

# DÄ°lek DÄœlger Altiner

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5766578/publications.pdf>

Version: 2024-02-01

12  
papers

120  
citations

1684188

5  
h-index

1474206

9  
g-index

14  
all docs

14  
docs citations

14  
times ranked

157  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial effects of curcumin against <i>L. monocytogenes</i> , <i>S. aureus</i> , <i>S. Typhimurium</i> and <i>E. coli</i> O157:H7 pathogens in minced meat. <i>Veterinari Medicina</i> , 2016, 61, 256-262.	0.6	28
2	In-vitro bioaccessibility of antioxidant properties of bee pollen in Turkey. <i>Food Science and Technology</i> , 2021, 41, 133-141.	1.7	17
3	A research on the chemical and microbiological qualities of honeys sold in Istanbul. <i>Food Science and Technology</i> , 2017, 37, 30-33.	1.7	11
4	Antioxidant properties and bioaccessibility of coffee beans and their coffee silverskin grown in different countries. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1873-1888.	3.2	10
5	Effects of oleaster flour supplementation in total phenolic contents, antioxidant capacities and their bioaccessibilities of cookies. <i>Food Science and Biotechnology</i> , 2019, 28, 1401-1408.	2.6	6
6	Effects of different packaging techniques on the microbiological and physicochemical properties of coated pumpkin slices. <i>Food Science and Technology</i> , 2016, 36, 549-554.	1.7	5
7	Physicochemical, sensory properties and in-vitro bioaccessibility of phenolics and antioxidant capacity of traditional noodles enriched with carob ( <i>Ceratonia siliqua</i> L.) flour. <i>Food Science and Technology</i> , 2021, 41, 587-595.	1.7	5
8	Chemical and nutritional characteristics of crackers substituted with <i>Cucurbita pepo</i> L. seed flour. <i>Emirates Journal of Food and Agriculture</i> , 0, , 423.	1.0	4
9	EriÄ°ytenin FarklÄ± Un KatkÄ±larÄ± ile ZenginleÅtirlmesi. <i>Akademik GÄ±da</i> , 0, , 252-256.	0.8	4
10	THE SENSORY PROPERTIES OF BREAD ENRICHED WITH SOME MEDICINAL PLANTS AND ITS EFFECT ON PURCHASE INTENTION. <i>GÄ±da</i> , 2021, 46, 767-784.	0.4	3
11	The effect of soy flour and carob flour addition on the physicochemical, quality, and sensory properties of pasta formulations. <i>International Journal of Agriculture Environment and Food Sciences</i> , 2020, 4, 406-417.	0.6	3
12	KESTANE UNU KATKISININ ERÄ°ÅZTENÄ°N BESLEYÄ°CÄ° VE KALÄ°TE Å–ZELLÄ°KLERÄ°NE ETKÄ°SÄ°NÄ°N ARAÅZTIRILMASI. <i>GÄ±da</i> , 0, , 1061-1072.	0.4	0