

# Pelin Salum

## List of Publications by Year in descending order

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

Version: 2024-02-01

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	Enzyme-modified cheese powder production: Influence of spray drying conditions on the physical properties, free fatty acid content and volatile compounds. <i>International Dairy Journal</i> , 2022, 125, 105241.	3.0	8
2	Microscopy-Assisted Digital Image Analysis with Trainable Weka Segmentation (TWS) for Emulsion Droplet Size Determination. <i>Coatings</i> , 2022, 12, 364.	2.6	5
3	Extraction optimization and microencapsulation of phenolic antioxidant compounds from lemon balm ( <i>Melissa officinalis</i> L.): Instant soluble tea production. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	2.0	12
4	Enzyme Modified Cheese. <i>Food Engineering Series</i> , 2021, , 397-416.	0.7	2
5	Variation of volatile composition during the production of microencapsulated cream powder. <i>International Dairy Journal</i> , 2021, 118, 105047.	3.0	3
6	Production of enzyme-modified cheese (EMC) with ripened white cheese flavour: II- effects of lipases. <i>Food and Bioproducts Processing</i> , 2020, 122, 230-244.	3.6	31
7	Production of enzyme-modified cheese (EMC) with ripened white cheese flavour: I-effects of proteolytic enzymes and determination of their appropriate combination. <i>Food and Bioproducts Processing</i> , 2019, 117, 287-301.	3.6	29
8	Optimization of Headspace Solid-phase Microextraction for the Analysis of Volatile Compounds of High-fat Dairy Powders. <i>Food Analytical Methods</i> , 2019, 12, 2216-2225.	2.6	8
9	The compositional properties, proteolytic and lipolytic maturation parameters and volatile compositions of commercial enzyme-modified cheeses with different cheese flavours. <i>International Journal of Dairy Technology</i> , 2019, 72, 416-426.	2.8	18
10	Composition, proteolysis, lipolysis, volatile compound profile and sensory characteristics of ripened white cheeses manufactured in different geographical regions of Turkey. <i>International Dairy Journal</i> , 2018, 87, 26-36.	3.0	33
11	Optimization of Headspace Solid-Phase Microextraction with Different Fibers for the Analysis of Volatile Compounds of White-Brined Cheese by Using Response Surface Methodology. <i>Food Analytical Methods</i> , 2017, 10, 1956-1964.	2.6	23
12	Comparative Evaluation of Key Aroma-Active Compounds in Raw and Cooked Red Mullet ( <i>Mullus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf . 65, 8402-8408.	5.2	61
13	Investigation of lipolytic and proteolytic ripening degrees of enzyme-modified dairy products manufactured in Turkey. <i>Pamukkale University Journal of Engineering Sciences</i> , 2017, 23, 919-925.	0.4	3