

# Esra Capanoglu

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Bioaccessibility and transepithelial transportation of cranberrybush ( <i>Viburnum opulus</i> ) phenolics: Effects of non-thermal processing and food matrix.. <i>Food Chemistry</i> , <b>2022</b> , 380, 132036	8.5	2
167	Functional implications of bound phenolic compounds and phenolics-food interaction: A review.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2022</b> ,	16.4	10
166	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> , <b>2022</b> , 378, 132079	8.5	0
165	Coffee Phenolics and Their Interaction with Other Food Phenolics: Antagonistic and Synergistic Effects.. <i>ACS Omega</i> , <b>2022</b> , 7, 1595-1601	3.9	0
164	Interaction of lentil protein and onion skin phenolics: Effects on functional properties of proteins and in vitro gastrointestinal digestibility. <i>Food Chemistry</i> , <b>2022</b> , 372, 130892	8.5	6
163	Influence of non-thermal microwaveradiationon emulsifying properties of sunflower protein. <i>Food Chemistry</i> , <b>2022</b> , 372, 131275	8.5	0
162	Impact of tomato pomace powder added to extruded snacks on the in vitro gastrointestinal behaviour and stability of bioactive compounds. <i>Food Chemistry</i> , <b>2022</b> , 368, 130847	8.5	2
161	Novel Approaches in the Valorization of Agricultural Wastes and Their Applications.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2022</b> ,	5.7	11
160	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> , <b>2022</b> , 385, 132633	8.5	5
159	Application of Molecularly Imprinted Polymers for the Detection of Volatile and Off-Odor Compounds in Food Matrices.. <i>ACS Omega</i> , <b>2022</b> , 7, 15258-15266	3.9	0
158	Coarse cereals modulating chronic low-grade inflammation: review.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-22	11.5	
157	Antioxidant Activity and Capacity Measurement. <i>Reference Series in Phytochemistry</i> , <b>2022</b> , 709-773	0.7	2
156	Microencapsulation Methods for Food Antioxidants. <i>Reference Series in Phytochemistry</i> , <b>2022</b> , 799-835	0.7	
155	Effect of food processing on antioxidants, their bioavailability and potential relevance to human health. <i>Food Chemistry: X</i> , <b>2022</b> , 100334	4.7	1
154	Bioactive components and anti-diabetic properties of Lam. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-25	11.5	6
153	Recent advances on the improvement of quercetin bioavailability. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 119, 192-192	15.3	6
152	Recent advances in metabolomic analyses of berry fruits and their in vivo metabolites. <i>Journal of Berry Research</i> , <b>2021</b> , 1-23	2	1

151	Biomarkers of Oxidative Stress and Antioxidant Defense.. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2021</b> , 209, 114477	3.5	9
150	Phycocyanin, a super functional ingredient from algae; properties, purification characterization, and applications. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 193, 2320-2320	7.9	9
149	Bioaccessibility of terebinth ( <i>Pistacia terebinthus</i> L.) coffee polyphenols: Influence of milk, sugar and sweetener addition. <i>Food Chemistry</i> , <b>2021</b> , 374, 131728	8.5	2
148	Phytotherapy and food applications from Brassica genus. <i>Phytotherapy Research</i> , <b>2021</b> , 35, 3590-3609	6.7	8
147	Available technologies on improving the stability of polyphenols in food processing. <i>Food Frontiers</i> , <b>2021</b> , 2, 109-139	4.2	26
146	Addition of milk to coffee beverages; the effect on functional, nutritional, and sensorial properties. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-21	11.5	5
145	A review on protein extracts from sunflower cake: techno-functional properties and promising modification methods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-16	11.5	4
144	Increasing the Bioaccessibility of Antioxidants in Tomato Pomace Using Excipient Emulsions. <i>Food Biophysics</i> , <b>2021</b> , 16, 355-364	3.2	6
143	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> , <b>2021</b> , 101, 5707-5714	4.3	3
142	Starch modification with phenolics: methods, physicochemical property alteration, and mechanisms of glycaemic control. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 111, 12-26	15.3	11
141	Antioxidant and anticancer potentials of edible flowers: where do we stand?. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-57	11.5	6
140	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> , <b>2021</b> , 25, 15-30	0.7	1
139	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> , <b>2021</b> , 117, 105018	3.5	3
138	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> , <b>2021</b> , 96, 2537-2546	3.5	1
137	Natural diversity in health related phytochemicals in Turkish tomatoes. <i>Journal of Berry Research</i> , <b>2021</b> , 11, 279-299	2	0
136	Therapeutic Potential of Neoechinulins and Their Derivatives: An Overview of the Molecular Mechanisms Behind Pharmacological Activities. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 664197	6.2	11
135	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> , <b>2021</b> , 67, 102593	6.8	9
134	Possible health risks associated with nanostructures in food <b>2021</b> , 31-118		1

133	Introduction to nutraceuticals, medicinal foods, and herbs <b>2021</b> , 1-34		2
132	Dietary Flavonols and O-Glycosides <b>2021</b> , 57-96		
131	Microencapsulation Methods for Food Antioxidants. <i>Reference Series in Phytochemistry</i> , <b>2021</b> , 1-37	0.7	
130	Bioactive component analysis <b>2021</b> , 41-65		4
129	Antioxidant Activity and Capacity Measurement. <i>Reference Series in Phytochemistry</i> , <b>2021</b> , 1-66	0.7	
128	Metabolomic insight into the profile, in vitro bioaccessibility and bioactive properties of polyphenols and glucosinolates from four Brassicaceae microgreens. <i>Food Research International</i> , <b>2021</b> , 140, 110039	7	10
127	A neutral polysaccharide with a triple helix structure from ginger: Characterization and immunomodulatory activity. <i>Food Chemistry</i> , <b>2021</b> , 350, 129261	8.5	14
126	Valorization and Application of Fruit and Vegetable Wastes and By-Products for Food Packaging Materials. <i>Molecules</i> , <b>2021</b> , 26,	4.8	10
125	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. <i>Food Chemistry</i> , <b>2021</b> , 357, 129757	8.5	1
124	Retention of polyphenols and vitamin C in cranberrybush purb (Viburnum opulus) by means of non-thermal treatments. <i>Food Chemistry</i> , <b>2021</b> , 360, 129918	8.5	9
123	Innovations in functional foods development <b>2021</b> , 73-130		0
122	Toxicological effects of commonly used herbs and spices <b>2021</b> , 201-213		1
121	Research on food antioxidantsA profile of Esra Capanoglu. <i>Food Frontiers</i> , <b>2020</b> , 1, 502-503	4.2	0
120	Interaction of phenolics with food matrix: In vitro and in vivo approaches. <i>Mediterranean Journal of Nutrition and Metabolism</i> , <b>2020</b> , 13, 63-74	1.3	10
119	Polysaccharides from Marine Enteromorpha: Structure and function. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 99, 11-20	15.3	43
118	Red beet (Beta vulgaris) and amaranth (Amaranthus sp.) microgreens: Effect of storage and in vitro gastrointestinal digestion on the untargeted metabolomic profile. <i>Food Chemistry</i> , <b>2020</b> , 332, 127415	8.5	15
117	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> , <b>2020</b> , 1, 109-133	4.2	74
116	Variation in secondary metabolites in a unique set of tomato accessions collected in Turkey. <i>Food Chemistry</i> , <b>2020</b> , 317, 126406	8.5	9

115	Physicochemical, rheological, molecular, thermal and sensory evaluation of newly developed complementary infant (6-24 months old) foods prepared with quinoa (Chenopodium quinoa Willd.) flour. <i>Food Chemistry</i> , <b>2020</b> , 315, 126208	8.5	12
114	The antimicrobial and antioxidant properties of garagurt: traditional Cornelian cherry (Cornus mas) marmalade. <i>Quality Assurance and Safety of Crops and Foods</i> , <b>2020</b> , 12, 12-23	1.5	6
113	Nanosensors for Foods. <i>Food Engineering Series</i> , <b>2020</b> , 327-375	0.5	2
112	Role of Dietary Antioxidants in Neurodegenerative Diseases: Where are We Standing?. <i>Current Pharmaceutical Design</i> , <b>2020</b> , 26, 714-729	3.3	5
111	The Molecular Docking of Flavonoids Isolated from as a Dual Inhibitor of MDM2 and MDMX. <i>Recent Patents on Anti-Cancer Drug Discovery</i> , <b>2020</b> , 15, 154-164	2.6	4
110	Dietary Flavonoids in the Management of Huntington's Disease: Mechanism and Clinical Perspective. <i>EFood</i> , <b>2020</b> , 1, 38	1.9	17
109	Dietary Flavonols and O-Glycosides <b>2020</b> , 1-40		1
108	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> , <b>2020</b> , 130, 108954	7	28
107	Protein extracts from de-oiled sunflower cake: Structural, physico-chemical and functional properties after removal of phenolics. <i>Food Bioscience</i> , <b>2020</b> , 38, 100749	4.9	9
106	Antibacterial, Antifungal, Antimycotoxigenic, and Antioxidant Activities of Essential Oils: An Updated Review. <i>Molecules</i> , <b>2020</b> , 25,	4.8	50
105	High pressure processing (HPP) of cranberrybush Viburnum opulus puree: Effects on microbiological quality, bioactive compounds and antioxidant capacities. <i>Lebensmittelchemie</i> , <b>2020</b> , 74, S2-037	0	
104	Effects of Lipid-Based Encapsulation on the Bioaccessibility and Bioavailability of Phenolic Compounds. <i>Molecules</i> , <b>2020</b> , 25,	4.8	23
103	Colorimetric sensors and nanoprobe for characterizing antioxidant and energetic substances. <i>Analytical Methods</i> , <b>2020</b> , 12, 5266-5321	3.2	5
102	Effect of food matrix on the content and bioavailability of flavonoids. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 117, 15-15	15.3	22
101	Guidelines for cell viability assays. <i>Food Frontiers</i> , <b>2020</b> , 1, 332-349	4.2	69
100	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> , <b>2019</b> , 9, 709-724	2	6
99	Cucurbita Plants: From Farm to Industry. <i>Applied Sciences (Switzerland)</i> , <b>2019</b> , 9, 3387	2.6	35
98	Effect of Novel Food Processing Technologies on Beverage Antioxidants <b>2019</b> , 413-449		3

97	Investigation of antioxidant capacity, bioaccessibility and LC-MS/MS phenolic profile of Turkish propolis. <i>Food Research International</i> , <b>2019</b> , 122, 528-536	7	34
96	Plants: A Key Emphasis to Its Pharmacological Potential. <i>Molecules</i> , <b>2019</b> , 24,	4.8	55
95	A review of microencapsulation methods for food antioxidants: Principles, advantages, drawbacks and applications. <i>Food Chemistry</i> , <b>2019</b> , 272, 494-506	8.5	195
94	Polyphenol-Protein Interactions and Changes in Functional Properties and Digestibility <b>2019</b> , 566-577		4
93	Insights on the Use of Lipoic Acid for Therapeutic Purposes. <i>Biomolecules</i> , <b>2019</b> , 9,	5.9	93
92	PVP/flavonoid coprecipitation by supercritical antisolvent process. <i>Chemical Engineering and Processing: Process Intensification</i> , <b>2019</b> , 146, 107689	3.7	23
91	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> , <b>2019</b> , 43, 478-484	2.2	2
90	Plant Chemical Composition and Pharmacological Attributes: Targeting Clinical Studies from Preclinical Evidence. <i>Biomolecules</i> , <b>2019</b> , 9,	5.9	11
89	Effects of domestic cooking process on the chemical and biological properties of dietary phytochemicals. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 85, 55-66	15.3	54
88	Formation and characterization of spray dried coated and uncoated liposomes with encapsulated black carrot extract. <i>Journal of Food Engineering</i> , <b>2019</b> , 246, 42-50	6	17
87	Effect of dietary fiber (inulin) addition on phenolics and in vitro bioaccessibility of tomato sauce. <i>Food Research International</i> , <b>2018</b> , 106, 129-135	7	31
86	Physical and chemical stability of anthocyanin-rich black carrot extract-loaded liposomes during storage. <i>Food Research International</i> , <b>2018</b> , 108, 491-497	7	46
85	Black carrot polyphenols: effect of processing, storage and digestion—overview. <i>Phytochemistry Reviews</i> , <b>2018</b> , 17, 379-395	7.7	19
84	Technological aspects and stability of polyphenols <b>2018</b> , 295-323		9
83	Use of Nanotechnological Methods for the Analysis and Stability of Food Antioxidants <b>2018</b> , 311-350		2
82	Tomato Polyphenolics: Putative Applications to Health and Disease <b>2018</b> , 93-102		1
81	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> , <b>2018</b> , 57, 627-638	2	12
80	Additional data on stability of black carrot extract-loaded liposomes during storage. <i>Data in Brief</i> , <b>2018</b> , 21, 562-567	1.2	1

79	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> , <b>2018</b> , 10, 277-283	1.5	3
78	Phytochemicals of herbs and spices: Health versus toxicological effects. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 119, 37-49	4.7	53
77	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> , <b>2018</b> , 265, 260-273	8.5	37
76	Establishment of ultrasound-assisted extraction of phenolic compounds from industrial potato by-products using response surface methodology. <i>Food Chemistry</i> , <b>2018</b> , 269, 258-263	8.5	50
75	Prunus Fruit Juices <b>2017</b> , 59-77		
74	Investigating the antioxidant and antimicrobial activities of different vinegars. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 2083-2094	3.4	27
73	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> , <b>2017</b> , 77, 475-481	5.4	39
72	Impact of liposomal encapsulation on degradation of anthocyanins of black carrot extract by adding ascorbic acid. <i>Food and Function</i> , <b>2017</b> , 8, 1085-1093	6.1	33
71	Kinetic matching approach for rapid assessment of endpoint antioxidant capacity <b>2017</b> , 321-331		
70	Assays based on competitive measurement of the scavenging ability of reactive oxygen/nitrogen species <b>2017</b> , 21-38		3
69	Evaluation of the antioxidant capacity of food samples: a chemical examination of the oxygen radical absorbance capacity assay <b>2017</b> , 39-55		3
68	Electron transfer-based antioxidant capacity assays and the cupric ion reducing antioxidant capacity (CUPRAC) assay <b>2017</b> , 57-75		2
67	Biomarkers of oxidative stress and cellular-based assays of indirect antioxidant measurement <b>2017</b> , 165-186		5
66	Phenolic Compounds of Olives and Olive Oil and their Bioavailability <b>2017</b> , 457-470		3
65	Physico-chemical principles of antioxidant action, including solvent and matrix dependence and interfacial phenomena <b>2017</b> , 225-272		3
64	Evaluation of antioxidant activity/capacity measurement methods for food products <b>2017</b> , 273-286		12
63	Antioxidants in oxidation control <b>2017</b> , 287-320		2
62	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> , <b>2017</b> , 61, 1600455	5.9	40



61	Industrial processing versus home processing of tomato sauce: Effects on phenolics, flavonoids and in vitro bioaccessibility of antioxidants. <i>Food Chemistry</i> , <b>2017</b> , 220, 51-58	8.5	44
60	Processing black mulberry into jam: effects on antioxidant potential and in vitro bioaccessibility. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 3106-3113	4.3	30
59	Nomenclature and general classification of antioxidant activity/capacity assays <b>2017</b> , 1-19		4
58	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> , <b>2017</b> , 5, 507	1.1	5
57	A Review on the Effect of Drying on Antioxidant Potential of Fruits and Vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2016</b> , 56 Suppl 1, S110-29	11.5	112
56	Resveratrol improves TNF- $\alpha$ -induced endothelial dysfunction in a coculture model of a Caco-2 with an endothelial cell line. <i>Journal of Nutritional Biochemistry</i> , <b>2016</b> , 36, 21-30	6.3	31
55	Optimization of Extraction of Bioactive Compounds from Black Carrot Using Response Surface Methodology (RSM). <i>Food Analytical Methods</i> , <b>2016</b> , 9, 1876-1886	3.4	19
54	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> , <b>2016</b> , 64, 1028-45	5.7	157
53	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> , <b>2016</b> , 64, 1046-70	5.7	67
52	Antioxidant Activity/Capacity Measurement. 1. Classification, Physicochemical Principles, Mechanisms, and Electron Transfer (ET)-Based Assays. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 997-1027	5.7	329
51	Bioaccessibility of Polyphenols from Plant-Processing Byproducts of Black Carrot ( <i>Daucus carota</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 2450-8	5.7	54
50	Advance on the Flavonoid C-glycosides and Health Benefits. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2016</b> , 56 Suppl 1, S29-45	11.5	206
49	Investigating the antioxidant properties and rutin content of Sea buckthorn ( <i>Hippophae rhamnoides</i> L.) leaves and branches. <i>African Journal of Biotechnology</i> , <b>2016</b> , 15, 118-124	0.6	2
48	Phenolic Compounds in the Potato and Its Byproducts: An Overview. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	134
47	Potential Use of Turkish Medicinal Plants in the Treatment of Various Diseases. <i>Molecules</i> , <b>2016</b> , 21, 2574-8	4.8	52
46	Home-Processed Red Beetroot ( <i>Beta vulgaris</i> L.) Products: Changes in Antioxidant Properties and Bioaccessibility. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	67
45	Fruit Antioxidants during Vinegar Processing: Changes in Content and in Vitro Bio-Accessibility. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	32
44	The Reciprocal Interactions between Polyphenols and Gut Microbiota and Effects on Bioaccessibility. <i>Nutrients</i> , <b>2016</b> , 8, 78	6.7	380



43	Nanotechnological Methods of Antioxidant Characterization. <i>ACS Symposium Series</i> , <b>2015</b> , 209-234	0.4	2
42	Investigating the effect of roasting on functional properties of defatted hazelnut flour by response surface methodology (RSM). <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 758-765	5.4	21
41	Investigating the Effect of Aging on the Phenolic Content, Antioxidant Activity and Anthocyanins in Turkish Wines. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 1845-1853	2.1	13
40	The influence of thermal processing on emulsion properties of defatted hazelnut flour. <i>Food Chemistry</i> , <b>2015</b> , 167, 100-6	8.5	17
39	Anthocyanin Absorption and Metabolism by Human Intestinal Caco-2 Cells--A Review. <i>International Journal of Molecular Sciences</i> , <b>2015</b> , 16, 21555-74	6.3	121
38	Cell Systems to Investigate the Impact of Polyphenols on Cardiovascular Health. <i>Nutrients</i> , <b>2015</b> , 7, 9229655	3.1	31
37	Polyphenol Content in Figs ( <i>Ficus carica</i> L.): Effect of Sun-Drying. <i>International Journal of Food Properties</i> , <b>2015</b> , 18, 521-535	3	57
36	Effects of Honey Addition on Antioxidative Properties of Different Herbal Teas. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2015</b> , 65, 127-135	3.1	8
35	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> , <b>2015</b> , 13, 1-10	5.1	60
34	The effects of juice processing on black mulberry antioxidants. <i>Food Chemistry</i> , <b>2015</b> , 186, 277-84	8.5	47
33	Influence of different processing and storage conditions on in vitro bioaccessibility of polyphenols in black carrot jams and marmalades. <i>Food Chemistry</i> , <b>2015</b> , 186, 74-82	8.5	70
32	Evaluating the in vitro bioaccessibility of phenolics and antioxidant activity during consumption of dried fruits with nuts. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 56, 284-289	5.4	41
31	Identification and anti-oxidant capacity determination of phenolics and their glycosides in elderflower by on-line HPLC-CUPRAC method. <i>Phytochemical Analysis</i> , <b>2014</b> , 25, 147-54	3.4	25
30	Effect of industrial juice concentrate processing on phenolic profile and antioxidant capacity of black carrots. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 819-829	3.8	29
29	In vitro gastrointestinal digestion of polyphenols from different molasses (pekmez) and leather (pestil) varieties. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 1027-1039	3.8	16
28	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> , <b>2014</b> , 94, 2225-33	4.3	59
27	SOUR CHERRY ( <i>PRUNUS CERASUS</i> L.) ANTHOCYANINS: EFFECTS OF JUICE PROCESSING ON PHENOLIC COMPOUNDS AND BIOAVAILABILITY. <i>Acta Horticulturae</i> , <b>2014</b> , 387-398	0.3	2
26	Investigating the antioxidant potential of Turkish herbs and spices. <i>Quality Assurance and Safety of Crops and Foods</i> , <b>2014</b> , 6, 151-158	1.5	11

25	Investigating the Antioxidant Potential of Turkish Dried Fruits. <i>International Journal of Food Properties</i> , <b>2014</b> , 17, 690-702	3	12
24	Investigating the in-vitro bioaccessibility of propolis and pollen using a simulated gastrointestinal digestion System. <i>Journal of Apicultural Research</i> , <b>2014</b> , 53, 101-108	2	19
23	The effect of food processing on bioavailability of tomato antioxidants. <i>Journal of Berry Research</i> , <b>2013</b> , 3, 65-77	2	21
22	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> , <b>2013</b> , 48, 2621-2629	3.8	58
21	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> , <b>2013</b> , 61, 11434-41	5.7	23
20	A review on protein-phenolic interactions and associated changes. <i>Food Research International</i> , <b>2013</b> , 51, 954-970	7	633
19	Changes in polyphenol content during production of grape juice concentrate. <i>Food Chemistry</i> , <b>2013</b> , 139, 521-6	8.5	57
18	Industrial processing effects on phenolic compounds in sour cherry ( <i>Prunus cerasus</i> L.) fruit. <i>Food Research International</i> , <b>2013</b> , 53, 218-225	7	48
17	Changes in sour cherry ( <i>Prunus cerasus</i> L.) antioxidants during nectar processing and in vitro gastrointestinal digestion. <i>Journal of Functional Foods</i> , <b>2013</b> , 5, 1402-1413	5.1	47
16	Antioxidant activity and polyphenol composition of black mulberry ( <i>Morus nigra</i> L.) products. <i>Journal of Berry Research</i> , <b>2013</b> , 3, 41-51	2	44
15	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> , <b>2012</b> , 67, 371-6	3.9	4
14	Frozen yogurt with added inulin and isomalt. <i>Journal of Dairy Science</i> , <b>2011</b> , 94, 1647-56	4	33
13	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> , <b>2011</b> , 1, 137-146	2	28
12	The effect of industrial food processing on potentially health-beneficial tomato antioxidants. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2010</b> , 50, 919-30	11.5	82
11	The potential of priming in food production. <i>Trends in Food Science and Technology</i> , <b>2010</b> , 21, 399-407	15.3	35
10	Flavor Compounds in Foods <b>2009</b> , 291-312		
9	Antioxidants, phenolic compounds, and nutritional quality of different strawberry genotypes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 696-704	5.7	322
8	Changes in antioxidant and metabolite profiles during production of tomato paste. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 964-73	5.7	231

7	IMPROVING THE QUALITY AND SHELF LIFE OF TURKISH ALMOND PASTE. <i>Journal of Food Quality</i> , <b>2008</b> , 31, 429-445	2.7	8
6	Tissue specialization at the metabolite level is perceived during the development of tomato fruit. <i>Journal of Experimental Botany</i> , <b>2007</b> , 58, 4131-46	7	159
5	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
4	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
3	Antioxidant and antimicrobial activities of fennel, ginger, oregano and thyme essential oils. <i>Food Frontiers</i> ,	4.2	11
2	Contribution of edible flowers to the Mediterranean diet: Phytonutrients, bioactivity evaluation and applications. <i>Food Frontiers</i> ,	4.2	1
1	Nutritional and Functional Properties of Novel Protein Sources. <i>Food Reviews International</i> ,1-33	5.5	0