

Emrah EroÄlu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5745383/publications.pdf>

Version: 2024-02-01

8
papers

123
citations

1478505

6
h-index

1720034

7
g-index

8
all docs

8
docs citations

8
times ranked

161
citing authors

#	ARTICLE	IF	CITATIONS
1	Physical and microbiological properties of yoghurt powder produced by refractance window drying. <i>International Dairy Journal</i> , 2018, 85, 169-176.	3.0	30
2	Influence of Pullulanâ€Based Edible Coating on Some Quality Properties of Strawberry During Cold Storage. <i>Packaging Technology and Science</i> , 2014, 27, 831-838.	2.8	29
3	Convective and refractance window drying of cornelian cherry pulp: Effect on physicochemical properties. <i>Journal of Food Process Engineering</i> , 2018, 41, e12917.	2.9	29
4	Optimization of aqueous extraction and spray drying conditions for efficient processing of hibiscus blended rosehip tea powder. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13643.	2.0	18
5	The impact of refractance window drying conditions on the physical and microbiological properties of kefir powder. <i>Food Bioscience</i> , 2021, 43, 101317.	4.4	8
6	Strawberry drying: Development of a closed-cycle modified atmosphere drying system for food products and the performance evaluation of a case study. <i>Drying Technology</i> , 2018, 36, 1460-1473.	3.1	7
7	Nanoencapsulation of Fish Oil and Essential Fatty Acids. , 2017, , 103-144.		1
8	INFLUENCE OF REFRACTANCE WINDOW DRYING AND HOT AIR DRYING PROCESS CONDITIONS ON THE PHYSICOCHEMICAL PROPERTIES OF ROSEHIP POWDER. <i>GÄ±da</i> , 2019, 44, 1-9.	0.4	1