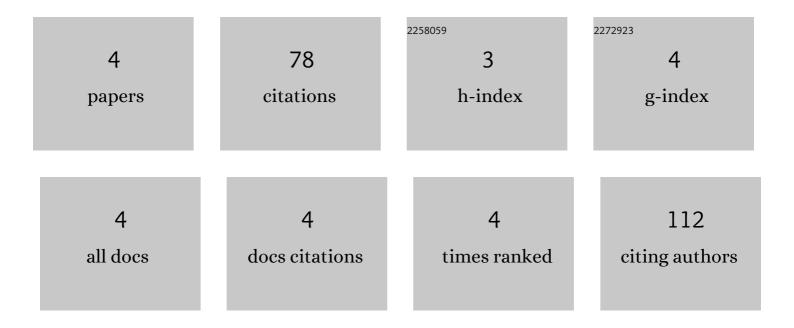
Mehmet Murat Ceylan

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6410797/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Investigation of the effects of uckun (<i>Rheum ribes</i> L.), quinoa (<i>Chenopodium) Tj ETQq1 1 0.784314 rgBT deepâ€frying process. Journal of Food Processing and Preservation, 2022, 46, .</i>	/Overlock 2.0	2 10 Tf 50 2
2	Improvement of pasting and textural properties of sunnâ€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