# Bahar Tokur

List of Publications by Year
in descending order



| 9 | 79 | 2258059 3 | 2053705 5 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 9 | 9 | 9 | 75 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Optimization of hydrolysis conditions for the production of protein hydrolysates from fish wastes using response surface methodology. Food Bioscience, 2022, 45, 101312. | 4.4 | 31 |
| 2 | Investigation of the quality parameters of hydrolysates obtained from fish byâ€products using response surface methodology. Journal of Food Processing and Preservation, 2022, 46, . | 2.0 | 2 |
| 3 | Extraction of protein from fresh rainbow trout (Onchorhynchus mykiss) viscera and smoked trout trimmings using commercial enzymes. Su ÃœrÃ¼nleri Dergisi, 2022, 39, 71-80. | 0.3 | 0 |
| 4 | Does adding thyme and rosemary essential oils to sunflower oil during shallow-frying increase the lipid quality of Atlantic bonito?. International Journal of Gastronomy and Food Science, 2022, 28, 100500. | 3.0 | 5 |
| 5 | Seafood associated human pathogenic non-enveloped viruses. Su ÃœrÃ¼nleri Dergisi, 2021, 38, 253-262. | 0.3 | 0 |
| 6 | 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. International Journal of Gastronomy and Food Science, 2021, 26, 100428. | 3.0 | 3 |
| 7 | The effect of different cooking methods on proximate composition and lipid quality of rainbow trout (Oncorhynchus mykiss). International Journal of Food Science and Technology, 2007, 42, 874-879. | 2.7 | 35 |
| 8 | Enzimatik Hidroliz YÃ¶ntemi KullanÄ±larak BalÄ±k Ä°ÅŸleme AtÄ±klarÄ±ndan BalÄ±k Protein HidrolizatÄ± Ãœretimi. Yuzuncu Yil University Journal of Agricultural Sciences, 0, , 502-513. | 0.3 | 2 |
| 9 | The addition of commercial sage essential oil to sunflower oil: Improving the lipid quality of fried dark muscle fish. Journal of Food Processing and Preservation, 0, , . | 2.0 | 1 |