

# Pelin Onsekizoglu Bagci

## List of Publications by Year in descending order

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16  
papers

591  
citations

759233

12  
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940533

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16  
docs citations

16  
times ranked

619  
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of concentrated whey beverage by osmotic membrane distillation: Comparative evaluation of feed effect on process efficiency and product quality. <i>International Dairy Journal</i> , 2021, 121, 105115.	3.0	6
2	Pomegranate juice concentration through the consecutive application of a plasma modified reverse osmosis membrane and a membrane contactor. <i>Food and Bioproducts Processing</i> , 2020, 124, 233-243.	3.6	7
3	Ultrafiltration of Broccoli Juice Using Polyethersulfone Membrane: Fouling Analysis and Evaluation of the Juice Quality. <i>Food and Bioprocess Technology</i> , 2019, 12, 1273-1283.	4.7	12
4	Coupling reverse osmosis and osmotic distillation for clarified pomegranate juice concentration: Use of plasma modified reverse osmosis membranes for improved performance. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 213-220.	5.6	28
5	Performance enhancement of ultrafiltration in apple juice clarification via low-pressure oxygen plasma: A comparative evaluation versus pre-flocculation treatment. <i>LWT - Food Science and Technology</i> , 2018, 91, 511-517.	5.2	14
6	Production of phytotherapeutics from broccoli juice by integrated membrane processes. <i>Food Chemistry</i> , 2018, 242, 264-271.	8.2	21
7	Clarification of Apple Juice Using Polymeric Ultrafiltration Membranes: a Comparative Evaluation of Membrane Fouling and Juice Quality. <i>Food and Bioprocess Technology</i> , 2017, 10, 875-885.	4.7	43
8	Iron-encapsulated cold-set whey protein isolate gel powder – Part 1: Optimisation of preparation conditions and <i>in vitro</i> evaluation. <i>International Journal of Dairy Technology</i> , 2017, 70, 127-136.	2.8	11
9	Iron-encapsulated cold-set whey protein isolate gel powder – Part 2: Effect of iron fortification on sensory and storage qualities of Yoghurt. <i>International Journal of Dairy Technology</i> , 2016, 69, 601-608.	2.8	9
10	A Simple and Green Route for Room-Temperature Synthesis of Gold Nanoparticles and Selective Colorimetric Detection of Cysteine. <i>Journal of Food Science</i> , 2015, 80, N2071-8.	3.1	22
11	Potential of Membrane Distillation for Production of High Quality Fruit Juice Concentrate. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1098-1113.	10.3	31
12	Effective clarification of pomegranate juice: A comparative study of pretreatment methods and their influence on ultrafiltration flux. <i>Journal of Food Engineering</i> , 2014, 141, 58-64.	5.2	47
13	Production of high quality clarified pomegranate juice concentrate by membrane processes. <i>Journal of Membrane Science</i> , 2013, 442, 264-271.	8.2	92
14	EFFECTS OF VARIOUS CLARIFICATION TREATMENTS ON PHENOLIC COMPOUNDS AND ORGANIC ACID COMPOSITIONS OF POMEGRANATE (PUNICA GRANATUM L.) JUICE. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 313-319.	2.0	17
15	The use of factorial design for modeling membrane distillation. <i>Journal of Membrane Science</i> , 2010, 349, 225-230.	8.2	82
16	Clarification and the concentration of apple juice using membrane processes: A comparative quality assessment. <i>Journal of Membrane Science</i> , 2010, 352, 160-165.	8.2	149