

# Ahmet Salih Sonmezdag

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

456  
citations

840776

11  
h-index

752698

20  
g-index

23  
all docs

23  
docs citations

23  
times ranked

647  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of the Aroma-Active, Phenolic, and Lipid Profiles of the Pistachio ( <i>Pistacia</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 1001 Food Chemistry, 2015, 63, 7830-7839.	5.2	72
2	GC-MS olfactometric characterization of the most aroma-active components in a representative aromatic extract from Iranian saffron ( <i>Crocus sativus</i> L.). Food Chemistry, 2015, 182, 251-256.	8.2	71
3	Characterization of aroma-active and phenolic profiles of wild thyme ( <i>Thymus serpyllum</i> ) by GC-MS-Olfactometry and LC-ESI-MS/MS. Journal of Food Science and Technology, 2016, 53, 1957-1965.	2.8	55
4	Pistachio oil ( <i>Pistacia vera</i> L. cv. Uzun): Characterization of key odorants in a representative aromatic extract by GC-MS-olfactometry and phenolic profile by LC-ESI-MS/MS. Food Chemistry, 2018, 240, 24-31.	8.2	54
5	Characterization and comparative evaluation of volatile, phenolic and antioxidant properties of pistachio ( <i>Pistacia vera</i> L.) hull. Journal of Essential Oil Research, 2017, 29, 262-270.	2.7	31
6	The most aroma-active compounds in shade-dried aerial parts of basil obtained from Iran and Turkey. Industrial Crops and Products, 2018, 124, 692-698.	5.2	23
7	GC-MS olfactometric and LC-ESI-MS/MS characterization of key odorants and phenolic compounds in black dry-salted olives. Journal of the Science of Food and Agriculture, 2018, 98, 4104-4111.	3.5	19
8	Characterization of bioactive and volatile profiles of thyme ( <i>Thymus vulgaris</i> L.) teas as affected by infusion times. Journal of Food Measurement and Characterization, 2018, 12, 2570-2580.	3.2	18
9	Characterization of Aroma-Active Compounds, Phenolics, and Antioxidant Properties in Fresh and Fermented Capers ( <i>Capparis spinosa</i> ) by GC-MS-Olfactometry and LC-ESI-MS/MS. Journal of Food Science, 2019, 84, 2449-2457.	3.1	18
10	Identification of Aroma Compounds of Lamiaceae Species in Turkey Using the Purge and Trap Technique. Foods, 2017, 6, 10.	4.3	17
11	Characterization of the key aroma compounds in tomato pastes as affected by hot and cold break process. Journal of Food Measurement and Characterization, 2018, 12, 2461-2474.	3.2	15
12	Effect of hulling methods and roasting treatment on phenolic compounds and physicochemical properties of cultivars "Ohadi" and "Uzun" pistachios ( <i>Pistacia vera</i> L.). Food Chemistry, 2019, 272, 418-426.	8.2	13
13	Comparison of the Aroma and Some Physicochemical Properties of Grand Naine ( <i>Musa</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 1001 Processing and Preservation, 2014, 38, 2137-2145.	2.0	11
14	Characterization of aroma and aroma-active composition of Gaziantep cheese by solvent-assisted flavor evaporation (SAFE) and aroma extract dilution analysis (AEDA). Journal of Food Processing and Preservation, 2019, 43, e13840.	2.0	10
15	LC-ESI-MS/MS and GC-MS profiling of phenolic and aroma compounds of high oleic sunflower oil during deep-fat frying. Journal of Food Processing and Preservation, 2019, 43, e13879.	2.0	8
16	Elucidation of hulling-induced changes in the aroma and aroma-active compounds of cv. Uzun pistachio ( <i>Pistacia vera</i> ). Journal of the Science of Food and Agriculture, 2019, 99, 4702-4711.	3.5	6
17	Aroma compounds of non-alcoholic fermented beverage: Gilaburu juice. The EuroBiotech Journal, 2017, 1, 226-229.	1.0	5
18	Volatile and key odourant compounds of Turkish <i>Berberis crataegina</i> fruit using GC-MS-Olfactometry. Natural Product Research, 2018, 32, 777-781.	1.8	4

#	ARTICLE	IF	CITATIONS
19	Comparison of phenolic profile and some physicochemical properties of Uzun pistachios as influenced by different harvest period. Journal of Food Processing and Preservation, 2020, 44, .	2.0	3
20	Comparison of aroma, aroma-active, and phenolic compounds of crude and refined hazelnut oils. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 265-275.	1.9	3
21	Farklı Bılgelere Ait Tarhanaların Duyusal Özellikleri (Sensory Characteristics of Tarhanas Belonging) Tj ETQq1,10.784314 rgBT 0.30		
22	Elucidation of Retro and Orthonasal Aroma Differences of Biscuits ( panis biscoctus ) Using Artificial Masticator. Journal of Food Processing and Preservation, 0, , e16088.	2.0	0
23	CHARACTERIZATION OF FLOWER AND COTTON HONEY VOLATILE COMPOUNDS USING SOLVENT ASSISTED FLAVOR EVAPORATION. Food and Health, 0, , 25-36.	0.4	0