

Omer Said Toker

List of Publications by Year in descending order

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Version: 2024-02-01

130
papers

3,439
citations

147566

31
h-index

182168

51
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131
all docs

131
docs citations

131
times ranked

3476
citing authors

#	ARTICLE	IF	CITATIONS
1	Chocolate flow behavior: Composition and process effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3788-3802.	5.4	10
2	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
3	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
4	Formulating and studying compound chocolate with adding dried grape pomace as a bulking agent. <i>Journal of Food Science and Technology</i> , 2022, 59, 1704-1714.	1.4	4
5	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
6	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
7	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
8	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
9	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
10	Investigation of using possibility of grape pomace in wafer sheet for wheat flour substitution. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3634-3642.	1.3	5
11	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
12	Utilising grape juice processing byâ€products as bulking and colouring agent in white chocolate. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4119-4128.	1.3	6
13	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
14	Soft confectionery products: Quality parameters, interactions with processing and ingredients. <i>Food Chemistry</i> , 2022, 385, 132735.	4.2	18
15	Largeâ€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
16	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
17	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
18	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

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19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	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
33	Chocolate aroma: Factors, importance and analysis. <i>Trends in Food Science and Technology</i> , 2020, 99, 580-592.	7.8	29
34	Determining Honey Adulteration by Seeding Method: an Initial Study with Sunflower Honey. <i>Food Analytical Methods</i> , 2020, 13, 952-961.	1.3	4
35	Rapid determination of emulsion stability by rheology-based thermal loop test. <i>LWT - Food Science and Technology</i> , 2020, 122, 109037.	2.5	23
36	Pre-crystallization process in chocolate: Mechanism, importance and novel aspects. <i>Food Chemistry</i> , 2020, 321, 126718.	4.2	23

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37	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
38	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
39	Chocolate quality and conching. <i>Trends in Food Science and Technology</i> , 2019, 91, 446-453.	7.8	32
40	The effect of invertase concentration on quality parameters of fondant. <i>Journal of Food Science and Technology</i> , 2019, 56, 4242-4250.	1.4	3
41	Alternative Tempering of Sugar-Free Dark Chocolates by \hat{I}^2 Seeding: Sensorial, Micro-Structural and Some Physical Properties and Volatile Profile. <i>International Journal of Food Engineering</i> , 2019, 15, .	0.7	7
42	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
43	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
44	A Novel Delivering Agent for Bioactive Compounds: Chewing Gum. <i>Reference Series in Phytochemistry</i> , 2019, , 1559-1596.	0.2	1
45	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
46	Porphyridum Cruentum as a natural colorant in chewing gum. <i>Food Science and Technology</i> , 2019, 39, 195-201.	0.8	8
47	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
48	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
49	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
50	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
51	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
52	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
53	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
54	Development of a Natural Chewing Gum from Plant Based Polymer. <i>Journal of Polymers and the Environment</i> , 2018, 26, 1969-1978.	2.4	7

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55	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
56	A Novel Delivering Agent for Bioactive Compounds: Chewing Gum. <i>Reference Series in Phytochemistry</i> , 2018, , 1-39.	0.2	0
57	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
58	Modeling of Bioactive Compound Content of Different Tea Bags: Effect of Steeping Temperature and Time. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12773.	0.9	5
59	A modeling approach in the interpretation of starch pasting properties. <i>Journal of Cereal Science</i> , 2017, 74, 272-278.	1.8	32
60	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
61	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
62	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
63	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
64	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
65	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
66	Characterization of Grape Molasses/Sesame Paste/Honey Blends: Multiple Response Optimization of Some Physicochemical, Bioactive, Viscoelastic and Sensory Properties. <i>Journal of Food Process Engineering</i> , 2017, 40, e12406.	1.5	7
67	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
68	Rheological properties of wax oleogels rich in high oleic acid. <i>International Journal of Food Properties</i> , 2017, 20, S2856-S2867.	1.3	16
69	Rapid tempering of sucrose-free milk chocolates by $\hat{1}^2$ V seeding: textural, rheological and melting properties. <i>European Food Research and Technology</i> , 2017, 243, 1849-1860.	1.6	11
70	Pasting properties of buckwheat, rice and maize flours and textural properties of their gels: effect of ascorbic acid concentration. <i>Quality Assurance and Safety of Crops and Foods</i> , 2017, 9, 313-321.	1.8	4
71	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
72	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

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73	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
74	Ultrasonic Applications for Food Dehydration. , 2016, , 1247-1270.		4
75	Changes in the texture, physicochemical properties and volatile compound profiles of fresh kashar cheese (90°days) during ripening. <i>International Journal of Dairy Technology</i> , 2016, 69, 243-253.	1.3	21
76	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
77	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
78	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
79	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
80	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
81	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
82	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
83	Combined design as a useful statistical approach to extract maximum amount of phenolic compounds from virgin olive oil waste. <i>LWT - Food Science and Technology</i> , 2016, 70, 24-32.	2.5	7
84	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
85	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
86	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
87	Steady, dynamic, creep/recovery, and textural properties of yoghurt/molasses blends: Temperature sweep tests and applicability of Cox’s Merz rule. <i>Food Science and Technology International</i> , 2016, 22, 31-46.	1.1	14
88	Ultrasonic Applications for Food Dehydration. , 2016, , 1-24.		0
89	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
90	Hydroxymethylfurfural content and physicochemical properties of the caramel samples enriched with different dietary fibres. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 277-285.	1.8	4

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91	Pasting, Textural and Sensory Characteristics of the Kofter, A Fruit-Based Dessert: Effect of Molasses and Water Concentration. <i>International Journal of Food Engineering</i> , 2015, 11, 349-358.	0.7	5
92	Investigation of fatty acid composition and trans fatty acid formation in extracted oils from French-fried potatoes and classification of samples using chemometric approaches. <i>Turk Tarim Ve Ormançılık Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2015, 39, 80-90.	0.8	3
93	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
94	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
95	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
96	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
97	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
98	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
99	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
100	Bioactive and rheological properties of rose hip marmalade. <i>Journal of Food Science and Technology</i> , 2015, 52, 6465-6474.	1.4	17
101	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
102	Ultrasonic Applications for Food Dehydration. , 2015, , 1-24.		1
103	Microbiological, steady, and dynamic rheological characterization of boza samples: temperature sweep tests and applicability of the Coxâ€Merz rule. <i>Turk Tarim Ve Ormançılık Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2014, 38, 377-387.	0.8	14
104	A response surface methodology study on the effects of some phenolics and storage period length on vegetable oil quality: change in oxidation stability parameters. <i>Turk Tarim Ve Ormançılık Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2014, 38, 759-772.	0.8	7
105	Modeling of rheological properties of mellorine mix including different oil and gum types by combined design, ANN, and ANFIS models. <i>Turk Tarim Ve Ormançılık Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2014, 38, 745-757.	0.8	4
106	Effect of yoghurt or yoghurt serum on microbial quality of cig kofte. <i>Journal of Food Science and Technology</i> , 2014, 51, 1406-1410.	1.4	4
107	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
108	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

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109	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
110	Bioactive and Physicochemical Properties of Persimmon as Affected by Drying Methods. <i>Drying Technology</i> , 2014, 32, 258-267.	1.7	71
111	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
112	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
113	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
114	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
115	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
116	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
117	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
118	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
119	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
120	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
121	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
122	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
123	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
124	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
125	â€œOptimization of Edible Oil Extraction from Ofada Rice Bran Using Response Surface Methodologyâ€“by Akinoso, R. & Adeyanju, J.A. [<i>Food and Bioprocess Technology</i> 5 (2012) 1372â€“1378]. <i>Food and Bioprocess Technology</i> , 2012, 5, 2630-2631.	2.6	1
126	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

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127	Rheological Behaviour of Instant Hot Chocolate Beverage: Part 1. Optimization of the Effect of Different Starches and Gums. Food Biophysics, 2011, 6, 512-518.	1.4	35
128	Rheological and melting properties of sucrose-free dark chocolate. International Journal of Food Properties, 0, , 1-11.	1.3	8
129	High potential food wastes: Evaluation of melon seeds as spreadable butter. Journal of Food Processing and Preservation, 0, , .	0.9	1
130	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