

Cesarettin Alasalvar

List of Publications by Year in descending order

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Version: 2024-02-01

31
papers

3,747
citations

249298

26
h-index

511568

30
g-index

33
all docs

33
docs citations

33
times ranked

4781
citing authors

#	ARTICLE	IF	CITATIONS
1	Specialty seeds: Nutrients, bioactives, bioavailability, and health benefits: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2382-2427.	5.9	26
2	Effects of hazelnut supplemented diet on doxorubicin-induced damage of reproductive system in male rats. <i>Journal of Food Biochemistry</i> , 2021, 45, e13973.	1.2	0
3	Bioactives and health benefits of nuts and dried fruits. <i>Food Chemistry</i> , 2020, 314, 126192.	4.2	138
4	Hazelnut consumption improves testicular antioxidant function and semen quality in young and old male rats. <i>Food Chemistry</i> , 2019, 294, 1-8.	4.2	15
5	Superfruits: Phytochemicals, antioxidant efficacies, and health effects – A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1580-1604.	5.4	159
6	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. <i>Food Chemistry</i> , 2018, 264, 471-475.	4.2	379
7	Phenolic profiles and antioxidant activity of Turkish Tombul hazelnut samples (natural, roasted, and) $T_j ETQq1 1 0.784314 \text{ rgBT} / \text{Over } 67$	4.2	67
8	Cardio-protective effects of phytosterol-enriched functional black tea in mild hypercholesterolemia subjects. <i>Journal of Functional Foods</i> , 2017, 31, 311-319.	1.6	28
9	Protein precipitating capacity and antioxidant activity of Turkish Tombul hazelnut phenolic extract and its fractions. <i>Food Chemistry</i> , 2017, 218, 584-590.	4.2	15
10	Nuts and their co-products: The impact of processing (roasting) on phenolics, bioavailability, and health benefits – A comprehensive review. <i>Journal of Functional Foods</i> , 2016, 26, 88-122.	1.6	142
11	Effects of roasting on proanthocyanidin contents of Turkish Tombul hazelnut and its skin. <i>Journal of Functional Foods</i> , 2016, 23, 647-653.	1.6	31
12	Review of dried fruits: Phytochemicals, antioxidant efficacies, and health benefits. <i>Journal of Functional Foods</i> , 2016, 21, 113-132.	1.6	196
13	Volatile compounds and sensory characteristics of various instant teas produced from black tea. <i>Food Chemistry</i> , 2016, 194, 864-872.	4.2	120
14	Review of nut phytochemicals, fat-soluble bioactives, antioxidant components and health effects. <i>British Journal of Nutrition</i> , 2015, 113, S68-S78.	1.2	279
15	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, 7529-7536.	2.4	49
16	Decaffeinated black tea: Process optimization and phenolic profiles. <i>Journal of Supercritical Fluids</i> , 2013, 82, 116-121.	1.6	15
17	Effects of Roasting on the Antioxidant Status and Phenolic Profiles of Commercial Turkish Hazelnut Varieties (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1218-1223.	2.4	87
18	Nutritional and Functional Characteristics of Seven Grades of Black Tea Produced in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7682-7689.	2.4	30

#	ARTICLE	IF	CITATIONS
19	Flavor Characteristics of Seven Grades of Black Tea Produced in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6323-6332.	2.4	142
20	Fat-soluble bioactives in nuts. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 943-949.	1.0	43
21	Effects of Roasting on Taste-Active Compounds of Turkish Hazelnut Varieties (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8674-8679.	2.4	35
22	Natural antioxidants in tree nuts. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 1056-1062.	1.0	62
23	Antioxidant Activity of Hazelnut Skin Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4645-4650.	2.4	133
24	Antioxidant Phytochemicals in Hazelnut Kernel (<i>Corylus avellana</i> L.) and Hazelnut Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1212-1220.	2.4	297
25	Antioxidant and Antiradical Activities in Extracts of Hazelnut Kernel (<i>Corylus avellana</i> L.) and Hazelnut Green Leafy Cover. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4826-4832.	2.4	148
26	Functional Lipid Characteristics of Turkish Tombul Hazelnut (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 10177-10183.	2.4	92
27	Comparison of Volatiles of Cultured and Wild Sea Bream (<i>Sparus aurata</i>) during Storage in Ice by Dynamic Headspace Analysis/Gas Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2616-2622.	2.4	129
28	Comparison of Antioxidant Activity, Anthocyanins, Carotenoids, and Phenolics of Three Native Fresh and Sun-Dried Date (<i>Phoenix dactylifera</i> L.) Varieties Grown in Oman. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7592-7599.	2.4	433
29	Turkish Tombul Hazelnut (<i>Corylus avellana</i> L.). 1. Compositional Characteristics. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3790-3796.	2.4	190
30	Turkish Tombul Hazelnut (<i>Corylus avellana</i> L.). 2. Lipid Characteristics and Oxidative Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3797-3805.	2.4	123
31	Comparison of Natural and Roasted Turkish Tombul Hazelnut (<i>Corylus avellana</i> L.) Volatiles and Flavor by DHA/GC/MS and Descriptive Sensory Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5067-5072.	2.4	140