

Omer Said Toker

List of Publications by Year in descending order

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130
papers

3,439
citations

147566

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182168

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g-index

131
all docs

131
docs citations

131
times ranked

3476
citing authors

#	ARTICLE	IF	CITATIONS
1	Oleogels, a promising structured oil for decreasing saturated fatty acid concentrations: Production and food-based applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1330-1341.	5.4	176
2	An evaluation of Fourier transforms infrared spectroscopy method for the classification and discrimination of bovine, porcine and fish gelatins. <i>Food Chemistry</i> , 2016, 190, 1109-1115.	4.2	162
3	Quality characterization of artisanal and retail Turkish blossom honeys: Determination of physicochemical, microbiological, bioactive properties and aroma profile. <i>Industrial Crops and Products</i> , 2013, 46, 124-131.	2.5	139
4	Physicochemical, bioactive, and sensory properties of persimmon-based ice cream: Technique for order preference by similarity to ideal solution to determine optimum concentration. <i>Journal of Dairy Science</i> , 2014, 97, 97-110.	1.4	107
5	Rapid detection of adulteration of cold pressed sesame oil adulterated with hazelnut, canola, and sunflower oils using ATR-FTIR spectroscopy combined with chemometric. <i>Food Control</i> , 2017, 82, 212-216.	2.8	103
6	Ultrasonic vacuum drying technique as a novel process for shortening the drying period for beef and chicken meats. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 182-190.	2.7	97
7	Three interval thixotropy test (3ITT) in food applications: A novel technique to determine structural regeneration of mayonnaise under different shear conditions. <i>Food Research International</i> , 2015, 70, 125-133.	2.9	86
8	Pasting properties, texture profile and stressâ€“relaxation behavior of wheat starch/dietary fiber systems. <i>Food Research International</i> , 2013, 53, 278-290.	2.9	78
9	Effect of xanthan and locust bean gum synergistic interaction on characteristics of biodegradable edible film. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 1035-1044.	3.6	72
10	Steady, Dynamic, Creep, and Recovery Analysis of Ice Cream Mixes Added with Different Concentrations of Xanthan Gum. <i>Food and Bioprocess Technology</i> , 2013, 6, 1420-1433.	2.6	71
11	Bioactive and Physicochemical Properties of Persimmon as Affected by Drying Methods. <i>Drying Technology</i> , 2014, 32, 258-267.	1.7	71
12	Improving functionality of chocolate: A review on probiotic, prebiotic, and/or synbiotic characteristics. <i>Trends in Food Science and Technology</i> , 2016, 49, 35-44.	7.8	68
13	Recovery Potential of Cold Press Byproducts Obtained from the Edible Oil Industry: Physicochemical, Bioactive, and Antimicrobial Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2305-2313.	2.4	67
14	Effect of in situ exopolysaccharide production on physicochemical, rheological, sensory, and microstructural properties of the yogurt drink ayran: An optimization study based on fermentation kinetics. <i>Journal of Dairy Science</i> , 2015, 98, 1604-1624.	1.4	66
15	Steady, dynamic and creep rheological analysis as a novel approach to detect honey adulteration by fructose and saccharose syrups: Correlations with HPLC-RID results. <i>Food Research International</i> , 2014, 64, 634-646.	2.9	64
16	Conventional and sugar-free probiotic white chocolate: Effect of inulin DP on various quality properties and viability of probiotics. <i>Journal of Functional Foods</i> , 2018, 43, 206-213.	1.6	61
17	Effect of Oil Type and Fatty Acid Composition on Dynamic and Steady Shear Rheology of Vegetable Oils. <i>Journal of Oleo Science</i> , 2012, 61, 181-187.	0.6	60
18	Development of a fermented ice-cream as influenced by in situ exopolysaccharide production: Rheological, molecular, microstructural and sensory characterization. <i>Carbohydrate Polymers</i> , 2016, 136, 427-440.	5.1	57

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19	Using spray-dried microalgae in ice cream formulation as a natural colorant: Effect on physicochemical and functional properties. <i>Algal Research</i> , 2020, 47, 101811.	2.4	55
20	Temperature Dependency of Steady, Dynamic, and Creep-Recovery Rheological Properties of Ice Cream Mix. <i>Food and Bioprocess Technology</i> , 2013, 6, 2974-2985.	2.6	54
21	Investigating the usage of unsaturated fatty acid-rich and low-calorie oleogels as a shortening mimetics in cake. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13621.	0.9	54
22	The Effects of Different Gums and Their Interactions on the Rheological Properties of a Dairy Dessert: A Mixture Design Approach. <i>Food and Bioprocess Technology</i> , 2013, 6, 896-908.	2.6	53
23	Optimization of the content of 5-hydroxymethylfurfural (HMF) formed in some molasses types: HPLC-DAD analysis to determine effect of different storage time and temperature levels. <i>Industrial Crops and Products</i> , 2013, 50, 137-144.	2.5	52
24	Chewing gum: Production, quality parameters and opportunities for delivering bioactive compounds. <i>Trends in Food Science and Technology</i> , 2016, 55, 29-38.	7.8	50
25	The Effect of Starch Concentration and Temperature on Grape Molasses: Rheological and Textural Properties. <i>Food and Bioprocess Technology</i> , 2013, 6, 259-271.	2.6	41
26	Effects of in situ exopolysaccharide production and fermentation conditions on physicochemical, microbiological, textural and microstructural properties of Turkish-type fermented sausage (sucuk). <i>Meat Science</i> , 2016, 121, 156-165.	2.7	39
27	Incorporation of defatted apple seeds in chewing gum system and phloridzin dissolution kinetics. <i>Journal of Food Engineering</i> , 2019, 255, 9-14.	2.7	39
28	Effect of process conditions and amylose/amylopectin ratio on the pasting behavior of maize starch: A modeling approach. <i>Journal of Cereal Science</i> , 2020, 94, 102998.	1.8	39
29	Rheological Behaviour of Instant Hot Chocolate Beverage: Part 1. Optimization of the Effect of Different Starches and Gums. <i>Food Biophysics</i> , 2011, 6, 512-518.	1.4	35
30	Valorisation of grape by-products as a bulking agent in soft candies: Effect of particle size. <i>LWT - Food Science and Technology</i> , 2020, 118, 108776.	2.5	34
31	Effect of grape pomace usage in chocolate spread formulation on textural, rheological and digestibility properties. <i>LWT - Food Science and Technology</i> , 2021, 138, 110451.	2.5	34
32	Application of Different Multi-criteria Decision Techniques to Determine Optimum Flavour of Prebiotic Pudding Based on Sensory Analyses. <i>Food and Bioprocess Technology</i> , 2013, 6, 2844-2859.	2.6	33
33	Thermal loop test to determine structural changes and thermal stability of creamed honey: Rheological characterization. <i>Journal of Food Engineering</i> , 2015, 150, 90-98.	2.7	33
34	Prediction of fatty acid composition of vegetable oils based on rheological measurements using nonlinear models. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1217-1224.	1.0	32
35	A modeling approach in the interpretation of starch pasting properties. <i>Journal of Cereal Science</i> , 2017, 74, 272-278.	1.8	32
36	Chocolate quality and conching. <i>Trends in Food Science and Technology</i> , 2019, 91, 446-453.	7.8	32

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37	Physicochemical and nutritional properties of taro (<i>Colocasia esculenta</i> L. Schott) flour as affected by drying temperature and air velocity. <i>LWT - Food Science and Technology</i> , 2016, 74, 434-440.	2.5	31
38	Optimization of Gum Combination in Prebiotic Instant Hot Chocolate Beverage Model System in Terms of Rheological Aspect: Mixture Design Approach. <i>Food and Bioprocess Technology</i> , 2013, 6, 783-794.	2.6	30
39	Formulation of dark chocolate as a carrier to deliver eicosapentaenoic and docosahexaenoic acids: Effects on product quality. <i>Food Chemistry</i> , 2018, 254, 224-231.	4.2	29
40	Developing functional white chocolate by incorporating different forms of EPA and DHA - Effects on product quality. <i>LWT - Food Science and Technology</i> , 2018, 87, 177-185.	2.5	29
41	Chocolate aroma: Factors, importance and analysis. <i>Trends in Food Science and Technology</i> , 2020, 99, 580-592.	7.8	29
42	Minimising the environmental footprint of industrial-scaled cleaning processes by optimisation of a novel clean-in-place system protocol. <i>Journal of Cleaner Production</i> , 2015, 108, 1009-1018.	4.6	28
43	Using spray-dried microalgae as a natural coloring agent in chewing gum: effects on color, sensory, and textural properties. <i>Journal of Applied Phycology</i> , 2018, 30, 1031-1039.	1.5	27
44	Investigating the addition of enzymes in gluten-free flours “ The effect on pasting and textural properties. <i>LWT - Food Science and Technology</i> , 2016, 69, 633-641.	2.5	26
45	Application of simplex lattice mixture design for optimization of sucrose-free milk chocolate produced in a ball mill. <i>LWT - Food Science and Technology</i> , 2019, 115, 108435.	2.5	26
46	A mixture design study to determine interaction effects of wheat, buckwheat, and rice flours in an aqueous model system. <i>LWT - Food Science and Technology</i> , 2015, 61, 583-589.	2.5	25
47	Classification of Kashar Cheeses Based on Their Chemical, Color and Instrumental Textural Characteristics Using Principal Component and Hierarchical Cluster Analysis. <i>International Journal of Food Properties</i> , 2015, 18, 909-921.	1.3	23
48	Microencapsulation of fig seed oil rich in polyunsaturated fatty acids by spray drying. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 50-57.	1.6	23
49	Usage possibility of mannitol and soluble wheat fiber in low calorie gummy candies. <i>LWT - Food Science and Technology</i> , 2020, 128, 109531.	2.5	23
50	Rapid determination of emulsion stability by rheology-based thermal loop test. <i>LWT - Food Science and Technology</i> , 2020, 122, 109037.	2.5	23
51	Pre-crystallization process in chocolate: Mechanism, importance and novel aspects. <i>Food Chemistry</i> , 2020, 321, 126718.	4.2	23
52	Effect of vaporized ethyl pyruvate as a novel preservation agent for control of postharvest quality and fungal damage of strawberry and cherry fruits. <i>LWT - Food Science and Technology</i> , 2016, 65, 1044-1049.	2.5	22
53	Effects of polyols on the quality characteristics of sucrose-free milk chocolate produced in a ball mill. <i>RSC Advances</i> , 2019, 9, 29676-29688.	1.7	22
54	Changes in the texture, physicochemical properties and volatile compound profiles of fresh ashar cheese (90Ådays) during ripening. <i>International Journal of Dairy Technology</i> , 2016, 69, 243-253.	1.3	21

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55	Using encapsulated <i>Nannochloropsis oculata</i> in white chocolate as coloring agent. <i>Journal of Applied Phycology</i> , 2020, 32, 3077-3088.	1.5	21
56	Investigating the effects of Lecithin-PGPR mixture on physical properties of milk chocolate. <i>LWT - Food Science and Technology</i> , 2020, 129, 109548.	2.5	21
57	Physicochemical, functional and sensory properties of mellorine enriched with different vegetable juices and TOPSIS approach to determine optimum juice concentration. <i>Food Bioscience</i> , 2014, 7, 45-55.	2.0	20
58	The influence of particle size on some physicochemical, rheological and melting properties and volatile compound profile of compound chocolate and cocolin samples. <i>European Food Research and Technology</i> , 2016, 242, 1253-1266.	1.6	20
59	Health conscious consumers and sugar confectionery: Present aspects and projections. <i>Trends in Food Science and Technology</i> , 2022, 123, 57-68.	7.8	20
60	Tulip petal as a novel natural food colorant source: Extraction optimization and stability studies. <i>Industrial Crops and Products</i> , 2016, 91, 215-222.	2.5	19
61	Optimization of gum combination for instant pudding based on creep and recovery parameters by mixture design approach. <i>European Food Research and Technology</i> , 2014, 238, 47-58.	1.6	18
62	Investigating the effect of production process of ball mill refiner on some physical quality parameters of compound chocolate: response surface methodology approach. <i>International Journal of Food Science and Technology</i> , 2017, 52, 788-799.	1.3	18
63	Phenolics release kinetics in sugared and sugar-free chewing gums: microencapsulated pomegranate peel extract usage. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2657-2663.	1.3	18
64	Soft confectionery products: Quality parameters, interactions with processing and ingredients. <i>Food Chemistry</i> , 2022, 385, 132735.	4.2	18
65	Bioactive and rheological properties of rose hip marmalade. <i>Journal of Food Science and Technology</i> , 2015, 52, 6465-6474.	1.4	17
66	Enrichment of Milk Chocolate by Using EPA and DHA Originated from Various Origins: Effects on Product Quality. <i>Sugar Tech</i> , 2018, 20, 745-755.	0.9	17
67	Rheological properties of wax oleogels rich in high oleic acid. <i>International Journal of Food Properties</i> , 2017, 20, S2856-S2867.	1.3	16
68	A new trend among plant-based food ingredients in food processing technology: Aquafaba. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4467-4484.	5.4	16
69	Stress relaxation/creep compliance behaviour of kashar cheese: Scanning electron microscopy observations. <i>International Journal of Dairy Technology</i> , 2016, 69, 254-261.	1.3	15
70	Microbiological, steady, and dynamic rheological characterization of boza samples: temperature sweep tests and applicability of the Cox-Merz rule. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2014, 38, 377-387.	0.8	14
71	Combination of the Simple Additive (SAW) Approach and Mixture Design to Determine Optimum Cocoa Combination of the Hot Chocolate Beverage. <i>International Journal of Food Properties</i> , 2015, 18, 1677-1692.	1.3	14
72	Steady, dynamic, creep/recovery, and textural properties of yoghurt/molasses blends: Temperature sweep tests and applicability of Cox-Merz rule. <i>Food Science and Technology International</i> , 2016, 22, 31-46.	1.1	14

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73	Bioactive and bioaccessibility characteristics of honeybee pollens collected from different regions of Turkey. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 581-587.	1.6	14
74	Gummy candies production with natural sugar source: Effect of molasses types and gelatin ratios. <i>Food Science and Technology International</i> , 2022, 28, 118-127.	1.1	14
75	Rheological characteristics of <i>Salvia sclarea</i> seed gum solutions at different hydration temperature levels: Application of three interval thixotropy test (3ITT). <i>LWT - Food Science and Technology</i> , 2016, 71, 391-399.	2.5	13
76	Effect of temperature and starch concentration on the creep/recovery behaviour of the grape molasses: modelling with ANN, ANFIS and response surface methodology. <i>European Food Research and Technology</i> , 2013, 236, 1049-1061.	1.6	12
77	Effect of Inulin DP on Various Properties of Sugar-Free Dark Chocolates Containing <i>Lactobacillus paracasei</i> and <i>Lactobacillus acidophilus</i> . <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	12
78	Valorization of hazelnut cake in compound chocolate: The effect of formulation on rheological and physical properties. <i>LWT - Food Science and Technology</i> , 2021, 139, 110609.	2.5	11
79	Carob powder as cocoa substitute in milk and dark compound chocolate formulation. <i>Journal of Food Science and Technology</i> , 2021, 58, 4558-4566.	1.4	11
80	Physicochemical properties of chocolate spread with hazelnut cake: Comparative study and optimization. <i>LWT - Food Science and Technology</i> , 2021, 147, 111548.	2.5	11
81	Rapid tempering of sucrose-free milk chocolates by $\hat{2}$ V seeding: textural, rheological and melting properties. <i>European Food Research and Technology</i> , 2017, 243, 1849-1860.	1.6	11
82	A fundamental optimization study on chewing gum textural and sensorial properties: The effect of ingredients. <i>Food Structure</i> , 2020, 26, 100155.	2.3	10
83	Taro flour usage in wheat flour bread and gluten-free bread: Evaluation of rheological, technological and some nutritional properties. <i>Journal of Food Process Engineering</i> , 2020, 43, e13454.	1.5	10
84	Chocolate flow behavior: Composition and process effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3788-3802.	5.4	10
85	5-hydroxymethyl furfural formation and reaction kinetics of different pekmez samples: effect of temperature and storage. <i>International Journal of Food Engineering</i> , 2012, 8, .	0.7	9
86	Rheological and melting properties of sucrose-free dark chocolate. <i>International Journal of Food Properties</i> , 0, , 1-11.	1.3	8
87	<i>Porphyridum Cruentum</i> as a natural colorant in chewing gum. <i>Food Science and Technology</i> , 2019, 39, 195-201.	0.8	8
88	Using spray-dried sugar beet molasses in ice cream as a novel bulking agent. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1298-1310.	1.3	8
89	Buttermilk as milk powder and whey substitute in compound milk chocolate: Comparative study and optimisation. <i>International Journal of Dairy Technology</i> , 2021, 74, 246-257.	1.3	8
90	Evaluation of kashar cheese meltability by tack and large amplitude oscillatory shear (LAOS) tests. <i>International Dairy Journal</i> , 2022, 127, 105242.	1.5	8

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91	A response surface methodology study on the effects of some phenolics and storage period length on vegetable oil quality: change in oxidation stability parameters. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2014, 38, 759-772.	0.8	7
92	Combined design as a useful statistical approach to extract maximum amount of phenolic compounds from virgin olive oil waste. LWT - Food Science and Technology, 2016, 70, 24-32.	2.5	7
93	Characterization of Grape Molasses/Sesame Paste/Honey Blends: Multiple Response Optimization of Some Physicochemical, Bioactive, Viscoelastic and Sensory Properties. Journal of Food Process Engineering, 2017, 40, e12406.	1.5	7
94	Development of a Natural Chewing Gum from Plant Based Polymer. Journal of Polymers and the Environment, 2018, 26, 1969-1978.	2.4	7
95	Alternative Tempering of Sugar-Free Dark Chocolates by \hat{I}^2 Seeding: Sensorial, Micro-Structural and Some Physical Properties and Volatile Profile. International Journal of Food Engineering, 2019, 15, .	0.7	7
96	Utilising grape juice processing byâ€products as bulking and colouring agent in white chocolate. International Journal of Food Science and Technology, 2022, 57, 4119-4128.	1.3	6
97	Pasting, Textural and Sensory Characteristics of the Kofter, A Fruit-Based Dessert: Effect of Molasses and Water Concentration. International Journal of Food Engineering, 2015, 11, 349-358.	0.7	5
98	Modeling of Bioactive Compound Content of Different Tea Bags: Effect of Steeping Temperature and Time. Journal of Food Processing and Preservation, 2017, 41, e12773.	0.9	5
99	Investigation of using possibility of grape pomace in wafer sheet for wheat flour substitution. International Journal of Food Science and Technology, 2022, 57, 3634-3642.	1.3	5
100	Modeling of rheological properties of mellorine mix including different oil and gum types by combined design, ANN, and ANFIS models. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2014, 38, 745-757.	0.8	4
101	Effect of yoghurt or yoghurt serum on microbial quality of cig kofte. Journal of Food Science and Technology, 2014, 51, 1406-1410.	1.4	4
102	Hydroxymethylfurfural content and physicochemical properties of the caramel samples enriched with different dietary fibres. Quality Assurance and Safety of Crops and Foods, 2015, 7, 277-285.	1.8	4
103	Ultrasonic Applications for Food Dehydration. , 2016, , 1247-1270.		4
104	Determining Honey Adulteration by Seeding Method: an Initial Study with Sunflower Honey. Food Analytical Methods, 2020, 13, 952-961.	1.3	4
105	Formulating and studying compound chocolate with adding dried grape pomace as a bulking agent. Journal of Food Science and Technology, 2022, 59, 1704-1714.	1.4	4
106	Pasting properties of buckwheat, rice and maize flours and textural properties of their gels: effect of ascorbic acid concentration. Quality Assurance and Safety of Crops and Foods, 2017, 9, 313-321.	1.8	4
107	Investigation of fatty acid composition and trans fatty acid formation in extracted oils from French-fried potatoes and classification of samples using chemometric approaches. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2015, 39, 80-90.	0.8	3
108	The effect of invertase concentration on quality parameters of fondant. Journal of Food Science and Technology, 2019, 56, 4242-4250.	1.4	3

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109	Caramelized white chocolate: effects of production process on quality parameters. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3182-3194.	1.6	3
110	Effects of apple pomace as a sucrose substitute on the quality characteristics of compound chocolate and spread. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15773.	0.9	3
111	Investigation effects of inulin degree of polymerization on compound chocolate quality. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15766.	0.9	3
112	Change in major fatty acid composition of vegetable oil depending on phenolic incorporation and storage period. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 179-188.	1.8	3
113	Effect of Various Bulk Sweeteners on the Survivability of <i>Lactobacillus casei</i> 431 in Milk Chocolate: Rheological and Sensory Properties Analysis. <i>Current Pharmaceutical Biotechnology</i> , 2020, 21, 1224-1231.	0.9	3
114	Using spray-dried and encapsulated <i>Nannochloropsis oculata</i> biomasses in white spread. <i>Journal of Applied Phycology</i> , 2022, 34, 375-383.	1.5	3
115	Development of a novel rheological method for determining melting properties of gelatin-based gummies. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 385-395.	3.6	3
116	Effect of apple fibre on textural and relaxation properties of wheat chips dough. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 457-472.	1.8	2
117	Large amplitude oscillatory shear (LAOS) measurements as a promising tool to predict electrospinnability of pectin solutions. <i>Journal of Applied Polymer Science</i> , 2022, 139, 51652.	1.3	2
118	Some physicochemical and technological properties of cooking water of pulses as a canned industry waste: effect of ultrasound treatment during soaking. <i>International Journal of Food Engineering</i> , 2022, 18, 105-118.	0.7	2
119	Investigation of process parameters and albumin concentration as foaming agent on quality of marshmallow dough: production simulation with rheometer. <i>Rheologica Acta</i> , 2022, 61, 339-351.	1.1	2
120	Large amplitude oscillatory shear behavior of xanthan gum/locust bean gum mixture: Effect of preparation methods on synergistic interaction. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	2
121	“Optimization of Edible Oil Extraction from Ofada Rice Bran Using Response Surface Methodology” by Akinoso, R. & Adeyanju, J.A. [<i>Food and Bioprocess Technology</i> 5 (2012) 1372-1378]. <i>Food and Bioprocess Technology</i> , 2012, 5, 2630-2631.	2.6	1
122	Stability of lactic acid bacteria in synbiotic sugared and sugar-free milk chocolates. <i>International Journal of Food Properties</i> , 2017, , 1-12.	1.3	1
123	Investigation of rheological synergistic interactions between hydrocolloids and starch in milky cacao beverages model: principal component analyses. <i>European Food Research and Technology</i> , 2017, 243, 1031-1039.	1.6	1
124	A Novel Delivering Agent for Bioactive Compounds: Chewing Gum. <i>Reference Series in Phytochemistry</i> , 2019, , 1559-1596.	0.2	1
125	The effect of taro-wheat flour and taro-gluten free flour on cake batters and quality. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 531-540.	1.6	1
126	Ultrasonic Applications for Food Dehydration. , 2015, , 1-24.		1

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127	High potential food wastes: Evaluation of melon seeds as spreadable butter. Journal of Food Processing and Preservation, 0, , .	0.9	1
128	The Effect of Soapwort Extract as an Alternative to Albumin on the Physical, Textural, Sensory and Rheological Properties of Marshmallow. Journal of Food Processing and Preservation, 0, , .	0.9	1
129	A Novel Delivering Agent for Bioactive Compounds: Chewing Gum. Reference Series in Phytochemistry, 2018, , 1-39.	0.2	0
130	Ultrasonic Applications for Food Dehydration. , 2016, , 1-24.		0