

Songul Kesen

List of Publications by Year in descending order

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15
papers

409
citations

759233

12
h-index

996975

15
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15
all docs

15
docs citations

15
times ranked

542
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	1.9	3
2	Monitoring Fatty Acid and Sterol Profile of Nizip Yaglik Olive Oil Adulterated by Cotton and Sunflower Oil. <i>Journal of Oleo Science</i> , 2019, 68, 817-826.	1.4	3
3	LC-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.	2.0	8
4	GC-MS olfactometric and LC-ESI-MS/MS characterization of key odorants and phenolic compounds in black dry-salted olives. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4104-4111.	3.5	19
5	Characterization of Volatile Compounds of Bulgur (Antep Type) Produced from Durum Wheat. <i>Journal of Food Quality</i> , 2018, 2018, 1-9.	2.6	13
6	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.	3.2	15
7	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.	1.5	16
8	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.	4.3	15
9	Bioactive compounds and antioxidant potential in tomato pastes as affected by hot and cold break process. <i>Food Chemistry</i> , 2017, 220, 31-41.	8.2	59
10	Characterization of Aroma-Active Compounds in Iranian cv. Mari Olive Oil by Aroma Extract Dilution Analysis and GC-MS Olfactometry. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1595-1603.	1.9	24
11	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.	3.0	38
12	LC-ESI-MS Characterization of Phenolic Profiles Turkish Olive Oils as Influenced by Geographic Origin and Harvest Year. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 385-394.	1.9	25
13	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.	5.2	49
14	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.	6.2	67
15	Characterization of the Volatile, Phenolic and Antioxidant Properties of Monovarietal Olive Oil Obtained from cv. Halhali. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1685-1696.	1.9	55