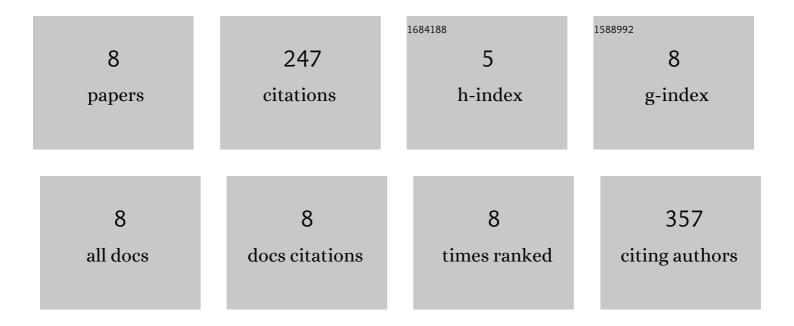
## Nayil Dinkçi

List of Publications by Year in descending order

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

Version: 2024-02-01



Νάχιι Πινκάδι

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