

# SelÄ°n ÅahÄ°n

## List of Publications by Year in descending order

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110  
papers

2,749  
citations

249298

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#	ARTICLE	IF	CITATIONS
1	Monitoring the recovery of bioactive molecules from <i>Moringa oleifera</i> leaves: microwave treatment vs ultrasound treatment. <i>Biomass Conversion and Biorefinery</i> , 2024, 14, 1059-1071.	2.9	5
2	A green method for the extraction of <i>Moringa oleifera</i> leaves: evaluation of several in vitro assays for bioactive properties. <i>Biomass Conversion and Biorefinery</i> , 2024, 14, 6397-6405.	2.9	2
3	Recovery of bioactive ingredients from biowaste of olive tree ( <i>Olea europaea</i> ) using microwave-assisted extraction: a comparative study. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 2849-2861.	2.9	13
4	Valorization of <i>Citrus unshiu</i> biowastes to value-added products: an optimization of ultrasound-assisted extraction method using response surface methodology and particle swarm optimization. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 3719-3729.	2.9	14
5	Estimation of diffusion and mass transfer coefficients for the microwave-assisted extraction of bioactive substances from <i>Moringa oleifera</i> leaves. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 5125-5132.	2.9	7
6	A model study for decolorization reasons: $\beta$ -carotene removal and its kinetics and thermodynamics behaviors. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 7755-7761.	2.9	5
7	Kinetics, thermodynamics, and mass transfer mechanism of the ultrasound-assisted extraction of bioactive molecules from <i>Moringa oleifera</i> leaves. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 7919-7926.	2.9	6
8	Automatic solvent extraction of sour cherry peels and storage stability of the products. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 5197-5207.	2.9	3
9	Computer modelling of the enrichment process of sunflower and corn oils with olive leaves through ultrasound treatment. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 5571-5581.	2.9	3
10	Effect of ionic strength on methylene blue sorption onto macroporous resins: a comprehensive study. <i>Journal of Dispersion Science and Technology</i> , 2022, 43, 716-725.	1.3	4
11	Sonication-assisted extraction of <i>Hibiscus sabdariffa</i> for the polyphenols recovery: application of a specially designed deep eutectic solvent. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 4959-4969.	2.9	21
12	Citric acid-based deep eutectic solvent for the anthocyanin recovery from <i>Hibiscus sabdariffa</i> through microwave-assisted extraction. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 351-360.	2.9	37
13	An advanced approach for the recovery of acetic acid from its aqueous media: deep eutectic liquids versus ionic liquids. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 341-349.	2.9	8
14	Menthol-based deep eutectic solvent for the separation of carbamazepine: reactive liquid-liquid extraction. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 1249-1256.	2.9	13
15	Hydrophobic carboxylic acid based deep eutectic solvent for the removal of diclofenac. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 2219-2227.	2.9	13
16	An eco-friendly and sustainable system for monitoring the oleuropein-rich extract from olive tree ( <i>Olea europaea</i> ) leaves. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 47-60.	2.9	9
17	One-pot green preparation of deep eutectic solvent-assisted ZnO/GO nanocomposite for cefixime trihydrate photocatalytic degradation under UV-A irradiation. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 73-86.	2.9	13
18	Valorization of peach ( <i>Prunus persica</i> L.) waste into speciality products via green methods. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 123-132.	2.9	7

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19	Boron removal from aqueous solutions by chitosan/functionalized-SWCNT-COOH: Development of optimization study using response surface methodology and simulated annealing. <i>Chemosphere</i> , 2022, 288, 132554.	4.2	16
20	Photocatalytic degradation of cefixime in aqueous solutions using functionalized SWCNT/ZnO/Fe <sub>3</sub> O <sub>4</sub> under UV-A irradiation. <i>Chemosphere</i> , 2022, 291, 132929.	4.2	29
21	Preparation of chromium fumarate metal-organic frameworks for removal of pharmaceutical compounds from water. <i>Korean Journal of Chemical Engineering</i> , 2022, 39, 638-645.	1.2	1
22	Highly clean recovery of natural antioxidants from lemon peels: Lactic acid-based automatic solvent extraction. <i>Phytochemical Analysis</i> , 2022, 33, 554-563.	1.2	4
23	Modeling of sunflower oil treated with lemon balm ( <i>Melissa officinalis</i> ): Artificial neural networks versus multiple linear regression. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1
24	Encapsulation of olive leaf antioxidants in microbeads: Application of alginate and chitosan as wall materials. <i>Sustainable Chemistry and Pharmacy</i> , 2022, 27, 100707.	1.6	10
25	Adsorption of rutin from olive mill wastewater using copolymeric hydrogels based on N-vinylimidazole: Kinetic, equilibrium, and thermodynamics assessments. <i>Environmental Research</i> , 2022, 212, 113306.	3.7	6
26	A comparative study of lipid oxidation in garlic oil ( <i>Allium sativum</i> L.): An accelerated oxidation. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1
27	Recovery of anthocyanins from sour cherry ( <i>Prunus cerasus</i> L.) peels via microwave assisted extraction: monitoring the storage stability. <i>Preparative Biochemistry and Biotechnology</i> , 2021, 51, 1-11.	1.0	12
28	Comparison of microwave-assisted techniques for the extraction of antioxidants from <i>Citrus paradisi</i> Macf. biowastes. <i>Journal of Food Science and Technology</i> , 2021, 58, 1190-1198.	1.4	15
29	Special designed deep eutectic solvents for the recovery of high added-value products from olive leaf: a sustainable environment for bioactive materials. <i>Preparative Biochemistry and Biotechnology</i> , 2021, 51, 422-429.	1.0	8
30	Enhanced extraction of high added-value products from <i>Hibiscus sabdariffa</i> using automatic solvent extractor: Kinetics and modeling. <i>Sustainable Chemistry and Pharmacy</i> , 2021, 19, 100356.	1.6	6
31	Recent advances in ion selectivity with capacitive deionization. <i>Energy and Environmental Science</i> , 2021, 14, 1095-1120.	15.6	226
32	Application of optimal design for automatic solvent extraction of carotenoid from orange peel. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15724.	0.9	4
33	Mass transfer, kinetics, and thermodynamics studies during the extraction of polyphenols from <i>Feijoa sellowiana</i> peels. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15736.	0.9	3
34	A clean and green technology for oleuropein rich extract from <i>Olea europaea</i> by-product. <i>Sustainable Chemistry and Pharmacy</i> , 2021, 22, 100493.	1.6	4
35	Enrichment of Hazelnut Oil with Several Polyphenols: An Alternative Approach to A New Functional Food. <i>Journal of Oleo Science</i> , 2021, 70, 11-19.	0.6	2
36	Evaluation of the phenolic antioxidants of olive ( <i>Olea europaea</i> ) leaf extract obtained by a green approach: Use of reduced graphene oxide for electrochemical analysis. <i>Chemical Engineering Communications</i> , 2020, 207, 920-932.	1.5	6

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37	Evaluation of the weathering resistance of waterborne acrylic- and alkyd-based coatings containing HALS, UV absorber, and bark extracts on wood surfaces. <i>Journal of Coatings Technology Research</i> , 2020, 17, 461-475.	1.2	21
38	Carbamazepine sorption characteristics onto bentonite clay: Box-Behnken process design. <i>Sustainable Chemistry and Pharmacy</i> , 2020, 18, 100323.	1.6	7
39	A detailed study on the sorption characteristics of humic acid onto calcined dolomite. <i>Journal of Molecular Structure</i> , 2020, 1219, 128606.	1.8	8
40	Improving the quality of vegetable oils treated with phytochemicals: a comparative study. <i>Journal of Food Science and Technology</i> , 2020, 57, 3980-3987.	1.4	8
41	Highly efficient recovery of bioactive ingredients from solid waste of onions onto functionalized SWCNTs supported on amberlite nanocomposite. <i>Iranian Polymer Journal (English Edition)</i> , 2020, 29, 607-614.	1.3	0
42	Special designed menthol-based deep eutectic liquid for the removal of herbicide 2,4-dichlorophenoxyacetic acid through reactive liquid-liquid extraction. <i>Chemical Papers</i> , 2020, 74, 3995-4002.	1.0	8
43	Investigation of graphene oxide as highly selective adsorbent in recovery of hydroxytyrosol from olive mill wastewater. <i>International Journal of Environmental Science and Technology</i> , 2020, 17, 4803-4814.	1.8	6
44	Acid-modulated zirconium based metal organic frameworks for removal of organic micropollutants. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 103901.	3.3	11
45	Naproxen Adsorption onto Graphene Oxide Nanopowders: Equilibrium, Kinetic, and Thermodynamic Studies. <i>Water, Air, and Soil Pollution</i> , 2020, 231, 1.	1.1	17
46	Kinetics and thermodynamics evaluation of oxidative stability in <i>Oleum hyperici</i> : A comparative study. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020, 183, 113148.	1.4	4
47	Recovery of $\beta$ -Carotene on Graphene Nanoplatelets UiO-66 Nanocomposites. <i>Journal of Chemical &amp; Engineering Data</i> , 2020, 65, 821-827.	1.0	6
48	Removal of carbamazepine using UiO-66 and UiO-66/graphene nanoplatelet composite. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 103898.	3.3	28
49	HarekÄt ve NeÄYriyat: Diyanet Gazetesiâ™nde 1974 KÄ±brÄ±s BarÄ±ÄY HarekÄtÄ± SÄ±ylemi. <i>Bilimname: DÄ±ÄYÄ±nce Platformu</i> , 2020, 2020, 515-549.	0.3	0
50	Cleaner production of micronutrients from sesame seed pressed cake: a comparative study. <i>Biomass Conversion and Biorefinery</i> , 2019, 11, 1183.	2.9	2
51	Optimization of Bioactive Substances in the Wastes of Some Selective Mediterranean Crops. <i>Beverages</i> , 2019, 5, 42.	1.3	9
52	Screening of the antioxidant properties of olive ( <i>Olea europaea</i> ) leaf extract by titanium based reduced graphene oxide electrode. <i>Korean Journal of Chemical Engineering</i> , 2019, 36, 1184-1192.	1.2	7
53	Recovery of polyphenols from water using Zr-based metal-organic frameworks and their nanocomposites with graphene nanoplatelets. <i>Journal of Industrial and Engineering Chemistry</i> , 2019, 78, 164-171.	2.9	12
54	Tailor-designed deep eutectic liquids as a sustainable extraction media: An alternative to ionic liquids. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 174, 324-329.	1.4	52

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55	Evaluation of oxidative stability in hazelnut oil treated with several antioxidants: Kinetics and thermodynamics studies. <i>LWT - Food Science and Technology</i> , 2019, 111, 478-483.	2.5	30
56	Recovery of hydroxytyrosol onto graphene oxide nanosheets: Equilibrium and kinetic models. <i>Journal of Molecular Liquids</i> , 2019, 285, 213-222.	2.3	11
57	Polyphenolic Antioxidants from Agri-Food Waste Biomass. <i>Antioxidants</i> , 2019, 8, 624.	2.2	20
58	Estimation of quality parameters in virgin olive oil treated with olive leaf extract: application of artificial neural networks. <i>Chemical Papers</i> , 2019, 73, 1189-1197.	1.0	9
59	A Green Valorisation Approach Using Microwaves and Supercritical CO <sub>2</sub> for High-Added Value Ingredients from Mandarin ( <i>Citrus deliciosa</i> Tenore) Leaf Waste. <i>Waste and Biomass Valorization</i> , 2019, 10, 533-546.	1.8	22
60	Evaluation of Stability against Oxidation in Edible Fats and Oils. <i>Journal of Food Science and Nutrition Research</i> , 2019, 02, .	0.1	4
61	Valorization of a biomass: phytochemicals in oilseed by-products. <i>Phytochemistry Reviews</i> , 2018, 17, 657-668.	3.1	27
62	Assessment of sesame ( <i>Sesamum indicum</i> L.) cake as a source of high-added value substances: from waste to health. <i>Phytochemistry Reviews</i> , 2018, 17, 691-700.	3.1	33
63	Optimization of ultrasound-assisted extraction of phenolic compounds from grapefruit ( <i>Citrus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 227 Td (d) and quantitative variables. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4584-4596.	1.7	35
64	Fast and highly efficient removal of 2,4-D using amino-functionalized poly (glycidyl methacrylate) adsorbent: Optimization, equilibrium, kinetic and thermodynamic studies. <i>Journal of Molecular Liquids</i> , 2018, 260, 195-202.	2.3	24
65	Preparation of CeO <sub>2</sub> nanofibers derived from Ce-BTC metal-organic frameworks and its application on pesticide adsorption. <i>Journal of Molecular Liquids</i> , 2018, 255, 10-17.	2.3	42
66	Effect of drying method on oleuropein, total phenolic content, flavonoid content, and antioxidant activity of olive ( <i>Olea europaea</i> ) leaf. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13604.	0.9	65
67	Drying behaviour, effective diffusivity and energy of activation of olive leaves dried by microwave, vacuum and oven drying methods. <i>Heat and Mass Transfer</i> , 2018, 54, 1901-1911.	1.2	34
68	Pulsed ultrasound-assisted extraction of natural antioxidants from mandarin ( <i>Citrus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 Td (d) 2018, 205, 717-726.	1.5	11
69	Olive tree ( <i>Olea europaea</i> L.) leaf as a waste by-product of table olive and olive oil industry: a review. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1271-1279.	1.7	132
70	Oxidative stability of sesame oil extracted from the seeds with different origins: Kinetic and thermodynamic studies under accelerated conditions. <i>Journal of Food Process Engineering</i> , 2018, 41, e12878.	1.5	14
71	Optimizing the extraction of polyphenols from <i>Sideritis montana</i> L. using response surface methodology. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 158, 137-143.	1.4	22
72	Investigation of extractive interaction between ionic liquids and carbamazepine. <i>Journal of Molecular Liquids</i> , 2018, 268, 523-528.	2.3	6

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73	Assessment of lipid oxidation in cottonseed oil treated with phytonutrients: Kinetic and thermodynamic studies. <i>Industrial Crops and Products</i> , 2018, 124, 593-599.	2.5	31
74	Screening of the most consumed beverages and spices for their bioactive non-nutrient contents. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2289-2301.	1.6	7
75	Comparison of different polymeric resins for naproxen removal from wastewater. <i>Journal of Molecular Liquids</i> , 2017, 241, 633-637.	2.3	17
76	Effect of olive leaf extract rich in oleuropein on the quality of virgin olive oil. <i>Journal of Food Science and Technology</i> , 2017, 54, 1721-1728.	1.4	26
77	Effects of natural antioxidants in the improvement of corn oil quality: olive leaf vs. lemon balm. <i>International Journal of Food Science and Technology</i> , 2017, 52, 374-380.	1.3	17
78	Selective adsorption of oleuropein from olive ( <i>Olea europaea</i> ) leaf extract using macroporous resin. <i>Chemical Engineering Communications</i> , 2017, 204, 1391-1400.	1.5	13
79	Highly efficient recovery of biophenols onto graphene oxide nanosheets: Valorisation of a biomass. <i>Journal of Molecular Liquids</i> , 2017, 246, 208-214.	2.3	17
80	Comparative study of modeling the stability improvement of sunflower oil with olive leaf extract. <i>Korean Journal of Chemical Engineering</i> , 2017, 34, 2284-2292.	1.2	14
81	Proximate Composition and Nutritional Value of Three Macroalgae: <i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i> and <i>Bifurcaria bifurcata</i> . <i>Marine Drugs</i> , 2017, 15, 360.	2.2	129
82	Solvent-Free Microwave-Assisted Extraction of Polyphenols from Olive Tree Leaves: Antioxidant and Antimicrobial Properties. <i>Molecules</i> , 2017, 22, 1056.	1.7	166
83	Study on Optimum Extraction Conditions for Olive Leaf Extracts Rich in Polyphenol and Flavonoid. <i>Separation Science and Technology</i> , 2015, 50, 1181-1189.	1.3	27
84	A novel technology for extraction of phenolic antioxidants from mandarin ( <i>Citrus deliciosa</i> Tenore) leaves: Solvent-free microwave extraction. <i>Korean Journal of Chemical Engineering</i> , 2015, 32, 950-957.	1.2	43
85	Isolation of naproxen from wastewater using carbon-based magnetic adsorbents. <i>International Journal of Environmental Science and Technology</i> , 2015, 12, 3541-3550.	1.8	42
86	Evaluation of 2,4-D removal via activated carbon from pomegranate husk/polymer composite hydrogel: Optimization of process parameters through face centered composite design. <i>Korean Journal of Chemical Engineering</i> , 2015, 32, 1879-1888.	1.2	15
87	The Effect of Protein Synthesis Game in the Class on the Students' Understanding of Protein Synthesis Subject. <i>Procedia, Social and Behavioral Sciences</i> , 2014, 116, 3075-3078.	0.5	4
88	A novel approach for olive leaf extraction through ultrasound technology : Response surface methodology versus artificial neural networks. <i>Korean Journal of Chemical Engineering</i> , 2014, 31, 1661-1667.	1.2	48
89	Optimisation of ultrasound-assisted extraction of rosehip ( <i>Rosa canina</i> L.) with response surface methodology. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2804-2809.	1.7	25
90	Effects of geographical origin and extraction methods on total phenolic yield of olive tree ( <i>Olea</i> )	2.7	91

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91	Optimization of olive leaf extract obtained by ultrasound-assisted extraction with response surface methodology. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 595-602.	3.8	294
92	Investigation of Polyphenolic Content of Rose Hip ( <i>Rosa canina</i> L.) Tea Extracts: A Comparative Study. <i>Foods</i> , 2013, 2, 43-52.	1.9	17
93	OBTAINING SCARLET SAGE ( <i>SALVIA COCCINEA</i> ) EXTRACT THROUGH HOMOGENIZER- AND ULTRASOUND-ASSISTED EXTRACTION METHODS. <i>Chemical Engineering Communications</i> , 2013, 200, 1197-1209.	1.5	22
94	Investigation of Oleuropein Content in Olive Leaf Extract Obtained by Supercritical Fluid Extraction and Soxhlet Methods. <i>Separation Science and Technology</i> , 2011, 46, 1829-1837.	1.3	55
95	Investigation of Formic Acid Separation from Aqueous Solution by Reactive Extraction: Effects of Extractant and Diluent. <i>Journal of Chemical &amp; Engineering Data</i> , 2010, 55, 1519-1522.	1.0	55
96	Liquid Phase Equilibria for Mixtures of (Water + Morpholine + Ethyl Nonanoate, Dimethyl Phthalate,) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5</i>	1.0	4
97	Phase Equilibria for Liquid Mixtures of (an Alkane + Toluene + Dimethyl Phthalate). <i>Journal of Chemical &amp; Engineering Data</i> , 2010, 55, 1204-1208.	1.0	0
98	(Liquid+liquid) equilibria of (water+lactic acid+alcohol) ternary systems. <i>Journal of Chemical Thermodynamics</i> , 2009, 41, 97-102.	1.0	27
99	Liquid~Liquid Equilibria of (Limonene + Linalool + Ethylene Glycol or Diethylene Glycol or Triethylene) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5</i> 737-741.	1.0	24
100	Liquid~Liquid Equilibria of (Water + Acetic Acid + Diethyl Succinate or Diethyl Glutarate or Diethyl) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5</i>	1.0	35
101	Liquid~Liquid Equilibria for Ternary Systems of Water + Formic Acid + Dibasic Esters. <i>Journal of Chemical &amp; Engineering Data</i> , 2007, 52, 1889-1893.	1.0	38
102	(Liquid+liquid) equilibria of (water+butyric acid+esters) ternary systems. <i>Journal of Chemical Thermodynamics</i> , 2007, 39, 1279-1285.	1.0	26
103	(Liquid+liquid) equilibria of (water+propionic acid+dibasic esters) ternary systems. <i>Journal of Chemical Thermodynamics</i> , 2007, 39, 1493-1499.	1.0	23
104	(Liquid+liquid) equilibria of (water+butyric acid+dibasic esters) ternary systems. <i>Journal of Chemical Thermodynamics</i> , 2007, 39, 284-290.	1.0	34
105	(Liquid+liquid) equilibria of (water+propionic acid+diethyl succinate or diethyl glutarate or diethyl) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5</i>	1.0	42
106	(Liquid+liquid) equilibria of (water+propionic acid+alcohol) ternary systems. <i>Journal of Chemical Thermodynamics</i> , 2006, 38, 1503-1509.	1.0	27
107	Determination of lipid oxidation in sunflower oil treated with several additives. <i>Biomass Conversion and Biorefinery</i> , 0, , 1.	2.9	0
108	Comparison of endotracheal tube cuff pressures inflated with saline or air in gynecological laparoscopic surgery. <i>Marmara Medical Journal</i> , 0, , .	0.2	0

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109	Calculation of effective diffusivity, mass transfer coefficient, kinetic, and thermodynamic parameters for the extraction process of bioactive materials from fig leaves. Biomass Conversion and Biorefinery, 0, , .	2.9	0
110	Microwave-assisted extraction of bioactive components from peach waste: describing the bioactivity degradation by polynomial regression. Biomass Conversion and Biorefinery, 0, , .	2.9	7