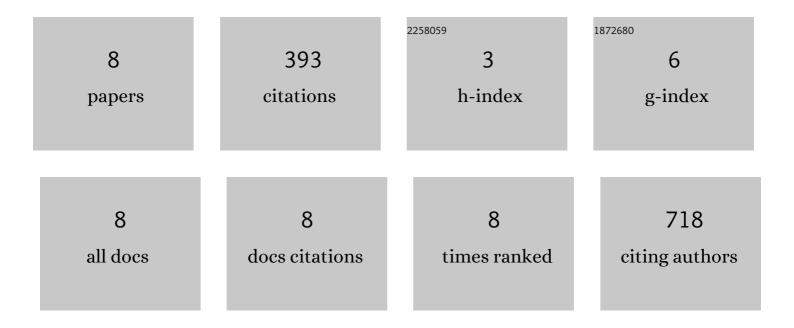
Duygu Altiok

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6464653/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Sweet pomegranate pekmez production: Effect of different production methods and activated carbon treatment on some quality parameters and 5â€hydroxymethyl furfural formation. Journal of Food Processing and Preservation, 2022, 46, .	2.0	3
2	Improved qualitative properties of pear pekmez by natural zeolite treatment during production process. Journal of Food Process Engineering, 2020, 43, e13496.	2.9	2
3	FARKLI KURUTMA YÖNTEMLERİ İLE KURUTULAN KİVİ MEYVESİNİN ADSORPSİYON İZOTERMLERİ. Bilimleri Ve Tasarım Dergisi, 2019, 7, 167-174.	MÃ1⁄4hen 0.3	dislik
4	MONASCUS PIGMENT PRODUCTION WITH FOOD RESIDUES (STALE BREAD AND SOUR YOGHURT): A COMPARATIVE KINETIC ANALYSIS. Deu Muhendislik Fakultesi Fen Ve Muhendislik, 2016, 18, 63-63.	0.2	0
5	Antibacterial properties of silk fibroin/chitosan blend films loaded with plant extract. Fibers and Polymers, 2010, 11, 21-27.	2.1	20
6	Physical, antibacterial and antioxidant properties of chitosan films incorporated with thyme oil for potential wound healing applications. Journal of Materials Science: Materials in Medicine, 2010, 21, 2227-2236.	3.6	318
7	Kinetic modelling of lactic acid production from whey byLactobacillus casei (NRRL B-441). Journal of Chemical Technology and Biotechnology, 2006, 81, 1190-1197.	3.2	48
8	Chitosan Based Edible Films Enriched with Black Cumin Oil for Potential Food Packaging Applications. Cumhuriyet Science Journal, 0, , .	0.3	1