

# Serkan Selli

## List of Publications by Year in descending order

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138  
papers

4,387  
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81743

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138251

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140  
docs citations

140  
times ranked

4565  
citing authors

#	ARTICLE	IF	CITATIONS
1	HPLC determination of organic acids, sugars, phenolic compositions and antioxidant capacity of orange juice and orange wine made from a Turkish cv. Kozan. <i>Microchemical Journal</i> , 2009, 91, 187-192.	2.3	305
2	Determination of volatile, phenolic, organic acid and sugar components in a Turkish cv. Dortyol ( <i>Citrus sinensis</i> L. Osbeck) orange juice. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1855-1862.	1.7	163
3	Determination of phenolic composition and antioxidant capacity of blood orange juices obtained from cvs. Moro and Sanguinello ( <i>Citrus sinensis</i> (L.) Osbeck) grown in Turkey. <i>Food Chemistry</i> , 2008, 107, 1710-1716.	4.2	118
4	Evaluation of chemical constituents and antioxidant activity of sweet cherry ( <i>Prunus avium</i> L.) cultivars. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2530-2537.	1.3	104
5	Analysis of volatile compounds of wild gilthead sea bream ( <i>Sparus aurata</i> ) by simultaneous distillation-extraction (SDE) and GC-MS. <i>Microchemical Journal</i> , 2009, 93, 232-235.	2.3	102
6	Aroma components of cv. Muscat of Bornova wines and influence of skin contact treatment. <i>Food Chemistry</i> , 2006, 94, 319-326.	4.2	100
7	Characterization of Aroma-Active Compounds in Rainbow Trout ( <i>Oncorhynchus mykiss</i> ) Eliciting an Off-Odor. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9496-9502.	2.4	95
8	Characterization of the most aroma-active compounds in cherry tomato by application of the aroma extract dilution analysis. <i>Food Chemistry</i> , 2014, 165, 540-546.	4.2	95
9	Volatile composition of red wine from cv. Kalecik Karas <sup>1</sup> grown in central Anatolia. <i>Food Chemistry</i> , 2004, 85, 207-213.	4.2	94
10	Wine flavor enhancement through the use of exogenous fungal glycosidases. <i>Enzyme and Microbial Technology</i> , 2003, 33, 581-587.	1.6	87
11	Odour-active and off-odour components in rainbow trout ( <i>Oncorhynchus mykiss</i> ) extracts obtained by microwave assisted distillation-solvent extraction. <i>Food Chemistry</i> , 2009, 114, 317-322.	4.2	85
12	A study on some chemical and physico-mechanic properties of three sweet cherry varieties ( <i>Prunus</i> )	2.7	79
13	Aromatic profile and odour-activity value of blood orange juices obtained from Moro and Sanguinello ( <i>Citrus sinensis</i> L. Osbeck). <i>Industrial Crops and Products</i> , 2011, 33, 727-733.	2.5	79
14	Characterization of the Most Odor-Active Volatiles of Orange Wine Made from a Turkish cv. Kozan ()	2.4	78
15	Characterization of the Aroma-Active, Phenolic, and Lipid Profiles of the Pistachio ( <i>Pistacia</i> ) <i>Food Chemistry</i> , 2015, 63, 7830-7839.	2.4	72
16	GC-MS olfactometric characterization of the most aroma-active components in a representative aromatic extract from Iranian saffron ( <i>Crocus sativus</i> L.). <i>Food Chemistry</i> , 2015, 182, 251-256.	4.2	71
17	GC-MS olfactometric characterization of the key aroma compounds in Turkish olive oils by application of the aroma extract dilution analysis. <i>Food Research International</i> , 2013, 54, 1987-1994.	2.9	67
18	Effect of skin contact on the aroma composition of the musts of <i>Vitis vinifera</i> L. cv. Muscat of Bornova and Narince grown in Turkey. <i>Food Chemistry</i> , 2003, 81, 341-347.	4.2	65

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19	Impact of production and drying methods on the volatile and phenolic characteristics of fresh and powdered sweet red peppers. <i>Food Chemistry</i> , 2021, 338, 128129.	4.2	63
20	Comparative Evaluation of Key Aroma-Active Compounds in Raw and Cooked Red Mullet ( <i>Mullus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 65, 8402-8408.	2.4	61
21	CHARACTERIZATION OF PHENOLIC COMPOUNDS IN STRAWBERRY FRUITS BY RP-HPLC-DAD AND INVESTIGATION OF THEIR ANTIOXIDANT CAPACITY. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2011, 34, 2495-2504.	0.5	60
22	Bioactive compounds and antioxidant potential in tomato pastes as affected by hot and cold break process. <i>Food Chemistry</i> , 2017, 220, 31-41.	4.2	59
23	Volatile flavour components of orange juice obtained from the cv. Kozan of Turkey. <i>Journal of Food Composition and Analysis</i> , 2004, 17, 789-796.	1.9	57
24	Screening of bioactive components in grape and apple vinegars: Antioxidant and antimicrobial potential. <i>Journal of the Institute of Brewing</i> , 2017, 123, 407-416.	0.8	57
25	Identification of volatile aroma compounds of strawberry wine using solid-phase microextraction techniques coupled with gas chromatography-mass spectrometry. <i>Flavour and Fragrance Journal</i> , 2006, 21, 68-71.	1.2	56
26	Characterization of the Volatile, Phenolic and Antioxidant Properties of Monovarietal Olive Oil Obtained from cv. Halhali. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1685-1696.	0.8	55
27	Differentiation of Volatile Profiles and Odor Activity Values of Turkish Coffee and French Press Coffee. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1116-1124.	0.9	55
28	Characterization of aroma-active and phenolic profiles of wild thyme ( <i>Thymus serpyllum</i> ) by GC-MS-Olfactometry and LC-ESI-MS/MS. <i>Journal of Food Science and Technology</i> , 2016, 53, 1957-1965.	1.4	55
29	Characterization of aroma and phenolic composition of carrot ( <i>Daucus carota</i> "Nantes"™) powders obtained from intermittent microwave drying using GC-MS and LC-MS/MS. <i>Food and Bioprocess Technology</i> , 2020, 119, 350-359.	1.8	55
30	Pistachio oil ( <i>Pistacia vera</i> L. cv. Uzun): Characterization of key odorants in a representative aromatic extract by GC-MS-olfactometry and phenolic profile by LC-ESI-MS/MS. <i>Food Chemistry</i> , 2018, 240, 24-31.	4.2	54
31	Comparative evaluation of the phenolic content and antioxidant capacity of sun-dried raisins. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2963-2972.	1.7	50
32	Characterization of the Key Aroma Compounds in Turkish Olive Oils from Different Geographic Origins by Application of Aroma Extract Dilution Analysis (AEDA). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 391-401.	2.4	49
33	Comparative evaluation of volatiles, phenolics, sugars, organic acids and antioxidant properties of Sel-42 and Tainung papaya varieties. <i>Food Chemistry</i> , 2015, 173, 912-919.	4.2	49
34	Influence of <i>Saccharomyces cerevisiae</i> strains on fermentation and flavor compounds of white wines made from cv. Emir grown in Central Anatolia, Turkey. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2002, 29, 28-33.	1.4	48
35	Characterization of the Key Aroma Compounds in Cooked Grey Mullet ( <i>Mugil cephalus</i> ) by Application of Aroma Extract Dilution Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 654-659.	2.4	48
36	Comparative elucidation of colour, volatile and phenolic profiles of black carrot ( <i>Daucus carota</i> L.) pomace and powders prepared by five different drying methods. <i>Food Chemistry</i> , 2022, 369, 130941.	4.2	46

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37	Improvement of anthocyanin content in the cv. <i>Armut</i> wines by using pectolytic enzymes. <i>Food Chemistry</i> , 2007, 105, 334-339.	4.2	45
38	Flavour components of orange wine made from a Turkish cv. Kozan. <i>International Journal of Food Science and Technology</i> , 2003, 38, 587-593.	1.3	43
39	Influence of different maceration times on the anthocyanin composition of wines made from <i>Vitis vinifera</i> L. cvs. Boğazkere and <i>Armut</i> . <i>Journal of Food Engineering</i> , 2006, 77, 1012-1017.	2.7	42
40	Variations in the key aroma and phenolic compounds of champignon ( <i>Agaricus bisporus</i> ) and oyster ( <i>Pleurotus ostreatus</i> ) mushrooms after two cooking treatments as elucidated by GC-MS-O and LC-DAD-ESI-MS/MS. <i>Food Chemistry</i> , 2021, 354, 129576.	4.2	42
41	Comparison of aroma compounds in Dwarf Cavendish banana ( <i>Musa</i> spp. AAA) grown from open-field and protected cultivation area. <i>Scientia Horticulturae</i> , 2012, 141, 76-82.	1.7	38
42	Comparative Study of Bioactive Constituents in Turkish Olive Oils by LC-ESI/MS/MS. <i>International Journal of Food Properties</i> , 2015, 18, 2231-2245.	1.3	38
43	Elucidation of aroma-active compounds and chlorogenic acids of Turkish coffee brewed from medium and dark roasted <i>Coffea arabica</i> beans. <i>Food Chemistry</i> , 2021, 338, 127821.	4.2	37
44	Effect of skin contact on the free and bound aroma compounds of the white wine of <i>Vitis vinifera</i> L. cv Narince. <i>Food Control</i> , 2006, 17, 75-82.	2.8	34
45	HPLC-DAD-MS Analysis of Anthocyanins in Rose Wine Made From cv. <i>Armut</i> Grapes, and Effect of Maceration Time on Anthocyanin Content. <i>Chromatographia</i> , 2007, 66, 207-212.	0.7	33
46	Characterization and comparative evaluation of volatile, phenolic and antioxidant properties of pistachio ( <i>Pistacia vera</i> L.) hull. <i>Journal of Essential Oil Research</i> , 2017, 29, 262-270.	1.3	31
47	Elucidation of key odorants in Beninese Roselle ( <i>Hibiscus sabdariffa</i> L.) infusions prepared by hot and cold brewing. <i>Food Research International</i> , 2020, 133, 109133.	2.9	31
48	LC-DAD/ESI-MS/MS characterization of phenolic constituents in Tunisian extra-virgin olive oils: Effect of olive leaves addition on chemical composition. <i>Food Research International</i> , 2017, 100, 477-485.	2.9	30
49	Identification of phenolic compositions and the antioxidant capacity of mandarin juices and wines. <i>Journal of Food Science and Technology</i> , 2014, 51, 1094-1101.	1.4	29
50	Gas Chromatography-Mass Spectrometry-Olfactometry To Control the Aroma Fingerprint of Extra Virgin Olive Oil from Three Tunisian Cultivars at Three Harvest Times. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2851-2861.	2.4	29
51	Effect of bottle colour and storage conditions on browning of orange wine. <i>Molecular Nutrition and Food Research</i> , 2002, 46, 64-67.	0.0	27
52	LC-ESI-MS Characterization of Phenolic Profiles Turkish Olive Oils as Influenced by Geographic Origin and Harvest Year. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 385-394.	0.8	25
53	Aroma-active compounds, sensory profile, and phenolic composition of Fondillan. <i>Food Chemistry</i> , 2020, 316, 126353.	4.2	25
54	Characterization of Aroma-Active Compounds in Iranian cv. Mari Olive Oil by Aroma Extract Dilution Analysis and GC-MS-Olfactometry. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1595-1603.	0.8	24

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55	Characterization of key aroma compounds in fresh and roasted terebinth fruits using aroma extract dilution analysis and GC-MS-Olfactometry. <i>Microchemical Journal</i> , 2019, 145, 96-104.	2.3	24
56	Natural Products for Infectious Diseases. <i>Evidence-based Complementary and Alternative Medicine</i> , 2016, 2016, 1-1.	0.5	23
57	Optimization of Headspace Solid-Phase Microextraction with Different Fibers for the Analysis of Volatile Compounds of White-Brined Cheese by Using Response Surface Methodology. <i>Food Analytical Methods</i> , 2017, 10, 1956-1964.	1.3	23
58	The most aroma-active compounds in shade-dried aerial parts of basil obtained from Iran and Turkey. <i>Industrial Crops and Products</i> , 2018, 124, 692-698.	2.5	23
59	GC-MS-Olfactometric Differentiation of Aroma-Active Compounds in Turkish Heat-Treated Sausages by Application of Aroma Extract Dilution Analysis. <i>Food Analytical Methods</i> , 2019, 12, 729-741.	1.3	23
60	Targeted analysis for detection the adulteration in extra virgin olive oil <sup>™</sup> s using LC-DAD/ESI-MS/MS and combined with chemometrics tools. <i>European Food Research and Technology</i> , 2020, 246, 1661-1677.	1.6	22
61	Volatile <sup>™</sup> ,avour components of mandarin wine obtained from clementines( <i>Citrus reticula</i> Blanco) extracted by solid-phase microextraction. <i>Flavour and Fragrance Journal</i> , 2004, 19, 413-416.	1.2	21
62	Application of glycosidic aroma precursors to enhance the aroma and sensory profile of dealcoholised wines. <i>Food Research International</i> , 2013, 51, 450-457.	2.9	21
63	Aroma composition of shalgam: a traditional Turkish lactic acid fermented beverage. <i>Journal of Food Science and Technology</i> , 2017, 54, 2011-2019.	1.4	21
64	Non-thermal plasma effects on the lipoxygenase enzyme activity, aroma and phenolic profiles of olive oil. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 123-131.	2.7	21
65	LC-DAD-ESI-MS/MS-assisted elucidation of the phenolic compounds in shalgams: Comparison of traditional and direct methods. <i>Food Chemistry</i> , 2020, 305, 125505.	4.2	21
66	VOLATILE CONSTITUENTS OF ORANGE WINE OBTAINED FROM MORO ORANGES ( <i>CITRUS SINENSIS</i> [L.]) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	1.4	20
67	LC-DAD-ESI-MS/MS-based assessment of the bioactive compounds in fresh and fermented caper ( <i>Capparis</i> ) <i>Tj ETQq1 1 0,784314</i>	4.2	20
68	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.	4.2	20
69	Determination of Volatiles by Odor Activity Value and Phenolics of cv. Ayvalik Early-Harvest Olive Oil. <i>Foods</i> , 2016, 5, 46.	1.9	19
70	GC-MS olfactometric and LC-DAD-ESI-MS/MS characterization of key odorants and phenolic compounds in black dry <sup>™</sup> salted olives. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4104-4111.	1.7	19
71	Characterization of phenolic compounds in sweet lime ( <i>Citrus limetta</i> ) peel and freshly squeezed juices by LC-DAD-ESI-MS/MS and their antioxidant activity. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3242-3249.	1.6	19
72	LC-DAD/ESI MS/MS characterization of fresh and cooked Capia and Aleppo red peppers ( <i>Capsicum</i> ) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	1.6	19

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73	Aroma constituents of shade-dried aerial parts of Iranian dill ( <i>Anethum graveolens</i> L.) and savory ( <i>Satureja sahendica</i> Bornm.) by solvent-assisted flavor evaporation technique. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1430-1439.	1.6	18
74	Characterization of key aroma compounds in a representative aromatic extracts from citrus and astragalus honeys based on aroma extract dilution analyses. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 512-522.	1.6	18
75	Quantitative determination of phenolic compounds using LC-DAD-ESI-MS/MS in cv. Ayvalik olive oils as affected by harvest time. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 226-235.	1.6	18
76	Characterization of bioactive and volatile profiles of thyme ( <i>Thymus vulgaris</i> L.) teas as affected by infusion times. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2570-2580.	1.6	18
77	Characterization of Aroma-Active Compounds, Phenolics, and Antioxidant Properties in Fresh and Fermented Capers ( <i>Capparis spinosa</i> ) by GC-MS-Olfactometry and LC-DAD-ESI-MS/MS. <i>Journal of Food Science</i> , 2019, 84, 2449-2457.	1.5	18
78	The compositional properties, proteolytic and lipolytic maturation parameters and volatile compositions of commercial enzyme-modified cheeses with different cheese flavours. <i>International Journal of Dairy Technology</i> , 2019, 72, 416-426.	1.3	18
79	LC-DAD-ESI-MS/MS-based phenolic profiling of St John's Wort Teas and their antioxidant activity: Eliciting infusion induced changes. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2019, 42, 9-15.	0.5	18
80	Fingerprint of aroma-active compounds and odor activity values in a traditional Moroccan fermented butter "Smen" using GC-MS-Olfactometry. <i>Journal of Food Composition and Analysis</i> , 2021, 96, 103761.	1.9	18
81	Identification of Aroma Compounds of Lamiaceae Species in Turkey Using the Purge and Trap Technique. <i>Foods</i> , 2017, 6, 10.	1.9	17
82	Characterization of aroma, aroma-active compounds and fatty acids profiles of cv. Nizip Yaglik oils as affected by three maturity periods of olives. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 726-740.	1.7	17
83	EFFECTS OF DIFFERENT MACERATION TIMES AND PECTOLYTIC ENZYME ADDITION ON THE ANTHOCYANIN COMPOSITION OF <i>VITIS VINIFERA</i> CV. KALECIK KARASI WINES. <i>Journal of Food Processing and Preservation</i> , 2009, 33, 296-311.	0.9	16
84	Screening of key odorants and anthocyanin compounds of cv. Okuzgozu ( <i>Vitis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td (LC-MS/MS. <i>Journal of Mass Spectrometry</i> , 2018, 53, 444-454.	0.7	16
85	Comparative Evaluation of the Fatty Acids and Aroma Compounds in Selected Iranian Nut Oils. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800152.	1.0	16
86	Comparative assessment of volatile and phenolic profiles of fresh black carrot ( <i>Daucus carota</i> L.) and powders prepared by three drying methods. <i>Scientia Horticulturae</i> , 2021, 287, 110256.	1.7	16
87	Characterization of the key aroma compounds in tomato pastes as affected by hot and cold break process. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2461-2474.	1.6	15
88	Characterization of Aroma-Active Compounds in Seed Extract of Black Cumin ( <i>Nigella sativa</i> L.) by Aroma Extract Dilution Analysis. <i>Foods</i> , 2018, 7, 98.	1.9	15
89	Yeast Flora during the Fermentation of Wines Made from <i>Vitis vinifera</i> L. cv. Emir and Kalecik Karasi Crown in Anatolia. <i>World Journal of Microbiology and Biotechnology</i> , 2005, 21, 1187-1194.	1.7	14
90	LC-DAD-ESI-MS/MS-based phenolic profiling and antioxidant activity in Turkish cv. Nizip Yaglik olive oils from different maturity olives. <i>Journal of Mass Spectrometry</i> , 2019, 54, 227-238.	0.7	14

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91	Elucidation of Infusion-Induced Changes in the Key Odorants and Aroma Profile of Iranian Endemic Borage ( <i>Echium amoenum</i> ) Herbal Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2607-2616.	2.4	14
92	Effect of hulling methods and roasting treatment on phenolic compounds and physicochemical properties of cultivars "Ohadi"™ and "Uzun"™ pistachios ( <i>Pistacia vera</i> L.). <i>Food Chemistry</i> , 2019, 272, 418-426.	4.2	13
93	Key odorants of a Moroccan fermented milk product "Lben" using aroma extract dilution analysis. <i>Journal of Food Science and Technology</i> , 2019, 56, 3836-3845.	1.4	13
94	Characterization of Ayran Aroma Active Compounds by Solvent-Assisted Flavor Evaporation (SAFE) with Gas Chromatography-Mass Spectrometry-Olfactometry (GC-MS-O) and Aroma Extract Dilution Analysis (AEDA). <i>Analytical Letters</i> , 2019, 52, 2077-2091.	1.0	13
95	Evaluation of Differences in the Aroma Composition of Free-Run and Pressed Neutral Grape Juices Obtained from Emir ( <i>Vitis vinifera</i> L.). <i>Chemistry and Biodiversity</i> , 2011, 8, 1776-1782.	1.0	12
96	Influence of processing steps on phenolic composition of clarified and unclarified pomegranate juices as characterized by LC-DAD-ESI-MS/MS. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14018.	0.9	12
97	LC-DAD-ESI-MS/MS characterization of elderberry flower ( <i>Sambucus nigra</i> ) phenolic compounds in ethanol, methanol, and aqueous extracts. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14478.	0.9	12
98	Comparison of the Aroma and Some Physicochemical Properties of Grand Naine ( <i>Musa</i> ) Processing and Preservation, 2014, 38, 2137-2145.	0.9	11
99	Contribution by <i>Saccharomyces cerevisiae</i> Yeasts to Fermentation and Flavour Compounds in Wines from cv. Kalecik karasi Grape. <i>Journal of the Institute of Brewing</i> , 2002, 108, 68-72.	0.8	10
100	Elucidation of Volatiles, Anthocyanins, Antioxidant and Sensory Properties of cv. Caner Pomegranate ( <i>Punica granatum</i> L.) Juices Produced from Three Juice Extraction Methods. <i>Foods</i> , 2021, 10, 1497.	1.9	9
101	The effect of microencapsulated <i>Lactobacillus rhamnosus</i> and storage period on aroma properties of Turkish dry-fermented sausage (sucuk). <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 2131-2141.	1.6	8
102	LC-DAD-ESI-MS/MS and GC-MS profiling of phenolic and aroma compounds of high oleic sunflower oil during deep-fat frying. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13879.	0.9	8
103	Antioxidant activity in olive oils. , 2021, , 313-325.		8
104	Grape seed oil volatiles and odour activity values: a comparison with Turkish and Italian cultivars and extraction methods. <i>Journal of Food Science and Technology</i> , 2022, 59, 1968-1981.	1.4	8
105	Safe and Fast Fingerprint Aroma Detection in Adulterated Extra Virgin Olive Oil Using Gas Chromatography-Olfactometry-Mass Spectrometry Combined with Chemometrics. <i>Food Analytical Methods</i> , 2021, 14, 2121-2135.	1.3	7
106	Elucidation of the impact of four different drying methods on the phenolics, volatiles, and color properties of the peels of four types of citrus fruits. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6036-6046.	1.7	7
107	Comparative assessment of quality parameters and bioactive compounds of white and black garlic. <i>European Food Research and Technology</i> , 0, , .	1.6	7
108	Determination of Volatile Compounds in Sultaniye Wine by Solid-Phase Microextraction Techniques. <i>Chemistry of Natural Compounds</i> , 2005, 41, 382-384.	0.2	6

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109	Elucidation of hulling-induced changes in the aroma and aroma-active compounds of cv. Uzun pistachio ( <i>Pistacia vera</i> ). <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4702-4711.	1.7	6
110	Comparative elucidation of phenolic compounds in Albanian olive oils using LC-DAD-ESI-MS/MS. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2020, 43, 203-212.	0.5	6
111	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.	1.6	6
112	GLC/HPLC Methods for Saffron ( <i>Crocus sativus</i> L.). <i>Reference Series in Phytochemistry</i> , 2019, , 1987-2035.	0.2	5
113	Saffron ( <i>Crocus sativus</i> L.): Its Aroma and Key Odorants. , 2020, , 69-82.		5
114	GC-MS-Olfactometric Screening of Potent Aroma Compounds in Pulps and Peels of Two Popular Turkish Fig ( <i>Ficus carica</i> L.) Cultivars by Application of Aroma Extract Dilution Analysis. <i>Food Analytical Methods</i> , 2021, 14, 2357-2366.	1.3	5
115	Effect of ultraviolet light emitting diode treatments on microbial load, phenolic and volatile profile of black peppercorns. <i>LWT - Food Science and Technology</i> , 2021, 152, 112133.	2.5	5
116	Aroma compounds of non-alcoholic fermented beverage: Gilaburu juice. <i>The EuroBiotech Journal</i> , 2017, 1, 226-229.	0.5	5
117	Volatile and key odourant compounds of Turkish <i>Berberis crataegina</i> fruit using GC-MS-Olfactometry. <i>Natural Product Research</i> , 2018, 32, 777-781.	1.0	4
118	Characterization of aroma-active compounds and stable carbon isotope ratios in Turkish pine honeys from two different regions. <i>Journal of Food Processing and Preservation</i> , 2020, 45, e14544.	0.9	4
119	FACTORS AFFECTING ON THE RELEASE OF AROMA COMPOUNDS. <i>Gıda</i> , 2020, 45, 204-216.	0.1	4
120	Elucidation of key aroma enhancement in cloudy lemon juices by the addition of peel oil using GC-MS-Olfactometry. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5280-5288.	1.3	4
121	Identification of aroma compounds of <i>Viburnum opulus</i> L. juice using the purge and trap technique. <i>Journal of Biotechnology</i> , 2017, 256, S26.	1.9	3
122	Characterization of Key Odorants in Moroccan Argan Oil by Aroma Extract Dilution Analysis. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800437.	1.0	3
123	Comparison of phenolic profile and some physicochemical properties of Uzun pistachios as influenced by different harvest period. <i>Journal of Food Processing and Preservation</i> , 2020, 44, .	0.9	3
124	Effect of drought stress induced by PEG 6000 on <i>Ocimum basilicum</i> L. aroma profile. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15948.	0.9	3
125	LC-MS/MS fingerprint and simultaneous quantification of bioactive compounds in safflower petals ( <i>Carthamus tinctorius</i> L.). <i>Microchemical Journal</i> , 2021, 171, 106850.	2.3	3
126	Biochemistry, antioxidant, and antimicrobial properties of hazelnut ( <i>Corylus avellana</i> L.) oil. , 2022, , 397-412.		3



#	ARTICLE	IF	CITATIONS
127	Comparison of aroma, aroma-active, and phenolic compounds of crude and refined hazelnut oils. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 265-275.	0.8	3
128	Comparative evaluation of seed size and growing regions on the chemical compositions of raw and roasted NC7 peanut cultivars. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15817.	0.9	2
129	LC-ESI-MS/MS characterization of phenolic compounds in wines from <i>Vitis vinifera</i> Shesh i bardh and Vlosh cultivars. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
130	Characterization of Berry Aromatic Profile of cv. Trebbiano Romagnolo Grapes and Effects of Intercropping with <i>Salvia officinalis</i> L. <i>Agronomy</i> , 2022, 12, 344.	1.3	2
131	Potent odorants and sensory characteristics of the soft white cheese ben Effect of salt content. <i>Flavour and Fragrance Journal</i> , 0, , .	1.2	2
132	GLC/HPLC Methods for Saffron ( <i>Crocus sativus</i> L.). <i>Reference Series in Phytochemistry</i> , 2018, , 1-49.	0.2	1
133	Fermentative aroma in wines from <i>Vitis vinifera</i> cv. Kalecik karasi in relation with inoculation with selected dry yeasts. <i>Oeno One</i> , 2016, 37, 155.	0.7	1
134	Evidence-Based Medicinal Plants for Modern Chronic Diseases. <i>Evidence-based Complementary and Alternative Medicine</i> , 2014, 2014, 1-1.	0.5	0
135	Olive Oil Production in Albania, Chemical Characterization, and Authenticity. , 0, , .		0
136	Elucidation of Retro and Orthonasal Aroma Differences of Biscuits ( panis biscoctus ) Using Artificial Masticator. <i>Journal of Food Processing and Preservation</i> , 0, , e16088.	0.9	0
137	The international conference on raw materials to processed foods editorial. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	0
138	THE IMPACT OF OPEN-FIELD AND PROTECTED CULTIVATION ON BIOCHEMICAL CHARACTERISTICS OF BANANAS ( <i>Musa spp. AAA</i> ). <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2022, 21, 15-24.	0.3	0