## Gokhan Kavas

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6357833/publications.pdf

Version: 2024-02-01

		1684188	2053705
5	147	5	5
papers	citations	h-index	g-index
5	5	5	158
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Effect of some fat replacers on chemical, physical and sensory attributes of low-fat white pickled cheese. Food Chemistry, 2004, 88, 381-388.	8.2	76
2	Use of ginger essential oil-fortified edible coatings in Kashar cheese and its effects on <i>Escherichia coli</i> O157:H7 and <i>Staphylococcus aureus</i> O157:H7 and <i>O157:H7 and<i>O157:H7 and<i>O157:H7 and<i>O157:H7 and<i>O157:H7 and<i>O157:H7 and<i>O157:H7 and<i>O157:H7 and<i and<="" and<i="" o="" o157:h7=""></i></i></i></i></i></i></i></i></i>	1.9	27
3	Some properties of set yoghurt made from caprine milk and bovine-caprine milk mixtures fortified by ultrafiltration or the addition of skim milk powder. International Journal of Dairy Technology, 2003, 56, 177-181.	2.8	20
4	Physical-chemical and antimicrobial properties of Egg White Protein Powder films incorporated with orange essential oil on Kashar Cheese. Food Science and Technology, 2016, 36, 672-678.	1.7	15
5	Production and Selected Properties of Bioghurt Made from Goat Milk and Cow–Goat Milk Mixtures by Ultrafiltration and Addition of Skim Milk Powder. International Journal of Food Properties, 2004, 7, 473-482.	3.0	9