

# Derya Kahveci

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

620  
citations

687363

13  
h-index

839539

18  
g-index

22  
all docs

22  
docs citations

22  
times ranked

991  
citing authors

#	ARTICLE	IF	CITATIONS
1	Diet, Lifestyle and Cardiovascular Diseases: Linking Pathophysiology to Cardioprotective Effects of Natural Bioactive Compounds. International Journal of Environmental Research and Public Health, 2020, 17, 2326.	2.6	146
2	Repeated hydrolysis process is effective for enrichment of omega 3 polyunsaturated fatty acids in salmon oil by <i>Candida rugosa</i> lipase. Food Chemistry, 2011, 129, 1552-1558.	8.2	75
3	Optimization of enzyme assisted extraction of lycopene from industrial tomato waste. Separation and Purification Technology, 2019, 219, 55-63.	7.9	72
4	Optimisation of enzymatic synthesis of diacylglycerols in binary medium systems containing ionic liquids. Food Chemistry, 2010, 119, 880-885.	8.2	45
5	Enhanced Catalytic Activity of Lipase Encapsulated in PCL Nanofibers. Langmuir, 2012, 28, 6157-6162.	3.5	43
6	Improving enzymatic production of diglycerides by engineering binary ionic liquid medium system. New Biotechnology, 2009, 26, 37-43.	4.4	39
7	Lipase-catalyzed glycerolysis in ionic liquids directed towards diglyceride synthesis. Process Biochemistry, 2009, 44, 1358-1365.	3.7	35
8	Enhancement of activity and selectivity of <i>Candida rugosa</i> lipase and <i>Candida antarctica</i> lipase A by bioimprinting and/or immobilization for application in the selective ethanolysis of fish oil. Biotechnology Letters, 2011, 33, 2065-2071.	2.2	27
9	Effect of Emulsifier Type, Maltodextrin, and $\beta$ -Cyclodextrin on Physical and Oxidative Stability of Oil-in-Water Emulsions. Journal of Food Science, 2019, 84, 1273-1280.	3.1	19
10	Upgrading of Farmed Salmon Oil Through Lipase-Catalyzed Hydrolysis. Open Biotechnology Journal, 2010, 4, 47-55.	1.2	18
11	Production of a Protein Concentrate from Hazelnut Meal Obtained as a Hazelnut Oil Industry By-Product and Its Application in a Functional Beverage. Waste and Biomass Valorization, 2020, 11, 5099-5107.	3.4	17
12	Hepatocytes respond differently to major dietary trans fatty acid isomers, elaidic acid and trans-vaccenic acid. Proteome Science, 2015, 13, 31.	1.7	16
13	Consumers' purchase intention for upcycled foods: Insights from Turkey. Future Foods, 2022, 6, 100172.	5.4	16
14	Phenolipids as New Antioxidants: Production, Activity, and Potential Applications. , 2015, , 185-214.		14
15	Bioimprinted Immobilization of <i>Candida antarctica</i> Lipase A for Concentration of Omega-3 Polyunsaturated Fatty Acids. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1839-1845.	1.9	13
16	Some variations of dual Euler-Rodrigues formula with an application to point-line geometry. Journal of Mathematical Analysis and Applications, 2018, 459, 1029-1039.	1.0	7
17	Effect of dietary fibre addition in tomato sauce on the <i>in vitro</i> bioaccessibility of carotenoids. Quality Assurance and Safety of Crops and Foods, 2018, 10, 277-283.	3.4	6
18	Ionic Liquids in Acylglycerol Synthesis and Modification. , 2016, , 251-278.		4

#	ARTICLE	IF	CITATIONS
19	Effects of cooking and extra virgin olive oil addition on bioaccessibility of carotenes in tomato sauce. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2019, 43, 478-484.	2.1	4
20	Enzymatic Processing of Omega 3 Long Chain Polyunsaturated Fatty Acid Oils. Current Nutrition and Food Science, 2015, 11, 167-176.	0.6	4
21	Oxidative Stability of Enzymatically Processed Oils and Fats. , 2013, , 211-242.		0
22	Sulu Enzimatik Ekstraksiyon ile FÄ±ndÄ±k YaÄŸÄ±nda Verim ve Kalitenin GeliÅŸtirilmesi. Akademik GÄ±da, 0, , 301-306.		0