

Ebru Aenel

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7562693/publications.pdf>

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9

papers

272

citations

1478505

6

h-index

1720034

7

g-index

9

all docs

9

docs citations

9

times ranked

365

citing authors

#	ARTICLE	IF	CITATIONS
1	Improving the viability of Bifidobacterium bifidum BB-12 and Lactobacillus acidophilus LA-5 in white-brined cheese by microencapsulation. International Dairy Journal, 2009, 19, 22-29.	3.0	131
2	Effect of using transglutaminase on physical, chemical and sensory properties of set-type yoghurt. Food Hydrocolloids, 2011, 25, 1477-1481.	10.7	70
3	The oxidative and lipolytic stability of Yaylak butter produced from different species of mammals milk (cow, sheep, goat) yoghurt. Food Chemistry, 2011, 127, 333-339.	8.2	28
4	The effect of transglutaminase on some physicochemical and sensory properties of the Turkish drinking yoghurt Ayrancı. International Journal of Dairy Technology, 2013, 66, 410-416.	2.8	16
5	Some properties of Civil cheese: a type of traditional Turkish cheese. International Journal of Dairy Technology, 2010, 63, 575-580.	2.8	13
6	The effects of using transglutaminase, exopolysaccharide-producing starter culture and milk powder on the physicochemical, sensory and texture properties of low-fat set yoghurt. International Journal of Dairy Technology, 2014, 67, 237-245.	2.8	6
7	Formation of Biogenic Amines in Cheese. , 2015, , 223-230.		4
8	Effects of Microorganism Count and Physicochemical Properties of Tulum and Kashar Cheeses to Biogenic Amine Formation. Turkish Journal of Agriculture: Food Science and Technology, 2019, 7, 560-566.	0.3	4
9	Yayik Butter Profiles from Different Species of Mammals' Milk. , 2015, , 215-221.		0