

Songul Cakmakci

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7340796/publications.pdf>

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	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
2	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
3	Türkiye'nin Coğrafî Üretimi Peynirleri. Akademik Gıda, 2021, 19, 325-342.	0.8	7
4	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
5	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
6	Some microbiological, physicochemical and ripening properties of Erzincan Tulum cheese produced with added black cumin (Nigella sativa L.). Journal of Food Science and Technology, 2018, 55, 1435-1443.	2.8	16
7	Probiotic Strawberry Yogurts: Microbiological, Chemical and Sensory Properties. Probiotics and Antimicrobial Proteins, 2018, 10, 64-70.	3.9	30
8	Shelf life and quality of probiotic yogurt produced with <i>Lactobacillus acidophilus</i> and Gobdin. International Journal of Food Science and Technology, 2018, 53, 776-783.	2.7	24
9	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
10	Kırmızı İncir (Cornus mas L.) Ezmesi Üzerine Dondurmanın Antioksidan Aktivitesi, C Vitamini İçeriği, Fiziksel, Kimyasal ve Duyusal Özellikleri. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2017, , .	0.1	8
11	Probiotic Shelf-life, Mineral Contents and Others Properties of Probiotic Yoghurts Supplemented with Corn Flour. Tarım Bilimleri Dergisi, 2017, 23, .	0.4	0
12	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
13	The effect of addition of black cumin (Nigella sativa L.) and ripening period on proteolysis, sensory properties and volatile profiles of Erzincan Tulum (Çavak) cheese made from raw Akkaraman sheep's milk. Small Ruminant Research, 2016, 134, 65-73.	1.2	25
14	Determination of the adulteration of butter with margarine by using fat constants. Tarım Bilimleri Dergisi, 2016, 22, 1-8.	0.4	6
15	Mycotoxin production capability of <i>Penicillium roqueforti</i> in strains isolated from mould-ripened traditional Turkish civil cheese. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 245-249.	2.3	18
16	Antioxidant capacity and functionality of oleaster (<i>Laeagnus angustifolia</i> L.) flour and crust in a new kind of fruity ice cream. International Journal of Food Science and Technology, 2015, 50, 472-481.	2.7	97
17	Possibilities for the use of whey in tel kadayıf (a Turkish dessert) production. Turk Tarım Ve Ormancılık Dergisi/Turkish Journal of Agriculture and Forestry, 2014, 38, 250-257.	2.1	5
18	Tereyağı Stabilitesi Üzerine Çiğirçotu (Nigella sativa L.) Üzerine Yağ Kullanılabilirliğinin Araştırılması. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2014, , .	0.1	4

#	ARTICLE	IF	CITATIONS
19	Î ² -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
20	Effects of <i>Penicillium roqueforti</i> and whey cheese on gross composition, microbiology and proteolysis of mould-ripened Civil cheese during ripening. <i>International Journal of Dairy Technology</i> , 2014, 67, 594-603.	2.8	11
21	A preliminary study on functionality of <i>Gundelia tournefortii</i> L. as a new stabiliser in ice cream production. <i>International Journal of Dairy Technology</i> , 2013, 66, 431-436.	2.8	7
22	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
23	Anti-Probiotic Effects of Essential Oils from Some Turkish Endemic Thyme Species. <i>Asian Journal of Chemistry</i> , 2013, 25, 8625-8628.	0.3	1
24	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
25	Chemical and microbiological status and volatile profiles of mouldy Turkish Civil cheese, a Turkish mould-ripened variety. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2405-2412.	2.7	19
26	Evaluation of the chemical, microbiological and volatile aroma characteristics of Ispir Kaymak, a traditional Turkish dairy product. <i>International Journal of Dairy Technology</i> , 2011, 64, 444-450.	2.8	13
27	Characteristics of Mulberry Pekmez with Cornelian Cherry. <i>International Journal of Food Properties</i> , 2010, 13, 713-722.	3.0	12
28	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
29	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
30	Effect of some technological parameters on microbiological, chemical and sensory qualities of Civil cheese during ripening. <i>International Journal of Dairy Technology</i> , 2009, 62, 541-548.	2.8	15
31	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
32	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
33	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
34	Cheeses of Turkey: 1. Varieties ripened in goat-skin bags. <i>Dairy Science and Technology</i> , 2007, 87, 79-95.	0.9	47
35	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
36	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

#	ARTICLE	IF	CITATIONS
37	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
38	TEREYAZI OLARAK SATILAN YAĞLARDA BAZI HAZIRLANAN VE KALİTE ÖLÇÜMLERİNE İLİŞKİN ERZURUM İLİNDE GİRİŞİMLERİNİN İZLENİMLERİ. Gıda, 800-813.	0.4	2
39	İzmit ve Pastörize Akkaraman Koyun Sığirtlerinden Üretilen Erzincan Tulum Peynirlerinin Bazı Kalite Özelliklerinin Karşılaştırılması. Turkish Journal of Agricultural and Natural Sciences, 0, , .	0.6	2
40	Probiotic properties, sensory qualities, and storage stability of probiotic banana yogurts. Turkish Journal of Veterinary and Animal Sciences, 0, , .	0.5	10