

KÃœbra Sultan Ã-zdemÃ°r

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

449
citations

1051969

10
h-index

1255698

13
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all docs

13
docs citations

13
times ranked

675
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimisation of spray drying parameters for <i>Lactobacillus acidophilus</i> encapsulation in whey and gum Arabic: Its application in yoghurt. <i>International Dairy Journal</i> , 2021, 112, 104865.	1.5	27
2	Microbiological and physicochemical quality of strawberries (<i>Fragaria Ä— ananassa</i>) coated with <i>Lactobacillus rhamnosus</i> and inulin enriched gelatin films. <i>Postharvest Biology and Technology</i> , 2021, 173, 111433.	2.9	27
3	Effects of black elderberry and spirulina extracts on the chemical stability of cold pressed flaxseed oil during accelerated storage. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4838-4847.	1.6	6
4	Synchronous fluorescence spectroscopy combined with chemometrics for determination of total phenolic content and antioxidant activity in different tea types. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3741-3747.	1.7	6
5	Effect of Chitosan-Ascorbic Acid Coatings on the Refrigerated Storage Stability of Fresh-Cut Apples. <i>Coatings</i> , 2019, 9, 503.	1.2	24
6	Effect of microencapsulation on the reactivity of ascorbic acid, sodium chloride and vanillin during heating. <i>Journal of Food Engineering</i> , 2015, 167, 204-209.	2.7	21
7	Hazelnut skin powder: A new brown colored functional ingredient. <i>Food Research International</i> , 2014, 65, 291-297.	2.9	44
8	Compositional, Nutritional, and Functional Characteristics of Instant Teas Produced from Low- and High-Quality Black Teas. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7529-7536.	2.4	49
9	Effects of infusion conditions and decaffeination on free amino acid profiles of green and black tea. <i>Food Research International</i> , 2013, 53, 720-725.	2.9	45
10	Phenolic composition and antioxidant activity of <i>Salvia tomentosa</i> Miller: effects of cultivation, harvesting year, and storage. <i>Türk Tarım Ve Örmancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2013, 37, 561-567.	0.8	34
11	A comparative study on phenolic composition, antioxidant activity and essential oil content of wild and cultivated sage (<i>Salvia fruticosa</i> Miller) as influenced by storage. <i>Industrial Crops and Products</i> , 2012, 39, 170-176.	2.5	53
12	Influence of different drying methods on carotenoids and capsaicinoids of paprika (Cv., Jalapeno). <i>Food Chemistry</i> , 2011, 129, 860-865.	4.2	111