

# Mehmet Murat Ceylan

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6410797/publications.pdf>

Version: 2024-02-01

4  
papers

78  
citations

2258059

3  
h-index

2272923

4  
g-index

4  
all docs

4  
docs citations

4  
times ranked

112  
citing authors

#	ARTICLE	IF	CITATIONS
1	Investigation of the effects of uckun ( <i>Rheum ribes</i> L.), quinoa ( <i>Chenopodium</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 507 deep-frying process. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2
2	Improvement of pasting and textural properties of sun-damaged wheat flour using tea waste extracts. Journal of Food Processing and Preservation, 2021, 45, e15728.	2.0	3
3	Effects of some herbal extracts on oxidative stability of corn oil under accelerated oxidation conditions in comparison with some commonly used antioxidants. LWT - Food Science and Technology, 2018, 89, 358-364.	5.2	47
4	Investigating the addition of enzymes in gluten-free flours – The effect on pasting and textural properties. LWT - Food Science and Technology, 2016, 69, 633-641.	5.2	26