Mehmet Fatih Cengiz

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5667470/publications.pdf

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26 papers

646 citations

623734 14 h-index 25 g-index

27 all docs

27 docs citations

times ranked

27

851 citing authors

#	Article	IF	CITATIONS
1	Determination of exposure to major iodide ion uptake inhibitors through drinking waters. Environmental Research, 2022, 204, 112345.	7.5	4
2	Extraction of phenolic acids from ancient wheat bran samples by ultrasound application. Journal of Chemical Technology and Biotechnology, 2021, 96, 134-141.	3.2	10
3	A novel technique for the reduction of pesticide residues by a combination of low-intensity electrical current and ultrasound applications: A study on lettuce samples. Food Chemistry, 2021, 354, 129360.	8.2	12
4	Introgression of Resistance to Leafminer (Liriomyza cicerina Rondani) from Cicer reticulatum Ladiz. to C. arietinum L. and Relationships between Potential Biochemical Selection Criteria. Agronomy, 2021, 11, 57.	3.0	17
5	Rapid detection of sucrose adulteration in honey using Fourier transform infrared spectroscopy. Spectroscopy Letters, 2019, 52, 267-273.	1.0	15
6	A comparative study of protein and free amino acid contents in some important ancient wheat lines. Quality Assurance and Safety of Crops and Foods, 2019, 11, 191-200.	3.4	12
7	Comparison of some mineral nutrients and vitamins in advanced hulled wheat lines. Cereal Chemistry, 2018, 95, 436-444.	2.2	23
8	Monitoring of metallic contaminants in energy drinks using ICP-MS. Environmental Monitoring and Assessment, 2018, 190, 202.	2.7	15
9	Reduction of pesticide residues from tomatoes by low intensity electrical current and ultrasound applications. Food Chemistry, 2018, 267, 60-66.	8.2	53
10	Geographical origin of imported and domestic teas (<i>Camellia sinensis</i>) from Turkey as determined by stable isotope signatures. International Journal of Food Properties, 2017, 20, 3234-3243.	3.0	19
11	Evaluation of heavy metal risk potential in Bogacayi River water (Antalya, Turkey). Environmental Monitoring and Assessment, 2017, 189, 248.	2.7	65
12	Reduction of methomyl and acetamiprid residues from tomatoes after various household washing solutions. International Journal of Food Properties, 2017, 20, 2748-2759.	3.0	24
13	Determination of major sodium iodide symporter (NIS) inhibitors in drinking waters using ion chromatography with conductivity detector. Journal of Pharmaceutical and Biomedical Analysis, 2016, 120, 190-197.	2.8	6
14	The effects of heat treatment on the degradation of the organophosphate pesticide chlorpyrifos-ethyl in tomato homogenate. Quality Assurance and Safety of Crops and Foods, 2015, 7, 537-544.	3.4	3
15	Ion Chromatographic Determination of Free Cyanide in Different Classes of Bottled Natural Mineral Water Consumed in Turkey. International Journal of Food Properties, 2015, 18, 746-756.	3.0	5
16	Elution of monomer from different bulk fill dental composite resins. Dental Materials, 2015, 31, e141-e149.	3.5	79
17	Acrylamide Contents of Commonly Consumed Bread Types in Turkey. International Journal of Food Properties, 2015, 18, 833-841.	3.0	31
18	Rapid and sensitive determination of the prochloraz residues in the cultivated mushroom, Agaricus bisporus (Lange) Imbach. Analytical Methods, 2014, 6, 1970.	2.7	8

#	Article	IF	CITATIONS
19	Effects of chlorine, hydrogen peroxide, and ozone on the reduction of mancozeb residues on tomatoes. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2014, 38, 371-376.	2.1	24
20	An ecoâ€friendly, quick and costâ€effective method for the quantification of acrylamide in cerealâ€based baby foods. Journal of the Science of Food and Agriculture, 2014, 94, 2534-2540.	3.5	14
21	In-house validation for the determination of honey adulteration with plant sugars (C4) by Isotope Ratio Mass Spectrometry (IR-MS). LWT - Food Science and Technology, 2014, 57, 9-15.	5.2	18
22	Acrylamide exposure among Turkish toddlers from selected cereal-based baby food samples. Food and Chemical Toxicology, 2013, 60, 514-519.	3.6	38
23	Kinetic and thermodynamic investigation of mancozeb degradation in tomato homogenate during thermal processing. Journal of the Science of Food and Agriculture, 2012, 92, 534-541.	3.5	8
24	Residue contents of captan and procymidone applied on tomatoes grown in greenhouses and their reduction by duration of a pre-harvest interval and post-harvest culinary applications. Food Chemistry, 2007, 100, 1611-1619.	8.2	73
25	Residue contents of DDVP (Dichlorvos) and diazinon applied on cucumbers grown in greenhouses and their reduction by duration of a pre-harvest interval and post-harvest culinary applications. Food Chemistry, 2006, 98, 127-135.	8.2	69
26	The effects of genotypic variation in hulled wheat species and cooking methods on some quality parameters of bulgur. Journal of Food Processing and Preservation, 0, , e15979.	2.0	0