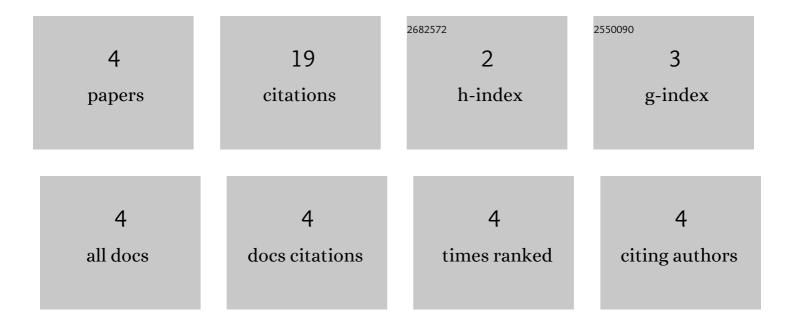
Sena Ã-zbay

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/490010/publications.pdf

Version: 2024-02-01



SENIA Ã-ZDAV

#	Article	IF	CITATIONS
1	Volatile N-nitrosamines in processed meat products and salami from Turkey. Food Additives and Contaminants: Part B Surveillance, 2021, 14, 110-114.	2.8	10
2	The effect of ascorbic acid, storage period and packaging material on the formation of volatile N-nitrosamine in sausages. Journal of Food Science and Technology, 2022, 59, 1823-1830.	2.8	8
3	The effect of cooking methods on the formation of volatile N-nitrosamine in sausages with different contents. Food and Health, 2022, 8, 141-149.	0.4	1
4	Effects of different levels of salt and temperature on some physico-chemical and colour properties of microwave-dried beef round (<i>M. semitendinosus</i>). British Food Journal, 2021, 123, 2066-2078.	2.9	0