

# Cesarettin Alasalvar

## List of Publications by Year in descending order

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31  
papers

3,747  
citations

218662  
26  
h-index

454934  
30  
g-index

33  
all docs

33  
docs citations

33  
times ranked

4437  
citing authors

#	ARTICLE	IF	CITATIONS
1	Specialty seeds: Nutrients, bioactives, bioavailability, and health benefits: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2382-2427.	11.7	26
2	Effects of hazelnut supplemented diet on doxorubicin-induced damage of reproductive system in male rats. Journal of Food Biochemistry, 2021, 45, e13973.	2.9	0
3	Bioactives and health benefits of nuts and dried fruits. Food Chemistry, 2020, 314, 126192.	8.2	138
4	Hazelnut consumption improves testicular antioxidant function and semen quality in young and old male rats. Food Chemistry, 2019, 294, 1-8.	8.2	15
5	Superfruits: Phytochemicals, antioxidant efficacies, and health effects – A comprehensive review. Critical Reviews in Food Science and Nutrition, 2019, 59, 1580-1604.	10.3	159
6	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. Food Chemistry, 2018, 264, 471-475.	8.2	379
7	Phenolic profiles and antioxidant activity of Turkish Tombul hazelnut samples (natural, roasted, and) Tj ETQq1 1 0.784314 rgBT /Over 67	8.2	67
8	Cardio-protective effects of phytosterol-enriched functional black tea in mild hypercholesterolemia subjects. Journal of Functional Foods, 2017, 31, 311-319.	3.4	28
9	Protein precipitating capacity and antioxidant activity of Turkish Tombul hazelnut phenolic extract and its fractions. Food Chemistry, 2017, 218, 584-590.	8.2	15
10	Nuts and their co-products: The impact of processing (roasting) on phenolics, bioavailability, and health benefits – A comprehensive review. Journal of Functional Foods, 2016, 26, 88-122.	3.4	142
11	Effects of roasting on proanthocyanidin contents of Turkish Tombul hazelnut and its skin. Journal of Functional Foods, 2016, 23, 647-653.	3.4	31
12	Review of dried fruits: Phytochemicals, antioxidant efficacies, and health benefits. Journal of Functional Foods, 2016, 21, 113-132.	3.4	196
13	Volatile compounds and sensory characteristics of various instant teas produced from black tea. Food Chemistry, 2016, 194, 864-872.	8.2	120
14	Review of nut phytochemicals, fat-soluble bioactives, antioxidant components and health effects. British Journal of Nutrition, 2015, 113, S68-S78.	2.3	279
15	Compositional, Nutritional, and Functional Characteristics of Instant Teas Produced from Low- and High-Quality Black Teas. Journal of Agricultural and Food Chemistry, 2013, 61, 7529-7536.	5.2	49
16	Decaffeinated black tea: Process optimization and phenolic profiles. Journal of Supercritical Fluids, 2013, 82, 116-121.	3.2	15
17	Effects of Roasting on the Antioxidant Status and Phenolic Profiles of Commercial Turkish Hazelnut Varieties (Corylus avellana L.). Journal of Agricultural and Food Chemistry, 2012, 60, 1218-1223.	5.2	87
18	Nutritional and Functional Characteristics of Seven Grades of Black Tea Produced in Turkey. Journal of Agricultural and Food Chemistry, 2012, 60, 7682-7689.	5.2	30

#	ARTICLE	IF	CITATIONS
19	Flavor Characteristics of Seven Grades of Black Tea Produced in Turkey. Journal of Agricultural and Food Chemistry, 2012, 60, 6323-6332.	5.2	142
20	Fatâ€soluble bioactives in nuts. European Journal of Lipid Science and Technology, 2011, 113, 943-949.	1.5	43
21	Effects of Roasting on Taste-Active Compounds of Turkish Hazelnut Varieties ( <i>Corylus avellana</i> L.). Journal of Agricultural and Food Chemistry, 2010, 58, 8674-8679.	5.2	35
22	Natural antioxidants in tree nuts. European Journal of Lipid Science and Technology, 2009, 111, 1056-1062.	1.5	62
23	Antioxidant Activity of Hazelnut Skin Phenolics. Journal of Agricultural and Food Chemistry, 2009, 57, 4645-4650.	5.2	133
24	Antioxidant Phytochemicals in Hazelnut Kernel ( <i>Corylus avellana</i> L.) and Hazelnut Byproducts. Journal of Agricultural and Food Chemistry, 2007, 55, 1212-1220.	5.2	297
25	Antioxidant and Antiradical Activities in Extracts of Hazelnut Kernel ( <i>Corylus avellana</i> L.) and Hazelnut Green Leafy Cover. Journal of Agricultural and Food Chemistry, 2006, 54, 4826-4832.	5.2	148
26	Functional Lipid Characteristics of Turkish Tombul Hazelnut ( <i>Corylus avellana</i> L.). Journal of Agricultural and Food Chemistry, 2006, 54, 10177-10183.	5.2	92
27	Comparison of Volatiles of Cultured and Wild Sea Bream ( <i>Sparus aurata</i> ) during Storage in Ice by Dynamic Headspace Analysis/Gas Chromatographyâ€Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2005, 53, 2616-2622.	5.2	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. Journal of Agricultural and Food Chemistry, 2005, 53, 7592-7599.	5.2	433
29	Turkish Tombul Hazelnut ( <i>Corylus avellana</i> L.). 1. Compositional Characteristics. Journal of Agricultural and Food Chemistry, 2003, 51, 3790-3796.	5.2	190
30	Turkish Tombul Hazelnut ( <i>Corylus avellana</i> L.). 2. Lipid Characteristics and Oxidative Stability. Journal of Agricultural and Food Chemistry, 2003, 51, 3797-3805.	5.2	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. Journal of Agricultural and Food Chemistry, 2003, 51, 5067-5072.	5.2	140