Ahmet Salih Sonmezdag

List of Publications by Year
in descending order

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		840776	752698
23	456	11	20
papers	citations	h-index	g-index

23	23	23	647
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Comparison of aroma, aromaâ€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
2	FarklÄ± BÃ¶lgelere Ait TarhanalarÄ±n Duyusal Ã–zellikleri (Sensory Characteristics of Tarhanas Belonging) Tj ETQq0 0 0 rgBT /Overlock 10	0.3	0
3	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
4	Effect of hulling methods and roasting treatment on phenolic compounds and physicochemical properties of cultivars â€˜Ohadiâ€™ and â€˜Uzunâ€™ pistachios (Pistacia vera L.). Food Chemistry, 2019, 272, 418-426.	8.2	13
5	Characterization of Aromaâ€Active Compounds, Phenolics, and Antioxidant Properties in Fresh and Fermented Capers (Capparis spinosa) by GCâ€MSâ€Olfactometry and LCâ€DADâ€ESIâ€MS/MS. Journal of Food Science, 2019, 84, 2449-2457.	3.1	18
6	Characterization of aroma and aromaâ€active composition of Gaziantep cheese by solventâ€assisted flavor evaporation (SAFE) and aroma extract dilution analysis (AEDA). Journal of Food Processing and Preservation, 2019, 43, e13840.	2.0	10
7	Elucidation of hullingâ€induced changes in the aroma and aromaâ€active compounds of cv. Uzun pistachio (Pistacia vera). Journal of the Science of Food and Agriculture, 2019, 99, 4702-4711.	3.5	6
8	LCâ€DADâ€ESIâ€MS/MS and GCâ€MS profiling of phenolic and aroma compounds of high oleic sunflower oil during deepâ€fat frying. Journal of Food Processing and Preservation, 2019, 43, e13879.	2.0	8
9	GCâ€MS olfactometric and LCâ€DADâ€ESIâ€MS/MS characterization of key odorants and phenolic compounds in black dryâ€salted olives. Journal of the Science of Food and Agriculture, 2018, 98, 4104-4111.	3.5	19
10	Pistachio oil (Pistacia vera 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
11	Volatile and key odourant compounds of Turkish Berberis crataegina fruit using GC-MS-Olfactometry. Natural Product Research, 2018, 32, 777-781.	1.8	4
12	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
13	Characterization of bioactive and volatile profiles of thyme (Thymus vulgaris L.) teas as affected by infusion times. Journal of Food Measurement and Characterization, 2018, 12, 2570-2580.	3.2	18
14	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
15	Characterization and comparative evaluation of volatile, phenolic and antioxidant properties of pistachio (Pistacia vera L.) hull. Journal of Essential Oil Research, 2017, 29, 262-270.	2.7	31
16	Identification of Aroma Compounds of Lamiaceae Species in Turkey Using the Purge and Trap Technique. Foods, 2017, 6, 10.	4.3	17
17	Aroma compounds of non-alcoholic fermented beverage: Gilaburu juice. The EuroBiotech Journal, 2017, 1, 226-229.	1.0	5
18	Characterization of aroma-active and phenolic profiles of wild thyme (Thymus serpyllum) by GC-MS-Olfactometry and LC-ESI-MS/MS. Journal of Food Science and Technology, 2016, 53, 1957-1965.	2.8	55

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19	GCâ€“MSâ€“olfactometric characterization of the most aroma-active components in a representative aromatic extract from Iranian saffron (Crocus sativus L.). Food Chemistry, 2015, 182, 251-256.	8.2	71
20	Characterization of the Aroma-Active, Phenolic, and Lipid Profiles of the Pistachio (Pistacia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 Food Chemistry, 2015, 63, 7830-7839.	5.2	72
21	Comparison of the Aroma and Some Physicochemical Properties of Grand Naine (Musa) Tj ETQq1 1 0.784314 rgBT /Overloc Processing and Preservation, 2014, 38, 2137-2145.	2.0	11
22	Elucidation of Retroâ€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