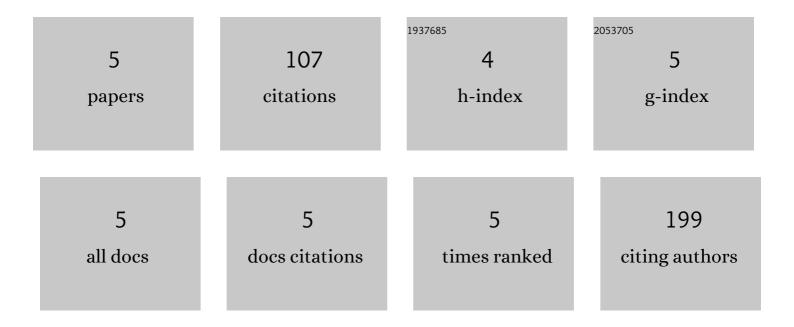
Esra Dogu-Baykut

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6913293/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	A novel gastronomy application technique for <scp>readyâ€toâ€eat</scp> salmon meat samples: Curcumin and black seed oil nanofibers with sous vide cooking. Journal of Food Processing and Preservation, 2022, 46, .	2.0	3

- 2 Ultraviolet (UV $\hat{a} \in \mathbb{C}$) radiation as a practical alternative to decontaminate thyme (<i>Thymus vulgaris</i>) Tj ETQq0.0.0 rgBT [Overlock 1]
- 3Quality of Ready-to-Cook Marinated Chicken Drumsticks as Affected by Modified Atmosphere Packaging
during Refrigerated Storage. Journal of Food Processing and Preservation, 2014, 38, 615-621.2.010
- Impact of shortwave ultraviolet (UV-C) radiation on the antioxidant activity of thyme (Thymus) Tj ETQq000 rgBT / $\frac{8}{24}$ Tf 50 62

5	Increased Antioxidant Efficacy of Tocopherols by Surfactant Solubilization in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2014, 62, 10561-10566.	5.2	60
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