

# Hilal YÄ±ldÄ±z

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6207803/publications.pdf>

Version: 2024-02-01

12  
papers

287  
citations

1307594

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h-index

1372567

10  
g-index

13  
all docs

13  
docs citations

13  
times ranked

454  
citing authors

#	ARTICLE	IF	CITATIONS
1	Seasonal Variation of the Microbial Quality of Local Vegetables in Giresun, the Northern Province of Turkey. Turkish Journal of Agriculture: Food Science and Technology, 2021, 9, 2296-2302.	0.3	0
2	Diversity of traditional Caciocavallo cheeses produced in Italy. International Journal of Dairy Technology, 2020, 73, 234-243.	2.8	18
3	Determination of phenolic acid profiles by HPLC in lacto-fermented fruits and vegetables (pickle): Effect of pulp and juice portions. Journal of Food Processing and Preservation, 2020, 44, e14542.	2.0	14
4	Microbial exopolysaccharides: Resources and bioactive properties. Process Biochemistry, 2018, 72, 41-46.	3.7	101
5	Antioxidant capacity and phenolic contents of newly developed seedless lemons. Acta Horticulturae, 2016, , 683-686.	0.2	0
6	Chemical Composition, Antimicrobial, and Antioxidant Activities of Essential Oil and Ethanol Extract of <i>Coriandrum sativum</i> L. Leaves from Turkey. International Journal of Food Properties, 2016, 19, 1593-1603.	3.0	32
7	ANTIOXIDANT ACTIVITY AND TOTAL PHENOLIC CONTENT OF BERGAMOT (CITRUS BERGAMIA RISSO) FRUITS. Acta Horticulturae, 2015, , 1471-1474.	0.2	1
8	The Effect of Cooking on Total Polyphenolic Content and Antioxidant Activity of Selected Vegetables. International Journal of Food Properties, 2014, 17, 481-490.	3.0	48
9	Some Physicochemical Characteristics, Bioactive Content and Antioxidant Characteristics of Non-Sprayed Barberry ( <i>Berberis vulgaris</i> L.) Fruits from Turkey. Erwerbs-Obstbau, 2014, 56, 123-129.	1.3	16
10	The main quality attributes of non-sprayed cherry laurel ( <i>Laurocerasus officinalis</i> Roem.) genotypes. Genetika, 2014, 46, 129-136.	0.4	10
11	The effect of adding sour cherry pulp into yoghurt on the physicochemical properties, phenolic content and antioxidant activity during storage. International Journal of Dairy Technology, 2012, 65, 429-436.	2.8	37
12	EFFECTS OF DIFFERENT STORAGE CONDITIONS ON AFLATOXIN FORMATION IN KÄ-ME INOCULATED WITH <i>ASPERGILLUS PARASITICUS</i> NRRL 2999. Journal of Food Safety, 2008, 28, 103-110.	2.3	3