

Salih Aksay

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

230
citations

1684188

5
h-index

1199594

12
g-index

13
all docs

13
docs citations

13
times ranked

314
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Storage Temperature on the Stability of Anthocyanins of a Fermented Black Carrot (<i>Daucus</i>) Tj ETQq1 1 0,784314 rgBT /Ove	5.2	90
2	Influence of processing on composition and antinutritional factors of chickpea protein concentrates produced by isoelectric precipitation and ultrafiltration. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 342-347.	5.6	72
3	The effects of fermentation on the thermostability of the yellow-orange pigments extracted from cactus pear (<i>Opuntia ficus-indica</i>). <i>European Food Research and Technology</i> , 2001, 212, 213-216.	3.3	21
4	A STUDY ON THE RELATION BETWEEN ANTHOCYANIN CONTENT AND PRODUCT QUALITY: SHALGAM AS A MODEL BEVERAGE. <i>Journal of Food Quality</i> , 2007, 30, 953-969.	2.6	13
5	PURIFICATION AND CHARACTERIZATION OF POLYPHENOL OXIDASE FROM GOLDNUGGET LOQUAT (<i>ERIOBOTRYA JAPONICA</i> CV. GOLDNUGGET). <i>Journal of Food Biochemistry</i> , 2011, 35, 1568-1575.	2.9	10
6	Investigation of sensorial and physicochemical properties of yoghurt colored with phycocyanin of <i>Spirulina platensis</i> . <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15941.	2.0	5
7	Changes in Color and Total Phenolic Content of Different Cultivars of Persimmon during Dehydration. <i>International Journal of Food Engineering</i> , 2008, 4, .	1.5	4
8	Determination of bioactive properties of protein and pigments obtained from <i>Spirulina platensis</i> . <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15150.	2.0	4
9	Angiotensin-Converting Enzyme (ACE) Inhibitory Effects of Hazelnut Protein Hydrolysate Prepared Using Pepsin. <i>Indian Journal of Pharmaceutical Education and Research</i> , 2017, 51, s417-s420.	0.6	4
10	Purification and characterization of polyphenol oxidase from myrtle berries (<i>Myrtus communis</i> L.). <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2282-2291.	3.2	3
11	Comparison of anthocyanin profiles in Åyalgams (shalgams) produced with different production procedures. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14770.	2.0	2
12	Determination of physical and phytochemical properties of prickly pear (<i>Opuntia ficus-indica</i> L.). <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15990.	2.0	2
13	Investigation of the Genetically Modified Organism (GMO) Existence in Baby Foods on the Market in Turkey. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2021, 9, 1945-1952.	0.3	0