

# Hande Baltacıoğlu

## List of Publications by Year in descending order

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Version: 2024-02-01

9  
papers

231  
citations

1684188

5  
h-index

1588992

8  
g-index

9  
all docs

9  
docs citations

9  
times ranked

328  
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermosonication of peach juice: investigation of PPO and POD activities, physicochemical and bioactive compounds changes, and development of FTIR-based chemometric models for the evaluation of quality. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1688-1697.	2.7	5
2	Investigation of the effect of oyster mushroom ( <i>Pleurotus ostreatus</i> ) powder on biscuit production and effect on quality criteria by Fourier transform infrared spectroscopy. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15174.	2.0	9
3	Determination of conformational changes of polyphenol oxidase and peroxidase in peach juice during mild heat treatment using FTIR spectroscopy coupled with chemometrics. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2915-2925.	2.7	5
4	ISIL AĞZLEMEN ELMA SUYUNDA ENZİM AKTİVİTESİ VE FENOLİK BİLEŞİMLERİ ETKESİ: FTIR VE HPLC İLE İZLENİMİ. <i>Mıllık Bilimleri Ve Tasarım Dergisi</i> , 2021, 9, 14-26.	0.3	0
5	Optimization of microwave-assisted extraction of phenolic compounds from tomato: Characterization by FTIR and HPLC and comparison with conventional solvent extraction. <i>Vibrational Spectroscopy</i> , 2021, 113, 103204.	2.2	38
6	Evaluation of the Effect of Different Extraction Techniques on Sour Cherry Pomace Phenolic Content and Antioxidant Activity and Determination of Phenolic Compounds by FTIR and HPLC. <i>Waste and Biomass Valorization</i> , 2019, 10, 3545-3555.	3.4	49
7	Atk Fermente HavuŞ Tozu İavesinin Bisküvi Kalitesine Etkisi. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2019, 7, 1237.	0.3	2
8	Secondary structure and conformational change of mushroom polyphenol oxidase during thermosonication treatment by using FTIR spectroscopy. <i>Food Chemistry</i> , 2017, 214, 507-514.	8.2	53
9	Effect of thermal treatment on secondary structure and conformational change of mushroom polyphenol oxidase (PPO) as food quality related enzyme: A FTIR study. <i>Food Chemistry</i> , 2015, 187, 263-269.	8.2	70