

# Songul Cakmakci

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

751  
citations

567281

15  
h-index

580821

25  
g-index

40  
all docs

40  
docs citations

40  
times ranked

714  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant capacity and functionality of oleaster ( <i>Elaeagnus angustifolia</i> L.) flour and crust in a new kind of fruity ice cream. <i>International Journal of Food Science and Technology</i> , 2015, 50, 472-481.	2.7	97
2	Microbiology, Biochemistry, and Volatile Composition of Tulum Cheese Ripened in Goat's Skin or Plastic Bags. <i>Journal of Dairy Science</i> , 2007, 90, 1102-1121.	3.4	91
3	Investigation of the possible use of probiotics in ice cream manufacture. <i>International Journal of Dairy Technology</i> , 2009, 62, 444-451.	2.8	60
4	Cheeses of Turkey: 1. Varieties ripened in goat-skin bags. <i>Dairy Science and Technology</i> , 2007, 87, 79-95.	0.9	47
5	The effect of antioxidants on butter in relation to storage temperature and duration. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 951-959.	1.5	31
6	Probiotic Strawberry Yogurts: Microbiological, Chemical and Sensory Properties. <i>Probiotics and Antimicrobial Proteins</i> , 2018, 10, 64-70.	3.9	30
7	The effect of addition of black cumin ( <i>Nigella sativa</i> L.) and ripening period on proteolysis, sensory properties and volatile profiles of Erzincan Tulum (Åžavak) cheese made from raw Akkaraman sheep's milk. <i>Small Ruminant Research</i> , 2016, 134, 65-73.	1.2	25
8	Shelf life and quality of probiotic yogurt produced with <i>Lactobacillus acidophilus</i> and Gobdin. <i>International Journal of Food Science and Technology</i> , 2018, 53, 776-783.	2.7	24
9	Influence of ripening container on the lactic acid bacteria population in Tulum cheese. <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 293-299.	3.6	23
10	Some physicochemical, microbiological, and sensory properties of tulum cheese produced from ewe's milk via a modified method. <i>International Journal of Dairy Technology</i> , 2007, 60, 191-197.	2.8	21
11	Î²-Carotene Contents and Quality Properties of Set Type Yoghurt Supplemented with Carrot Juice and Sugar. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1155-1163.	2.0	21
12	Effects of Different Fruits and Storage Periods on Microbiological Qualities of Fruit-Flavored Yogurt Produced in Turkey. <i>Journal of Food Protection</i> , 1996, 59, 402-406.	1.7	19
13	Morphological, Molecular, and Mycotoxigenic Identification of Dominant Filamentous Fungi from Moldy Civil Cheese. <i>Journal of Food Protection</i> , 2012, 75, 2045-2049.	1.7	19
14	Chemical and microbiological status and volatile profiles of mouldy Turkish civil cheese, a ripened variety. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2405-2412.	2.7	19
15	Mycotoxin production capability of <i>Penicillium roqueforti</i> in strains isolated from mould-ripened traditional Turkish civil cheese. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 245-249.	2.3	18
16	Effect of <i>Thymus haussknechtii</i> and <i>Origanum acutidens</i> essential oils on the stability of cow milk butter. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 1118-1123.	1.5	17
17	Effect of <i>Penicillium roqueforti</i> and incorporation of whey cheese on volatile profiles and sensory characteristics of mould-ripened Civil cheese. <i>International Journal of Dairy Technology</i> , 2013, 66, 512-526.	2.8	17
18	Some microbiological, physicochemical and ripening properties of Erzincan Tulum cheese produced with added black cumin ( <i>Nigella sativa</i> L.). <i>Journal of Food Science and Technology</i> , 2018, 55, 1435-1443.	2.8	16

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19	Effect of some technological parameters on microbiological, chemical and sensory qualities of Civil cheese during ripening. International Journal of Dairy Technology, 2009, 62, 541-548.	2.8	15
20	The investigation of antimicrobial activity of thyme and oregano essential oils. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 0, , .	2.1	14
21	Evaluation of the chemical, microbiological and volatile aroma characteristics of Ispir Kaymak, a traditional Turkish dairy product. International Journal of Dairy Technology, 2011, 64, 444-450.	2.8	13
22	Characteristics of Mulberry Pekmez with Cornelian Cherry. International Journal of Food Properties, 2010, 13, 713-722.	3.0	12
23	Functionality of kumquat ( <i>Fortunella margarita</i> ) in the production of fruity ice cream. Journal of the Science of Food and Agriculture, 2016, 96, 1451-1458.	3.5	12
24	Effects of <i>Penicillium roqueforti</i> and whey cheese on gross composition, microbiology and proteolysis of mould-ripened Civil cheese during ripening. International Journal of Dairy Technology, 2014, 67, 594-603.	2.8	11
25	Probiotic properties, sensory qualities, and storage stability of probiotic banana yogurts. Turkish Journal of Veterinary and Animal Sciences, 0, , .	0.5	10
26	Kızılcık (Cornus mas L.) Ezmesi'nin Dondurman Antioksidan Aktivitesi, C Vitamini Şerhisi, Fiziksel Kimyasal ve Duyusal Özellikleri. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2017, , .	0.1	8
27	A preliminary study on functionality of <i>Gundelia tournefortii</i> L. as a new stabiliser in ice cream production. International Journal of Dairy Technology, 2013, 66, 431-436.	2.8	7
28	Volatile compounds and biogenic amines during the ripening of mold-ripened Civil cheese manufactured using three different strains of <i>Penicillium roqueforti</i> . Journal of Food Safety, 2018, 38, e12568.	2.3	7
29	Effects of starter culture and storage on volatile profiles and sensory characteristics of yogurt or cream butter. Mljekarstvo, 2020, 70, 184-200.	0.6	7
30	Türkiye'nin Coğrafik Özgün Peynirleri. Akademik Gıda, 2021, 19, 325-342.	0.8	7
31	Changes during storage in volatile compounds of butter produced using cow, sheep or goat's milk. Small Ruminant Research, 2022, 211, 106691.	1.2	7
32	Determination of the adulteration of butter with margarine by using fat constants. Tarım Bilimleri Dergisi, 2016, 22, 1-8.	0.4	6
33	Possibilities for the use of whey in tel kadayıf (a Turkish dessert) production. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2014, 38, 250-257.	2.1	5
34	Tereyağın Stabilitesi Üzerine Karabekir (Nigella sativa L.) Yağının Kullanılabilirliğinin Araştırılması. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2014, , .	0.1	4
35	Erzincan Geleneksel Dut Pekmezinin Bazı Fiziksel, Kimyasal ve Antioksidan Özelliklerinin Belirlenmesi. Turkish Journal of Agriculture: Food Science and Technology, 2021, 9, 181-190.	0.3	3
36	Lactobacillus acidophilus ve Yeşil Çay Pudrası ile Üretilen Yoğurtların Probiyotik Raf Ömrü, Antioksidan, Duyusal, Fiziksel ve Kimyasal Özellikleri. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2019, , .	0.1	3

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37	TEREYAZI OLARAK SATILAN YAĞLARDA BAZI HÄLELER VE KALİTE İZELLİKLERİNİN TESPİTİ: ERZURUM İRNEĞİ. Gıda, 800-813.	0.4	2
38	İri ve Pastırma Akkaraman Koyun Sırtlarından İretilen Erzincan Tulum Peynirlerinin Bazı Kalite İzelliklerinin Karşılaştırılması. Turkish Journal of Agricultural and Natural Sciences, 0, , .	0.6	2
39	Anti-Probiotic Effects of Essential Oils from Some Turkish Endemic Thyme Species. Asian Journal of Chemistry, 2013, 25, 8625-8628.	0.3	1
40	Probiotic Shelf-life, Mineral Contents and Others Properties of Probiotic Yoghurts Supplemented with Corn Flour. Tarım Bilimleri Dergisi, 2017, 23, .	0.4	0