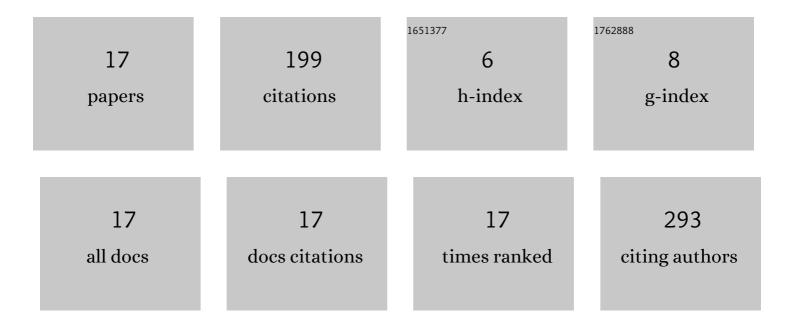
Zeynep Aksoylu Ã-zbek

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Acute and 28-day repeated dose toxicity evaluations of cold pressed Pinus halepensis Mill. seed oil in mice and rats. Regulatory Toxicology and Pharmacology, 2022, 132, 105191.	1.3	2
2	Microencapsulation Technology: An Alternative Preservation Method for Opuntia spp. Derived Products and Their Bioactive Compounds. , 2021, , 799-825.		1
3	Effect of inulin concentration on physicochemical properties and antioxidant activity of date powders obtained by hot-air tray dryer. International Journal of Agriculture Environment and Food Sciences, 2021, 5, 92-106.	0.2	Ο
4	Valorization of <i>Pinus halepensis</i> Mill. seed oil: Physicochemical characteristics, bioactive compounds, and antioxidant activity as affected by location and extraction method. Journal of Food Processing and Preservation, 2021, 45, e15548.	0.9	3
5	Incorporation of Opuntia spp. into Food Systems. , 2021, , 923-952.		1
6	Cold pressed pumpkin seed oil. , 2020, , 219-229.		8
7	Cold pressed poppy seed oil. , 2020, , 231-239.		3
8	Cold pressed camelina (Camelina sativa L.) seed oil. , 2020, , 255-266.		13
9	Cold pressed safflower (Carthamus tinctorius L.) seed oil. , 2020, , 323-333.		5
10	Cold pressed soybean oil. , 2020, , 575-585.		1
11	Determination of Physicochemical Properties, Fatty Acid, Tocopherol, Sterol, and Phenolic Profiles of Expeller–Pressed Poppy Seed Oils from Turkey. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 591-602.	0.8	14
12	Optimisation of microwave effect on bioactives contents and colour attributes of aqueous green tea extracts by central composite design. Journal of Food Measurement and Characterization, 2020, 14, 2240-2252.	1.6	11
13	Optimisation of wall material composition of freeze–dried pumpkin seed oil microcapsules: Interaction effects of whey protein, maltodextrin, and gum Arabic by D–optimal mixture design approach. Food Hydrocolloids, 2020, 107, 105909.	5.6	36
14	A Promising Food Waste for Food Fortification: Characterization of Dried Tomato Pomace and Its Cold Pressed Oil. Journal of Food Chemistry and Nanotechnology, 2020, 06, .	0.7	7
15	Identification of bioactive compounds and total phenol contents of cold pressed oils from safflower and camelina seeds. Journal of Food Measurement and Characterization, 2018, 12, 2313-2323.	1.6	28
16	Effects of Blueberry, Grape Seed Powder and Poppy Seed Incorporation on Physicochemical and Sensory Properties of Biscuit. Journal of Food Quality, 2015, 38, 164-174.	1.4	62
17	A Review on Encapsulation of Oils. Celal Bayar Universitesi Fen Bilimleri Dergisi, 0, , .	0.1	4