# Kezban Candogan

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/5612538/publications.pdf

Version: 2024-02-01

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|---|---|---|---|
| 33 papers | 1,340 citations | 430874 18 h-index | 395702 33 g-index |
| 34 all docs | 34 docs citations | 34 times ranked | 1674 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Antimicrobial activity of soy edible films incorporated with thyme and oregano essential oils on fresh ground beef patties. Meat Science, 2010, 86, 283-288. | 5.5 | 343 |
| 2 | Advanced retorting, microwave assisted thermal sterilization (MATS), and pressure assisted thermal sterilization (PATS) to process meat products. Meat Science, 2014, 98, 420-434. | 5.5 | 104 |
| 3 | The effects of carrageenan and pectin on some quality characteristics of low-fat beef frankfurters. Meat Science, 2003, 64, 199-206. | 5.5 | 103 |
| 4 | Storage stability of low-fat beef frankfurters formulated with carrageenan or carrageenan with pectin. Meat Science, 2003, 64, 207-214. | 5.5 | 89 |
| 5 | Effect of starter culture on proteolytic changes during processing of fermented beef sausages. Food Chemistry, 2009, 116, 731-737. | 8.2 | 68 |
| 6 | Effects of Chitosan Coatings Incorporated with Garlic Oil on Quality Characteristics of Shrimp. Journal of Food Quality, 2014, 37, 237-246. | 2.6 | 68 |
| 7 | Authentication and Quality Assessment of Meat Products by Fourier-Transform Infrared (FTIR) Spectroscopy. Food Engineering Reviews, 2021, 13, 66-91. | 5.9 | 68 |
| 8 | The effect of tomato paste on some quality characteristics of beef patties during refrigerated storage. European Food Research and Technology, 2002, 215, 305-309. | 3.3 | 62 |
| 9 | Antibacterial activity of soy edible coatings incorporated with thyme and oregano essential oils on beef against pathogenic bacteria. Food Science and Biotechnology, 2017, 26, 1113-1121. | 2.6 | 52 |
| 10 | Antioxidant Active Packaging with Soy Edible Films and Oregano or Thyme Essential Oils for Oxidative Stability of Ground Beef Patties. Journal of Food Quality, 2014, 37, 203-212. | 2.6 | 45 |
| 11 | Active packaging of chicken meats with modified atmosphere including oxygen scavengers. Poultry Science, 2017, 96, 1394-1401. | 3.4 | 30 |
| 12 | The Effects of Potassium Sorbate and Lactic Acid on the Shelf-Life of Vacuum-Packed Chicken Meats. Poultry Science, 1995, 74, 1884-1893. | 3.4 | 29 |
| 13 | Effect of high pressure processing on physicochemical and microbiological properties of marinated beef with reduced sodium content. Innovative Food Science and Emerging Technologies, 2016, 38, 328-333. | 5.6 | 28 |
| 14 | Rheological and Textural Properties of Sodium Reduced Salt Soluble Myofibrillar Protein Gels Containing Sodium Tria€Polyphosphate. Journal of Texture Studies, 2016, 47, 181-187. | 2.5 | 26 |
| 15 | Effects of encapsulated starter cultures on microbial and physicochemical properties of traditionally produced and heat treated sausages (sucuks). LWT - Food Science and Technology, 2017, 75, 425-433. | 5.2 | 26 |
| 16 | Changes in chicken meat proteins during microwave and electric oven cooking. Journal of Food Processing and Preservation, 2020, 44, e14324. | 2.0 | 24 |
| 17 | Differentiation of beef mixtures adulterated with chicken or turkey meat using FTIR spectroscopy. Journal of Food Processing and Preservation, 2018, 42, e13767. | 2.0 | 22 |
| 18 | Free amino acids and bioactive peptides profile of PastÄ±rma during its processing. Food Research International, 2016, 89, 194-201. | 6.2 | 21 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Development and characterization of a 3D printed functional chicken meat based snack: Optimization of process parameters and gelatin level. LWT - Food Science and Technology, 2022, 154, 112768. | 5.2 | 21 |
| 20 | Quality characteristics of spent layer surimi during frozen storage. European Food Research and Technology, 2004, 219, 14-19. | 3.3 | 15 |
| 21 | Nonthermal Processing Technologies for Stabilization and Enhancement of Bioactive Compounds in Foods. Food Engineering Reviews, 2022, 14, 63-99. | 5.9 | 14 |
| 22 | CHANGES IN BIOCHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS OF TURKEY SUCUKS AS AFFECTED BY PROCESSING AND STARTER CULTURE UTILIZATION. Journal of Muscle Foods, 2010, 21, 142-165. | 0.5 | 13 |
| 23 | Chitosan edible coating and oxygen scavenger effects on modified atmosphere packaged sliced sucuk. Journal of Food Processing and Preservation, 2017, 41, e13213. | 2.0 | 13 |
| 24 | Lipolytic Changes in Fermented Sausages Produced with Turkey Meat: Effects of Starter Culture and Heat Treatment. Korean Journal for Food Science of Animal Resources, 2014, 34, 40-48. | 1.5 | 13 |
| 25 | PROTEOLYTIC ACTIVITY OF BACTERIAL STARTER CULTURES FOR MEAT FERMENTATION. Journal of Muscle Foods, 2004, 15, 23-34. | 0.5 | 9 |
| 26 | High Pressure Processing in Combination with High Temperature and Other Preservation Factors. Food Engineering Series, 2016, , 193-215. | 0.7 | 9 |
| 27 | Rinse Treatment and Oxygen Barrier Properties of Films for Improving Quality Retention in Vacuum-Skin Packaged Fresh Chicken. Journal of Food Science, 2003, 68, 1762-1765. | 3.1 | 8 |
| 28 | Selected Novel Food Processing Technologies Used as Hurdles. Food Engineering Series, 2020, , 629-657. | 0.7 | 6 |
| 29 | Type of bacterial starter culture, aging and fermentation effects on some characteristics of inoculated beef sausages. European Food Research and Technology, 2008, 227, 1651-1661. | 3.3 | 3 |
| 30 | Nonthermal Stabilization Processes. Food Engineering Series, 2017, , 341-360. | 0.7 | 3 |
| 31 | Food Engineering Reviews Special Issue based on the 13th International Congress on Engineering and Food â€“ (ICEF 13). Food Engineering Reviews, 2021, 13, 1-2. | 5.9 | 2 |
| 32 | MERCANKÃ–ÅžK (OREGANUM HERACLEOTICUM L.) VE BAHÃ‡E KEKÄ°ÄžÄ° (THYMUS VULGARIS L.) UÃ‡UCU YAÄžLARÄ°NÄ°N SOYA BAZLI YENÄ°LEBÄ°LÄ°R FÄ°LMLERÄ°N PATOJEN BAKTERÄ°LERE KARÅžI ANTÄ°MÄ°KROBÄ°YEL ETKÄ°LERÄ°. GÄ±da, 2017, 42, 268 | 0.4 | 1 |
| 33 | The Sensory Properties of Fermented Turkey Sausages: Effects of Processing Methodologies and Starter Culture. Journal of Food Processing and Preservation, 2015, 39, 663-670. | 2.0 | 0 |