

Derya Arslan

List of Publications by Year in descending order

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93
papers

2,266
citations

236612

25
h-index

233125

45
g-index

95
all docs

95
docs citations

95
times ranked

3271
citing authors

#	ARTICLE	IF	CITATIONS
1	Study the effect of sun, oven and microwave drying on quality of onion slices. <i>LWT - Food Science and Technology</i> , 2010, 43, 1121-1127.	2.5	177
2	Mineral content of some herbs and herbal teas by infusion and decoction. <i>Food Chemistry</i> , 2008, 106, 1120-1127.	4.2	141
3	Evaluation of drying methods with respect to drying kinetics, mineral content and colour characteristics of rosemary leaves. <i>Energy Conversion and Management</i> , 2008, 49, 1258-1264.	4.4	123
4	Dehydration of red bell-pepper (<i>Capsicum annuum</i> L.): Change in drying behavior, colour and antioxidant content. <i>Food and Bioproducts Processing</i> , 2011, 89, 504-513.	1.8	122
5	Antioxidant effect of essential oils of rosemary, clove and cinnamon on hazelnut and poppy oils. <i>Food Chemistry</i> , 2011, 129, 171-174.	4.2	112
6	Comparative Essential Oil Composition and Antifungal Effect of Bitter Fennel (<i>Foeniculum vulgare</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 552-561.	0.8	102
7	Evaluation of drying methods with respect to drying parameters, some nutritional and colour characteristics of peppermint (<i>Mentha x piperita</i> L.). <i>Energy Conversion and Management</i> , 2010, 51, 2769-2775.	4.4	96
8	Hawthorn (<i>Crataegus</i> spp.) fruit: some physical and chemical properties. <i>Journal of Food Engineering</i> , 2005, 69, 409-413.	2.7	92
9	Effect of drying methods on the mineral content of basil (<i>Ocimum basilicum</i> L.). <i>Journal of Food Engineering</i> , 2005, 69, 375-379.	2.7	82
10	Characteristics of some almond kernel and oils. <i>Scientia Horticulturae</i> , 2011, 127, 330-333.	1.7	70
11	Some compositional properties and mineral contents of carob (<i>Ceratonia siliqua</i>) fruit, flour and syrup. <i>International Journal of Food Sciences and Nutrition</i> , 2007, 58, 652-658.	1.3	64
12	Effect of inverted saccharose on some properties of honey. <i>Food Chemistry</i> , 2006, 99, 24-29.	4.2	62
13	Translocation of bacteria from the gut to the eggs triggers maternal transgenerational immune priming in <i>Tribolium castaneum</i> . <i>Biology Letters</i> , 2015, 11, 20150885.	1.0	62
14	Evaluation of Drying Methods with Respect to Drying Kinetics, Mineral Content, and Color Characteristics of Savory Leaves. <i>Food and Bioprocess Technology</i> , 2012, 5, 983-991.	2.6	55
15	Some nutritional and technological properties of wild plum (<i>Prunus</i> spp.) fruits in Turkey. <i>Journal of Food Engineering</i> , 2005, 66, 233-237.	2.7	52
16	Biosorption potential of the waste biomaterial obtained from <i>Cucumis melo</i> for the removal of Pb ²⁺ ions from aqueous media: Equilibrium, kinetic, thermodynamic and mechanism analysis. <i>Chemical Engineering Journal</i> , 2012, 185-186, 82-90.	6.6	52
17	Variations of phenolic compounds, fatty acids and some qualitative characteristics of Sarıulak olive oil as induced by growing area. <i>Food Research International</i> , 2013, 54, 1897-1906.	2.9	51
18	Phenolic profile and in vitro antioxidant power of different milk thistle [<i>Silybum marianum</i> (L.) Gaertn.] cultivars. <i>Industrial Crops and Products</i> , 2016, 83, 11-16.	2.5	47

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19	Determination of antioxidant effects of some plant species wild growing in Turkey. International Journal of Food Sciences and Nutrition, 2008, 59, 643-651.	1.3	45
20	Phenolic profile and antioxidant activity of olive fruits of the Turkish variety "SarÄ±lak" from different locations. Grasas Y Aceites, 2011, 62, 453-461.	0.3	38
21	Proximate composition and technological properties of fresh blackthorn (<i>Prunus spinosa</i> L. subsp) Tj ETQq1 1 0.784314 rgBT /Overlook	2.7	32
22	Antioxidant properties of some plants growing wild in Turkey. Grasas Y Aceites, 2009, 60, 147-154.	0.3	32
23	Biochemical compositional and technological characterizations of black and white myrtle (<i>Myrtus</i>) Tj ETQq1 1 0.784314 rgBT /Overlook	1.4	29
24	Drying of tomato slices: changes in drying kinetics, mineral contents, antioxidant activity and color parameters Secado de rodajas de tomate: cambios en cinÄ©ticos del secado, contenido en minerales, actividad antioxidante y parÄ±metros de color. CYTA - Journal of Food, 2011, 9, 229-236.	0.9	28
25	CHEMICAL COMPOSITION, TOTAL PHENOLIC AND MINERAL CONTENTS OF ENTEROMORPHA INTESTINALIS (L.) KÄœTZ. AND CLADOPHORA GLOMERATA (L.) KÄœTZ. SEAWEEDS. Journal of Food Biochemistry, 2011, 35, 513-523.	1.2	28
26	Chemical characteristics and antioxidant activity of olive oils from Turkish varieties grown in Hatay province. Scientia Horticulturae, 2012, 144, 141-152.	1.7	28
27	Influence of growing area and harvest date on the organic acid composition of olive fruits from Gemlik variety. Scientia Horticulturae, 2011, 130, 633-641.	1.7	22
28	Chemical and fatty acid composition of <i>Cyperus esculentus</i> . Chemistry of Natural Compounds, 2010, 46, 276-277.	0.2	19
29	A research on evaluation of some fruit kernels and/or seeds as a raw material of vegetable oil industry. Quality Assurance and Safety of Crops and Foods, 2015, 7, 187-191.	1.8	19
30	Some nutritional properties of <i>Prangos ferulacea</i> (L.) lindl and <i>Rheum ribes</i> L. stems growing wild in Turkey. International Journal of Food Sciences and Nutrition, 2007, 58, 162-167.	1.3	18
31	Platelet Distribution Width and Mean Platelet Volume in Children With Pulmonary Arterial Hypertension Secondary to Congenital Heart Disease With Left-to-Right Shunt: New Indices of Severity?. Pediatric Cardiology, 2013, 34, 1013-1016.	0.6	18
32	Growth-differentiation factor-15 and tissue doppler Ä±maging in detection of asymptomatic anthracycline cardiomyopathy in childhood cancer survivors. Clinical Biochemistry, 2013, 46, 1239-1243.	0.8	18
33	Physico-chemical characteristics of olive fruits of Turkish varieties from the province of Hatay.. Grasas Y Aceites, 2012, 63, 158-166.	0.3	17
34	A RESEARCH ON THE COMPOSITION OF ESSENTIAL OIL ISOLATED FROM SOME AROMATIC PLANTS BY MICROWAVE AND HYDRODISTILLATION. Journal of Food Biochemistry, 2012, 36, 334-343.	1.2	17
35	Truncus arteriosus: Diagnosis with dual-source computed tomography angiography and low radiation dose. World Journal of Radiology, 2014, 6, 886.	0.5	17
36	Ammonium pyrrolidine dithiocarbamate anchored <i>Symphoricarpus albus</i> biomass for lead(II) removal: Batch and column biosorption study. Journal of Hazardous Materials, 2012, 227-228, 107-117.	6.5	16

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37	Shelf life determination of Yayik butter fortified with spice extracts. International Journal of Dairy Technology, 2009, 62, 189-194.	1.3	14
38	Heat, pH Induced Aggregation and Surface Hydrophobicity of <i>S. cerevisiae</i> Ssa1 Protein. Protein Journal, 2010, 29, 501-508.	0.7	13
39	The Comparison of the Chemical Composition, Sensory, Phenolic and Antioxidant Properties of Juices from Different Wheatgrass and Turfgrass Species. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2016, 44, 499-507.	0.5	13
40	Application of fuzzy expert system approach on prediction of some quality characteristics of grape juice concentrate (Pekmez) after different heat treatments. Journal of Food Science and Technology, 2011, 48, 423-431.	1.4	12
41	The usefulness of plasma asymmetric dimethylarginine (ADMA) levels and tissue doppler echocardiography for heart function in term infants born to mothers with gestational diabetes mellitus. Journal of Maternal-Fetal and Neonatal Medicine, 2013, 26, 1742-1748.	0.7	12
42	Inoculation of arbuscular mycorrhizal fungi and application of micronized calcite to olive plant: Effects on some biochemical constituents of olive fruit and oil. Scientia Horticulturae, 2015, 185, 219-227.	1.7	12
43	P-wave duration and dispersion in children with uncomplicated familial Mediterranean fever. Modern Rheumatology, 2013, 23, 1166-1171.	0.9	10
44	Characterization of Turkish Olive Oils in Details. Food Reviews International, 2020, 36, 168-192.	4.3	10
45	Determination of mineral contents of bee honeys produced in Middle Anatolia. International Journal of Food Sciences and Nutrition, 2007, 58, 668-676.	1.3	9
46	Influence of Eriophyid mites (<i>Aculus olearius</i> Castagnoli and <i>Aceria oleae</i> (Nalepa)) on olive yield and quality. Journal of the Science of Food and Agriculture, 2011, 91, 498-504.	1.7	9
47	Release of NT-pro brain natriuretic peptide in children before and after adenotonsillectomy. International Journal of Pediatric Otorhinolaryngology, 2013, 77, 666-669.	0.4	9
48	Nutritional composition, microbiological and sensory properties of dried melon: A traditional Turkmen product. International Journal of Food Sciences and Nutrition, 2009, 60, 60-68.	1.3	8
49	Change in some quality parameters and oxidative stability of olive oils with regard to ultrasound pretreatment, depitting and water addition. Biotechnology Reports (Amsterdam, Netherlands), 2020, 26, e00442.	2.1	8
50	Mirror of Prospective Teachers'™ Mind: Metaphors. Procedia, Social and Behavioral Sciences, 2015, 197, 1464-1471.	0.5	7
51	Determination of the mineral content of bee honeys produced in Middle Anatolia. International Journal of Food Sciences and Nutrition, 2007, 58, 567-575.	1.3	6
52	Antimycotic Activity of Methanol Extracts of Sage (<i>Salvia officinalis</i> L.), Laurel (<i>Laurus nobilis</i> L.) and Thyme (<i>Thymbra spicata</i> L.). Journal of Essential Oil-bearing Plants: JEOP, 2008, 11, 90-95.	0.7	6
53	P-Wave Dispersion in Children With Acute Rheumatic Fever. Pediatric Cardiology, 2012, 33, 90-94.	0.6	6
54	Normal M mode values in healthy Turkish children. Turkish Journal of Medical Sciences, 2014, 44, 756-763.	0.4	6

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55	Prolonged QT Dispersion in the Infants of Diabetic Mothers. <i>Pediatric Cardiology</i> , 2014, 35, 1052-1056.	0.6	6
56	Changes in chemical composition of some oils extracted from seeds roasted at different temperatures. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 801-808.	1.8	6
57	DETERMINATION OF OPTIMUM FERMENTATION QUALITY OF CAPERS (<i>CAPPARIS OVATA</i> DESF. VAR.) Tj ETQq1 1 0.784314 rgBT /Ove 219-230.	0.9	5
58	Chemical Composition of the Essential oil of <i>Salvia cryptantha</i> . <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2010, 13, 200-204.	0.7	5
59	Ultrasound Technology Parameters: Effects on Phenolics in Olive Paste and Oil in Relation to Enzymatic Activity. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800295.	1.0	5
60	The use of the oregano (<i>Origanum vulgare</i> L.) essential oil and hydrosol in green olive fermentation. <i>Brazilian Archives of Biology and Technology</i> , 2008, 51, 601-605.	0.5	5
61	Investigation of Wheat Germ and Oil Characteristics with Regard to Different Stabilization Techniques. <i>Food Technology and Biotechnology</i> , 2020, 58, 348-355.	0.9	5
62	A Numerical Method for Nonlinear Singularly Perturbed Multi-Point Boundary Value Problem. <i>Journal of Applied Mathematics and Physics</i> , 2016, 04, 1143-1156.	0.2	5
63	THE LACTIC ACID FERMENTATION OF THREE DIFFERENT GRAPE LEAVES GROWN IN TURKEY. <i>Journal of Food Processing and Preservation</i> , 2007, 31, 73-82.	0.9	4
64	Mineral and heavy metal contents of different honeys produced in Turkey. <i>Journal of Apicultural Research</i> , 2012, 51, 353-358.	0.7	4
65	Cardiovascular MR imaging findings of total anomalous pulmonary venous connection to the portal vein in a patient with right atrial isomerism. <i>Wiener Klinische Wochenschrift</i> , 2012, 124, 848-850.	1.0	4
66	Development of Social Skill Rating Scale for Primary School Students-Teacher Form (SSRS-T) and Analysis of its Psychometric Properties. <i>Procedia, Social and Behavioral Sciences</i> , 2015, 197, 1447-1453.	0.5	4
67	Boron application affecting the yield and fatty acid composition of soybean genotypes. <i>Plant, Soil and Environment</i> , 2019, 65, 238-243.	1.0	4
68	Hemitruncus Arteriosus: Cardiac Magnetic Resonance Angiography Findings. <i>Congenital Heart Disease</i> , 2012, 7, E66-E69.	0.0	3
69	Assessment of P-wave dispersion in children with atrial septal aneurysm. <i>Cardiology in the Young</i> , 2014, 24, 918-922.	0.4	3
70	First Grade Teachers Teach Reading with Songs. <i>Procedia, Social and Behavioral Sciences</i> , 2015, 174, 2259-2264.	0.5	3
71	Growth-differentiation Factor-15 and Tissue Doppler Imaging in Detection of Anthracycline-induced Cardiomyopathy During Therapy of Childhood Cancers. <i>Journal of Pediatric Hematology/Oncology</i> , 2016, 38, e107-e112.	0.3	3
72	Heart-Type Fatty Acid Binding Protein Level as a Tool in Identification of Early Cardiac Effects of Diabetic Ketoacidosis. <i>JCRPE Journal of Clinical Research in Pediatric Endocrinology</i> , 2017, 9, 118-123.	0.4	3

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73	T�bbi ve Aromatik Bitkilerin Ekstraksiyon Yntemleri, G�dalarda Kullanm ve Takviye Edici G�da Alannda De�erlendirilmesi. Turkish Journal of Agriculture: Food Science and Technology, 2021, 9, 926-936.	0.1	3
74	Some physico-chemical and sensory properties of heat treated commercial pine and blossom honey. Journal of Apicultural Research, 2012, 51, 347-352.	0.7	2
75	9th International Congress on Psychopharmacology & 5th International Symposium on Child and Adolescent Psychopharmacology. Journal of Theoretical Social Psychology, 2017, 27, 47-84.	1.2	2
76	Diagnosis of pancreatic cancer by pattern recognition methods using gene expression profiles. , 2017, , .		2
77	Inhibition of Some Fungi by Essential Oil of <i>Thymbra sintenesii</i> Bornm. et Aznav. subsp. <i>isaurica</i> in Model System. Journal of Essential Oil-bearing Plants: JEOP, 2008, 11, 311-318.	0.7	1
78	The Anomalies of Systemic Venous Connections in Children with Congenital Heart Disease. Electronic Journal of General Medicine, 2014, 11, .	0.3	1
79	Comparing the Written Work of Two age Groups at the First Grade. Procedia, Social and Behavioral Sciences, 2015, 191, 473-481.	0.5	1
80	Investigation of combined ultrasound and microwave pretreatments and enzyme addition on the main phenolics and some quality parameters of olive oil. Acta Alimentaria, 2018, 47, 402-409.	0.3	1
81	Growth Differentiation Factor-15 Level and Tissue Doppler Echocardiography as a Tool in Identification of Cardiac Effects in the Children with Type 1 Diabetes Mellitus. Experimental and Clinical Endocrinology and Diabetes, 2019, 129, 574-580.	0.6	1
82	A NEW SECOND-ORDER DIFFERENCE APPROXIMATION FOR NONLOCAL BOUNDARY VALUE PROBLEM WITH BOUNDARY LAYERS. Mathematical Modelling and Analysis, 2020, 25, 257-270.	0.7	1
83	Cardiac functions in children with iron deficiency anemia. Gaziantep Medical Journal, 2014, 20, 303.	0.2	1
84	Cursive Handwriting Anxiety Scale for Teachers. Procedia, Social and Behavioral Sciences, 2012, 46, 5146-5152.	0.5	0
85	Characterisation of einkorn (<i>Triticum monococcum</i> L. subsp. <i>monococcum</i>) wheat oil. Quality Assurance and Safety of Crops and Foods, 2015, 7, 707-712.	1.8	0
86	Serum Asymmetric Dimethylarginine Levels in Patients with Acute Rheumatic Fever. Journal of Pediatric Biochemistry, 2015, 05, 021-027.	0.2	0
87	N-terminal-pro brain natriuretic peptide levels in children with allergic rhinitis. Turkish Journal of Medical Sciences, 2016, 46, 1130-1134.	0.4	0
88	The future of activity-promoting video games in clinical practice: Is it the ultimate exercise test in prepubertal children?. Gaziantep Medical Journal, 2015, 21, 1.	0.2	0
89	Myocardial Ventricular Noncompaction: Recent Literature Due to its Rarity in Childhood. Guncel Pediatri, 2015, 13, 138-142.	0.1	0
90	An Unusual Presentation of Acute Rheumatic Fever. Electronic Journal of General Medicine, 2015, 12, .	0.3	0

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91	Effect of olanzapine treatment on INR of a patient receiving warfarin therapy. <i>Åžukurova Åceniversitesi TÅ±p FakÅ¼ltesi Dergisi</i> , 2016, 41, 363.	0.0	0
92	Hypernatremia in hospitalized children. <i>Electronic Journal of General Medicine</i> , 2017, 14, .	0.3	0
93	A ROBUST HYBRID METHOD FOR THE SOLUTION OF FOKKER-PLANCK EQUATION. <i>Advances in Differential Equations and Control Processes</i> , 2019, 20, 207-221.	0.0	0