

Kadriye Nur Kasapoglu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/512143/publications.pdf>

Version: 2024-02-01

11
papers

252
citations

1937457

4
h-index

1474057

9
g-index

11
all docs

11
docs citations

11
times ranked

491
citing authors

#	ARTICLE	IF	CITATIONS
1	Diet, Lifestyle and Cardiovascular Diseases: Linking Pathophysiology to Cardioprotective Effects of Natural Bioactive Compounds. International Journal of Environmental Research and Public Health, 2020, 17, 2326.	1.2	146
2	Symphytum Species: A Comprehensive Review on Chemical Composition, Food Applications and Phytopharmacology. Molecules, 2019, 24, 2272.	1.7	52
3	Plants of the Genus <i>Lavandula</i> : From Farm to Pharmacy. Natural Product Communications, 2018, 13, 1934578X1801301.	0.2	19
4	Orange, red and purple barberries: Effect of in-vitro digestion on antioxidants and ACE inhibitors. LWT - Food Science and Technology, 2021, 140, 110820.	2.5	10
5	Enrichment of Beverages With Health Beneficial Ingredients. , 2019, , 63-99.		8
6	Sour Cherry Kernel as an Unexploited Processing Waste: Optimisation of Extraction Conditions for Protein Recovery, Functional Properties and In Vitro Digestibility. Waste and Biomass Valorization, 0, , 1.	1.8	5
7	Anti-proliferative, genotoxic and cytotoxic effects of phytochemicals isolated from Anatolian medicinal plants. Cellular and Molecular Biology, 2020, 66, 145-159.	0.3	4
8	Effect of microwave technology on some quality parameters and sensory attributes of black tea. Czech Journal of Food Sciences, 2016, 34, 397-405.	0.6	3
9	In Vitro Antioxidant and Anticancer Activities of Some Local Plants from Bolu Province of Turkey. Proceedings (mdpi), 2017, 1, 1063.	0.2	2
10	Anti-proliferative, genotoxic and cytotoxic effects of phytochemicals isolated from Anatolian medicinal plants. Cellular and Molecular Biology, 2020, 66, 145-159.	0.3	2
11	Production of structured lipids from hazelnut oil with conjugated linoleic acid by lipase-catalyzed esterification: Optimization by response surface methodology. Acta Alimentaria, 2018, 47, 1-9.	0.3	1