

# Aziz Korkmaz

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4895507/publications.pdf>

Version: 2024-02-01

8  
papers

161  
citations

1684188

5  
h-index

1720034

7  
g-index

8  
all docs

8  
docs citations

8  
times ranked

209  
citing authors

#	ARTICLE	IF	CITATIONS
1	The effects of production methods on the color characteristics, capsaicinoid content and antioxidant capacity of pepper spices ( <i>C. annuum</i> L.). <i>Food Chemistry</i> , 2021, 341, 128184.	8.2	19
2	Changes in volatile compounds, sugars and organic acids of different spices of peppers ( <i>Capsicum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	8.2	48
3	Evaluation of the volatile compounds of fresh ripened <i>Capsicum annuum</i> and its spice pepper (dried) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	5.2	46
4	Geleneksel Ev Ğsot BaharatĞnĞn Aflatoksin ĞŞeriĞYinin Belirlenmesi Ğzerine Bir AraĞtĞrma. <i>Harran TarĞm Ve GĞda Bilimleri Dergisi</i> , 2017, 21, 35-40.	0.5	8
5	The Evaluation of the Producers' View towards a Local Agricultural Food Product for Marketing; Isot Pepper of Sanllurfa-GAP, Turkey. <i>IOSR Journal of Environmental Science, Toxicology and Food Technology</i> , 2016, 10, 59-64.	0.1	6
6	Geleneksel ve Fabrikasyon YĞntemiyle Ğceritilen Ğsot BaharatlarĞnĞn BazĞ Fizikokimyasal ve Renk Ğzelliklerinin Belirlenmesi. <i>Harran TarĞm Ve GĞda Bilimleri Dergisi</i> , 2016, 20, 204-213.	0.5	3
7	Influence of different exopolysaccharideĞproducing strains on the physicochemical, sensory and syneresis characteristics of reducedĞfat stirred yoghurt. <i>International Journal of Dairy Technology</i> , 2009, 62, 422-430.	2.8	31
8	Geleneksel ve Fabrikasyon YĞntemiyle Ğceritilen Ğsot BaharatlarĞnĞn BazĞ Fizikokimyasal ve Renk Ğzelliklerinin Belirlenmesi. <i>Harran TarĞm Ve GĞda Bilimleri Dergisi</i> , 0, , 1-1.	0.5	0