

# Levent Y Aydemir

## List of Publications by Citations

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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.

7

papers

178

citations

5

h-index

8

g-index

8

ext. papers

219

ext. citations

4.1

avg, IF

2.73

L-index

#	Paper	IF	Citations
7	Development of flexible antimicrobial packaging materials against <i>Campylobacter jejuni</i> by incorporation of gallic acid into zein-based films. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 11003-10	5.7	65
6	Potential of Turkish Kabuli type chickpea and green and red lentil cultivars as source of soy and animal origin functional protein alternatives. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 50, 686-694	5.4	51
5	Bioactive, functional and edible film-forming properties of isolated hazelnut ( <i>Corylus avellana</i> L.) meal proteins. <i>Food Hydrocolloids</i> , <b>2014</b> , 36, 130-142	10.6	42
4	Prediction of functional properties of registered chickpea samples using FT-IR spectroscopy and chemometrics. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 93, 463-469	5.4	10
3	FT-IR SPECTROSCOPY CHARACTERIZATION AND CHEMOMETRIC EVALUATION OF LEGUMES EXTRACTED WITH DIFFERENT SOLVENTS. <i>Food and Health</i> , 80-88	0.4	9
2	DETERMINATION OF THE BEST FUNCTIONAL CHICKPEA CULTIVARS BY TOPSIS TECHNIQUE. <i>Food and Health</i> , 239-252	0.4	1
1	Microscopy-Assisted Digital Image Analysis with Trainable Weka Segmentation (TWS) for Emulsion Droplet Size Determination. <i>Coatings</i> , <b>2022</b> , 12, 364	2.9	0