

# Nayil DinkÄŒi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4998567/publications.pdf>

Version: 2024-02-01

8  
papers

247  
citations

1684188  
5  
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1588992  
8  
g-index

8  
all docs

8  
docs citations

8  
times ranked

357  
citing authors

#	ARTICLE	IF	CITATIONS
1	Microstructural, textural, and sensory characteristics of probiotic yogurts fortified with sodium calcium caseinate or whey protein concentrate. <i>Journal of Dairy Science</i> , 2012, 95, 3617-3628.	3.4	171
2	Influence of a vegetable fat blend on the texture, microstructure and sensory properties of kashar cheese. <i>Grasas Y Aceites</i> , 2011, 62, 275-283.	0.9	24
3	The Influence of Transglutaminase Treatment on Functional Properties of Strained Yoghurt. <i>Journal of Animal and Veterinary Advances</i> , 2012, 11, 2238-2246.	0.1	16
4	Isocratic Reverse-Phase HPLC for Determination of Organic Acids in KargÄ± Tulum Cheese. <i>Chromatographia</i> , 2007, 66, 45-49.	1.3	13
5	The Influence of Hazelnut Skin Addition on Quality Properties and Antioxidant Activity of Functional Yogurt. <i>Foods</i> , 2021, 10, 2855.	4.3	10
6	Liquid chromatographic determination of thiamin in dairy products. <i>International Journal of Food Sciences and Nutrition</i> , 2004, 55, 345-349.	2.8	5
7	Angiotensinâ€converting enzyme inhibitory and starter culture activities in probiotic yoghurt: Effect of sodiumâ€calcium caseinate and whey protein concentrate. <i>International Journal of Dairy Technology</i> , 2018, 71, 185-194.	2.8	5
8	The Importance of Probiotics in Pediatrics. <i>Pakistan Journal of Nutrition</i> , 2006, 5, 608-611.	0.2	3