

Aylin Altan

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

1,566
citations

361296

20
h-index

610775

24
g-index

24
all docs

24
docs citations

24
times ranked

1668
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of snack foods from barleyâ€™tomato pomace blends by extrusion processing. Journal of Food Engineering, 2008, 84, 231-242.	2.7	270
2	Carvacrol loaded electrospun fibrous films from zein and poly(lactic acid) for active food packaging. Food Hydrocolloids, 2018, 81, 48-59.	5.6	263
3	Twin-screw extrusion of barleyâ€™grape pomace blends: Extrudate characteristics and determination of optimum processing conditions. Journal of Food Engineering, 2008, 89, 24-32.	2.7	134
4	Effect of extrusion process on antioxidant activity, total phenolics and Î²â€™glucan content of extrudates developed from barleyâ€™fruit and vegetable byâ€™products. International Journal of Food Science and Technology, 2009, 44, 1263-1271.	1.3	128
5	Effect of Extrusion Cooking on Functional Properties and <i>in vitro</i> Starch Digestibility of Barleyâ€™Based Extrudates from Fruit and Vegetable Byâ€™Products. Journal of Food Science, 2009, 74, E77-86.	1.5	118
6	Development and characterization of chitosan/gelatin electrospayed microparticles as food grade delivery vehicles for anthocyanin extracts. Food Hydrocolloids, 2018, 77, 699-710.	5.6	90
7	Spray Drying and Process Optimization of Unclarified Pomegranate (<i>Punica granatum</i>) Juice. Drying Technology, 2012, 30, 787-798.	1.7	62
8	Extrusion cooking of barley flour and process parameter optimization by using response surface methodology. Journal of the Science of Food and Agriculture, 2008, 88, 1648-1659.	1.7	59
9	RHEOLOGICAL BEHAVIOR OF POMEGRANATE (PUNICA GRANATUM L.) JUICE AND CONCENTRATE. Journal of Texture Studies, 2005, 36, 68-77.	1.1	43
10	Effect of screw configuration and raw material on some properties of barley extrudates. Journal of Food Engineering, 2009, 92, 377-382.	2.7	41
11	Monitoring changes in feta cheese during brining by magnetic resonance imaging and NMR relaxometry. Journal of Food Engineering, 2011, 107, 200-207.	2.7	41
12	Effects of pretreatments and moisture content on microstructure and physical properties of microwave expanded hull-less barley. Food Research International, 2014, 56, 126-135.	2.9	40
13	Encapsulation of carvacrol into ultrafine fibrous zein films via electrospinning for active packaging. Food Packaging and Shelf Life, 2020, 26, 100581.	3.3	39
14	Microwave assisted drying of short-cut (ditalini) macaroni: Drying characteristics and effect of drying processes on starch properties. Food Research International, 2005, 38, 787-796.	2.9	37
15	Effects of extrusion processing and gum content on physicochemical, microstructural and nutritional properties of fermented chickpea-based extrudates. LWT - Food Science and Technology, 2020, 124, 109150.	2.5	33
16	Short Communication: Comparison of Covered and Uncovered Schreiber Test for Cheese Meltability Evaluation. Journal of Dairy Science, 2005, 88, 857-861.	1.4	29
17	RHEOLOGICAL BEHAVIOR AND TIME-DEPENDENT CHARACTERIZATION OF ICE CREAM MIX WITH DIFFERENT SALEP CONTENT. Journal of Texture Studies, 2005, 36, 273-288.	1.1	27
18	Rheological Behaviour and Time Dependent Characterisation of Gilaboru Juice (Viburnum opulus L.). Food Science and Technology International, 2005, 11, 129-137.	1.1	25

#	ARTICLE	IF	CITATIONS
19	Oil Migration in Chocolate and Almond Product Confectionery Systems. Journal of Food Science, 2011, 76, E489-E494.	1.5	24
20	Optimization of functionalized electrospun fibers for the development of colorimetric oxygen indicator as an intelligent food packaging system. Food Packaging and Shelf Life, 2021, 28, 100651.	3.3	24
21	Image Analysis of Microstructural Changes in Almond Cotyledon as a Result of Processing. Journal of Food Science, 2011, 76, E212-21.	1.5	19
22	Nanoencapsulation of black seed oil by coaxial electrospinning: characterisation, oxidative stability and <i>in vitro</i> gastrointestinal digestion. International Journal of Food Science and Technology, 2021, 56, 4526-4539.	1.3	9
23	ELEKTROEĞİTİM YÄNEMÄNE DAYALI NANOSENSÖRLERİN GIDA ALANINDAKİ UYGULAMALARI. Gıda, 2017, 42, 708-725.	0.1	3