

Mehmet Hayta

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

571
citations

840776
11
h-index

794594
19
g-index

20
all docs

20
docs citations

20
times ranked

727
citing authors

#	ARTICLE	IF	CITATIONS
1	Seed Composition of Soybeans Grown in the Harran Region of Turkey As Affected by Row Spacing and Irrigation. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4718-4720.	5.2	111
2	Heat and additive induced biochemical transitions in gluten from good and poor breadmaking quality wheats. <i>Journal of Cereal Science</i> , 2004, 40, 245-256.	3.7	81
3	Bioactive and Physicochemical Properties of Persimmon as Affected by Drying Methods. <i>Drying Technology</i> , 2014, 32, 258-267.	3.1	71
4	THE EFFECTS OF FLAXSEED, SOY AND CORN FLOURS ON THE TEXTURAL AND SENSORY PROPERTIES OF A BAKERY PRODUCT. <i>Journal of Food Quality</i> , 2006, 29, 617-627.	2.6	61
5	Effect of Grape (<i>Vitis Vinifera</i> L.) Pomace on the Quality, Total Phenolic Content and Anti-Radical Activity of Bread. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 980-986.	2.0	55
6	Optimization of ultrasound-assisted antioxidant compounds extraction from germinated chickpea using response surface methodology. <i>LWT - Food Science and Technology</i> , 2017, 77, 208-216.	5.2	46
7	Dynamic rheological behavior of wheat gluteins during heating. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1992-1998.	3.5	33
8	Optimisation of sourdough bread incorporation into wheat bread by response surface methodology: Bioactive and nutritional properties. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1828-1835.	2.7	19
9	Effect of Soymilk Substitution on the Rheological and Sensory Properties of Salep (Traditional) Tj ETQq1 1 0.784314 rgBT /Overlock 1	3.08	14
10	Effect of Gamma-Irradiation on Some Chemical Characteristics and Volatile Content of Linseed. <i>Journal of Medicinal Food</i> , 2011, 14, 1223-1228.	1.5	14
11	OPTIMIZATION OF WHEAT BLENDING TO PRODUCE BREADMAKING FLOUR. <i>Journal of Food Process Engineering</i> , 2001, 24, 179-192.	2.9	12
12	Microwave-assisted aqueous two-phase system based extraction of phenolics from pulses: Antioxidant properties, characterization and encapsulation. <i>Industrial Crops and Products</i> , 2021, 173, 114144.	5.2	11
13	Rheology and microstructure of galactomannan-xanthan gum systems at different pH values. <i>Journal of Food Process Engineering</i> , 2020, 43, e13573.	2.9	10
14	Optimization of antihypertensive and antioxidant hydrolysate extraction from rice bran proteins using ultrasound assisted enzymatic hydrolysis. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2578-2589.	3.2	9
15	Antioxidant and antihypertensive protein hydrolysates from rice bran: optimization of microwave assisted extraction. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2904-2914.	3.2	7
16	Antidiabetic, Antihypertensive and Antioxidant Properties of Grapevine Leaf Extracts Obtained by Ultrasound, Microwave Assisted, and Classical Solvent Extraction. <i>Erwerbs-Obstbau</i> , 2018, 60, 79-85.	1.3	6
17	BIOACTIVE AND PHYSICOCHEMICAL PROPERTIES OF WILD FRUIT POWDER ADDED SPONGE CAKE. <i>Food and Health</i> , 0, , 254-263.	0.4	6
18	EFFECT OF SOY FLOUR, RICE FLOUR AND SEMOLINA SUPPLEMENTATION ON THE TEXTURAL AND SENSORY PROPERTIES OF DOUGH AND A DEEP-FRIED PRODUCT. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 490-500.	2.0	2

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19	Optimization of the Level of Chickpea Sourdough and Baking Powder in Cake Formulation by Response Surface Methodology: Effects on Physicochemical, Sensory and Antioxidant Properties. Food Science and Technology Research, 2018, 24, 697-706.	0.6	2
20	Effect of ultrasound pretreatment on the functional and antioxidant properties of fermented and germinated Lupin protein isolates grafted with glucose. Journal of the Science of Food and Agriculture, 2022, 102, 550-556.	3.5	1