

Serap Durakli Velioglu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6779641/publications.pdf>

Version: 2024-02-01

12
papers

174
citations

1162367

8
h-index

1281420

11
g-index

12
all docs

12
docs citations

12
times ranked

251
citing authors

#	ARTICLE	IF	CITATIONS
1	Investigating the effects of ingredient levels on physical quality properties of cooked hamburger patties using response surface methodology and image processing technology. <i>Meat Science</i> , 2010, 84, 477-483.	2.7	29
2	Use of Raman spectroscopy for determining erucic acid content in canola oil. <i>Food Chemistry</i> , 2017, 221, 87-90.	4.2	27
3	Raman Spectroscopic Barcode Use for Differentiation of Vegetable Oils and Determination of Their Major Fatty Acid Composition. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 627-635.	0.8	22
4	Investigating Some Physicochemical Properties and Fatty Acid Composition of Native Black Mulberry (<i>Morus nigra</i> L.) Seed Oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1179-1187.	0.8	21
5	Rapid discrimination between buffalo and cow milk and detection of adulteration of buffalo milk with cow milk using synchronous fluorescence spectroscopy in combination with multivariate methods. <i>Journal of Dairy Research</i> , 2017, 84, 214-219.	0.7	21
6	Use of Attenuated Total Reflectance-Fourier Transform Infrared (ATR-FTIR) Spectroscopy in Combination with Multivariate Methods for the Rapid Determination of the Adulteration of Grape, Carob and Mulberry Pekmez. <i>Foods</i> , 2019, 8, 231.	1.9	18
7	Optimizing a submerged <i>Monascus</i> cultivation for production of red pigment with bug damaged wheat using artificial neural networks. <i>Food Science and Biotechnology</i> , 2013, 22, 1639-1648.	1.2	11
8	The use of Raman spectroscopy and chemometrics for the discrimination of lab-produced, commercial, and adulterated cold-pressed oils. <i>LWT - Food Science and Technology</i> , 2021, 146, 111479.	2.5	8
9	Application of gamma irradiation for inactivation of three pathogenic bacteria inoculated into meatballs. <i>Radiation Physics and Chemistry</i> , 2008, 77, 1093-1096.	1.4	7
10	Investigation of phage and molasses interactions for the biocontrol of <i>E. coli</i> O157:H7. <i>Canadian Journal of Microbiology</i> , 2022, 68, 55-65.	0.8	4
11	Optimizing β -carotene production by <i>Blakeslea trispora</i> using bug damaged wheat. <i>Pigment and Resin Technology</i> , 2018, 47, 189-195.	0.5	3
12	Bitki Ařaylarında Mikrobiyel Kalite ve Mikotoksin Varlıđı. <i>Erzincan Āeniversitesi Fen Bilimleri Enstitüsü Dergisi</i> , 0, , .	0.1	3