Fatih Oz

List of Publications by Citations

65 papers	1,125 citations	20 h-index	31 g-index
77 ext. papers	1,424 ext. citations	3.3 avg, IF	5.24 L-index

#	Paper	IF	Citations
65	The inhibitory effect of black pepper on formation of heterocyclic aromatic amines in high-fat meatball. *Food Control*, **2011**, 22, 596-600	6.2	75
64	The effects of cooking on wire and stone barbecue at different cooking levels on the formation of heterocyclic aromatic amines and polycyclic aromatic hydrocarbons in beef steak. *Food Chemistry*, **2016**, 203, 59-66	8.5	62
63	The effects of sous-vide cooking method on the formation of heterocyclic aromatic amines in beef chops. *LWT - Food Science and Technology*, **2015**, 64, 120-125	5.4	53
62	Effects of cooking methods and levels on formation of heterocyclic aromatic amines in chicken and fish with Oasis extraction method. *LWT - Food Science and Technology*, **2010**, 43, 1345-1350	5.4	53
61	HETEROCYCLIC AROMATIC AMINES IN MEAT. *Journal of Food Processing and Preservation*, **2011**, 35, 739-753	2.1	52
60	Quantitation of heterocyclic aromatic amines in ready to eat meatballs by ultra fast liquid chromatography. *Food Chemistry*, **2011**, 126, 2010-6	8.5	52
59	Effects of different cooking methods and fat levels on the formation of heterocyclic aromatic amines in various fishes. *Food Control*, **2016**, 67, 216-224	6.2	51
58	The effects of direct addition of low and medium molecular weight chitosan on the formation of heterocyclic aromatic amines in beef chop. *LWT - Food Science and Technology*, **2016**, 65, 861-867	5.4	47
57	THE INHIBITORY EFFECT OF RED PEPPER ON HETEROCYCLIC AROMATIC AMINES IN FRIED BEEF LONGISSIMUS DORSI MUSCLE. *Journal of Food Processing and Preservation*, **2011**, 35, 806-812	2.1	46
56	Effect of green tea extract and microwave pre-cooking on the formation of heterocyclic aromatic amines in fried chicken meat products. *Food Research International*, **2014**, 63, 373-381	7	42
55	A Review on the Formation of Carcinogenic/Mutagenic Heterocyclic Aromatic Amines. *Journal of Food Processing & Technology*, **2011**, 02,	2	41
54	Effects of cooking methods on the formation of heterocyclic aromatic amines of two different species trout. *Food Chemistry*, **2007**, 104, 67-72	8.5	40
53	Formation of Heterocyclic Aromatic Amines and Migration Level of Bisphenol-A in Sous-Vide-Cooked Trout Fillets at Different Cooking Temperatures and Cooking Levels. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 3070-82	5.7	39
52	Determination of biogenic amines in sucuk. *Food Control*, **2008**, 19, 868-872	6.2	29
51	The effects of conjugated linoleic acid usage in meatball production on the formation of heterocyclic aromatic amines. *LWT - Food Science and Technology*, **2016**, 65, 1031-1037	5.4	28
50	Proximate Composition, Color and Nutritional Profile of Raw and Cooked Goose Meat with Different Methods. *Journal of Food Processing and Preservation*, **2015**, 39, 2442-2454	2.1	26
49	Determination of Heterocyclic Aromatic Amines in Cooked Commercial Frozen Meat Products by Ultrafast Liquid Chromatography. *Food Analytical Methods*, **2013**, 6, 1370-1378	3.4	23

48	Effects of Different Cooking Methods on the Formation of Heterocyclic Aromatic Amines in Goose Meat. *Journal of Food Processing and Preservation*, **2016**, 40, 1047-1053	2.1	21
47	The effects of different frying oils on the formation of heterocyclic aromatic amines in meatballs and the changes in fatty acid compositions of meatballs and frying oils. *Journal of the Science of Food and Agriculture*, **2019**, 99, 1509-1518	4.3	20
46	Heterocyclic Aromatic Amine Contents of Beef and Lamb Chops Cooked by Different Methods to Varying Levels. *Journal of Animal and Veterinary Advances*, **2010**, 9, 1436-1440	0.1	20
45	Effects of Water Extract of Urtica dioica L. on the Quality of Meatballs. *Journal of Food Processing and Preservation*, **2014**, 38, 1356-1363	2.1	18
44	The Effects of Different Cooking Methods on Some Quality Criteria and Mineral Composition of Beef Steaks. *Journal of Food Processing and Preservation*, **2017**, 41, e13008	2.1	17
43	The effect of using different types and rates of onion-water extract in meatball production on the formation of heterocyclic aromatic amines. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3538-3547	4.3	17
42	The carcass traits, carcass nutrient composition, amino acid, fatty acid, and cholesterol contents of local Turkish goose varieties reared in an extensive production system. *Poultry Science*, **2019**, 98, 3067-3080	3.9	16
41	The effects of different spices and fat types on the formation of heterocyclic aromatic amines in barbecued sucuk. *Journal of the Science of Food and Agriculture*, **2018**, 98, 719-725	4.3	16
40	Formation of polycyclic aromatic hydrocarbons in beef and lamb kokorec: Effects of different animal fats. *International Journal of Food Properties*, **2017**, 20, 1960-1970	3	16
39	Heterocyclic Aromatic Amine Contents of Kavurma Commercially Cooked in Steam and Copper Cauldron. *Journal of Food Processing and Preservation*, **2015**, 39, 583-590	2.1	16
38	EFFECT OF LACTOBACILLUS SAKEI AND STAPHYLOCOCCUS XYLOSUS ON THE INHIBITION OF ESCHERICHIA COLI O157:H7 IN PASTIRMA, A DRY-CURED MEAT PRODUCT. *Journal of Food Safety*, **2008**, 28, 47-58	2	16
37	The Effect of Direct Addition of Conjugated Linoleic Acid on the Formation of Heterocyclic Aromatic Amines in Beef Chops. *Journal of Food Processing and Preservation*, **2015**, 39, 2820-2833	2.1	15
36	The Effect of Ultrasonic Marinating on the Transport of Acetic Acid and Salt in Anchovy Marinades. *Food Science and Technology Research*, **2013**, 19, 849-853	0.8	13
35	Effects of Cooking Techniques and Levels on the Formation of Heterocyclic Aromatic Amines in Chicken and Fish. *Journal of Animal and Veterinary Advances*, **2010**, 9, 1259-1264	0.1	13
34	Heterocyclic aromatic amines content in chicken burgers and chicken nuggets sold in fast food restaurants and effects of green tea extract and microwave thawing on their formation. *Journal of Food Processing and Preservation*, **2017**, 41, e13240	2.1	10
33	Effect of Chitosan on the Formation of Heterocyclic Aromatic Amines and Some Quality Properties of Meatball. *Journal of Food Processing and Preservation*, **2017**, 41, e13065	2.1	10
32	The Effect of Different Thawing Methods on Heterocyclic Aromatic Amine Contents of Beef Chops Cooked by Different Methods. *Journal of Animal and Veterinary Advances*, **2010**, 9, 2327-2332	0.1	10
31	Determination of organochlorine pesticide residues in pasteurized and sterilized milk using QuEChERS sample preparation followed by gas chromatography mass spectrometry. *Journal of Food Processing and Preservation*, **2019**, 43, e14173	2.1	9

30	Effect of turmeric on the reduction of heterocyclic aromatic amines and quality of chicken meatballs. *Food Control*, **2021**, 128, 108189	6.2	9
29	Effects of different finishing systems on carcass traits, fatty acid composition, and beef quality characteristics of young Eastern Anatolian Red bulls. *Tropical Animal Health and Production*, **2012**, 44, 1521-8	1.7	8
28	Inhibition of Escherichia coli O157: H7 in Cemens with Different Garlic Levels. *American Journal of Food Technology*, **2005**, 1, 59-65	0.1	8
27	Is oven bag really advantageous in terms of heterocyclic aromatic amines and bisphenol-A? Chicken meat perspective. *Food Chemistry*, **2021**, 355, 129646	8.5	8
26	Effect of the use of dry breadcrumb in meatball production on the formation of heterocyclic aromatic amines. *British Food Journal*, **2020**, 122, 2105-2119	2.8	6
25	The effects of different cooking methods on the formation of heterocyclic aromatic amines in turkey meat. *Journal of Food Processing and Preservation*, **2017**, 41, e13196	2.1	5
24	Green Coating Polymers in Meat Preservation. *Coatings*, **2021**, 11, 1379	2.9	5
23	Improvement of quality properties of cemen paste of pastirma by lyophilized red cabbage water extract. *Journal of Food Processing and Preservation*, **2020**, 44, e14714	2.1	5
22	The assessment of commercial beef and chicken bouillons in terms of heterocyclic aromatic amines and some of their precursors. *International Journal of Food Science and Technology*, **2021**, 56, 504-513	3.8	5
21	Chemical, microbial, color, oxidative and sensory properties of clean-label pastırma produced with raspberry water extracts as a novel ingredient.. *Meat Science*, **2022**, 186, 108737	6.4	3
20	Effects of cemen paste with lyophilized red cabbage water extract on the quality characteristics of beef pastırma during processing and storage. *Journal of Food Processing and Preservation*, **2020**, 44, e14897	2.1	3
19	Is Ultra-High Temperature Processed Milk Safe in Terms of Heterocyclic Aromatic Amines?. *Foods*, **2021**, 10,	4.9	3
18	Effect of basil use in meatball production on heterocyclic aromatic amine formation. *Journal of Food Science and Technology*, **2021**, 58, 3001-3009	3.3	3
17	Simultaneous determination of the PhIP-proline adduct and related precursors by UPLC-MS/MS for confirmation of direct elimination of PhIP by proline. *Food Chemistry*, **2021**, 365, 130484	8.5	3
16	Paradoxical effects of lipolysis on the lipid oxidation in meat and meat products.. *Food Chemistry: X*, **2022**, 14, 100317	4.7	3
15	The effect of wheat germ on the chemical properties and fatty acids of white cheese during the storage time. *Food Science and Nutrition*, **2020**, 8, 915-920	3.2	1
14	UTILIZATION OF THYMUS VULGARIS L. IN THE PRODUCTION OF SUCUK. *Journal of Food Processing and Preservation*, **2011**, 35, 483-487	2.1	1
13	Current Developments and Trends in the Liquid Chromatography–Mass Spectrometry Study of Food Integrity and Authenticity **2021**, 25-41		1

12	Determination of creatine, creatinine, free amino acid and heterocyclic aromatic amine contents of plain beef and chicken juices. *Journal of Food Science and Technology*, **2021**, 58, 3293-3302	3.3	1
11	Separation and Determination of Biophenols in Olive Oil Samples Based on the Official Method of the International Olive Council and Commission Regulation (EU) No. 432/2012. *Separations*, **2022**, 9, 101	3.1	1
10	Composition and microbiological analysis for quality evaluation of Kars Gravyer cheese: influence of ripening period. *Food Science and Technology*, **2019**, 39, 1052-1058	2	0
9	Effects of Production System (Free-Range and Intensive) and Carcass Parts (Breast and Thigh) on Nutrient and Fatty Acid Composition of Guinea Fowl, Pheasant and Partridges. *Tavukçuluk Araştırma Dergisi*,102-106	0	0
8	Multi-instrument multi-scale experimental damage mechanics for fibre reinforced composites. *IOP Conference Series: Materials Science and Engineering*, **2018**, 406, 012057	0.4	0
7	Antibacterial Efficiencies of CVD-PECVD Graphene Nanostructures Synthesized onto Glass and Nickel Substrates against Escherichia coli and Staphylococcus aureus Bacteria. *Applied Sciences (Switzerland)*, **2021**, 11, 7922	2.6	0
6	Beş tavuk etinin kimyasal ve yağ asidi kompozisyonu üzerine yetiştirme sistemi ve kesim yaşının etkisi. *Harran Tarım Ve Gıda Bilimleri Dergisi*,349-361	0.3	0
5	Development, Validation and Application of an Ultra-High-Performance Liquid Chromatography–Tandem Mass Spectrometry (UHPLC-MS/MS) Method after QuEChERS Cleanup for Selected Dichloroanilines and Phthalates in Rice Samples. *Foods*, **2022**, 11, 1482	4.9	0
4	Beş Tavuk, Sığır ve Kekliklerde Yetiştirme Sistemi (Kapalı ve Serbest Gezinmeli) ve Karkas Parçalarının (But ve Göğüs) Besin Madde ve Yağ Asitleri Kompozisyonuna Etkileri. *Tavukçuluk Araştırma Dergisi*, **2020**, 17, 41-45	0	
3	Characterization and antioxidant capacity of anchovy by-product protein films enriched with rosemary and laurel essential oils. *Su Ürünleri Dergisi*, **2020**, 37, 379-387	0.3	
2	Dioxins and dioxin-like compounds in meat and meat products. *Teoriâ i Praktika Pererabotki Mâsa*, **2022**, 7, 4-15	0.4	
1	Processing stage-guided effects of spices on the formation and accumulation of heterocyclic amines in smoked and cooked sausages. *Food Bioscience*, **2022**, 101776	4.9	