

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