

Elif DaÄdemir

List of Publications by Year in descending order

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19
papers

418
citations

687363

13
h-index

839539

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19
all docs

19
docs citations

19
times ranked

523
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of β -aminobutyric acid and free amino acid contents of some common varieties of Turkish cheeses. <i>International Dairy Journal</i> , 2022, 128, 105285.	3.0	7
2	FUNCTIONAL ICE CREAM: ENRICHMENT WITH APPLE, PUMPKIN, AND ORANGE FIBER. <i>Gıda</i> , 2022, 47, 277-295.	0.4	0
3	The effect of pumpkin fibre on quality and storage stability of reduced-fat set-type yogurt. <i>International Journal of Food Science and Technology</i> , 2017, 52, 180-187.	2.7	38
4	Determination of certain quality characteristics, thermal and sensory properties of ice creams produced with dried Besni grape (<i>Vitis vinifera</i> L.). <i>International Journal of Dairy Technology</i> , 2016, 69, 418-424.	2.8	12
5	Mycotoxin production capability of <i>Penicillium roqueforti</i> in strains isolated from mould-ripened traditional Turkish civil cheese. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 245-249.	2.3	18
6	Tereyağın Stabilitesi İçerisine Nigella (Nigella sativa L.) Uçucu Yağın Kullanılabilirliğinin Araştırılması. <i>Kafkas Üniversitesi Veteriner Fakültesi Dergisi</i> , 2014, , .	0.1	4
7	Effects of <i>Penicillium roqueforti</i> and whey cheese on gross composition, microbiology and proteolysis of mould-ripened Civil cheese during ripening. <i>International Journal of Dairy Technology</i> , 2014, 67, 594-603.	2.8	11
8	A preliminary study on functionality of <i>Gundelia tournefortii</i> L. as a new stabiliser in ice cream production. <i>International Journal of Dairy Technology</i> , 2013, 66, 431-436.	2.8	7
9	Effect of <i>Penicillium roqueforti</i> and incorporation of whey cheese on volatile profiles and sensory characteristics of mould-ripened Civil cheese. <i>International Journal of Dairy Technology</i> , 2013, 66, 512-526.	2.8	17
10	Morphological, Molecular, and Mycotoxigenic Identification of Dominant Filamentous Fungi from Moldy Civil Cheese. <i>Journal of Food Protection</i> , 2012, 75, 2045-2049.	1.7	19
11	The effects of beeswax coating on quality of Kashar cheese during ripening. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2582-2589.	2.7	47
12	Influence of Cape gooseberry (<i>Physalis peruviana</i> L.) addition on the chemical and sensory characteristics and mineral concentrations of ice cream. <i>Food Research International</i> , 2012, 45, 331-335.	6.2	89
13	Chemical and microbiological status and volatile profiles of mouldy Turkish civil cheese, a Turkish mould-ripened variety. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2405-2412.	2.7	19
14	Effect of <i>Thymus haussknechtii</i> and <i>Origanum acutidens</i> essential oils on the stability of cow milk butter. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 1118-1123.	1.5	17
15	Effect of some technological parameters on microbiological, chemical and sensory qualities of Civil cheese during ripening. <i>International Journal of Dairy Technology</i> , 2009, 62, 541-548.	2.8	15
16	Influence of ripening container on the lactic acid bacteria population in Tulum cheese. <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 293-299.	3.6	23
17	THE EFFECTS OF USING ALTERNATIVE SWEETENERS TO SUCROSE ON ICE CREAM QUALITY. <i>Journal of Food Quality</i> , 2008, 31, 415-428.	2.6	29
18	Technological characterization of the natural lactic acid bacteria of artisanal Turkish White Pickled cheese. <i>International Journal of Dairy Technology</i> , 2008, 61, 133-140.	2.8	25

#	ARTICLE	IF	CITATIONS
19	The effects of some starter cultures on the properties of Turkish White cheese. International Journal of Dairy Technology, 2003, 56, 215-218.	2.8	21