

# Gulen Yildiz Turp

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

717  
citations

759055

12  
h-index

996849

15  
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17  
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17  
docs citations

17  
times ranked

808  
citing authors

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