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List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

199
citations

1651377

6
h-index

1762888

8
g-index

17
all docs

17
docs citations

17
times ranked

293
citing authors

#	ARTICLE	IF	CITATIONS
1	Acute and 28-day repeated dose toxicity evaluations of cold pressed <i>Pinus halepensis</i> Mill. seed oil in mice and rats. <i>Regulatory Toxicology and Pharmacology</i> , 2022, 132, 105191.	1.3	2
2	Microencapsulation Technology: An Alternative Preservation Method for <i>Opuntia</i> 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. <i>International Journal of Agriculture Environment and Food Sciences</i> , 2021, 5, 92-106.	0.2	0
4	Valorization of <i>Pinus halepensis</i> Mill. seed oil: Physicochemical characteristics, bioactive compounds, and antioxidant activity as affected by location and extraction method. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15548.	0.9	3
5	Incorporation of <i>Opuntia</i> 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 (<i>Camelina sativa</i> L.) seed oil. , 2020, , 255-266.		13
9	Cold pressed safflower (<i>Carthamus tinctorius</i> 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. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 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. <i>Journal of Food Measurement and Characterization</i> , 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 optimal mixture design approach. <i>Food Hydrocolloids</i> , 2020, 107, 105909.	5.6	36
14	A Promising Food Waste for Food Fortification: Characterization of Dried Tomato Pomace and Its Cold Pressed Oil. <i>Journal of Food Chemistry and Nanotechnology</i> , 2020, 06, .	0.7	7
15	Identification of bioactive compounds and total phenol contents of cold pressed oils from safflower and camelina seeds. <i>Journal of Food Measurement and Characterization</i> , 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. <i>Journal of Food Quality</i> , 2015, 38, 164-174.	1.4	62
17	A Review on Encapsulation of Oils. <i>Celal Bayar Universitesi Fen Bilimleri Dergisi</i> , 0, , .	0.1	4