

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	Effect of ultrasound pretreatment on the functional and antioxidant properties of fermented and germinated Lupin protein isolates grafted with glucose. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 550-556.	3.5	1
2	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
3	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
4	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
5	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
6	Optimization of the Level of Chickpea Sourdough and Baking Powder in Cake Formulation by Response Surface Methodology: Effects on Physicochemical, Sensory and Antioxidant Properties. <i>Food Science and Technology Research</i> , 2018, 24, 697-706.	0.6	2
7	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
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	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
10	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
11	Bioactive and Physicochemical Properties of Persimmon as Affected by Drying Methods. <i>Drying Technology</i> , 2014, 32, 258-267.	3.1	71
12	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
13	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
14	Effect of Soymilk Substitution on the Rheological and Sensory Properties of Salep (Traditional) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22	3.0	14
15	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
16	Dynamic rheological behavior of wheat glutens during heating. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1992-1998.	3.5	33
17	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
18	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

#	ARTICLE	IF	CITATIONS
19	OPTIMIZATION OF WHEAT BLENDING TO PRODUCE BREADMAKING FLOUR. Journal of Food Process Engineering, 2001, 24, 179-192.	2.9	12
20	BIOACTIVE AND PHYSICOCHEMICAL PROPERTIES OF WILD FRUIT POWDER ADDED SPONGE CAKE. Food and Health, 0, , 254-263.	0.4	6