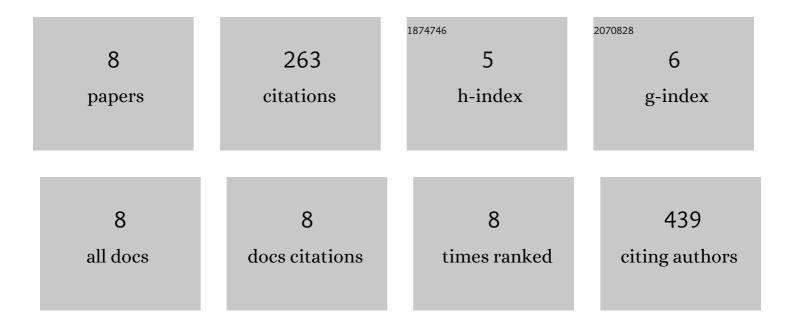
## Levent Y Aydemir

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7358742/publications.pdf Version: 2024-02-01



| # | Article   | IF  | CITATIONS |
|---|---|-----|-----------|
| 1 | Microscopy-Assisted Digital Image Analysis with Trainable Weka Segmentation (TWS) for Emulsion<br>Droplet Size Determination. Coatings, 2022, 12, 364.  | 1.2 | 5         |
| 2 | Changes in bioactive properties of dry bean extracts during enzymatic hydrolysis and in vitro digestion steps. Journal of Food Measurement and Characterization, 2022, 16, 3682-3698.   | 1.6 | 2         |
| 3 | Prediction of functional properties of registered chickpea samples using FT-IR spectroscopy and chemometrics. LWT - Food Science and Technology, 2018, 93, 463-469.   | 2.5 | 16        |
| 4 | Bioactive, functional and edible film-forming properties of isolated hazelnut (Corylus avellana L.)<br>meal proteins. Food Hydrocolloids, 2014, 36, 130-142.  | 5.6 | 55        |
| 5 | Potential of Turkish Kabuli type chickpea and green and red lentil cultivars as source of soy and animal origin functional protein alternatives. LWT - Food Science and Technology, 2013, 50, 686-694.                        | 2.5 | 90        |
| 6 | Development of Flexible Antimicrobial Packaging Materials against <i>Campylobacter jejuni</i> by<br>Incorporation of Gallic Acid into Zein-Based Films. Journal of Agricultural and Food Chemistry, 2011,<br>59, 11003-11010. | 2.4 | 72        |
| 7 | FT-IR SPECTROSCOPY CHARACTERIZATION AND CHEMOMETRIC EVALUATION OF LEGUMES EXTRACTED WITH DIFFERENT SOLVENTS. Food and Health, 0, , 80-88.   | 0.2 | 17        |
| 8 | DETERMINATION OF THE BEST FUNCTIONAL CHICKPEA CULTIVARS BY TOPSIS TECHNIQUE. Food and Health, 0, , 239-252.   | 0.2 | 6         |