plants. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14357	2.1	0
117	Effect of Drying On Antioxidant Activity, Phenolic Compounds and Mineral Contents of Hawthorn and Wild Pear Fruits. <i>Erwerbs-Obstbau</i> , 2020 , 62, 473-479	1	0
116	An evaluation of bioactive compounds, fatty acid composition and oil quality of chia (Salvia hispanica L.) seed roasted at different temperatures. <i>Food Chemistry</i> , 2020 , 333, 127531	8.5	22

115	Effect of microwave roasting on color, total phenol, antioxidant activity, fatty acid composition, tocopherol, and chemical composition of sesame seed and oils obtained from different countries. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14807	2.1	4
114	Fatty Acid Profiles of Some Nut Oils Harvested at The Different Harvest Periods. <i>Erwerbs-Obstbau</i> , 2020 , 62, 459-462	1	1
113	The Effect of Harvest Times on Mineral Contents of Almond and Walnut Kernels. <i>Erwerbs-Obstbau</i> , 2020 , 62, 455-458	1	2
112	The effect of irrigation and harvest time on bioactive properties of olive fruits issued from some olive varieties grown in Mediterranean region. <i>European Food Research and Technology</i> , 2020 , 246, 2587-2599	3.4	3
111	Effect of microwave and oven roasting methods on total phenol, antioxidant activity, phenolic compounds, and fatty acid compositions of coffee beans. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14874	2.1	3
110	Characterization of physico-chemical and bioactive properties of oils of some important almond cultivars by cold press and soxhlet extraction. <i>Journal of Food Science and Technology</i> , 2020 , 57, 955-961	3.3	13
109	Effect of microwave and oven drying processes on antioxidant activity, total phenol and phenolic compounds of kiwi and pepino fruits. <i>Journal of Food Science and Technology</i> , 2020 , 57, 233-242	3.3	10
108	The effect of harvest times on bioactive properties and fatty acid compositions of prickly pear (<i>Opuntia ficus-barbarica</i> A. Berger) fruits. <i>Food Chemistry</i> , 2020 , 303, 125387	8.5	16
107	Total phenolics, total carotenoids, individual phenolics and antioxidant activity of ginger (<i>Zingiber officinale</i>) rhizome as affected by drying methods. <i>LWT - Food Science and Technology</i> , 2020 , 126, 109354	5.4	31
106	The effect of seed extract on the physicochemical, microbiological and oxidative stability of chicken patties. <i>Journal of Food Science and Technology</i> , 2019 , 56, 3910-3920	3.3	3
105	The Effect of Olive Varieties on Fatty Acid Composition and Tocopherol Contents of Cold Pressed Virgin Olive Oils. <i>Journal of Oleo Science</i> , 2019 , 68, 307-310	1.6	7
104	Effect of fermentation on antioxidant activity and phenolic compounds of the leaves of five grape varieties. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13979	2.1	3
103	Effect of varieties on bioactive compounds, fatty acids, and mineral contents in different grape seed and oils from Bosnia and Herzegovina. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13981	2.1	2
102	Effect of boiling on fatty acid composition and tocopherol content of hen, duck, and quail egg oils. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13986	2.1	2
101	The effect of harvest time and varieties on total phenolics, antioxidant activity and phenolic compounds of olive fruit and leaves. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2373-2385	3.3	11
100	Effect of location on some physico-chemical properties of prickly pear (<i>Opuntia ficus-indica</i> L.) fruit and seeds. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13896	2.1	19
99	Effect of some plant species on fatty acid composition and mineral contents of Ferulago, Prangos, Ferula, and Marrubium seed and oils. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13939	2.1	3
98	Effect of Varieties on Bioactive Properties and Mineral Contents of Some Sorghum, Millet and Lupin Seeds. <i>Journal of Oleo Science</i> , 2019 , 68, 1063-1071	1.6	2

97	The Effect of Different Solvent Types and Extraction Methods on Oil Yields and Fatty Acid Composition of Safflower Seed. <i>Journal of Oleo Science</i> , 2019 , 68, 1099-1104	1.6	8
96	Determination of Antioxidant Activity, Phenolic Compound, Mineral Contents and Fatty Acid Compositions of Bee Pollen Grains Collected from Different Locations. <i>Journal of Apicultural Science</i> , 2019 , 63, 69-79	1.1	10
95	The investigation of bioactive compounds of wine, grape juice and boiled grape juice wastes. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13850	2.1	16
94	Effect of different microwave power setting on quality of chia seed oil obtained in a cold press. <i>Food Chemistry</i> , 2019 , 278, 190-196	8.5	43
93	Effect of soxhlet and cold press extractions on the physico-chemical characteristics of roasted and non-roasted chia seed oils. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 648-655	2.8	13
92	Effect of oven drying on antioxidant activity, phenolic compounds, fatty acid composition and tocopherol contents of pomegranate aril and oils. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13885	2.1	6
91	Changes in quality, bioactive compounds, fatty acids, tocopherols, and phenolic composition in oven- and microwave-roasted poppy seeds and oil. <i>LWT - Food Science and Technology</i> , 2019 , 99, 490-496	5.4	31
90	The effect of drying on phenolic compound, antioxidant activity, and mineral contents of leaves of different olive varieties. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13606	2.1	2
89	Effect of location on chemical properties, amino acid and fatty acid compositions of fenugreek (<i>Trigonella foenum-graecum</i> L.) seed and oils. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13569	2.1	7
88	Effect of date varieties on physico-chemical properties, fatty acid composition, tocopherol contents, and phenolic compounds of some date seed and oils. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13584	2.1	24
87	Effect of species on total phenol, antioxidant activity and phenolic compounds of different wild onion bulbs. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 902-905	2.8	7
86	The effect of preultrasonic process on oil content and fatty acid composition of hazelnut, peanut and black cumin seeds. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13335	2.1	9
85	Determination of physicochemical properties of multifloral honeys stored in different containers. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13379	2.1	1
84	Effect of cold press and soxhlet extraction systems on fatty acid, tocopherol contents, and phenolic compounds of various grape seed oils. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13417	2.1	21
83	Is the Profile of Fatty Acids, Tocopherols, and Amino Acids Suitable to Differentiate <i>Pinus armandii</i> Suspect to Be Responsible for the Pine Nut Syndrome from Other <i>Pinus</i> Species?. <i>Chemistry and Biodiversity</i> , 2018 , 15, e1700323	2.5	4
82	Effect of Argel (<i>Solenostemma argel</i>) leaf powder on the quality attributes of camel patties during cold storage. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13496	2.1	11
81	The effect of microwave roasting on bioactive compounds, antioxidant activity and fatty acid composition of apricot kernel and oils. <i>Food Chemistry</i> , 2018 , 243, 414-419	8.5	56
80	Influence of oven and microwave roasting on bioproperties, phenolic compounds, fatty acid composition, and mineral contents of nongerminated peanut and germinated peanut kernel and oils. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13462	2.1	14

79	The effects of conventional heating on phenolic compounds and antioxidant activities of olive leaves. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4204-4211	3.3	2
78	Effect of various food processing and handling methods on preservation of natural antioxidants in fruits and vegetables. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3872-3880	3.3	50
77	The Effect of Solvent Type and Roasting Processes on Physico-Chemical Properties of Tigernut (Cyperus esculentus L.) Tuber Oil. <i>Journal of Oleo Science</i> , 2018 , 67, 823-828	1.6	3
76	Influence of Storage and Roasting on the Quality Properties of Kernel and Oils of Raw and Roasted Peanuts. <i>Journal of Oleo Science</i> , 2018 , 67, 755-762	1.6	13
75	Comparison of cold-pressing and soxhlet extraction systems for bioactive compounds, antioxidant properties, polyphenols, fatty acids and tocopherols in eight nut oils. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3163-3173	3.3	29
74	Effect of the Harvest Time on Oil Yield, Fatty Acid, Tocopherol and Sterol Contents of Developing Almond and Walnut Kernels. <i>Journal of Oleo Science</i> , 2018 , 67, 39-45	1.6	19
73	Effect of location and Citrus species on total phenolic, antioxidant, and radical scavenging activities of some Citrus seed and oils. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13555	2.1	24
72	The effect of drying temperatures on antioxidant activity, phenolic compounds, fatty acid composition and tocopherol contents in citrus seed and oils. <i>Journal of Food Science and Technology</i> , 2018 , 55, 190-197	3.3	23
71	The effect of heat treatment on phenolic compounds and fatty acid composition of Brazilian nut and hazelnut. <i>Journal of Food Science and Technology</i> , 2018 , 55, 376-380	3.3	14
70	Comparison of chemical properties of taro (<i>Colocasia esculenta</i> L.) and tigernut (<i>Cyperus esculentus</i>) tuber and oils. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13534	2.1	3
69	Effect of microwave heating on phenolic compounds of prickly pear (<i>Opuntia ficus-indica</i> L.) seeds. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13437	2.1	3
68	Effects of roasting on bioactive compounds, fatty acid, and mineral composition of chia seed and oil. <i>Journal of Food Processing and Preservation</i> , 2018 , 42,	2.1	14
67	Oil content and fatty acid composition of eggs cooked in drying oven, microwave and pan. <i>Journal of Food Science and Technology</i> , 2017 , 54, 93-97	3.3	7
66	Effect of harvest time on physico-chemical properties and bioactive compounds of pulp and seeds of grape varieties. <i>Journal of Food Science and Technology</i> , 2017 , 54, 2230-2240	3.3	15
65	Characterization of pomegranate (<i>Punica granatum</i> L.) seed and oils. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1700074	3	10
64	Pecan walnut ((Wangenh.) K. Koch) oil quality and phenolic compounds as affected by microwave and conventional roasting. <i>Journal of Food Science and Technology</i> , 2017 , 54, 4436-4441	3.3	14
63	Amino Acid and Sugar Contents of Wild and Cultivated Carob (<i>Ceratonia siliqua</i>) Pods Collected in Different Harvest Periods. <i>Chemistry of Natural Compounds</i> , 2017 , 53, 1008-1009	0.7	4
62	Mathematical modeling of thin layer drying of carrot slices by forced convection. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 629-638	2.8	15

61	The effect of microwave and conventional drying on antioxidant activity, phenolic compounds and mineral profile of date fruit (<i>Phoenix dactylifera</i> L.) flesh. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 58-63	2.8	5
60	The Determine of Sugar Beet Nutrition Problems in Konya Plain Soils. <i>Advanced Research in Life Sciences</i> , 2017 , 1, 7-20	0.3	
59	Fatty acid composition and tocopherol content of the kernel oil from apricot varieties (Hasanbey, Hacıhaliloglu, Kabaasi and Soganci) collected at different harvest times. <i>European Food Research and Technology</i> , 2016 , 242, 221-226	3.4	20
58	Chemical Compositions and Mineral Contents of Some Hull-Less Pumpkin Seed and Oils. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 1095-1099	1.8	21
57	The effect of Heights on Chemical Composition of Essential Oil of Bitter Fennel (<i>Foeniculum vulgare</i> subsp. <i>piperitum</i>) fruits. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016 , 19, 1273-1276	1.7	3
56	Fatty acid composition, tocopherol, and sterol contents of sumac (<i>Rhus coriaria</i> L.) fruit oils. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1301-1302	3	4
55	Effect of date (<i>Phoenix dactylifera</i> L.) seed extract on stability of olive oil. <i>Journal of Food Science and Technology</i> , 2015 , 52, 1218-22	3.3	6
54	Honey as source of natural antioxidants. <i>Journal of Apicultural Research</i> , 2015 , 54, 145-154	2	14
53	Some qualitative properties of different monofloral honeys. <i>Food Chemistry</i> , 2014 , 163, 212-8	8.5	35
52	Effect of sprouting and roasting processes on some physico-chemical properties and mineral contents of soybean seed and oils. <i>Food Chemistry</i> , 2014 , 154, 337-42	8.5	14
51	Mineral contents of seed and seed oils of Capparis species growing wild in Turkey. <i>Environmental Monitoring and Assessment</i> , 2014 , 186, 239-45	3.1	9
50	Phenolics profiles of olive fruits (<i>Olea europaea</i> L.) and oils from Ayvalık, Domat and Gemlik varieties at different ripening stages. <i>Food Chemistry</i> , 2013 , 136, 41-5	8.5	63
49	Determination of some mineral contents of prickly pear (<i>Opuntia ficus-indica</i> L.) seed flours. <i>Environmental Monitoring and Assessment</i> , 2013 , 185, 3659-63	3.1	19
48	Antioxidant effect of mint, laurel and myrtle leaves essential oils on pomegranate kernel, poppy, grape and linseed oils. <i>Journal of Cleaner Production</i> , 2012 , 27, 151-154	10.3	23
47	Biochemical compositional and technological characterizations of black and white myrtle (<i>Myrtus communis</i> L.) fruits. <i>Journal of Food Science and Technology</i> , 2012 , 49, 82-8	3.3	22
46	Determination of heavy metals in bee honey with connected and not connected metal wires using inductively coupled plasma atomic emission spectrometry (ICP-AES). <i>Environmental Monitoring and Assessment</i> , 2012 , 184, 2373-5	3.1	36
45	Physical and chemical properties, antioxidant activity, total phenol and mineral profile of seeds of seven different date fruit (<i>Phoenix dactylifera</i> L.) varieties. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 84-9	3.7	48
44	Characteristics of grape seed and oil from nine Turkish cultivars. <i>Natural Product Research</i> , 2012 , 26, 2024-9	2.3	4

43	Constituents of the Essential oil of <i>Origanum vulgare</i> subsp. <i>hirtum</i> Growing Wild in Turkey. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2012 , 15, 572-576	1.7	
42	Phenolic profiles of Turkish olives and olive oils. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 1083-1093	3	27
41	The comparison of properties of the oil and kernels of various hazelnuts from Germany and Turkey. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 801-806	3	15
40	The effect of harvest periods on the chemical compositions of essential oils of sage (<i>Salvia aucheri</i> L.) leaves. <i>Natural Product Research</i> , 2012 , 26, 1852-6	2.3	2
39	Mineral and heavy metal contents of different honeys produced in Turkey. <i>Journal of Apicultural Research</i> , 2012 , 51, 353-358	2	4
38	Fatty Acid Compositions of Some Oil Bearing Plant Seeds. <i>Analytical Chemistry Letters</i> , 2012 , 2, 235-239	1	4
37	Nutritive value and chemical composition of prickly pear seeds (<i>Opuntia ficus indica</i> L.) growing in Turkey. <i>International Journal of Food Sciences and Nutrition</i> , 2011 , 62, 533-6	3.7	48
36	Heavy Metals Bounding Ability of Pomegranate (<i>Punica granatum</i>) Peel in Model System. <i>International Journal of Food Properties</i> , 2011 , 14, 550-556	3	6
35	Characteristics of some almond kernel and oils. <i>Scientia Horticulturae</i> , 2011 , 127, 330-333	4.1	55
34	Lipid evaluation of cultivated and wild carob (<i>Ceratonia siliqua</i> L.) seed oil growing in Turkey. <i>Scientia Horticulturae</i> , 2011 , 130, 181-184	4.1	15
33	Habitat effects on yield, fatty acid composition and tocopherol contents of prickly pear (<i>Opuntia ficus-indica</i> L.) seed oils. <i>Scientia Horticulturae</i> , 2011 , 131, 95-98	4.1	56
32	Antioxidant effect of essential oils of rosemary, clove and cinnamon on hazelnut and poppy oils. <i>Food Chemistry</i> , 2011 , 129, 171-174	8.5	86
31	Determination of Fatty Acid, Tocopherol Sterol Contents and 1,2- and 1,3-Diacylglycerols in Four Different Virgin Olive Oil. <i>Journal of Food Processing & Technology</i> , 2011 , 02,	2	18
30	Some nutritional characteristics of kernel and oil of peanut (<i>Arachis hypogaea</i> L.). <i>Journal of Oleo Science</i> , 2010 , 59, 1-5	1.6	35
29	Chemical Composition of the Essential oil of <i>Salvia cryptantha</i> . <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2010 , 13, 200-204	1.7	3
28	Study the effect of sun, oven and microwave drying on quality of onion slices. <i>LWT - Food Science and Technology</i> , 2010 , 43, 1121-1127	5.4	134
27	Fungal Inhibition by Some Spice Essential Oils. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2009 , 12, 742-750	1.7	1
26	FATTY ACIDS AND TOCOPHEROL CONTENTS OF SOME PRUNUS SPP. KERNEL OILS. <i>Journal of Food Lipids</i> , 2009 , 16, 187-199		54

25	Shelf life determination of Yayik butter fortified with spice extracts. <i>International Journal of Dairy Technology</i> , 2009 , 62, 189-194	3.7	9
24	Essential oil composition of the turpentine tree (<i>Pistacia terebinthus</i> L.) fruits growing wild in Turkey. <i>Food Chemistry</i> , 2009 , 114, 282-285	8.5	35
23	Evaluation of antioxidant activity, phenolic, mineral contents and some physicochemical properties of several pine honeys collected from Western Anatolia. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60, 577-89	3.7	39
22	Antioxidant activity, phenolic content, and peroxide value of essential oil and extracts of some medicinal and aromatic plants used as condiments and herbal teas in Turkey. <i>Journal of Medicinal Food</i> , 2009 , 12, 198-202	2.8	27
21	Antioxidant Activity of <i>Ribes multiflorum</i> Kit. ex Roem. & Schult (blackcurrant) Extract. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2009 , 12, 635-639	1.7	1
20	Determination of fatty acid, tocopherol and phytosterol contents of the oils of various poppy (<i>Papaver somniferum</i> L.) seeds.. <i>Grasas Y Aceites</i> , 2009 , 60, 375-381	1.3	19
19	Chemical composition and antifungal activity of rosemary (<i>Rosmarinus officinalis</i> L.) oil from Turkey. <i>International Journal of Food Sciences and Nutrition</i> , 2008 , 59, 691-8	3.7	82
18	Antimycotic Activity of Methanol Extracts of Sage (<i>Salvia officinalis</i> L.), Laurel (<i>Laurus nobilis</i> L.) and Thyme (<i>Thymbra spicata</i> L.). <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2008 , 11, 90-95	1.7	6
17	Mineral content of some herbs and herbal teas by infusion and decoction. <i>Food Chemistry</i> , 2008 , 106, 1120-1127	8.5	115
16	Comparative essential oil composition of flowers, leaves and stems of basil (<i>Ocimum basilicum</i> L.) used as herb. <i>Food Chemistry</i> , 2008 , 110, 501-3	8.5	105
15	The Strawberry (<i>Arbutus unedo</i> L.) fruits: Chemical composition, physical properties and mineral contents. <i>Journal of Food Engineering</i> , 2007 , 78, 1022-1028	6	85
14	Post-harvest chemical and physical-mechanical properties of some apricot varieties cultivated in Turkey. <i>Journal of Food Engineering</i> , 2007 , 79, 364-373	6	82
13	Some nutritional properties of <i>Prangos ferulacea</i> (L.) Lindl and <i>Rheum ribes</i> L. stems growing wild in Turkey. <i>International Journal of Food Sciences and Nutrition</i> , 2007 , 58, 162-7	3.7	11
12	Some compositional properties and mineral contents of carob (<i>Ceratonia siliqua</i>) fruit, flour and syrup. <i>International Journal of Food Sciences and Nutrition</i> , 2007 , 58, 652-8	3.7	47
11	Effect of collection time on chemical composition of the essential oil of <i>Foeniculum vulgare</i> subsp. <i>piperitum</i> growing wild in Turkey. <i>European Food Research and Technology</i> , 2006 , 224, 279-281	3.4	25
10	In Vitro Inhibition of <i>Sclerotinia sclerotiorum</i> and <i>Colletotrichum circinans</i> by Summer Savory (<i>Satureja hortensis</i> L.) Derivatives. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2006 , 9, 107-117	1.7	2
9	Quantitation of fatty acids, sterols, and tocopherols in turpentine (<i>Pistacia terebinthus</i> Chia) growing wild in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7667-71	5.7	67
8	Inhibitory effects of spice essential oils on the growth of <i>Bacillus</i> species. <i>Journal of Medicinal Food</i> , 2006 , 9, 418-21	2.8	23

7	Comparative essential oil composition and antifungal effect of bitter fennel (<i>Foeniculum vulgare</i> ssp. <i>piperitum</i>) fruit oils obtained during different vegetation. <i>Journal of Medicinal Food</i> , 2006 , 9, 552-61	2.8	67
6	Aroma profile of <i>Origanum vulgare</i> L. subsp. <i>viride</i> (Boiss.) Hayek, <i>Satureja hortensis</i> L. and <i>Thymbra sintonisii</i> Bornm. & Aznav. subsp. <i>isaurica</i> P.H. Davis used as condiment and herbal tea in Turkey. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2005 , 8, 304-311	1.7	2
5	Use of herbal essential oil and extracts as antioxidant sources in quality stabilization of extra virgin olive oil stored in different time and packages. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	
4	Variations in bioactive properties, fatty acid compositions, and phenolic compounds of quinoa grain and oils roasted in a pan. <i>Journal of Food Processing and Preservation</i> , e16161	2.1	2
3	A review on some properties of almond: Impact of processing, fatty acids, polyphenols, nutrients, bioactive properties, and health aspects. <i>Journal of Food Science and Technology</i> , 1	3.3	1
2	Physico-Chemical Properties, Fatty Acid Composition and Tocopherol Contents of Mandarin, Orange and Lemon Seed Oils. <i>Erwerbs-Obstbau</i> , 1	1	1
1	Quality Properties, Fatty Acid Composition, and Mineral Contents of Some Citrus Seeds and Oils Extracted by Solvent Extraction. <i>Erwerbs-Obstbau</i> , 1	1	0