

Bahar Tokur

List of Publications by Year in descending order

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Version: 2024-02-01

9
papers

79
citations

2258059

3
h-index

2053705

5
g-index

9
all docs

9
docs citations

9
times ranked

75
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of different cooking methods on proximate composition and lipid quality of rainbow trout (<i>Oncorhynchus mykiss</i>). <i>International Journal of Food Science and Technology</i> , 2007, 42, 874-879.	2.7	35
2	Optimization of hydrolysis conditions for the production of protein hydrolysates from fish wastes using response surface methodology. <i>Food Bioscience</i> , 2022, 45, 101312.	4.4	31
3	Does adding thyme and rosemary essential oils to sunflower oil during shallow-frying increase the lipid quality of Atlantic bonito?. <i>International Journal of Gastronomy and Food Science</i> , 2022, 28, 100500.	3.0	5
4	Enhancing sunflower oil by the addition of commercial thyme and rosemary essential oils: The effect on lipid quality of Mediterranean horse mackerel and anchovy during traditional pan-frying. <i>International Journal of Gastronomy and Food Science</i> , 2021, 26, 100428.	3.0	3
5	Enzimatik Hidroliz Yöntemi Kullanılarak Balık Ölünün Yağ İçeriğinin Belirlenmesi ve Balık Protein Hidrolizatlarının Üretimi. <i>Yuzuncu Yil University Journal of Agricultural Sciences</i> , 0, , 502-513.	0.3	2
6	Investigation of the quality parameters of hydrolysates obtained from fish by-products using response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	2
7	The addition of commercial sage essential oil to sunflower oil: Improving the lipid quality of fried dark muscle fish. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	1
8	Seafood associated human pathogenic non-enveloped viruses. <i>Su Ürünleri Dergisi</i> , 2021, 38, 253-262.	0.3	0
9	Extraction of protein from fresh rainbow trout (<i>Oncorhynchus mykiss</i>) viscera and smoked trout trimmings using commercial enzymes. <i>Su Ürünleri Dergisi</i> , 2022, 39, 71-80.	0.3	0