

Levent Y Aydemir

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7358742/publications.pdf>

Version: 2024-02-01

8
papers

263
citations

1874746
5
h-index

2070828
6
g-index

8
all docs

8
docs citations

8
times ranked

439
citing authors

#	ARTICLE	IF	CITATIONS
1	Microscopy-Assisted Digital Image Analysis with Trainable Weka Segmentation (TWS) for Emulsion Droplet Size Determination. <i>Coatings</i> , 2022, 12, 364.	1.2	5
2	Changes in bioactive properties of dry bean extracts during enzymatic hydrolysis and in vitro digestion steps. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3682-3698.	1.6	2
3	Prediction of functional properties of registered chickpea samples using FT-IR spectroscopy and chemometrics. <i>LWT - Food Science and Technology</i> , 2018, 93, 463-469.	2.5	16
4	Bioactive, functional and edible film-forming properties of isolated hazelnut (<i>Corylus avellana</i> L.) meal proteins. <i>Food Hydrocolloids</i> , 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. <i>LWT - Food Science and Technology</i> , 2013, 50, 686-694.	2.5	90
6	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> , 2011, 59, 11003-11010.	2.4	72
7	FT-IR SPECTROSCOPY CHARACTERIZATION AND CHEMOMETRIC EVALUATION OF LEGUMES EXTRACTED WITH DIFFERENT SOLVENTS. <i>Food and Health</i> , 0, , 80-88.	0.2	17
8	DETERMINATION OF THE BEST FUNCTIONAL CHICKPEA CULTIVARS BY TOPSIS TECHNIQUE. <i>Food and Health</i> , 0, , 239-252.	0.2	6