

Kezban Candogan

List of Publications by Year in descending order

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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	Nonthermal Processing Technologies for Stabilization and Enhancement of Bioactive Compounds in Foods. <i>Food Engineering Reviews</i> , 2022, 14, 63-99.	5.9	14
2	Development and characterization of a 3D printed functional chicken meat based snack: Optimization of process parameters and gelatin level. <i>LWT - Food Science and Technology</i> , 2022, 154, 112768.	5.2	21
3	Authentication and Quality Assessment of Meat Products by Fourier-Transform Infrared (FTIR) Spectroscopy. <i>Food Engineering Reviews</i> , 2021, 13, 66-91.	5.9	68
4	Food Engineering Reviews Special Issue based on the 13th International Congress on Engineering and Food (ICEF 13). <i>Food Engineering Reviews</i> , 2021, 13, 1-2.	5.9	2
5	Changes in chicken meat proteins during microwave and electric oven cooking. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14324.	2.0	24
6	Selected Novel Food Processing Technologies Used as Hurdles. <i>Food Engineering Series</i> , 2020, , 629-657.	0.7	6
7	Differentiation of beef mixtures adulterated with chicken or turkey meat using FTIR spectroscopy. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13767.	2.0	22
8	Active packaging of chicken meats with modified atmosphere including oxygen scavengers. <i>Poultry Science</i> , 2017, 96, 1394-1401.	3.4	30
9	Chitosan edible coating and oxygen scavenger effects on modified atmosphere packaged sliced sucuk. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13213.	2.0	13
10	Nonthermal Stabilization Processes. <i>Food Engineering Series</i> , 2017, , 341-360.	0.7	3
11	Antibacterial activity of soy edible coatings incorporated with thyme and oregano essential oils on beef against pathogenic bacteria. <i>Food Science and Biotechnology</i> , 2017, 26, 1113-1121.	2.6	52
12	Effects of encapsulated starter cultures on microbial and physicochemical properties of traditionally produced and heat treated sausages (sucuks). <i>LWT - Food Science and Technology</i> , 2017, 75, 425-433.	5.2	26
13	MERCANKÄ-ÅŽK (OREGANUM HERACLEOTICUM L.) VE BAHÄ±E KEKÄ°ÄžÄ° (THYMUS VULGARIS L.) UÄ±UCU YAÄžİ, Ä°Ä±EREN SOYA BAZLI YENÄ°LEBÄ°LÄ°R FÄ°LMLERÄ°N PATOJEN BAKTERÄ°LERE KARÄžİ ANTÄ°MÄ°KROBÄ°YEL ETKÄ°LERÄ°. <i>GA±da</i> , 2017, 42, 2	0.4	0
14	Rheological and Textural Properties of Sodium Reduced Salt Soluble Myofibrillar Protein Gels Containing Sodium Triä€Polyphosphate. <i>Journal of Texture Studies</i> , 2016, 47, 181-187.	2.5	26
15	Effect of high pressure processing on physicochemical and microbiological properties of marinated beef with reduced sodium content. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 328-333.	5.6	28
16	Free amino acids and bioactive peptides profile of PastÄ±rma during its processing. <i>Food Research International</i> , 2016, 89, 194-201.	6.2	21
17	High Pressure Processing in Combination with High Temperature and Other Preservation Factors. <i>Food Engineering Series</i> , 2016, , 193-215.	0.7	9
18	The Sensory Properties of Fermented Turkey Sausages: Effects of Processing Methodologies and Starter Culture. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 663-670.	2.0	0

#	ARTICLE	IF	CITATIONS
19	Advanced retorting, microwave assisted thermal sterilization (MATS), and pressure assisted thermal sterilization (PATS) to process meat products. <i>Meat Science</i> , 2014, 98, 420-434.	5.5	104
20	Effects of Chitosan Coatings Incorporated with Garlic Oil on Quality Characteristics of Shrimp. <i>Journal of Food Quality</i> , 2014, 37, 237-246.	2.6	68
21	Antioxidant Active Packaging with Soy Edible Films and Oregano or Thyme Essential Oils for Oxidative Stability of Ground Beef Patties. <i>Journal of Food Quality</i> , 2014, 37, 203-212.	2.6	45
22	Lipolytic Changes in Fermented Sausages Produced with Turkey Meat: Effects of Starter Culture and Heat Treatment. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 40-48.	1.5	13
23	CHANGES IN BIOCHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS OF TURKEY SUCUKS AS AFFECTED BY PROCESSING AND STARTER CULTURE UTILIZATION. <i>Journal of Muscle Foods</i> , 2010, 21, 142-165.	0.5	13
24	Antimicrobial activity of soy edible films incorporated with thyme and oregano essential oils on fresh ground beef patties. <i>Meat Science</i> , 2010, 86, 283-288.	5.5	343
25	Effect of starter culture on proteolytic changes during processing of fermented beef sausages. <i>Food Chemistry</i> , 2009, 116, 731-737.	8.2	68
26	Type of bacterial starter culture, aging and fermentation effects on some characteristics of inoculated beef sausages. <i>European Food Research and Technology</i> , 2008, 227, 1651-1661.	3.3	3
27	PROTEOLYTIC ACTIVITY OF BACTERIAL STARTER CULTURES FOR MEAT FERMENTATION. <i>Journal of Muscle Foods</i> , 2004, 15, 23-34.	0.5	9
28	Quality characteristics of spent layer surimi during frozen storage. <i>European Food Research and Technology</i> , 2004, 219, 14-19.	3.3	15
29	Rinse Treatment and Oxygen Barrier Properties of Films for Improving Quality Retention in Vacuum-Skin Packaged Fresh Chicken. <i>Journal of Food Science</i> , 2003, 68, 1762-1765.	3.1	8
30	The effects of carrageenan and pectin on some quality characteristics of low-fat beef frankfurters. <i>Meat Science</i> , 2003, 64, 199-206.	5.5	103
31	Storage stability of low-fat beef frankfurters formulated with carrageenan or carrageenan with pectin. <i>Meat Science</i> , 2003, 64, 207-214.	5.5	89
32	The effect of tomato paste on some quality characteristics of beef patties during refrigerated storage. <i>European Food Research and Technology</i> , 2002, 215, 305-309.	3.3	62
33	The Effects of Potassium Sorbate and Lactic Acid on the Shelf-Life of Vacuum-Packed Chicken Meats. <i>Poultry Science</i> , 1995, 74, 1884-1893.	3.4	29