

Mehmet BÄ°lgÄ°n

List of Publications by Year in descending order

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52
papers

1,223
citations

304743

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395702

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all docs

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docs citations

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times ranked

1238
citing authors

#	ARTICLE	IF	CITATIONS
1	Automatic solvent extraction of sour cherry peels and storage stability of the products. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 5197-5207.	4.6	3
2	Citric acid-based deep eutectic solvent for the anthocyanin recovery from <i>Hibiscus sabdariffa</i> through microwave-assisted extraction. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 351-360.	4.6	37
3	Hydrophobic carboxylic acid based deep eutectic solvent for the removal of diclofenac. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 2219-2227.	4.6	13
4	Valorization of peach (<i>Prunus persica</i> L.) waste into speciality products via green methods. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 123-132.	4.6	7
5	Preparation of chromium fumarate metal-organic frameworks for removal of pharmaceutical compounds from water. <i>Korean Journal of Chemical Engineering</i> , 2022, 39, 638-645.	2.7	1
6	Recovery of anthocyanins from sour cherry (<i>Prunus cerasus</i> L.) peels via microwave assisted extraction: monitoring the storage stability. <i>Preparative Biochemistry and Biotechnology</i> , 2021, 51, 1-11.	1.9	12
7	Special designed deep eutectic solvents for the recovery of high added-value products from olive leaf: a sustainable environment for bioactive materials. <i>Preparative Biochemistry and Biotechnology</i> , 2021, 51, 422-429.	1.9	8
8	Enhanced extraction of high added-value products from <i>Hibiscus sabdariffa</i> using automatic solvent extractor: Kinetics and modeling. <i>Sustainable Chemistry and Pharmacy</i> , 2021, 19, 100356.	3.3	6
9	Enrichment of Hazelnut Oil with Several Polyphenols: An Alternative Approach to A New Functional Food. <i>Journal of Oleo Science</i> , 2021, 70, 11-19.	1.4	2
10	Carbamazepine sorption characteristics onto bentonite clay: Box-Behnken process design. <i>Sustainable Chemistry and Pharmacy</i> , 2020, 18, 100323.	3.3	7
11	Recovery of hydroxytyrosol onto graphene oxide nanosheets: Equilibrium and kinetic models. <i>Journal of Molecular Liquids</i> , 2019, 285, 213-222.	4.9	11
12	Effect of drying method on oleuropein, total phenolic content, flavonoid content, and antioxidant activity of olive (<i>Olea europaea</i>) leaf. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13604.	2.0	65
13	Olive tree (<i>Olea europaea</i> L.) leaf as a waste by-product of table olive and olive oil industry: a review. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1271-1279.	3.5	132
14	Oxidative stability of sesame oil extracted from the seeds with different origins: Kinetic and thermodynamic studies under accelerated conditions. <i>Journal of Food Process Engineering</i> , 2018, 41, e12878.	2.9	14
15	Optimizing the extraction of polyphenols from <i>Sideritis montana</i> L. using response surface methodology. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 158, 137-143.	2.8	22
16	Investigation of extractive interaction between ionic liquids and carbamazepine. <i>Journal of Molecular Liquids</i> , 2018, 268, 523-528.	4.9	6
17	Assessment of lipid oxidation in cottonseed oil treated with phytonutrients: Kinetic and thermodynamic studies. <i>Industrial Crops and Products</i> , 2018, 124, 593-599.	5.2	31
18	Screening of the most consumed beverages and spices for their bioactive non-nutrient contents. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2289-2301.	3.2	7

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19	Estimation of liquid-liquid equilibrium of type 2 systems (water+valeric acid+monobasic ester or) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 227 Td (cyclohexane+toluene+1,3-dioxane) Chemical Engineering, 2018, 96, 815-828.	1.7	7
20	Comparison of different polymeric resins for naproxen removal from wastewater. Journal of Molecular Liquids, 2017, 241, 633-637.	4.9	17
21	Effect of olive leaf extract rich in oleuropein on the quality of virgin olive oil. Journal of Food Science and Technology, 2017, 54, 1721-1728.	2.8	26
22	Effects of natural antioxidants in the improvement of corn oil quality: olive leaf vs. lemon balm. International Journal of Food Science and Technology, 2017, 52, 374-380.	2.7	17
23	Investigation of the separation of carboxylic acids from aqueous solutions using a pilot scale membrane unit. Journal of Molecular Liquids, 2017, 248, 391-398.	4.9	14
24	Selective adsorption of oleuropein from olive (<i>Olea europaea</i>) leaf extract using macroporous resin. Chemical Engineering Communications, 2017, 204, 1391-1400.	2.6	13
25	Optimal Reactive Extraction of Valeric Acid from Aqueous Solutions Using Tri- n -propyl amine/Diluent and Dibenzyl amine/Diluent Systems. Chemical and Biochemical Engineering Quarterly, 2016, 30, 317-330.	0.9	8
26	Modeling phase equilibria of ternary systems (water+formic acid+ester or alcohol) through UNIFAC-original, SERLAS, NRTL, NRTL-modified, and three-suffix Margules: Parameter estimation using genetic algorithm. Fluid Phase Equilibria, 2016, 429, 254-265.	2.5	25
27	Modeling extraction equilibria of butyric acid distributed between water and tri-n-butyl amine/diluent or tri-n-butyl phosphate/diluent system: Extension of the LSER approach. Fluid Phase Equilibria, 2015, 385, 153-165.	2.5	10
28	Ternary phase diagrams for aqueous mixtures of butyric acid with several solvents: Experimental and correlated data. Fluid Phase Equilibria, 2014, 371, 50-56.	2.5	7
29	Effects of geographical origin and extraction methods on total phenolic yield of olive tree (<i>Olea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 227 Td (cyclohexane+toluene+1,3-dioxane)	3.3	91
30	OBTAINING SCARLET SAGE (<i>SALVIA COCCINEA</i>) EXTRACT THROUGH HOMOGENIZER- AND ULTRASOUND-ASSISTED EXTRACTION METHODS. Chemical Engineering Communications, 2013, 200, 1197-1209.	2.6	22
31	Investigation of Oleuropein Content in Olive Leaf Extract Obtained by Supercritical Fluid Extraction and Soxhlet Methods. Separation Science and Technology, 2011, 46, 1829-1837.	2.5	55
32	Liquid phase equilibria of (water+formic acid+diethyl carbonate or diethyl malonate or diethyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 Td (cyclohexane+toluene+1,3-dioxane) 249-253.	2.5	21
33	(Liquid+liquid) equilibria of (heptane, or hexane, or) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 187 Td (cyclohexane+toluene+1,3-dioxane) Chemical Thermodynamics, 2010, 42, 530-535.	2.0	7
34	Separation of propionic acid by diethyl carbonate or diethyl malonate or diethyl fumarate and the synergistic effect of phosphorus compounds and amines. Fluid Phase Equilibria, 2010, 292, 13-19.	2.5	6
35	Investigation of Formic Acid Separation from Aqueous Solution by Reactive Extraction: Effects of Extractant and Diluent. Journal of Chemical & Engineering Data, 2010, 55, 1519-1522.	1.9	55
36	Liquid Phase Equilibria for Mixtures of (Water + Morpholine + Ethyl Nonanoate, Dimethyl Phthalate,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 Td (cyclohexane+toluene+1,3-dioxane)	1.9	4

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37	(Liquid+liquid) equilibria of (water+lactic acid+alcohol) ternary systems. Journal of Chemical Thermodynamics, 2009, 41, 97-102.	2.0	27
38	Extraction Equilibria of Propionic and Butyric Acids with Tri- <i>n</i> -octylphosphine Oxide/Diluent Systems. Journal of Chemical & Engineering Data, 2009, 54, 3008-3013.	1.9	22
39	Liquid~Liquid Equilibria of (Water + Acetic Acid + Diethyl Succinate or Diethyl Glutarate or Diethyl) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 22	1.9	35
40	(Liquid+liquid) equilibria of (water+butyric acid+esters) ternary systems. Journal of Chemical Thermodynamics, 2007, 39, 1279-1285.	2.0	26
41	(Liquid+liquid) equilibria of (water+butyric acid+dibasic esters) ternary systems. Journal of Chemical Thermodynamics, 2007, 39, 284-290.	2.0	34
42	(Liquid+liquid) equilibria of (water+propionic acid+diethyl succinate or diethyl glutarate or diethyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22	2.0	42
43	Measurements of Quaternary Liquid~Liquid Equilibrium for Water + Acetic Acid + Propionic Acid + Solvent (Butyronitrile, Benzyl Acetate, or Methyl Isobutyl Ketone) at 298.15 K. Journal of Chemical & Engineering Data, 2006, 51, 1066-1069.	1.9	15
44	Distribution of Butyric Acid between Water and Several Solvents. Journal of Chemical & Engineering Data, 2006, 51, 1546-1550.	1.9	35
45	(Liquid+liquid) equilibria of (water+propionic acid+alcohol) ternary systems. Journal of Chemical Thermodynamics, 2006, 38, 1503-1509.	2.0	27
46	Liquid phase equilibria of (water+propionic acid+oleyl alcohol) ternary system at several temperatures. Fluid Phase Equilibria, 2006, 250, 59-63.	2.5	31
47	Phase equilibria of liquid (water+butyric acid+oleyl alcohol) ternary system. Journal of Chemical Thermodynamics, 2006, 38, 1634-1639.	2.0	28
48	(Liquid+liquid) equilibria of (water+butyric acid+cyclohexyl acetate) ternary system. Journal of Chemical Thermodynamics, 2005, 37, 175-180.	2.0	33
49	(Liquid+liquid) equilibria of (water+butyric acid+isoamyl alcohol) ternary system. Journal of Chemical Thermodynamics, 2005, 37, 297-303.	2.0	38
50	Quaternary Liquid~Liquid Equilibrium of Water + Acetic Acid + Propionic Acid + Solvent (Amyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22 49, 1456-1459.	1.9	25
51	Isobaric vapour-liquid equilibrium calculations of binary systems using neural network. Journal of the Serbian Chemical Society, 2004, 69, 669-674.	0.8	13
52	Optimization of extractive removal of formic acid from water by tri- <i>n</i> -propyl amine and dibenzyl amine in mono and dibasic ester diluents: LSER modeling. , 0, 60, 144-159.		0