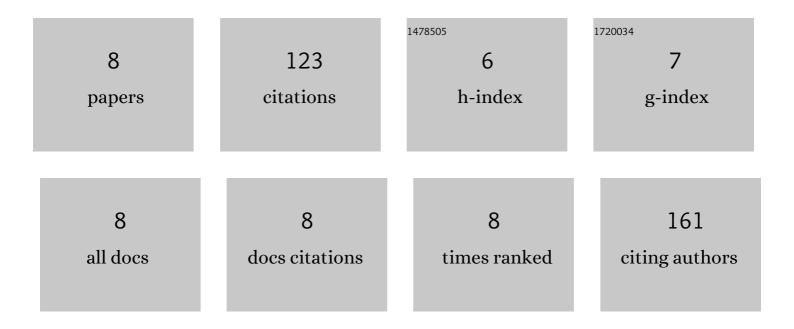
## Emrah EroÄ**ຶ**Ku

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5745383/publications.pdf Version: 2024-02-01



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