

# Umut Aykut

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6736883/publications.pdf>

Version: 2024-02-01

5  
papers

69  
citations

1937685

4  
h-index

2053705

5  
g-index

5  
all docs

5  
docs citations

5  
times ranked

86  
citing authors

#	ARTICLE	IF	CITATIONS
1	Shelf life of Turkish whey cheese (Lor) under modified atmosphere packaging. International Journal of Dairy Technology, 2009, 62, 378-386.	2.8	27
2	Influence of Wild Garlic on Color, Free Fatty Acids, and Chemical and Sensory Properties of Herby Pickled Cheese. International Journal of Food Properties, 2011, 14, 287-299.	3.0	25
3	The partial purification and properties of pepsin obtained from Turkey proventriculus. Biotechnology and Bioprocess Engineering, 2007, 12, 450-456.	2.6	8
4	The fatty acid levels and physicochemical properties of herby brined cheese, a traditional Turkish cheese. International Journal of Dairy Technology, 2009, 62, 56-62.	2.8	6
5	Partial purification of pepsin from turkey proventriculus. World Journal of Microbiology and Biotechnology, 2008, 24, 1851-1855.	3.6	3