

Esra Capanoglu

List of Publications by Citations

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168
papers

5,844
citations

40
h-index

73
g-index

179
ext. papers

7,651
ext. citations

5.6
avg, IF

6.35
L-index

#	Paper	IF	Citations
168	A review on protein-phenolic interactions and associated changes. <i>Food Research International</i> , 2013 , 51, 954-970	7	633
167	The Reciprocal Interactions between Polyphenols and Gut Microbiota and Effects on Bioaccessibility. <i>Nutrients</i> , 2016 , 8, 78	6.7	380
166	Antioxidant Activity/Capacity Measurement. 1. Classification, Physicochemical Principles, Mechanisms, and Electron Transfer (ET)-Based Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 997-1027	5.7	329
165	Antioxidants, phenolic compounds, and nutritional quality of different strawberry genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 696-704	5.7	322
164	Changes in antioxidant and metabolite profiles during production of tomato paste. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 964-73	5.7	231
163	Advance on the Flavonoid C-glycosides and Health Benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56 Suppl 1, S29-45	11.5	206
162	A review of microencapsulation methods for food antioxidants: Principles, advantages, drawbacks and applications. <i>Food Chemistry</i> , 2019 , 272, 494-506	8.5	195
161	Tissue specialization at the metabolite level is perceived during the development of tomato fruit. <i>Journal of Experimental Botany</i> , 2007 , 58, 4131-46	7	159
160	Antioxidant Activity/Capacity Measurement. 2. Hydrogen Atom Transfer (HAT)-Based, Mixed-Mode (Electron Transfer (ET)/HAT), and Lipid Peroxidation Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1028-45	5.7	157
159	Phenolic Compounds in the Potato and Its Byproducts: An Overview. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	134
158	Anthocyanin Absorption and Metabolism by Human Intestinal Caco-2 Cells--A Review. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 21555-74	6.3	121
157	A Review on the Effect of Drying on Antioxidant Potential of Fruits and Vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56 Suppl 1, S110-29	11.5	112
156	Insights on the Use of Lipoic Acid for Therapeutic Purposes. <i>Biomolecules</i> , 2019 , 9,	5.9	93
155	The effect of industrial food processing on potentially health-beneficial tomato antioxidants. <i>Critical Reviews in Food Science and Nutrition</i> , 2010 , 50, 919-30	11.5	82
154	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. <i>Food Frontiers</i> , 2020 , 1, 109-133	4.2	74
153	Influence of different processing and storage conditions on in vitro bioaccessibility of polyphenols in black carrot jams and marmalades. <i>Food Chemistry</i> , 2015 , 186, 74-82	8.5	70
152	Guidelines for cell viability assays. <i>Food Frontiers</i> , 2020 , 1, 332-349	4.2	69

151	Antioxidant Activity/Capacity Measurement. 3. Reactive Oxygen and Nitrogen Species (ROS/RNS) Scavenging Assays, Oxidative Stress Biomarkers, and Chromatographic/Chemometric Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1046-70	5.7	67
150	Home-Processed Red Beetroot (<i>Beta vulgaris</i> L.) Products: Changes in Antioxidant Properties and Bioaccessibility. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	67
149	Colour retention, anthocyanin stability and antioxidant capacity in black carrot (<i>Daucus carota</i>) jams and marmalades: Effect of processing, storage conditions and in vitro gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2015 , 13, 1-10	5.1	60
148	Home processing of tomatoes (<i>Solanum lycopersicum</i>): effects on in vitro bioaccessibility of total lycopene, phenolics, flavonoids, and antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2225-33	4.3	59
147	Investigating the in vitro bioaccessibility of polyphenols in fresh and sun-dried figs (<i>Ficus carica</i> L.). <i>International Journal of Food Science and Technology</i> , 2013 , 48, 2621-2629	3.8	58
146	Polyphenol Content in Figs (<i>Ficus carica</i> L.): Effect of Sun-Drying. <i>International Journal of Food Properties</i> , 2015 , 18, 521-535	3	57
145	Changes in polyphenol content during production of grape juice concentrate. <i>Food Chemistry</i> , 2013 , 139, 521-6	8.5	57
144	Plants: A Key Emphasis to Its Pharmacological Potential. <i>Molecules</i> , 2019 , 24,	4.8	55
143	Bioaccessibility of Polyphenols from Plant-Processing Byproducts of Black Carrot (<i>Daucus carota</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2450-8	5.7	54
142	Effects of domestic cooking process on the chemical and biological properties of dietary phytochemicals. <i>Trends in Food Science and Technology</i> , 2019 , 85, 55-66	15.3	54
141	Phytochemicals of herbs and spices: Health versus toxicological effects. <i>Food and Chemical Toxicology</i> , 2018 , 119, 37-49	4.7	53
140	Potential Use of Turkish Medicinal Plants in the Treatment of Various Diseases. <i>Molecules</i> , 2016 , 21, 2574.8	4.8	52
139	Antibacterial, Antifungal, Antimycotoxigenic, and Antioxidant Activities of Essential Oils: An Updated Review. <i>Molecules</i> , 2020 , 25,	4.8	50
138	Establishment of ultrasound-assisted extraction of phenolic compounds from industrial potato by-products using response surface methodology. <i>Food Chemistry</i> , 2018 , 269, 258-263	8.5	50
137	Industrial processing effects on phenolic compounds in sour cherry (<i>Prunus cerasus</i> L.) fruit. <i>Food Research International</i> , 2013 , 53, 218-225	7	48
136	The effects of juice processing on black mulberry antioxidants. <i>Food Chemistry</i> , 2015 , 186, 277-84	8.5	47
135	Changes in sour cherry (<i>Prunus cerasus</i> L.) antioxidants during nectar processing and in vitro gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2013 , 5, 1402-1413	5.1	47
134	Physical and chemical stability of anthocyanin-rich black carrot extract-loaded liposomes during storage. <i>Food Research International</i> , 2018 , 108, 491-497	7	46

133	Industrial processing versus home processing of tomato sauce: Effects on phenolics, flavonoids and in vitro bioaccessibility of antioxidants. <i>Food Chemistry</i> , 2017 , 220, 51-58	8.5	44
132	Antioxidant activity and polyphenol composition of black mulberry (<i>Morus nigra</i> L.) products. <i>Journal of Berry Research</i> , 2013 , 3, 41-51	2	44
131	Polysaccharides from Marine Enteromorpha: Structure and function. <i>Trends in Food Science and Technology</i> , 2020 , 99, 11-20	15.3	43
130	Evaluating the in vitro bioaccessibility of phenolics and antioxidant activity during consumption of dried fruits with nuts. <i>LWT - Food Science and Technology</i> , 2014 , 56, 284-289	5.4	41
129	Anti-inflammatory potential of black carrot (<i>Daucus carota</i> L.) polyphenols in a co-culture model of intestinal Caco-2 and endothelial EA.hy926 cells. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600455	5.9	40
128	Black carrot pomace as a source of polyphenols for enhancing the nutritional value of cake: An in vitro digestion study with a standardized static model. <i>LWT - Food Science and Technology</i> , 2017 , 77, 475-481	5.4	39
127	The uniaxial and coaxial encapsulations of sour cherry (<i>Prunus cerasus</i> L.) concentrate by electrospinning and their in vitro bioaccessibility. <i>Food Chemistry</i> , 2018 , 265, 260-273	8.5	37
126	Cucurbita Plants: From Farm to Industry. <i>Applied Sciences (Switzerland)</i> , 2019 , 9, 3387	2.6	35
125	The potential of priming in food production. <i>Trends in Food Science and Technology</i> , 2010 , 21, 399-407	15.3	35
124	Investigation of antioxidant capacity, bioaccessibility and LC-MS/MS phenolic profile of Turkish propolis. <i>Food Research International</i> , 2019 , 122, 528-536	7	34
123	Impact of liposomal encapsulation on degradation of anthocyanins of black carrot extract by adding ascorbic acid. <i>Food and Function</i> , 2017 , 8, 1085-1093	6.1	33
122	Frozen yogurt with added inulin and isomalt. <i>Journal of Dairy Science</i> , 2011 , 94, 1647-56	4	33
121	Fruit Antioxidants during Vinegar Processing: Changes in Content and in Vitro Bio-Accessibility. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	32
120	Effect of dietary fiber (inulin) addition on phenolics and in vitro bioaccessibility of tomato sauce. <i>Food Research International</i> , 2018 , 106, 129-135	7	31
119	Resveratrol improves TNF- α -induced endothelial dysfunction in a coculture model of a Caco-2 with an endothelial cell line. <i>Journal of Nutritional Biochemistry</i> , 2016 , 36, 21-30	6.3	31
118	Cell Systems to Investigate the Impact of Polyphenols on Cardiovascular Health. <i>Nutrients</i> , 2015 , 7, 9229655	6.5	31
117	Processing black mulberry into jam: effects on antioxidant potential and in vitro bioaccessibility. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3106-3113	4.3	30
116	Effect of industrial juice concentrate processing on phenolic profile and antioxidant capacity of black carrots. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 819-829	3.8	29

115	Procyanidins in fruit from Sour cherry (<i>Prunus cerasus</i>) differ strongly in chainlength from those in Laurel cherry (<i>Prunus lauracerasus</i>) and Cornelian cherry (<i>Cornus mas</i>). <i>Journal of Berry Research</i> , 2011 , 1, 137-146	2	28
114	Effect of different soluble dietary fibres on the phenolic profile of blackberry puree subjected to in vitro gastrointestinal digestion and large intestine fermentation. <i>Food Research International</i> , 2020 , 130, 108954	7	28
113	Investigating the antioxidant and antimicrobial activities of different vinegars. <i>European Food Research and Technology</i> , 2017 , 243, 2083-2094	3.4	27
112	Available technologies on improving the stability of polyphenols in food processing. <i>Food Frontiers</i> , 2021 , 2, 109-139	4.2	26
111	Identification and anti-oxidant capacity determination of phenolics and their glycosides in elderflower by on-line HPLC-CUPRAC method. <i>Phytochemical Analysis</i> , 2014 , 25, 147-54	3.4	25
110	Investigating the transport dynamics of anthocyanins from unprocessed fruit and processed fruit juice from sour cherry (<i>Prunus cerasus</i> L.) across intestinal epithelial cells. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 11434-41	5.7	23
109	Effects of Lipid-Based Encapsulation on the Bioaccessibility and Bioavailability of Phenolic Compounds. <i>Molecules</i> , 2020 , 25,	4.8	23
108	PVP/flavonoid coprecipitation by supercritical antisolvent process. <i>Chemical Engineering and Processing: Process Intensification</i> , 2019 , 146, 107689	3.7	23
107	Effect of food matrix on the content and bioavailability of flavonoids. <i>Trends in Food Science and Technology</i> , 2020 , 117, 15-15	15.3	22
106	Investigating the effect of roasting on functional properties of defatted hazelnut flour by response surface methodology (RSM). <i>LWT - Food Science and Technology</i> , 2015 , 63, 758-765	5.4	21
105	The effect of food processing on bioavailability of tomato antioxidants. <i>Journal of Berry Research</i> , 2013 , 3, 65-77	2	21
104	Black carrot polyphenols: effect of processing, storage and digestion—An overview. <i>Phytochemistry Reviews</i> , 2018 , 17, 379-395	7.7	19
103	Optimization of Extraction of Bioactive Compounds from Black Carrot Using Response Surface Methodology (RSM). <i>Food Analytical Methods</i> , 2016 , 9, 1876-1886	3.4	19
102	Investigating the in-vitro bioaccessibility of propolis and pollen using a simulated gastrointestinal digestion System. <i>Journal of Apicultural Research</i> , 2014 , 53, 101-108	2	19
101	The influence of thermal processing on emulsion properties of defatted hazelnut flour. <i>Food Chemistry</i> , 2015 , 167, 100-6	8.5	17
100	Dietary Flavonoids in the Management of Huntington's Disease: Mechanism and Clinical Perspective. <i>EFood</i> , 2020 , 1, 38	1.9	17
99	Formation and characterization of spray dried coated and uncoated liposomes with encapsulated black carrot extract. <i>Journal of Food Engineering</i> , 2019 , 246, 42-50	6	17
98	In vitro gastrointestinal digestion of polyphenols from different molasses (pekmez) and leather (pestil) varieties. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1027-1039	3.8	16

97	Red beet (<i>Beta vulgaris</i>) and amaranth (<i>Amaranthus</i> sp.) microgreens: Effect of storage and in vitro gastrointestinal digestion on the untargeted metabolomic profile. <i>Food Chemistry</i> , 2020 , 332, 127415	8.5	15
96	A neutral polysaccharide with a triple helix structure from ginger: Characterization and immunomodulatory activity. <i>Food Chemistry</i> , 2021 , 350, 129261	8.5	14
95	Investigating the Effect of Aging on the Phenolic Content, Antioxidant Activity and Anthocyanins in Turkish Wines. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 1845-1853	2.1	13
94	Physicochemical, rheological, molecular, thermal and sensory evaluation of newly developed complementary infant (6-24 months old) foods prepared with quinoa (<i>Chenopodium quinoa</i> Willd.) flour. <i>Food Chemistry</i> , 2020 , 315, 126208	8.5	12
93	Evaluation of antioxidant activity/capacity measurement methods for food products 2017 , 273-286		12
92	Investigating the Antioxidant Potential of Turkish Dried Fruits. <i>International Journal of Food Properties</i> , 2014 , 17, 690-702	3	12
91	Evaluation of Turkish propolis for its chemical composition, antioxidant capacity, anti-proliferative effect on several human breast cancer cell lines and proliferative effect on fibroblasts and mouse mesenchymal stem cell line. <i>Journal of Apicultural Research</i> , 2018 , 57, 627-638	2	12
90	Investigating the antioxidant potential of Turkish herbs and spices. <i>Quality Assurance and Safety of Crops and Foods</i> , 2014 , 6, 151-158	1.5	11
89	Antioxidant and antimicrobial activities of fennel, ginger, oregano and thyme essential oils. <i>Food Frontiers</i> ,	4.2	11
88	Starch modification with phenolics: methods, physicochemical property alteration, and mechanisms of glycaemic control. <i>Trends in Food Science and Technology</i> , 2021 , 111, 12-26	15.3	11
87	Therapeutic Potential of Neoechinulins and Their Derivatives: An Overview of the Molecular Mechanisms Behind Pharmacological Activities. <i>Frontiers in Nutrition</i> , 2021 , 8, 664197	6.2	11
86	Plant Chemical Composition and Pharmacological Attributes: Targeting Clinical Studies from Preclinical Evidence. <i>Biomolecules</i> , 2019 , 9,	5.9	11
85	Novel Approaches in the Valorization of Agricultural Wastes and Their Applications.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	11
84	Interaction of phenolics with food matrix: In vitro and in vivo approaches. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2020 , 13, 63-74	1.3	10
83	Functional implications of bound phenolic compounds and phenolics-food interaction: A review.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 ,	16.4	10
82	Metabolomic insight into the profile, in vitro bioaccessibility and bioactive properties of polyphenols and glucosinolates from four Brassicaceae microgreens. <i>Food Research International</i> , 2021 , 140, 110039	7	10
81	Valorization and Application of Fruit and Vegetable Wastes and By-Products for Food Packaging Materials. <i>Molecules</i> , 2021 , 26,	4.8	10
80	Variation in secondary metabolites in a unique set of tomato accessions collected in Turkey. <i>Food Chemistry</i> , 2020 , 317, 126406	8.5	9

79	Technological aspects and stability of polyphenols 2018 , 295-323		9
78	Biomarkers of Oxidative Stress and Antioxidant Defense.. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2021 , 209, 114477	3.5	9
77	Phycocyanin, a super functional ingredient from algae; properties, purification characterization, and applications. <i>International Journal of Biological Macromolecules</i> , 2021 , 193, 2320-2320	7.9	9
76	Protein extracts from de-oiled sunflower cake: Structural, physico-chemical and functional properties after removal of phenolics. <i>Food Bioscience</i> , 2020 , 38, 100749	4.9	9
75	Effect of moderate electric field on structural and thermo-physical properties of sunflower protein and sodium caseinate. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 67, 102593	6.8	9
74	Retention of polyphenols and vitamin C in cranberrybush purā (Viburnum opulus) by means of non-thermal treatments. <i>Food Chemistry</i> , 2021 , 360, 129918	8.5	9
73	Effects of Honey Addition on Antioxidative Properties of Different Herbal Teas. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015 , 65, 127-135	3.1	8
72	IMPROVING THE QUALITY AND SHELF LIFE OF TURKISH ALMOND PASTE. <i>Journal of Food Quality</i> , 2008 , 31, 429-445	2.7	8
71	Phytotherapy and food applications from Brassica genus. <i>Phytotherapy Research</i> , 2021 , 35, 3590-3609	6.7	8
70	Changes in the phenolic profile, antioxidant capacity and in vitro bioaccessibility of two Algerian grape varieties, Cardinal and Dabouki (Sabel), during the production of traditional sun-dried raisins and homemade jam. <i>Journal of Berry Research</i> , 2019 , 9, 709-724	2	6
69	Bioactive components and anti-diabetic properties of Lam. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-25	11.5	6
68	The antimicrobial and antioxidant properties of garagurt: traditional Cornelian cherry (Cornus mas) marmalade. <i>Quality Assurance and Safety of Crops and Foods</i> , 2020 , 12, 12-23	1.5	6
67	Recent advances on the improvement of quercetin bioavailability. <i>Trends in Food Science and Technology</i> , 2021 , 119, 192-192	15.3	6
66	Increasing the Bioaccessibility of Antioxidants in Tomato Pomace Using Excipient Emulsions. <i>Food Biophysics</i> , 2021 , 16, 355-364	3.2	6
65	Antioxidant and anticancer potentials of edible flowers: where do we stand?. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-57	11.5	6
64	Interaction of lentil protein and onion skin phenolics: Effects on functional properties of proteins and in vitro gastrointestinal digestibility. <i>Food Chemistry</i> , 2022 , 372, 130892	8.5	6
63	Biomarkers of oxidative stress and cellular-based assays of indirect antioxidant measurement 2017 , 165-186		5
62	Role of Dietary Antioxidants in Neurodegenerative Diseases: Where are We Standing?. <i>Current Pharmaceutical Design</i> , 2020 , 26, 714-729	3.3	5

61	Origin Determination and Differentiation of Gelatin Species of Bovine, Porcine, and Piscine through Analytical Methods. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2017 , 5, 507	1.1	5
60	Colorimetric sensors and nanoprobe for characterizing antioxidant and energetic substances. <i>Analytical Methods</i> , 2020 , 12, 5266-5321	3.2	5
59	Addition of milk to coffee beverages; the effect on functional, nutritional, and sensorial properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-21	11.5	5
58	Microwave-assisted extraction of antioxidant compounds from by-products of Turkish hazelnut (<i>Corylus avellana</i> L.) using natural deep eutectic solvents: Modeling, optimization and phenolic characterization.. <i>Food Chemistry</i> , 2022 , 385, 132633	8.5	5
57	Polyphenol-Protein Interactions and Changes in Functional Properties and Digestibility 2019 , 566-577		4
56	Nomenclature and general classification of antioxidant activity/capacity assays 2017 , 1-19		4
55	Correlation of rutin accumulation with 3-O-glucosyl transferase and phenylalanine ammonia-lyase activities during the ripening of tomato fruit. <i>Plant Foods for Human Nutrition</i> , 2012 , 67, 371-6	3.9	4
54	The Molecular Docking of Flavonoids Isolated from as a Dual Inhibitor of MDM2 and MDMX. <i>Recent Patents on Anti-Cancer Drug Discovery</i> , 2020 , 15, 154-164	2.6	4
53	A review on protein extracts from sunflower cake: techno-functional properties and promising modification methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	4
52	Bioactive component analysis 2021 , 41-65		4
51	Effect of Novel Food Processing Technologies on Beverage Antioxidants 2019 , 413-449		3
50	Assays based on competitive measurement of the scavenging ability of reactive oxygen/nitrogen species 2017 , 21-38		3
49	Evaluation of the antioxidant capacity of food samples: a chemical examination of the oxygen radical absorbance capacity assay 2017 , 39-55		3
48	Phenolic Compounds of Olives and Olive Oil and their Bioavailability 2017 , 457-470		3
47	Physico-chemical principles of antioxidant action, including solvent and matrix dependence and interfacial phenomena 2017 , 225-272		3
46	CHAPTER 10:Models for Studying Polyphenols and Carotenoids Digestion, Bioaccessibility and Colonic Fermentation. <i>Food Chemistry, Function and Analysis</i> ,201-219	0.6	3
45	Ascorbic acid-induced degradation of liposome-encapsulated acylated and non-acylated anthocyanins of black carrot extract. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5707-5714	4.3	3
44	Activity and bioaccessibility of antioxidants in yoghurt enriched with black mulberry as affected by fermentation and stage of fruit addition. <i>International Dairy Journal</i> , 2021 , 117, 105018	3.5	3

43	Effect of dietary fibre addition in tomato sauce on the in vitro bioaccessibility of carotenoids. <i>Quality Assurance and Safety of Crops and Foods</i> , 2018 , 10, 277-283	1.5	3
42	Nanotechnological Methods of Antioxidant Characterization. <i>ACS Symposium Series</i> , 2015 , 209-234	0.4	2
41	Electron transfer-based antioxidant capacity assays and the cupric ion reducing antioxidant capacity (CUPRAC) assay 2017 , 57-75		2
40	Use of Nanotechnological Methods for the Analysis and Stability of Food Antioxidants 2018 , 311-350		2
39	SOUR CHERRY (PRUNUS CERASUS L.) ANTHOCYANINS: EFFECTS OF JUICE PROCESSING ON PHENOLIC COMPOUNDS AND BIOAVAILABILITY. <i>Acta Horticulturae</i> , 2014 , 387-398	0.3	2
38	Antioxidants in oxidation control 2017 , 287-320		2
37	Bioaccessibility and transepithelial transportation of cranberrybush (<i>Viburnum opulus</i>) phenolics: Effects of non-thermal processing and food matrix.. <i>Food Chemistry</i> , 2022 , 380, 132036	8.5	2
36	Nanosensors for Foods. <i>Food Engineering Series</i> , 2020 , 327-375	0.5	2
35	Bioaccessibility of terebinth (<i>Pistacia terebinthus</i> L.) coffee polyphenols: Influence of milk, sugar and sweetener addition. <i>Food Chemistry</i> , 2021 , 374, 131728	8.5	2
34	Investigating the antioxidant properties and rutin content of Sea buckthorn (<i>Hippophae rhamnoides</i> L.) leaves and branches. <i>African Journal of Biotechnology</i> , 2016 , 15, 118-124	0.6	2
33	Effects of cooking and extra virgin olive oil addition on bioaccessibility of carotenes in tomato sauce. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2019 , 43, 478-484	2.2	2
32	Introduction to nutraceuticals, medicinal foods, and herbs 2021 , 1-34		2
31	Impact of tomato pomace powder added to extruded snacks on the in vitro gastrointestinal behaviour and stability of bioactive compounds. <i>Food Chemistry</i> , 2022 , 368, 130847	8.5	2
30	Antioxidant Activity and Capacity Measurement. <i>Reference Series in Phytochemistry</i> , 2022 , 709-773	0.7	2
29	Recent advances in metabolomic analyses of berry fruits and their in vivo metabolites. <i>Journal of Berry Research</i> , 2021 , 1-23	2	1
28	Dietary Flavonols and O-Glycosides 2020 , 1-40		1
27	A Comparative Analysis of Different Varietal of Fresh and Dried Figs by In Vitro Bioaccessibility of Phenolic Compounds and Antioxidant Activities. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2021 , 25, 15-30	0.7	1
26	Stability evaluation of interdigitated liposomes prepared with a combination of 1,2-distearoyl-sn-glycero-3-phosphocholine and 1,2-dilauroyl-sn-glycero-3-phosphocholine. <i>Journal of Chemical Technology and Biotechnology</i> , 2021 , 96, 2537-2546	3.5	1

25	Possible health risks associated with nanostructures in food 2021 , 31-118		1
24	Tomato Polyphenolics: Putative Applications to Health and Disease 2018 , 93-102		1
23	Additional data on stability of black carrot extract-loaded liposomes during storage. <i>Data in Brief</i> , 2018 , 21, 562-567	1.2	1
22	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. <i>Food Chemistry</i> , 2021 , 357, 129757	8.5	1
21	Toxicological effects of commonly used herbs and spices 2021 , 201-213		1
20	Contribution of edible flowers to the Mediterranean diet: Phytonutrients, bioactivity evaluation and applications. <i>Food Frontiers</i> ,	4.2	1
19	Effect of food processing on antioxidants, their bioavailability and potential relevance to human health. <i>Food Chemistry: X</i> , 2022 , 100334	4.7	1
18	Research on food antioxidants: A profile of Esra Capanoglu. <i>Food Frontiers</i> , 2020 , 1, 502-503	4.2	0
17	Impacts of selected lactic acid bacteria strains on the aroma and bioactive compositions of fermented gilaburu (<i>Viburnum opulus</i>) juices.. <i>Food Chemistry</i> , 2022 , 378, 132079	8.5	0
16	Coffee Phenolics and Their Interaction with Other Food Phenolics: Antagonistic and Synergistic Effects.. <i>ACS Omega</i> , 2022 , 7, 1595-1601	3.9	0
15	A comparative study on physicochemical properties and in vitro bioaccessibility of bioactive compounds in rosehip (<i>Rosa canina</i> L.) infusions treated by non-thermal and thermal treatments. <i>Journal of Food Processing and Preservation</i> , e16096	2.1	0
14	Natural diversity in health related phytochemicals in Turkish tomatoes. <i>Journal of Berry Research</i> , 2021 , 11, 279-299	2	0
13	Influence of non-thermal microwaveradiationon emulsifying properties of sunflower protein. <i>Food Chemistry</i> , 2022 , 372, 131275	8.5	0
12	Innovations in functional foods development 2021 , 73-130		0
11	Application of Molecularly Imprinted Polymers for the Detection of Volatile and Off-Odor Compounds in Food Matrices.. <i>ACS Omega</i> , 2022 , 7, 15258-15266	3.9	0
10	Nutritional and Functional Properties of Novel Protein Sources. <i>Food Reviews International</i> , 1-33	5.5	0
9	Prunus Fruit Juices 2017 , 59-77		
8	Kinetic matching approach for rapid assessment of endpoint antioxidant capacity 2017 , 321-331		

- 7 Flavor Compounds in Foods **2009**, 291-312
- 6 High pressure processing (HPP) of cranberrybush Viburnum opulus puree: Effects on microbiological quality, bioactive compounds and antioxidant capacities. *Lebensmittelchemie*, **2020**, 74, S2-037 0
- 5 Dietary Flavonols and O-Glycosides **2021**, 57-96
- 4 Microencapsulation Methods for Food Antioxidants. *Reference Series in Phytochemistry*, **2021**, 1-37 0.7
- 3 Antioxidant Activity and Capacity Measurement. *Reference Series in Phytochemistry*, **2021**, 1-66 0.7
- 2 Coarse cereals modulating chronic low-grade inflammation: review.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-22 11.5
- 1 Microencapsulation Methods for Food Antioxidants. *Reference Series in Phytochemistry*, **2022**, 799-835 0.7