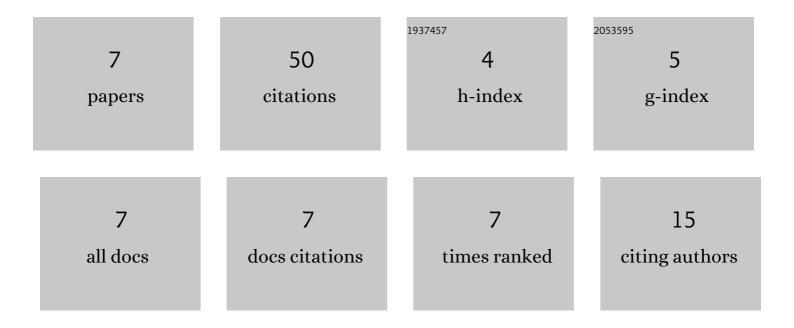
## Deniz Döner

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5214917/publications.pdf Version: 2024-02-01



DENIZ DÃONED

#	Article	IF	CITATIONS
1	Comparative performance analysis of ohmic thawing and conventional thawing of spinach puree. Journal of Food Process Engineering, 2022, 45, .	1.5	3
2	Cooking the Chicken Meat with Moderate Electric Field: Rheological Properties and Image Processing of Microstructure. Food and Bioprocess Technology, 2022, 15, 1082-1100.	2.6	7
3	Mathematical modelling of vacuum ohmic evaporation process. Innovative Food Science and Emerging Technologies, 2021, 67, 102560.	2.7	9
4	Influences of sample shape, voltage gradient, and electrode surface form on the exergoeconomic performance characteristics of ohmic thawing of frozen minced beef. Journal of Food Engineering, 2021, 307, 110660.	2.7	11
5	Thermal Image Processing Technique for Determination of Temperature Distributions of Minced Beef Thawed by Ohmic and Conventional Methods. Food and Bioprocess Technology, 2020, 13, 1878-1892.	2.6	15
6	Rheological properties and microbiological characteristics of kefir produced from different milk types. Food Science and Technology, 0, 42, .	0.8	5
7	Gıdaların Elektriksel Yöntemlerle İşlenmesinde Uygulanan Farklı Frekans ve Dalga Şekillerinin Proses Etkinliği Üzerine Etkisi. Akademik Gıda, 0, , 470-482.	0.5	0