

# Ebru Aenel

## List of Publications by Year in descending order

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

Version: 2024-02-01

9  
papers

272  
citations

1477746  
6  
h-index

1719596  
7  
g-index

9  
all docs

9  
docs citations

9  
times ranked

365  
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	0.1	4
2	Yayik Butter Profiles from Different Species of Mammalsâ€™ Milk. , 2015, , 215-221.		0
3	Formation of Biogenic Amines in Cheese. , 2015, , 223-230.		4
4	The effects of using transglutaminase, exopolysaccharideâ€producing starter culture and milk powder on the physicochemical, sensory and texture properties of lowâ€fat set yoghurt. International Journal of Dairy Technology, 2014, 67, 237-245.	1.3	6
5	The effect of transglutaminase on some physicochemical and sensory properties of the <scp>T</scp>urkish drinking yoghurt <scp>A</scp>yran. International Journal of Dairy Technology, 2013, 66, 410-416.	1.3	16
6	Effect of using transglutaminase on physical, chemical and sensory properties of set-type yoghurt. Food Hydrocolloids, 2011, 25, 1477-1481.	5.6	70
7	The oxidative and lipolytic stability of YayÄ±k butter produced from different species of mammals milk (cow, sheep, goat) yoghurt. Food Chemistry, 2011, 127, 333-339.	4.2	28
8	Some properties of Civil cheese: a type of traditional Turkish cheese. International Journal of Dairy Technology, 2010, 63, 575-580.	1.3	13
9	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.	1.5	131