

Vural Gkmen

List of Publications by Year in Descending Order

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Version: 2024-04-28

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

272
papers

9,141
citations

52
h-index

80
g-index

281
ext. papers

10,381
ext. citations

5.3
avg, IF

6.89
L-index

#	Paper	IF	Citations
272	Interactions of epicatechin and cysteine with certain other dicarbonyl scavengers during their reaction with methylglyoxal under simulated physiological conditions. <i>Food Chemistry</i> , 2022 , 369, 130884	8.5	0
271	Effect of food combinations and their co-digestion on total antioxidant capacity under simulated gastrointestinal conditions.. <i>Current Research in Food Science</i> , 2022 , 5, 414-422	5.6	3
270	Acrylamide in Corn-Based Thermally Processed Foods: A Review.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	4
269	Formation of Acrylamide in Coffee. <i>Current Opinion in Food Science</i> , 2022 , 45, 100842	9.8	3
268	Mitigation of acrylamide formation during malt processing. <i>Journal of Cereal Science</i> , 2022 , 106, 103485	3.8	
267	Effects of sprouting and fermentation on the formation of Maillard reaction products in different cereals heated as wholemeal.. <i>Food Chemistry</i> , 2022 , 389, 133075	8.5	2
266	Safety concerns of processed foods in terms of neo-formed contaminants and NOVA classification. <i>Current Opinion in Food Science</i> , 2022 , 47, 100876	9.8	
265	Perspective on the Formation, Analysis, and Health Effects of Neuroactive Compounds in Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13364-13372	5.7	0
264	Formation of Bioactive Tyrosine Derivatives during Sprouting and Fermenting of Selected Whole Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12517-12526	5.7	2
263	Interactions between free and bound antioxidants under different conditions in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	2
262	Mitigation of acrylamide in baked potato chips by vacuum baking and combined conventional and vacuum baking processes. <i>LWT - Food Science and Technology</i> , 2021 , 144, 111211	5.4	8
261	Formation of dicarbonyl compounds and glycation products in sesame (<i>Sesamum indicum</i> L.) seeds during roasting: a multiresponse kinetic modelling approach. <i>European Food Research and Technology</i> , 2021 , 247, 2285-2298	3.4	1
260	Investigations on the formation of Maillard reaction products in sweet cookies made of different cereals. <i>Food Research International</i> , 2021 , 144, 110352	7	4
259	Mitigation of Acrylamide in Thermally Processed Foods 2021 , 32-43		
258	Formation of amino acid derivatives in white and red wines during fermentation: Effects of non-Saccharomyces yeasts and <i>Oenococcus oeni</i> . <i>Food Chemistry</i> , 2021 , 343, 128415	8.5	7
257	Effects of fermentation time and shooting period on amino acid derivatives and free amino acid profiles of tea. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110481	5.4	5
256	Investigations on the formation of dicarbonyl compounds and 5-hydroxymethylfurfural in apple juice, orange juice and peach puree under industrial processing conditions. <i>European Food Research and Technology</i> , 2021 , 247, 797-805	3.4	2

255	Effects of Sprouting and Fermentation on Free Asparagine and Reducing Sugars in Wheat, Einkorn, Oat, Rye, Barley, and Buckwheat and on Acrylamide and 5-Hydroxymethylfurfural Formation during Heating. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9419-9433	5.7	5
254	Pea protein properties are altered following glycation by microwave heating. <i>LWT - Food Science and Technology</i> , 2021 , 150, 111939	5.4	3
253	Investigations on the formation of α -dicarbonyl compounds and 5-hydroxymethylfurfural in fruit products during storage: New insights into the role of Maillard reaction. <i>Food Chemistry</i> , 2021 , 363, 130280	8.5	3
252	Physiological relevance of food antioxidants. <i>Advances in Food and Nutrition Research</i> , 2020 , 93, 205-2506		3
251	Modulation of gastrointestinal digestion of β -lactoglobulin and micellar casein following binding by (-)-epigallocatechin-3-gallate (EGCG) and green tea flavanols. <i>Food and Function</i> , 2020 , 11, 6038-6053	6.1	9
250	Formation of Maillard reaction products in bread crust-like model system made of different whole cereal flours. <i>European Food Research and Technology</i> , 2020 , 246, 1207-1218	3.4	8
249	Effects of different cooking methods on methylglyoxal scavenging potential of meat under simulated gastrointestinal conditions. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109833	5.4	5
248	5-Hydroxymethylfurfural accumulation plays a critical role on acrylamide formation in coffee during roasting as confirmed by multiresponse kinetic modelling. <i>Food Chemistry</i> , 2020 , 318, 126467	8.5	33
247	Multiresponse kinetic modelling of α -dicarbonyl compounds formation in fruit juices during storage. <i>Food Chemistry</i> , 2020 , 320, 126620	8.5	7
246	Effects of fermentation and heat treatments on bound-ferulic acid content and total antioxidant capacity of bread crust-like systems made of different whole grain flours. <i>Journal of Cereal Science</i> , 2020 , 93, 102978	3.8	6
245	A survey of the occurrence of α -dicarbonyl compounds and 5-hydroxymethylfurfural in dried fruits, fruit juices, puree and concentrates. <i>Journal of Food Composition and Analysis</i> , 2020 , 91, 103523	4.1	8
244	Neuroactive compounds in foods: Occurrence, mechanism and potential health effects. <i>Food Research International</i> , 2020 , 128, 108744	7	72
243	Relationship between color and antioxidant capacity of fruits and vegetables. <i>Current Research in Food Science</i> , 2020 , 2, 1-10	5.6	52
242	Acrylamide formation in biscuits made of different wholegrain flours depending on their free asparagine content and baking conditions. <i>Food Research International</i> , 2020 , 132, 109109	7	23
241	Multiresponse kinetic modelling of 5-hydroxymethylfurfural and acrylamide formation in sesame (<i>Sesamum indicum</i> L.) seeds during roasting. <i>European Food Research and Technology</i> , 2020 , 246, 2399-2410	2.1	4
240	Potential reactions of thermal process contaminants during digestion. <i>Trends in Food Science and Technology</i> , 2020 , 106, 198-208	15.3	5
239	Investigation of the methylglyoxal scavenging kinetics of different food matrices under simulated intestinal conditions. <i>European Food Research and Technology</i> , 2020 , 246, 2461-2470	3.4	2
238	Investigation of free amino acids, bioactive and neuroactive compounds in different types of tea and effect of black tea processing. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108655	5.4	17

237	Lactose hydrolysis and protein fortification pose an increased risk for the formation of Maillard reaction products in UHT treated milk products. <i>Journal of Food Composition and Analysis</i> , 2019 , 84, 1033-1038	4.1	23
236	Effect of Chitosan-Ascorbic Acid Coatings on the Refrigerated Storage Stability of Fresh-Cut Apples. <i>Coatings</i> , 2019 , 9, 503	2.9	12
235	A new procedure to measure cysteine equivalent methylglyoxal scavenging activity (CEMSA) of foods under simulated physiological conditions. <i>Journal of Functional Foods</i> , 2019 , 63, 103575	5.1	3
234	Time dependent change of ethanol consumption biomarkers, ethyl glucuronide and ethyl sulphate, after single dose ethanol intake. <i>Biyokimya Dergisi</i> , 2019 , 44, 379-387	0.7	0
233	Kinetic evaluation of the formation of tryptophan derivatives in the kynurenine pathway during wort fermentation using <i>Saccharomyces pastorianus</i> and <i>Saccharomyces cerevisiae</i> . <i>Food Chemistry</i> , 2019 , 297, 124975	8.5	10
232	Kinetic evaluation of the reaction between methylglyoxal and certain scavenging compounds and determination of their in vitro dicarbonyl scavenging activity. <i>Food Research International</i> , 2019 , 121, 257-268	7	15
231	Investigations on the Maillard Reaction in Sesame (<i>Sesamum indicum</i> L.) Seeds Induced by Roasting. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4923-4930	5.7	23
230	Formation of Acrylamide in Thermally Processed Foods and Its Reactions during in Vitro Digestion. <i>ACS Symposium Series</i> , 2019 , 45-66	0.4	1
229	Investigations on the effect of broccoli and wine sulphur compounds on glyoxal scavenging under simulated physiological conditions. <i>Journal of Functional Foods</i> , 2019 , 55, 220-228	5.1	3
228	Caramelization in Foods: A Food Quality and Safety Perspective 2019 , 18-29		5
227	Determination of serotonin in nuts and nut containing products by liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2019 , 272, 347-353	8.5	16
226	Acrylamide: An Overview of the Chemistry and Occurrence in Foods 2019 , 492-499		6
225	Furan 2019 , 87-105		1
224	Advanced Glycation End Products (AGEs) 2019 , 121-151		2
223	Effect of refining on bioactive composition and oxidative stability of hazelnut oil. <i>Food Research International</i> , 2019 , 116, 586-591	7	33
222	Effect of Roasting and Storage on the Formation of Maillard Reaction and Sugar Degradation Products in Hazelnuts (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 415-424	5.7	11
221	Interactions of dietary fiber bound antioxidants with hydroxycinnamic and hydroxybenzoic acids in aqueous and liposome media. <i>Food Chemistry</i> , 2019 , 278, 294-304	8.5	9
220	Investigation of lipid-derived formation of decadien-1-amine, 2-pentylpyridine, and acrylamide in potato chips fried in repeatedly used sunflower oil. <i>Food Research International</i> , 2019 , 121, 919-925	7	5

219	Investigation of serotonin, free and protein-bound tryptophan in Turkish hazelnut varieties and effect of roasting on serotonin content. <i>Food Research International</i> , 2019 , 120, 865-871	7	11
218	A study on interactions between the insoluble fractions of different coffee infusions and major cocoa free antioxidants and different coffee infusions and dark chocolate. <i>Food Chemistry</i> , 2018 , 255, 8-14	8.5	16
217	Effect of high hydrostatic pressure on background microflora and furan formation in fruit puree based baby foods. <i>Journal of Food Science and Technology</i> , 2018 , 55, 985-991	3.3	6
216	Interactions of coffee and bread crust melanoidins with hydroxycinnamic and hydroxybenzoic acids in aqueous radical environment. <i>Food Research International</i> , 2018 , 108, 286-294	7	6
215	Investigation and kinetic evaluation of the reactions of hydroxymethylfurfural with amino and thiol groups of amino acids. <i>Food Chemistry</i> , 2018 , 240, 354-360	8.5	17
214	Determination of tryptophan derivatives in kynurenine pathway in fermented foods using liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2018 , 243, 420-427	8.5	38
213	Behaviour of Trolox with macromolecule-bound antioxidants in aqueous medium: Inhibition of auto-regeneration mechanism. <i>Food Chemistry</i> , 2018 , 243, 428-434	8.5	8
212	Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types. <i>Journal of Food Engineering</i> , 2018 , 219, 129-136	6	46
211	Parameters affecting 5-hydroxymethylfurfural exposure from beer. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 1464-1471	3.2	11
210	Profiling of the Contents of Amino Acids, Water-Soluble Vitamins, Minerals, Sugars and Organic Acids in Turkish Hazelnut Varieties. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018 , 68, 223-234	3.1	5
209	Evolution of food antioxidants as a core topic of food science for a century. <i>Food Research International</i> , 2018 , 105, 76-93	7	89
208	Comparative evaluation of the formations of gamma-aminobutyric acid and other bioactive amines during unhopped wort fermentation. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13405	2.1	3
207	Mitigation of ovalbumin glycation in vitro by its treatment with green tea polyphenols. <i>European Food Research and Technology</i> , 2017 , 243, 11-19	3.4	7
206	Phenolic compounds in natural and roasted nuts and their skins: a brief review. <i>Current Opinion in Food Science</i> , 2017 , 14, 103-109	9.8	46
205	Formation of tyramine in yoghurt during fermentation - Interaction between yoghurt starter bacteria and <i>Lactobacillus plantarum</i> . <i>Food Research International</i> , 2017 , 97, 288-295	7	15
204	Interactions between macromolecule-bound antioxidants and Trolox during liposome autoxidation: A multivariate approach. <i>Food Chemistry</i> , 2017 , 237, 989-996	8.5	7
203	Antioxidants Bound to an Insoluble Food Matrix: Their Analysis, Regeneration Behavior, and Physiological Importance. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 382-399	16.4	46
202	Maillard reaction and caramelization during hazelnut roasting: A multiresponse kinetic study. <i>Food Chemistry</i> , 2017 , 221, 1911-1922	8.5	47

201	Syneresis and rheological behaviors of set yogurt containing green tea and green coffee powders. <i>Journal of Dairy Science</i> , 2017 , 100, 901-907	4	53
200	Microbial inactivation and evaluation of furan formation in high hydrostatic pressure (HHP) treated vegetable-based infant food. <i>Food Research International</i> , 2017 , 101, 17-23	7	16
199	Inhibitory effect of hawthorn extract on heterocyclic aromatic amine formation in beef and chicken breast meat. <i>Food Research International</i> , 2017 , 99, 586-595	7	35
198	Formation and elimination reactions of 5-hydroxymethylfurfural during in vitro digestion of biscuits. <i>Food Research International</i> , 2017 , 99, 308-314	7	14
197	Extending the shelf-life of pomegranate arils with chitosan-ascorbic acid coating. <i>LWT - Food Science and Technology</i> , 2017 , 76, 172-180	5-4	52
196	Evolution of surface temperature and its relationship with acrylamide formation during conventional and vacuum-combined baking of cookies. <i>Journal of Food Engineering</i> , 2017 , 197, 17-23	6	13
195	Monitoring protein glycation by electrospray ionization (ESI) quadrupole time-of-flight (Q-TOF) mass spectrometer. <i>Food Chemistry</i> , 2017 , 217, 65-73	8.5	5
194	Formation of α -dicarbonyl compounds in cookies made from wheat, hull-less barley and colored corn and its relation with phenolic compounds, free amino acids and sugars. <i>European Food Research and Technology</i> , 2016 , 242, 51-60	3-4	32
193	Metabolism of Acrylamide in Humans and Biomarkers of Exposure to Acrylamide 2016 , 109-128		3
192	Interaction between Bioactive Carbonyl Compounds and Asparagine and Impact on Acrylamide 2016 , 355-376		8
191	Analysis of Acrylamide in Foods with Special Emphasis on Sample Preparation and Gas Chromatography/Mass Spectrometry Detection 2016 , 445-461		1
190	pH dependent antioxidant activity of lettuce (<i>L. sativa</i>) and synergism with added phenolic antioxidants. <i>Food Chemistry</i> , 2016 , 190, 25-32	8.5	42
189	Effect of alkalization on the Maillard reaction products formed in cocoa during roasting. <i>Food Research International</i> , 2016 , 89, 930-936	7	22
188	Thermal process contaminants: acrylamide, chloropropanols and furan. <i>Current Opinion in Food Science</i> , 2016 , 7, 86-92	9.8	21
187	Investigations on the reactions of α -dicarbonyl compounds with amino acids and proteins during in vitro digestion of biscuits. <i>Food and Function</i> , 2016 , 7, 2544-50	6.1	22
186	Effect of roasting and brewing on the antioxidant capacity of espresso brews determined by the QUENCHER procedure. <i>Food Research International</i> , 2016 , 89, 976-981	7	8
185	Acrylamide Formation in Foods: Role of Composition and Processing. <i>Food Engineering Series</i> , 2016 , 67-80.5		1
184	Kinetic evaluation of the inhibition of protein glycation during heating. <i>Food Chemistry</i> , 2016 , 196, 1117-24		8

183	Acrylamide mitigation strategies: critical appraisal of the FoodDrinkEurope toolbox. <i>Food and Function</i> , 2016 , 7, 2516-25	6.1	27
182	Introduction: Potential Safety Risks Associated with Thermal Processing of Foods 2016 , xxi-xxvi		2
181	Effects of baking conditions and dough formulations on phenolic compound stability, antioxidant capacity and color of cookies made from anthocyanin-rich corn flour. <i>LWT - Food Science and Technology</i> , 2016 , 65, 597-603	5.4	67
180	Alkali-based pre-treatment may prevent ochratoxin A in grapes. <i>World Mycotoxin Journal</i> , 2016 , 9, 517-523		3
179	Effect of chitosan on the formation of acrylamide and hydroxymethylfurfural in model, biscuit and crust systems. <i>Food and Function</i> , 2016 , 7, 3431-6	6.1	15
178	Multiresponse kinetic modelling of Maillard reaction and caramelisation in a heated glucose/wheat flour system. <i>Food Chemistry</i> , 2016 , 211, 892-902	8.5	59
177	Effects of Sodium Chloride, Potassium Chloride, and Calcium Chloride on the Formation of α -Dicarbonyl Compounds and Furfurals and the Development of Browning in Cookies during Baking. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7838-7848	5.7	19
176	Effect of Sodium Chloride on α -Dicarbonyl Compound and 5-Hydroxymethyl-2-furfural Formations from Glucose under Caramelization Conditions: A Multiresponse Kinetic Modeling Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 6333-42	5.7	19
175	Effect of vacuum-combined baking of cookies on acrylamide content, texture and color. <i>European Food Research and Technology</i> , 2015 , 240, 243-249	3.4	15
174	Bioactive compounds in different hazelnut varieties and their skins. <i>Journal of Food Composition and Analysis</i> , 2015 , 43, 203-208	4.1	30
173	Effect of microencapsulation on the reactivity of ascorbic acid, sodium chloride and vanillin during heating. <i>Journal of Food Engineering</i> , 2015 , 167, 204-209	6	15
172	Profiling triacylglycerols, fatty acids and tocopherols in hazelnut varieties grown in Turkey. <i>Journal of Food Composition and Analysis</i> , 2015 , 44, 115-121	4.1	19
171	Osmotic and membrane distillation for the concentration of tomato juice: Effects on quality and safety characteristics. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 31, 131-138	6.8	26
170	Investigation of the reactions of acrylamide during in vitro multistep enzymatic digestion of thermally processed foods. <i>Food and Function</i> , 2015 , 6, 109-14	6.1	21
169	Prediction of acrylamide formation in biscuits based on fingerprint data generated by ambient ionization mass spectrometry employing direct analysis in real time (DART) ion source. <i>Food Chemistry</i> , 2015 , 173, 290-7	8.5	28
168	Use of Microencapsulated Ingredients in Bakery Products 2015 , 301-311		2
167	Future perspectives in Orbitrap α -high-resolution mass spectrometry in food analysis: a review. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015 , 32, 1568-606	3.2	65
166	Investigation and kinetic evaluation of furan formation in tomato paste and pulp during heating. <i>Food Research International</i> , 2015 , 78, 224-230	7	17

165	Synergism between soluble and dietary fiber bound antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2338-43	5.7	27
164	Mechanism of the interaction between insoluble wheat bran and polyphenols leading to increased antioxidant capacity. <i>Food Research International</i> , 2015 , 69, 189-193	7	10
163	Effect of combining conventional frying with radio-frequency post-drying on acrylamide level and quality attributes of potato chips. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2002-8	4.3	18
162	Determination of melatonin and its isomer in foods by liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2014 , 153, 151-6	8.5	73
161	Hazelnut skin powder: A new brown colored functional ingredient. <i>Food Research International</i> , 2014 , 65, 291-297	7	30
160	Processing treatments for mitigating acrylamide formation in sweetpotato French fries. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 310-6	5.7	28
159	Formation of monochloropropane-1,2-diol and its esters in biscuits during baking. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 7297-301	5.7	18
158	Investigation of dicarbonyl compounds in baby foods by high-performance liquid chromatography coupled with electrospray ionization mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 7714-20	5.7	46
157	Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: NaCl and temperature-time profile effects and kinetics. <i>Food Research International</i> , 2014 , 57, 210-217	7	53
156	Formation of melatonin and its isomer during bread dough fermentation and effect of baking. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2900-5	5.7	29
155	Release of antioxidant capacity from five plant foods during a multistep enzymatic digestion protocol. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4119-26	5.7	45
154	An aqueous pomegranate seed extract ameliorates oxidative stress of human hepatoma HepG2 cells. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1622-7	4.3	12
153	Effects of hydrophobic and ionic interactions on glycation of casein during Maillard reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 11289-95	5.7	18
152	Effects of extrusion, infrared and microwave processing on Maillard reaction products and phenolic compounds in soybean. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 45-51	4.3	41
151	Computer vision-based analysis of foods: a non-destructive colour measurement tool to monitor quality and safety. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1259-63	4.3	35
150	Effects of formulation, extrusion cooking conditions, and CO ₂ injection on the formation of acrylamide in corn extrudates. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2562-8	4.3	19
149	Mitigation of acrylamide and hydroxymethylfurfural in biscuits using a combined partial conventional baking and vacuum post-baking process: Preliminary study at the lab scale. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 265-270	6.8	30
148	Investigation of the interaction between soluble antioxidants in green tea and insoluble dietary fiber bound antioxidants. <i>Food Research International</i> , 2014 , 63, 266-270	7	19

147	Mitigation of acrylamide and hydroxymethyl furfural in instant coffee by yeast fermentation. <i>Food Research International</i> , 2014 , 61, 252-256	7	40
146	A perspective on the evaluation of safety risks in thermal processing of foods with an example for acrylamide formation in biscuits. <i>Quality Assurance and Safety of Crops and Foods</i> , 2014 , 6, 319-325	1.5	8
145	Comparisons of phenolic compounds, isoflavones, antioxidant capacity and oxidative enzymes in yellow and black soybeans seed coat and dehulled bean. <i>European Food Research and Technology</i> , 2013 , 237, 409-418	3.4	25
144	Raising agents strongly influence acrylamide and HMF formation in cookies and conditions for asparaginase activity in dough. <i>European Food Research and Technology</i> , 2013 , 237, 1-8	3.4	17
143	Acrylamide formation and colour development in low-fat baked potato products as influenced by baking conditions and oil type. <i>European Food Research and Technology</i> , 2013 , 236, 843-851	3.4	11
142	Compositional, nutritional, and functional characteristics of instant teas produced from low- and high-quality black teas. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7529-36	5.7	35
141	Palatability and chemical safety of apple juice fortified with pomegranate peel extract. <i>Food and Function</i> , 2013 , 4, 1468-73	6.1	10
140	Oxidative stability and chemical safety of mayonnaise enriched with grape seed extract. <i>Food and Function</i> , 2013 , 4, 1647-53	6.1	24
139	Role of curcumin in the conversion of asparagine into acrylamide during heating. <i>Amino Acids</i> , 2013 , 44, 1419-26	3.5	27
138	Accumulation of 5-Hydroxymethylfurfural in Oil During Frying of Model Dough. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2013 , 90, 413-417	1.8	9
137	Effects of infusion conditions and decaffeination on free amino acid profiles of green and black tea. <i>Food Research International</i> , 2013 , 53, 720-725	7	39
136	Soluble antioxidant compounds regenerate the antioxidants bound to insoluble parts of foods. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10329-34	5.7	36
135	Kinetics of furan formation from ascorbic acid during heating under reducing and oxidizing conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10191-6	5.7	17
134	Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder. <i>Food and Function</i> , 2013 , 4, 722-7	6.1	46
133	Investigation of heat induced reactions between lipid oxidation products and amino acids in lipid rich model systems and hazelnuts. <i>Food and Function</i> , 2013 , 4, 1061-6	6.1	5
132	Compositional characteristics of sour cherry kernel and its oil as influenced by different extraction and roasting conditions. <i>Industrial Crops and Products</i> , 2013 , 49, 130-135	5.9	59
131	Effects of infrared heating on phenolic compounds and Maillard reaction products in maize flour. <i>Journal of Cereal Science</i> , 2013 , 58, 1-7	3.8	34
130	Antiglycative effect of fruit and vegetable seed extracts: inhibition of AGE formation and carbonyl-trapping abilities. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 2037-44	4.3	56

129	Modelling thermal degradation of zearalenone in maize bread during baking. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013 , 30, 528-33	3.2	15
128	Effect of radio frequency postdrying of partially baked cookies on acrylamide content, texture, and color of the final product. <i>Journal of Food Science</i> , 2012 , 77, E113-7	3.4	31
127	Partial purification and characterization of polyphenoloxidase from durum wheat (<i>Triticum durum</i> L.). <i>Journal of Cereal Science</i> , 2012 , 55, 300-304	3.8	14
126	Effect of Calcium on Acrylamide Level and Sensory Properties of Cookies. <i>Food and Bioprocess Technology</i> , 2012 , 5, 519-526	5.1	32
125	Phenolic compounds, carotenoids, anthocyanins, and antioxidant capacity of colored maize (<i>Zea mays</i> L.) kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1224-31	5.7	187
124	Mitigation of acrylamide formation in cookies by using Maillard reaction products as recipe modifier in a combined partial conventional baking and radio frequency post-baking process. <i>European Food Research and Technology</i> , 2012 , 235, 711-717	3.4	24
123	Role of bioactive carbonyl compounds on the conversion of asparagine into acrylamide during heating. <i>European Food Research and Technology</i> , 2012 , 235, 1093-1099	3.4	21
122	Effects of isolation, enzymatic hydrolysis, heating, hydration and Maillard reaction on the antioxidant capacity of cereal and legume proteins. <i>Food Research International</i> , 2012 , 49, 1-6	7	36
121	In depth study of acrylamide formation in coffee during roasting: role of sucrose decomposition and lipid oxidation. <i>Food and Function</i> , 2012 , 3, 970-5	6.1	72
120	Nutritional and functional characteristics of seven grades of black tea produced in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7682-9	5.7	26
119	Controlling the Maillard reaction by reactant encapsulation: sodium chloride in cookies. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10808-14	5.7	51
118	Effects of different grain mixtures on Maillard reaction products and total antioxidant capacities of breads. <i>Journal of Food Composition and Analysis</i> , 2012 , 26, 160-168	4.1	20
117	Solvent effects on total antioxidant capacity of foods measured by direct QUENCHER procedure. <i>Journal of Food Composition and Analysis</i> , 2012 , 26, 52-57	4.1	33
116	Total antioxidant capacities of raw and cooked meats. <i>Meat Science</i> , 2012 , 90, 60-5	6.4	157
115	Flavor characteristics of seven grades of black tea produced in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6323-32	5.7	110
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4	Acrylamide in Heated Foods 254-290		3

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2	CHAPTER 17:Adding Calcium to Foods and Effect on Acrylamide. <i>Food and Nutritional Components in Focus</i> ,274-290		1
1	Phytochemicals and Health Benefits of Dried Apricots226-242		3