

Gulen Yildiz Turp

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6854177/publications.pdf>

Version: 2024-02-01

17
papers

717
citations

759055

12
h-index

996849

15
g-index

17
all docs

17
docs citations

17
times ranked

808
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality of low-fat meatballs containing Legume flours as extenders. <i>Meat Science</i> , 2005, 70, 99-105.	2.7	142
2	The investigation of the use of beetroot powder in Turkish fermented beef sausage (sucuk) as nitrite alternative. <i>Meat Science</i> , 2018, 140, 158-166.	2.7	100
3	Effect of replacing beef fat with hazelnut oil on quality characteristics of sucuk "A Turkish fermented sausage. <i>Meat Science</i> , 2008, 78, 447-454.	2.7	91
4	Effect of ohmic treatment on quality characteristic of meat: A review. <i>Meat Science</i> , 2013, 93, 441-448.	2.7	89
5	Effects of using plum puree on some properties of low fat beef patties. <i>Meat Science</i> , 2010, 86, 896-900.	2.7	62
6	Effects of dietary oregano and garlic essential oils on carcass characteristics, meat composition, colour, pH and sensory quality of broiler meat. <i>British Poultry Science</i> , 2014, 55, 157-166.	0.8	59
7	Effects of ohmic heating for pre-cooking of meatballs on some quality and safety attributes. <i>LWT - Food Science and Technology</i> , 2014, 55, 232-239.	2.5	48
8	Influence of infrared final cooking on color, texture and cooking characteristics of ohmically pre-cooked meatball. <i>Meat Science</i> , 2016, 114, 46-53.	2.7	29
9	Effects of four different cooking methods on some quality characteristics of low fat Inegol meatball enriched with flaxseed flour. <i>Meat Science</i> , 2016, 121, 40-46.	2.7	24
10	Assessment of the effect of marination with organic fruit vinegars on safety and quality of beef. <i>International Journal of Food Microbiology</i> , 2021, 336, 108904.	2.1	23
11	Effects of process variables on some quality properties of meatballs semi-cooked in a continuous type ohmic cooking system. <i>Meat Science</i> , 2014, 96, 1345-1354.	2.7	22
12	The Effect of External Mass Transfer Resistance during Drying of Fermented Sausage. <i>Drying Technology</i> , 2008, 26, 1543-1551.	1.7	12
13	Effectiveness of Corduk (<i>Echinophora tenuifolia</i> subsp. <i>sibthorpiana</i>) on safety and quality of kofte, a Turkish style meatball. <i>Journal of Food Safety</i> , 2018, 38, e12389.	1.1	5
14	Et ĞcerĞnlerinde Nitrat ve Nitrit KullanĞmĞna Potansiyel Alternatif YĞntemler. <i>Celal Bayar Universitesi Fen Bilimleri Dergisi</i> , 2016, 12, .	0.1	5
15	Sosis Ğceretiminde DoĞyal Renk Maddesi ve Antioksidan Olarak KĞrmĞz Pancar Tozu KullanĞmĞ. <i>Celal Bayar Universitesi Fen Bilimleri Dergisi</i> , 2016, 12, .	0.1	4
16	Geleneksel ĞcerĞnlerĞn DĞner; Ğceretimin YĞntemleri, Kalite Ğzellikleri ve GeliĞtirme ĞalĞmları. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2019, 7, 344.	0.1	2
17	Et ĞcerĞnlerinde Nitrit KullanĞmĞ Azaltma YĞntemlerinde GĞncel YaklaĞımlar ve Sanayiye AktarĞlma Potansiyelleri. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2022, 10, 475-488.	0.1	0