

# Ã-zgÃ¼l Ã-zdestan-Ocak

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7644639/publications.pdf>

Version: 2024-02-01

18  
papers

162  
citations

1163117

8  
h-index

1199594

12  
g-index

18  
all docs

18  
docs citations

18  
times ranked

163  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of gelatin/chitosan film incorporated with lemon essential oil with antioxidant properties. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3010-3019.	3.2	29
2	Effect of Tannic Acid Concentration on the Physicochemical, Thermal, and Antioxidant Properties of Gelatin/Gum Arabic Walled Microcapsules Containing Origanum onites L. Essential Oil. <i>Food and Bioprocess Technology</i> , 2021, 14, 1231-1243.	4.7	18
3	Effects of salt ions and heating on the behaviour of whey protein particle dispersions. <i>Food Hydrocolloids</i> , 2020, 101, 105433.	10.7	17
4	Preparation, characterization and antioxidant properties of gelatin films incorporated with Origanum onites L. essential oil. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 795-806.	3.2	13
5	Effects of lemon essential oil and ethyl lauroyl arginate on the physico-chemical and mechanical properties of chitosan films for mackerel fillet coating application. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1499-1508.	3.2	11
6	The effects of ethyl lauroyl arginate and lemon essential oil added edible chitosan film coating on biogenic amines formation during storage in mackerel fillets. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15454.	2.0	11
7	Genome-wide association studies of molybdenum and selenium concentrations in <i>C. arietinum</i> and <i>C. reticulatum</i> seeds. <i>Molecular Breeding</i> , 2019, 39, 1.	2.1	10
8	Developing a vacuum cooking equipment prototype to produce strawberry jam and optimization of vacuum cooking conditions. <i>Journal of Food Science and Technology</i> , 2018, 55, 90-100.	2.8	9
9	Influence of pomegranate seed extract on the formation of biogenic amines in a cereal based fermented food: Tarhana. <i>Journal of Food Science and Technology</i> , 2020, 57, 4492-4500.	2.8	8
10	Foaming behavior of colloidal whey protein isolate micro-particle dispersions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 609, 125660.	4.7	8
11	Influence of grape seed extract on suppression of biogenic amine accumulation, chemical and color traits of wet tarhana during fermentation. <i>Food Bioscience</i> , 2021, 42, 101065.	4.4	8
12	Association mapping of magnesium and manganese concentrations in the seeds of <i>C. arietinum</i> and <i>C. reticulatum</i> . <i>Genomics</i> , 2020, 112, 1633-1642.	2.9	5
13	Steam Assisted Hybrid Cooking Behavior of <i>Semitendinosus</i> Muscle: Heterocyclic Amines Formation, Soluble Protein Degradation, Fat Retention, Surface Color, and Cooking Value. <i>International Journal of Food Properties</i> , 2016, 19, 1139-1153.	3.0	3
14	Physico-chemical, Sensory, and Antioxidant Characteristics of Olive Paste Enriched with Microencapsulated Thyme Essential Oil. <i>Food and Bioprocess Technology</i> , 0, , 1.	4.7	3
15	Effect of whey protein isolate microparticle addition on some physical and chemical properties of kefir. <i>Chemical Papers</i> , 0, , 1.	2.2	3
16	Effects of different preservation methods and storage on Spanish style domat olives fermented with different chloride salts. <i>Journal of Food Processing and Preservation</i> , 0, , e15236.	2.0	2
17	Foaming properties of different forms of caseins in aqueous systems. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2275-2284.	3.2	2
18	Inhibitory effects of carob and propolis extracts on the formation of heterocyclic aromatic amines in beef meatballs cooked with different methods. <i>Journal of Food Processing and Preservation</i> , 2022, 46,	2.0	2