

Ahmet Dursun

List of Publications by Year in descending order

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7

papers

78

citations

2258059

3

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2053705

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g-index

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7

docs citations

7

times ranked

105

citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of pistachio (<i>Pistacia vera</i> L.) kernel volatile compounds of Siirt, Uzun and Kirmizi grown in Turkey: Effect of traditional and industrial in-shell roasting. <i>Journal of Food Process Engineering</i> , 2022, 45, .	2.9	3
2	Different scalding duration in hot whey influencing chemical, biochemical, physical, microstructural, textural and sensorial characteristics of brine-type cheese. <i>LWT - Food Science and Technology</i> , 2021, 145, 111312.	5.2	4
3	Effect of harvest maturity on volatile compounds profiling and eating quality of hawthorn (<i>Crataegus azarolus</i> L.) fruit. <i>Scientia Horticulturae</i> , 2021, 288, 110398.	3.6	21
4	Kefir Tanesi ve Yoğurt Kılıtları ile Organik Sütten Öğrenilen Sızma Sıvılarının Soğuk Depolanması Sırasında Kimyasal Değişimler. <i>Akademik Gida</i> , 2019, 17, 306-316.	0.8	2
5	Characterization of volatile compounds and organic acids in ultra-high-temperature milk packaged in tetra brik cartons. <i>International Journal of Food Properties</i> , 2017, 20, 1511-1521.	3.0	33
6	Volatile Compounds in the Leaf of Plane Tree (<i>Platanus orientalis</i>) with Solid Phase Microextraction (SPME) Technique. <i>International Journal of Secondary Metabolite</i> , 0, , 167-176.	1.3	8
7	Identification of Volatile Compounds (VCs) in the Leaves Collected from Gemlik, Halhal and Sığır Hasebi Olive Tree Varieties. <i>International Journal of Secondary Metabolite</i> , 0, , 195-204.	1.3	7