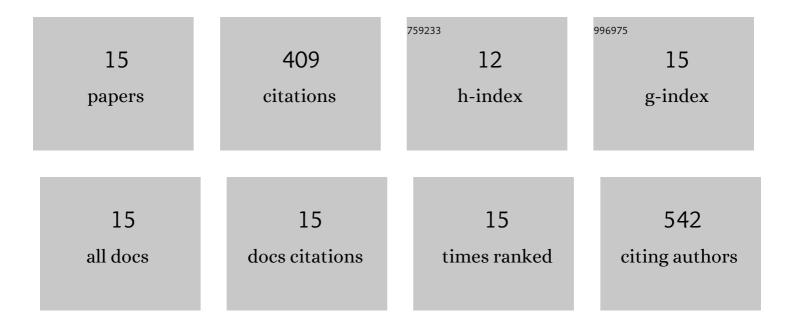
Songul Kesen

List of Publications by Year in descending order

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SONCHI KESEN

#	Article	IF	CITATIONS
1	Comparison of aroma, aromaâ€active, and phenolic compounds of crude and refined hazelnut oils. JAOCS, Journal of the American Oil Chemists' Society, 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. Journal of Oleo Science, 2019, 68, 817-826.	1.4	3
3	LCâ€DADâ€ESIâ€MS/MS and GCâ€MS profiling of phenolic and aroma compounds of high oleic sunflower oil during deepâ€fat frying. Journal of Food Processing and Preservation, 2019, 43, e13879.	2.0	8
4	GCâ€MS olfactometric and LCâ€DADâ€ESIâ€MS/MS characterization of key odorants and phenolic compounds in black dryâ€salted olives. Journal of the Science of Food and Agriculture, 2018, 98, 4104-4111.	3.5	19
5	Characterization of Volatile Compounds of Bulgur (Antep Type) Produced from Durum Wheat. Journal of Food Quality, 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. Journal of Food Measurement and Characterization, 2018, 12, 2461-2474.	3.2	15
7	Comparative Evaluation of the Fatty Acids and Aroma Compounds in Selected Iranian Nut Oils. European Journal of Lipid Science and Technology, 2018, 120, 1800152.	1.5	16
8	Characterization of Aroma-Active Compounds in Seed Extract of Black Cumin (Nigella sativa L) by Aroma Extract Dilution Analysis. Foods, 2018, 7, 98.	4.3	15
9	Bioactive compounds and antioxidant potential in tomato pastes as affected by hot and cold break process. Food Chemistry, 2017, 220, 31-41.	8.2	59
10	Characterization of Aromaâ€Active Compounds in Iranian cv. Mari Olive Oil by Aroma Extract Dilution Analysis and GC–MSâ€Olfactometry. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1595-1603.	1.9	24
11	Comparative Study of Bioactive Constituents in Turkish Olive Oils by LC-ESI/MS/MS. International Journal of Food Properties, 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. JAOCS, Journal of the American Oil Chemists' Society, 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). Journal of Agricultural and Food Chemistry, 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. Food Research International, 2013, 54, 1987-1994.	6.2	67
15	Characterization of the Volatile, Phenolic and Antioxidant Properties of Monovarietal Olive Oil Obtained from cv. Halhali. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1685-1696.	1.9	55