

# 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	Optimization of functionalized electrospun fibers for the development of colorimetric oxygen indicator as an intelligent food packaging system. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100651.	3.3	24
2	Nanoencapsulation of black seed oil by coaxial electro spraying: characterisation, oxidative stability and <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4526-4539.	1.3	9
3	Encapsulation of carvacrol into ultrafine fibrous zein films via electrospinning for active packaging. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100581.	3.3	39
4	Effects of extrusion processing and gum content on physicochemical, microstructural and nutritional properties of fermented chickpea-based extrudates. <i>LWT - Food Science and Technology</i> , 2020, 124, 109150.	2.5	33
5	Carvacrol loaded electrospun fibrous films from zein and poly(lactic acid) for active food packaging. <i>Food Hydrocolloids</i> , 2018, 81, 48-59.	5.6	263
6	Development and characterization of chitosan/gelatin electro sprayed microparticles as food grade delivery vehicles for anthocyanin extracts. <i>Food Hydrocolloids</i> , 2018, 77, 699-710.	5.6	90
7	ELEKTROEÄŽÄ°RME YÄ–NTEMÄ°NE DAYALI NANOSENSÄ–RLERÄ°N GIDA ALANINDAKÄ° UYGULAMALARI. <i>GÄ±da</i> , 2017, 42, 708-725.	0,1	3
8	Effects of pretreatments and moisture content on microstructure and physical properties of microwave expanded hull-less barley. <i>Food Research International</i> , 2014, 56, 126-135.	2.9	40
9	Spray Drying and Process Optimization of Unclarified Pomegranate ( <i>Punica granatum</i> ) Juice. <i>Drying Technology</i> , 2012, 30, 787-798.	1.7	62
10	Image Analysis of Microstructural Changes in Almond Cotyledon as a Result of Processing. <i>Journal of Food Science</i> , 2011, 76, E212-21.	1.5	19
11	Oil Migration in Chocolate and Almond Product Confectionery Systems. <i>Journal of Food Science</i> , 2011, 76, E489-E494.	1.5	24
12	Monitoring changes in feta cheese during brining by magnetic resonance imaging and NMR relaxometry. <i>Journal of Food Engineering</i> , 2011, 107, 200-207.	2.7	41
13	Effect of extrusion process on antioxidant activity, total phenolics and Î²-glucan content of extrudates developed from barleyâ€fruit and vegetable byâ€products. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1263-1271.	1.3	128
14	Effect of Extrusion Cooking on Functional Properties and <i>in vitro</i> Starch Digestibility of Barleyâ€Based Extrudates from Fruit and Vegetable Byâ€Products. <i>Journal of Food Science</i> , 2009, 74, E77-86.	1.5	118
15	Effect of screw configuration and raw material on some properties of barley extrudates. <i>Journal of Food Engineering</i> , 2009, 92, 377-382.	2.7	41
16	Twin-screw extrusion of barleyâ€grape pomace blends: Extrudate characteristics and determination of optimum processing conditions. <i>Journal of Food Engineering</i> , 2008, 89, 24-32.	2.7	134
17	Extrusion cooking of barley flour and process parameter optimization by using response surface methodology. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1648-1659.	1.7	59
18	Evaluation of snack foods from barleyâ€tomato pomace blends by extrusion processing. <i>Journal of Food Engineering</i> , 2008, 84, 231-242.	2.7	270

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19	RHEOLOGICAL BEHAVIOR OF POMEGRANATE (PUNICA GRANATUM L.) JUICE AND CONCENTRATE. <i>Journal of Texture Studies</i> , 2005, 36, 68-77.	1.1	43
20	RHEOLOGICAL BEHAVIOR AND TIME-DEPENDENT CHARACTERIZATION OF ICE CREAM MIX WITH DIFFERENT SALEP CONTENT. <i>Journal of Texture Studies</i> , 2005, 36, 273-288.	1.1	27
21	Rheological Behaviour and Time Dependent Characterisation of Gilaboru Juice ( <i>Viburnum opulus</i> L.). <i>Food Science and Technology International</i> , 2005, 11, 129-137.	1.1	25
22	Short Communication: Comparison of Covered and Uncovered Schreiber Test for Cheese Meltability Evaluation. <i>Journal of Dairy Science</i> , 2005, 88, 857-861.	1.4	29
23	Microwave assisted drying of short-cut (ditalini) macaroni: Drying characteristics and effect of drying processes on starch properties. <i>Food Research International</i> , 2005, 38, 787-796.	2.9	37