

Mehmet Musa A-zcan

List of Publications by Year in descending order

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174
papers

4,194
citations

126907

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h-index

161849

54
g-index

175
all docs

175
docs citations

175
times ranked

4821
citing authors

#	ARTICLE	IF	CITATIONS
1	Study the effect of sun, oven and microwave drying on quality of onion slices. LWT - Food Science and Technology, 2010, 43, 1121-1127.	5.2	177
2	Mineral content of some herbs and herbal teas by infusion and decoction. Food Chemistry, 2008, 106, 1120-1127.	8.2	141
3	Comparative essential oil composition of flowers, leaves and stems of basil (<i>Ocimum basilicum</i> L.) used as herb. Food Chemistry, 2008, 110, 501-503.	8.2	134
4	Chemical composition and antifungal activity of rosemary (<i>Rosmarinus officinalis</i> L.) oil from Turkey. International Journal of Food Sciences and Nutrition, 2008, 59, 691-698.	2.8	123
5	Antioxidant effect of essential oils of rosemary, clove and cinnamon on hazelnut and poppy oils. Food Chemistry, 2011, 129, 171-174.	8.2	112
6	Post-harvest chemical and physical-mechanical properties of some apricot varieties cultivated in Turkey. Journal of Food Engineering, 2007, 79, 364-373.	5.2	105
7	The Strawberry (<i>Arbutus unedo</i> L.) fruits: Chemical composition, physical properties and mineral contents. Journal of Food Engineering, 2007, 78, 1022-1028.	5.2	104
8	Comparative Essential Oil Composition and Antifungal Effect of Bitter Fennel (<i>Foeniculum vulgare</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 552-561.	1.5	102
9	The effect of microwave roasting on bioactive compounds, antioxidant activity and fatty acid composition of apricot kernel and oils. Food Chemistry, 2018, 243, 414-419.	8.2	89
10	Effect of different microwave power setting on quality of chia seed oil obtained in a cold press. Food Chemistry, 2019, 278, 190-196.	8.2	80
11	Total phenolics, total carotenoids, individual phenolics and antioxidant activity of ginger (<i>Zingiber</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 109354.	5.2	80
12	Quantitation of Fatty Acids, Sterols, and Tocopherols in Turpentine (<i>Pistacia terebinthus</i> Chia) Growing Wild in Turkey. Journal of Agricultural and Food Chemistry, 2006, 54, 7667-7671.	5.2	75
13	Effect of various food processing and handling methods on preservation of natural antioxidants in fruits and vegetables. Journal of Food Science and Technology, 2018, 55, 3872-3880.	2.8	75
14	Phenolics profiles of olive fruits (<i>Olea europaea</i> L.) and oils from Ayvalık, Domat and Gemlik varieties at different ripening stages. Food Chemistry, 2013, 136, 41-45.	8.2	74
15	Physical and chemical properties, antioxidant activity, total phenol and mineral profile of seeds of seven different date fruit (<i>Phoenix dactylifera</i> L.) varieties. International Journal of Food Sciences and Nutrition, 2012, 63, 84-89.	2.8	73
16	Characteristics of some almond kernel and oils. Scientia Horticulturae, 2011, 127, 330-333.	3.6	70
17	Nutritive value and chemical composition of prickly pear seeds (<i>Opuntia ficus indica</i> L.) growing in Turkey. International Journal of Food Sciences and Nutrition, 2011, 62, 533-536.	2.8	67
18	Habitat effects on yield, fatty acid composition and tocopherol contents of prickly pear (<i>Opuntia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3.6 67	3.6	67

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19	Some compositional properties and mineral contents of carob (<i>Ceratonia siliqua</i>) fruit, flour and syrup. International Journal of Food Sciences and Nutrition, 2007, 58, 652-658.	2.8	64
20	FATTY ACIDS AND TOCOPHEROL CONTENTS OF SOME <i>PRUNUS</i> SPP. KERNEL OILS. Journal of Food Lipids, 2009, 16, 187-199.	1.0	64
21	Changes in quality, bioactive compounds, fatty acids, tocopherols, and phenolic composition in oven- and microwave-roasted poppy seeds and oil. LWT - Food Science and Technology, 2019, 99, 490-496.	5.2	61
22	Comparison of cold-pressing and soxhlet extraction systems for bioactive compounds, antioxidant properties, polyphenols, fatty acids and tocopherols in eight nut oils. Journal of Food Science and Technology, 2018, 55, 3163-3173.	2.8	53
23	An evaluation of bioactive compounds, fatty acid composition and oil quality of chia (<i>Salvia hispanica</i>) Tj ETQq1 1 0,784314 rgBT /Over	8.2	52
24	Evaluation of antioxidant activity, phenolic, mineral contents and some physicochemical properties of several pine honeys collected from Western Anatolia. International Journal of Food Sciences and Nutrition, 2009, 60, 577-589.	2.8	51
25	Some Nutritional Characteristics of Kernel and Oil of Peanut (<i>Arachis hypogaea</i> L.). Journal of Oleo Science, 2010, 59, 1-5.	1.4	46
26	Some qualitative properties of different monofloral honeys. Food Chemistry, 2014, 163, 212-218.	8.2	45
27	Essential oil composition of the turpentine tree (<i>Pistacia terebinthus</i> L.) fruits growing wild in Turkey. Food Chemistry, 2009, 114, 282-285.	8.2	43
28	Determination of heavy metals in bee honey with connected and not connected metal wires using inductively coupled plasma atomic emission spectrometry (ICP-AES). Environmental Monitoring and Assessment, 2012, 184, 2373-2375.	2.7	43
29	Effect of date varieties on physico-chemical properties, fatty acid composition, tocopherol contents, and phenolic compounds of some date seed and oils. Journal of Food Processing and Preservation, 2018, 42, e13584.	2.0	43
30	Effect of roasting on antioxidative properties, polyphenol profile and fatty acids composition of hemp (<i>Cannabis sativa</i> L.) seeds. LWT - Food Science and Technology, 2021, 139, 110537.	5.2	43
31	Chemical Compositions and Mineral Contents of Some Hull-less Pumpkin Seed and Oils. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1095-1099.	1.9	41
32	The effect of drying temperatures on antioxidant activity, phenolic compounds, fatty acid composition and tocopherol contents in citrus seed and oils. Journal of Food Science and Technology, 2018, 55, 190-197.	2.8	40
33	Effect of the Harvest Time on Oil Yield, Fatty Acid, Tocopherol and Sterol Contents of Developing Almond and Walnut Kernels. Journal of Oleo Science, 2018, 67, 39-45.	1.4	38
34	Effect of collection time on chemical composition of the essential oil of <i>Foeniculum vulgare</i> subsp. piperitum growing wild in Turkey. European Food Research and Technology, 2006, 224, 279-281.	3.3	37
35	Effect of location and <i>Citrus</i> species on total phenolic, antioxidant, and radical scavenging activities of some <i>Citrus</i> seed and oils. Journal of Food Processing and Preservation, 2018, 42, e13555.	2.0	37
36	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. Journal of Medicinal Food, 2009, 12, 198-202.	1.5	36

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37	Phenolic profiles of Turkish olives and olive oils. European Journal of Lipid Science and Technology, 2012, 114, 1083-1093.	1.5	35
38	Effect of conventional oven roasting treatment on the physicochemical quality attributes of sesame seeds obtained from different locations. Food Chemistry, 2021, 338, 128109.	8.2	35
39	Fatty acid composition and tocopherol content of the kernel oil from apricot varieties (Hasanbey,) Tj ETQq1 1 0.784314 rgBT /Overlo Technology, 2016, 242, 221-226.	3.3	34
40	Effects of roasting on bioactive compounds, fatty acid, and mineral composition of chia seed and oil. Journal of Food Processing and Preservation, 2018, 42, .	2.0	34
41	The investigation of bioactive compounds of wine, grape juice and boiled grape juice wastes. Journal of Food Processing and Preservation, 2019, 43, e13850.	2.0	33
42	Effect of microwave and oven drying processes on antioxidant activity, total phenol and phenolic compounds of kiwi and pepino fruits. Journal of Food Science and Technology, 2020, 57, 233-242.	2.8	33
43	The effect of harvest time and varieties on total phenolics, antioxidant activity and phenolic compounds of olive fruit and leaves. Journal of Food Science and Technology, 2019, 56, 2373-2385.	2.8	30
44	Inhibitory Effects of Spice Essential Oils on the Growth of Bacillus Species. Journal of Medicinal Food, 2006, 9, 418-421.	1.5	29
45	Biochemical compositional and technological characterizations of black and white myrtle (Myrtus) Tj ETQq1 1 0.784314 rgBT /Overlo	2.8	29
46	Pecan walnut (Carya illinoensis (Wangenh.) K. Koch) oil quality and phenolic compounds as affected by microwave and conventional roasting. Journal of Food Science and Technology, 2017, 54, 4436-4441.	2.8	28
47	Mathematical modeling of thin layer drying of carrot slices by forced convection. Journal of Food Measurement and Characterization, 2017, 11, 629-638.	3.2	28
48	Effect of location on some physicochemical properties of prickly pear (<i>Opuntia ficus-indica</i> L.) fruit and seeds. Journal of Food Processing and Preservation, 2019, 43, e13896.	2.0	28
49	Effect of soxhlet and cold press extractions on the physico-chemical characteristics of roasted and non-roasted chia seed oils. Journal of Food Measurement and Characterization, 2019, 13, 648-655.	3.2	28
50	Lavandula dentata L.: Phytochemical Analysis, Antioxidant, Antifungal and Insecticidal Activities of Its Essential Oil. Plants, 2022, 11, 311.	3.5	28
51	The effect of harvest times on bioactive properties and fatty acid compositions of prickly pear (Opuntia ficus-barbarica A. Berger) fruits. Food Chemistry, 2020, 303, 125387.	8.2	27
52	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. Journal of Food Processing and Preservation, 2020, 44, e14807.	2.0	27
53	Determination of fatty acid, tocopherol and phytosterol contents of the oils of various poppy (<i>Papaver somniferum</i> L.) seeds.. Grasas Y Aceites, 2009, 60, 375-381.	0.9	27
54	Antioxidant effect of mint, laurel and myrtle leaves essential oils on pomegranate kernel, poppy, grape and linseed oils. Journal of Cleaner Production, 2012, 27, 151-154.	9.3	26

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55	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.	2.8	26
56	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.	2.0	25
57	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.	0.4	25
58	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, .	0.2	24
59	Honey as source of natural antioxidants. <i>Journal of Apicultural Research</i> , 2015, 54, 145-154.	1.5	23
60	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.	2.0	23
61	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.	2.8	23
62	Determination of some mineral contents of prickly pear (<i>Opuntia ficus-indica</i> L.) seed flours. <i>Environmental Monitoring and Assessment</i> , 2013, 185, 3659-3663.	2.7	22
63	Characterization of pomegranate (<i>Punica granatum</i> L.) seed and oils. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1700074.	1.5	22
64	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.	2.8	22
65	Effect of almond genotypes on fatty acid composition, tocopherols and mineral contents and bioactive properties of sweet almond (<i>Prunus amygdalus</i> Batsch spp. dulce) kernel and oils. <i>Journal of Food Science and Technology</i> , 2020, 57, 4182-4192.	2.8	22
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.	2.8	21
67	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.	1.4	21
68	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, e14539.	2.0	19
69	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, 162-167.	2.8	18
70	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.	3.6	18
71	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.	1.5	18
72	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.	1.4	17

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73	The effect of oven drying on bioactive compounds, antioxidant activity, and phenolic compounds of white and red-skinned onion slices. Journal of Food Processing and Preservation, 2021, 45, e15173.	2.0	17
74	Insights into the nutritional value and bioactive properties of quinoa (<i>Chenopodium quinoa</i>): past, present and future prospective. International Journal of Food Science and Technology, 2021, 56, 3726-3741.	2.7	17
75	Effect of sprouting and roasting processes on some physico-chemical properties and mineral contents of soybean seed and oils. Food Chemistry, 2014, 154, 337-342.	8.2	16
76	A comparison of multicriteria decision analysis techniques for determining beekeeping suitability. Apidologie, 2020, 51, 481-498.	2.0	16
77	Effect of Argel (<i>Solenostemma argel</i>) leaf powder on the quality attributes of camel patties during cold storage. Journal of Food Processing and Preservation, 2018, 42, e13496.	2.0	15
78	Influence of Roasting on Oil Content, Bioactive Components of Different Walnut Kernel. Journal of Oleo Science, 2020, 69, 423-428.	1.4	15
79	Bioactive compounds, nutritional and sensory properties of cookies prepared with wheat and tigernut flour. Food Chemistry, 2021, 349, 129155.	8.2	15
80	Shelf life determination of Yayik butter fortified with spice extracts. International Journal of Dairy Technology, 2009, 62, 189-194.	2.8	14
81	Effect of species on total phenol, antioxidant activity and phenolic compounds of different wild onion bulbs. Journal of Food Measurement and Characterization, 2018, 12, 902-905.	3.2	13
82	Is the Profile of Fatty Acids, Tocopherols, and Amino Acids Suitable to Differentiate <i>Pinus armandii</i> Suspectious to Be Responsible for the Pine Nut Syndrome from Other <i>Pinus</i> Species?. Chemistry and Biodiversity, 2018, 15, e1700323.	2.1	13
83	Effect of microwave and oven roasting methods on total phenol, antioxidant activity, phenolic compounds, and fatty acid compositions of coffee beans. Journal of Food Processing and Preservation, 2020, 44, e14874.	2.0	13
84	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. Journal of Oleo Science, 2021, 70, 471-478.	1.4	13
85	The effect of preultrasonic process on oil content and fatty acid composition of hazelnut, peanut and black cumin seeds. Journal of Food Processing and Preservation, 2018, 42, e13335.	2.0	12
86	The Effect of Solvent Type and Roasting Processes on Physico-Chemical Properties of Tigernut (<i>Cyperus esculentus</i> L.) Tuber Oil. Journal of Oleo Science, 2018, 67, 823-828.	1.4	12
87	The Effect of Olive Varieties on Fatty Acid Composition and Tocopherol Contents of Cold Pressed Virgin Olive Oils. Journal of Oleo Science, 2019, 68, 307-310.	1.4	12
88	Bioactive compounds, minerals, fatty acids, color, and sensory profile of roasted date (<i>Phoenix</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	2.0	12
89	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. International Journal of Gastronomy and Food Science, 2022, 27, 100447.	3.0	12
90	The effect of Acacia nilotica seed extract on the physicochemical, microbiological and oxidative stability of chicken patties. Journal of Food Science and Technology, 2019, 56, 3910-3920.	2.8	11

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91	Physicochemical and bioactive properties, fatty acids, phenolic compounds, mineral contents, and sensory properties of cookies enriched with carob flour. Journal of Food Processing and Preservation, 2020, 44, e14745.	2.0	11
92	Physicochemical properties, fatty acids, phenolic compounds, and mineral contents of 12 Serbia regional and commercial almond cultivars. Journal of Food Processing and Preservation, 2021, 45, .	2.0	11
93	Effect of sonication times and almond varieties on bioactive properties, fatty acid and phenolic compounds of almond kernel extracted by ultrasound-assisted extraction system. Journal of Food Measurement and Characterization, 2021, 15, 2481-2490.	3.2	11
94	Antioxidant activity, fatty acid composition, phenolic compounds and mineral contents of stem, leave and fruits of two morphs of wild myrtle plants. Journal of Food Measurement and Characterization, 2020, 14, 1376-1382.	3.2	11
95	Heavy Metals Bounding Ability of Pomegranate (<i>Punica granatum</i>) Peel in Model System. International Journal of Food Properties, 2011, 14, 550-556.	3.0	10
96	Fatty acid composition, tocopherol, and sterol contents of sumac (<i>Rhus coriaria</i> L.) fruit oils. European Journal of Lipid Science and Technology, 2015, 117, 1301-1302.	1.5	10
97	The effect of microwave and conventional drying on antioxidant activity, phenolic compounds and mineral profile of date fruit (<i>Phoenix dactylifera</i> L.) flesh. Journal of Food Measurement and Characterization, 2017, 11, 58-63.	3.2	10
98	Effect of location on chemical properties, amino acid and fatty acid compositions of fenugreek (<i>Trigonella foenum-graecum</i> L.) seed and oils. Journal of Food Processing and Preservation, 2018, 42, e13569.	2.0	10
99	Bioactive properties, fatty acid compositions, and phenolic compounds of some date palm (<i>Phoenix</i>) Tj ETQq1 1,0,784314 rgBT /O	2.0	10
100	Variations in bioactive properties, fatty acid compositions, and phenolic compounds of quinoa grain and oils roasted in a pan. Journal of Food Processing and Preservation, 2022, 46, e16161.	2.0	10
101	Mineral contents of seed and seed oils of Capparis species growing wild in Turkey. Environmental Monitoring and Assessment, 2014, 186, 239-245.	2.7	9
102	Oil content and fatty acid composition of eggs cooked in drying oven, microwave and pan. Journal of Food Science and Technology, 2017, 54, 93-97.	2.8	9
103	Comparison of chemical properties of taro (<i>Colocasia esculenta</i> L.) and tigernut (<i>Cyperus</i>) Tj ETQq1 1 0,784314 rgBT /Over	2.0	9
104	Effect of fermentation on antioxidant activity and phenolic compounds of the leaves of five grape varieties. Journal of Food Processing and Preservation, 2019, 43, e13979.	2.0	9
105	The Effect of Harvest Times on Mineral Contents of Almond and Walnut Kernels. Erwerbs-Obstbau, 2020, 62, 455-458.	1.3	9
106	Influence of germination on bioactive properties, phytochemicals and mineral contents of Tigernut (<i>Cyperus esculentus</i> L.) tuber and oils. Journal of Food Measurement and Characterization, 2021, 15, 3580-3589.	3.2	9
107	The effects of different roasting temperatures and times on some physicochemical properties and phenolic compounds in sesame seeds. Journal of Food Processing and Preservation, 2021, 45, e15222.	2.0	9
108	Characteristics of grape seed and oil from nine Turkish cultivars. Natural Product Research, 2012, 26, 2024-2029.	1.8	8

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109	The effect of Heights on Chemical Composition of Essential Oil of Bitter Fennel (<i>Foeniculum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 1273-1276.	1.9	8
110	Influence of different drying methods on antioxidant activity, total phenol, and phenolic compounds of myrtle (<i>Myrtus communis</i> L.) fruits. Journal of Food Processing and Preservation, 2021, 45, e15308.	2.0	8
111	Effect of date (<i>Phoenix dactylifera</i> L.) seed extract on stability of olive oil. Journal of Food Science and Technology, 2015, 52, 1218-1222.	2.8	7
112	The effects of conventional heating on phenolic compounds and antioxidant activities of olive leaves. Journal of Food Science and Technology, 2018, 55, 4204-4211.	2.8	7
113	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. Journal of Food Processing and Preservation, 2021, 45, e15161.	2.0	7
114	Effect of different roasting methods on the bioactive properties, phenolic compounds and fatty acid compositions of pomegranate (<i>Punica granatum</i> L. cv. Hicaz) seed and oils. Journal of Food Science and Technology, 2021, 58, 2283-2294.	2.8	7
115	Influence of Drying Methods on Bioactive Properties, Fatty Acids and Phenolic Compounds of Different Parts of Ripe and Unripe Avocado Fruits. Journal of Oleo Science, 2021, 70, 589-598.	1.4	7
116	Effect of thermal processing on the bioactive compounds and color parameters of types of three sweet pepper. Journal of Food Processing and Preservation, 2021, 45, e15661.	2.0	7
117	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. Journal of Food Processing and Preservation, 2021, 45, e15605.	2.0	7
118	Changes in antioxidant activity, phenolic compounds, fatty acids, and mineral contents of raw, germinated, and boiled lentil seeds. Journal of Food Science, 2022, 87, 1639-1649.	3.1	7
119	Antimycotic Activity of Methanol Extracts of Sage (<i>Salvia officinalis</i> L.), Laurel (<i>Laurus nobilis</i> L.) and Thyme (<i>Thymus spicata</i> L.). Journal of Essential Oil-bearing Plants: JEOP, 2008, 11, 90-95.	1.9	6
120	Fatty Acid Compositions of Some Oil Bearing Plant Seeds. Analytical Chemistry Letters, 2012, 2, 235-239.	1.0	6
121	Amino Acid and Sugar Contents of Wild and Cultivated Carob (<i>Ceratonia siliqua</i>) Pods Collected in Different Harvest Periods. Chemistry of Natural Compounds, 2017, 53, 1008-1009.	0.8	6
122	Effect of Varieties on Bioactive Properties and Mineral Contents of Some Sorghum, Millet and Lupin Seeds. Journal of Oleo Science, 2019, 68, 1063-1071.	1.4	6
123	Effect of some plant species on fatty acid composition and mineral contents of <i>Ferulago</i> , <i>Prangos</i> , <i>Ferula</i> , and <i>Marrubium</i> seed and oils. Journal of Food Processing and Preservation, 2019, 43, e13939.	2.0	6
124	Effect of oven drying on antioxidant activity, phenolic compounds, fatty acid composition and tocopherol contents of pomegranate aril and oils. Journal of Food Processing and Preservation, 2019, 43, e13885.	2.0	6
125	Effect of sonication process of terebinth (<i>Pistacia terebinthus</i> L.) fruits on antioxidant activity, phenolic compounds, fatty acids and tocopherol contents. Journal of Food Science and Technology, 2020, 57, 2017-2025.	2.8	6
126	A comparative study of the properties of 10 variety melon seeds and seed oils. Journal of Food Processing and Preservation, 2020, 44, e14463.	2.0	6

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127	Effect of grape varieties on bioactive properties, phenolic composition, and mineral contents of different grapevine leaves. Journal of Food Processing and Preservation, 2021, 45, e15159.	2.0	6
128	The effect of ultrasoundâ€vacuumâ€assisted extraction on bioactive properties of pitaya (<i>Hylocereus</i> Tj ETQq0 0 0 rgBT /Overlock 1	2.7	6
129	Determination of quality parameters and gluten free macaron production from carob fruit and sorghum. International Journal of Gastronomy and Food Science, 2022, 27, 100460.	3.0	6
130	Chemical Composition of the Essential oil of <i>Salvia cryptantha</i>. Journal of Essential Oil-bearing Plants: JEOP, 2010, 13, 200-204.	1.9	5
131	The effect of drying on phenolic compound, antioxidant activity, and mineral contents of leaves of different olive varieties. Journal of Food Processing and Preservation, 2018, 42, e13606.	2.0	5
132	Determination of physicochemical properties of multifloral honeys stored in different containers. Journal of Food Processing and Preservation, 2018, 42, e13379.	2.0	5
133	Bioactive properties and phenolic compounds in bud, sprout, and fruit of Capparis spp. plants. Journal of Food Processing and Preservation, 2020, 44, e14357.	2.0	5
134	Physicoâ€chemical and sensory properties of chips produced using different lupin (<i>Lupinus albus</i>) Tj ETQq0 0 0 rgBT /Overlock 10	2.7	5
	2021, 56, 2780-2788.		
135	Quality characteristics of caper seed oilsâ€The impact of extraction: Soxhlet versus cold pressing. Journal of Food Processing and Preservation, 2021, 45, e15266.	2.0	5
136	Evaluation of the antioxidant activity of some plant extracts (rosemary, sage, and savory, summer) on stability of moringa oil. Journal of Food Processing and Preservation, 2021, 45, e15203.	2.0	5
137	Phenolic Compounds, Antioxidant Activity and Fatty Acid Composition of Roasted Alyanak Apricot Kernel. Journal of Oleo Science, 2021, 70, 607-613.	1.4	5
138	Fungal Inhibition by Some Spice Essential Oils. Journal of Essential Oil-bearing Plants: JEOP, 2009, 12, 742-750.	1.9	4
139	Mineral and heavy metal contents of different honeys produced in Turkey. Journal of Apicultural Research, 2012, 51, 353-358.	1.5	4
140	Effect of roasting treatments on total phenol, antioxidant activity, fatty acid compositions, and phenolic compounds of teff grains. Cereal Chemistry, 2021, 98, 1027-1037.	2.2	4
141	Determination of Bioactive Lipid and Antioxidant Activity of <i>Onobrychis</i>, <i>Pimpinella</i>, <i>Trifolium</i>, and <i>Phleum</i> spp. Seed and Oils. Journal of Oleo Science, 2020, 69, 1367-1371.	1.4	4
142	A review on some properties of almond: Â±mpact of processing, fatty acids, polyphenols, nutrients, bioactive properties, and health aspects. Journal of Food Science and Technology, 2023, 60, 1493-1504.	2.8	4
143	Aroma profile of <i>Origanum vulgare</i> L. subsp. <i>viride</i> (Boiss.) Hayek, <i>Satureja hortensis</i> L. and <i>Thymbra sintonis</i> Bornm. & Aznav. subsp. <i>isaurica</i> P.H. Davis used as condiment and herbal tea in Turkey. Journal of Essential Oil-bearing Plants: JEOP, 2005, 8, 304-311.	1.9	3
144	The effect of harvest periods on the chemical compositions of essential oils of sage (<i>Salvia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	1.8	3

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145	Effect of microwave heating on phenolic compounds of prickly pear (<i>Opuntia ficus-indica</i> L.) seeds. Journal of Food Processing and Preservation, 2018, 42, e13437.	2.0	3
146	Effect of boiling on fatty acid composition and tocopherol content of hen, duck, and quail egg oils. Journal of Food Processing and Preservation, 2019, 43, e13986.	2.0	3
147	The influence of fermentation and bud sizes on antioxidant activity and bioactive compounds of three different size buds of <i>Capparis ovata</i> Desf. var. <i>canescens</i> plant. Journal of Food Science and Technology, 2020, 57, 2705-2712.	2.8	3
148	Inhibitory effect of some spice essential oils on growth of some gram-negative and gram-positive bacteria and a yeast. Journal of Food Processing and Preservation, 2021, 45, e15264.	2.0	3
149	Effects of drying process on oil quality, the bioactive properties and phytochemical characteristics of avocado (Fuerte) fruits harvested at two different maturity stages. Journal of Food Processing and Preservation, 2021, 45, e15368.	2.0	3
150	The effect of different solvent concentrations on total phenol, antioxidant activity values, and phenolic compounds of pomelo (<i>Citrus grandis</i> L. Osbeck) fruits. Journal of Food Processing and Preservation, 2021, 45, e15840.	2.0	3
151	Changes in Fatty Acid, Tocopherol and Sterol Contents of Oils Extracted from Several Vegetable Seeds. Journal of Oleo Science, 2021, 70, 1607-1614.	1.4	3
152	Physico-Chemical Properties, Fatty Acid Composition and Tocopherol Contents of Mandarin, Orange and Lemon Seed Oils. Erwerbs-Obstbau, 2022, 64, 445-453.	1.3	3
153	Quantitative changes of bioactive properties and phenolic compounds in capia pepper (<i>Capsicum</i>) Tj ETQq1 1 0.784314 rgBT /Over Processing and Preservation, 2022, 46, .	2.0	3
154	In Vitro Inhibition of <i>Sclerotinia sclerotiorum</i> and <i>Colletotrichum circinans</i> by Summer Savory (<i>Satureja hortensis</i> L.) Derivatives. Journal of Essential Oil-bearing Plants: JEOP, 2006, 9, 107-117.	1.9	2
155	Antioxidant Activity of <i>Ribes multiflorum</i> Kit. ex Roem. & Schult (blackcurrant) Extract. Journal of Essential Oil-bearing Plants: JEOP, 2009, 12, 635-639.	1.9	2
156	Effect of varieties on bioactive compounds, fatty acids, and mineral contents in different grape seed and oils from Bosnia and Herzegovina. Journal of Food Processing and Preservation, 2019, 43, e13981.	2.0	2
157	Effect of Drying On Antioxidant Activity, Phenolic Compounds and Mineral Contents of Hawthorn and Wild Pear Fruits. Erwerbs-Obstbau, 2020, 62, 473-479.	1.3	2
158	The Effect of Plant Essential Oil and Extracts on Fatty Acid Profile of Virgin Olive Oil Stored in Different Packaging Materials. Journal of Oleo Science, 2021, 70, 901-909.	1.4	2
159	Tocopherol Contents of Pulp Oils Extracted from Ripe and Unripe Avocado Fruits Dried by Different Drying Systems. Journal of Oleo Science, 2021, 70, 21-30.	1.4	2
160	Effect of Microwave Treatment on Oil Contents, Fatty Acid Compositions and Mineral Contents of Hazelnut Varieties. Journal of Oleo Science, 2020, 69, 965-971.	1.4	2
161	Quality Properties, Fatty Acid Composition, and Mineral Contents of Some Citrus Seeds and Oils Extracted by Solvent Extraction. Erwerbs-Obstbau, 2023, 65, 127-132.	1.3	2
162	Antioxidant and antimicrobial properties of polyphenolics from <i>Withania adpressa</i> (Coss.) Batt. against selected drug-resistant bacterial strains. Open Chemistry, 2022, 20, 474-483.	1.9	2

#	ARTICLE	IF	CITATIONS
163	Fatty Acid Profiles of Some Nut Oils Harvested at The Different Harvest Periods. <i>Erwerbs-Obstbau</i> , 2020, 62, 459-462.	1.3	1
164	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.	3.3	1
165	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> , 2022, 16, 700-713.	3.2	1
166	Comparison of heglig (<i>Balanites aegyptiaca</i>) fruit parts in terms of bioactive properties, phenolic component, and mineral content. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	1
167	Physicochemical Properties and Nutrition Element Contents of Citrus Seeds and Agroindustrial Waste. <i>Erwerbs-Obstbau</i> , 0, , .	1.3	1
168	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.	1.9	0
169	The Determine of Sugar Beet Nutrition Problems in Konya Plain's Soils. <i>Advanced Research in Life Sciences</i> , 2017, 1, 7-20.	0.4	0
170	The Selection of <i>Ribes nigrum</i> L. and <i>Grossularia reclinata</i> Mill. Based on Distant Hybridization. <i>Erwerbs-Obstbau</i> , 2020, 62, 437-442.	1.3	0
171	Bioactive compounds, antioxidant activity and sensory properties of <i>Tarhana</i> , 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.	2.7	0
172	Changes in mineral content in processed nuts, seeds, and fruits consumed as cookies. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16036.	2.0	0
173	Influence of Thermal Processing on Oil Contents, Bioactive Properties of Melon Seed and Oils. <i>Journal of Oleo Science</i> , 2020, 69, 1381-1388.	1.4	0
174	Effect of ultrasound-assisted vacuum extraction on biological properties and bioactive compounds of mango (<i>Mangifera indica</i> L.) peel and flesh. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	0