

Pelin Salum

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6410477/publications.pdf>

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13
papers

236
citations

1307594

7
h-index

1199594

12
g-index

13
all docs

13
docs citations

13
times ranked

231
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative Evaluation of Key Aroma-Active Compounds in Raw and Cooked Red Mullet (<i>Mullus barbatus</i>) Tj ETQq1 1 0.784314 rgBT /Overlo 65, 8402-8408.	5.2	61
2	Composition, proteolysis, lipolysis, volatile compound profile and sensory characteristics of ripened white cheeses manufactured in different geographical regions of Turkey. International Dairy Journal, 2018, 87, 26-36.	3.0	33
3	Production of enzyme-modified cheese (EMC) with ripened white cheese flavour: II- effects of lipases. Food and Bioproducts Processing, 2020, 122, 230-244.	3.6	31
4	Production of enzyme-modified cheese (EMC) with ripened white cheese flavour: I-effects of proteolytic enzymes and determination of their appropriate combination. Food and Bioproducts Processing, 2019, 117, 287-301.	3.6	29
5	Optimization of Headspace Solid-Phase Microextraction with Different Fibers for the Analysis of Volatile Compounds of White-Brined Cheese by Using Response Surface Methodology. Food Analytical Methods, 2017, 10, 1956-1964.	2.6	23
6	The compositional properties, proteolytic and lipolytic maturation parameters and volatile compositions of commercial enzyme-modified cheeses with different cheese flavours. International Journal of Dairy Technology, 2019, 72, 416-426.	2.8	18
7	Extraction optimization and microencapsulation of phenolic antioxidant compounds from lemon balm (<i>Melissa officinalis</i> L.): Instant soluble tea production. Journal of Food Processing and Preservation, 2021, 45, .	2.0	12
8	Optimization of Headspace Solid-phase Microextraction for the Analysis of Volatile Compounds of High-fat Dairy Powders. Food Analytical Methods, 2019, 12, 2216-2225.	2.6	8
9	Enzyme-modified cheese powder production: Influence of spray drying conditions on the physical properties, free fatty acid content and volatile compounds. International Dairy Journal, 2022, 125, 105241.	3.0	8
10	Microscopy-Assisted Digital Image Analysis with Trainable Weka Segmentation (TWS) for Emulsion Droplet Size Determination. Coatings, 2022, 12, 364.	2.6	5
11	Variation of volatile composition during the production of microencapsulated cream powder. International Dairy Journal, 2021, 118, 105047.	3.0	3
12	Investigation of lipolytic and proteolytic ripening degrees of enzyme-modified dairy products manufactured in Turkey. Pamukkale University Journal of Engineering Sciences, 2017, 23, 919-925.	0.4	3
13	Enzyme Modified Cheese. Food Engineering Series, 2021, , 397-416.	0.7	2