

# Furkan Turker Saricaoglu

## List of Publications by Year in descending order

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32  
papers

891  
citations

471061  
17  
h-index

500791  
28  
g-index

33  
all docs

33  
docs citations

33  
times ranked

935  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of ultrasound treatment on the properties of nano-emulsion films obtained from hazelnut meal protein and clove essential oil. <i>Ultrasonics Sonochemistry</i> , 2018, 41, 466-474.	3.8	102
2	Effect of high pressure homogenization (HPH) on functional and rheological properties of hazelnut meal proteins obtained from hazelnut oil industry by-products. <i>Journal of Food Engineering</i> , 2018, 233, 98-108.	2.7	78
3	Application of high-pressure homogenization (HPH) to modify functional, structural and rheological properties of lentil ( <i>Lens culinaris</i> ) proteins. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 760-769.	3.6	67
4	The effect of starch modification and concentration on steady-state and dynamic rheology of meat emulsions. <i>Food Hydrocolloids</i> , 2015, 48, 135-148.	5.6	66
5	Effect of high pressure homogenization (HPH) on microstructure and rheological properties of hazelnut milk. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 411-420.	2.7	59
6	High pressure homogenization of mechanically deboned chicken meat protein suspensions to improve mechanical and barrier properties of edible films. <i>Food Hydrocolloids</i> , 2018, 84, 135-145.	5.6	53
7	Physicochemical, antioxidant and antimicrobial properties of mechanically deboned chicken meat protein films enriched with various essential oils. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100527.	3.3	46
8	Effect of sugar beet fiber concentrations on rheological properties of meat emulsions and their correlation with texture profile analysis. <i>Food and Bioprocess Processing</i> , 2016, 100, 118-131.	1.8	42
9	Potential application of high pressure homogenization (HPH) for improving functional and rheological properties of mechanically deboned chicken meat (MDCM) proteins. <i>Journal of Food Engineering</i> , 2017, 215, 161-171.	2.7	42
10	Application of multi pass high pressure homogenization to improve stability, physical and bioactive properties of rosehip ( <i>Rosa canina</i> L.) nectar. <i>Food Chemistry</i> , 2019, 282, 67-75.	4.2	34
11	Performance of mechanically deboned chicken meat protein coatings containing thyme or clove essential oil for storage quality improvement of beef sucuks. <i>Meat Science</i> , 2019, 158, 107912.	2.7	28
12	Influence of thermosonication (TS) process on the quality parameters of high pressure homogenized hazelnut milk from hazelnut oil by-products. <i>Journal of Food Science and Technology</i> , 2019, 56, 1405-1415.	1.4	25
13	Preparation of Fish Skin Gelatin-Based Nanofibers Incorporating Cinnamaldehyde by Solution Blow Spinning. <i>International Journal of Molecular Sciences</i> , 2018, 19, 618.	1.8	24
14	Improvement of physicochemical, mechanical, thermal and surface properties of anchovy by-product protein films by addition of transglutaminase, and the correlation between secondary structure and mechanical properties. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100483.	3.3	24
15	Edible Packaging Film Derived from Mechanically Deboned Chicken Meat Proteins: Effect of Transglutaminase on Physicochemical Properties. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 635-645.	1.5	24
16	Evaluation of the Nutritional and Storage Quality of Meatballs Formulated with Bee Pollen. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 423-433.	1.5	20
17	Effect of multi-pass high pressure homogenization on physicochemical properties of hazelnut milk from hazelnut cake: An investigation by response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13615.	0.9	19
18	Antimicrobial Carvacrol in Solution Blowâ€Spun Fishâ€Skin Gelatin Nanofibers. <i>Journal of Food Science</i> , 2018, 83, 984-991.	1.5	19

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19	Evaluation of Color, Lipid Oxidation and Microbial Quality in Meatballs Formulated with Bee Pollen During Frozen Storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12916.	0.9	18
20	Application of TOPSIS methodology to determine optimum hazelnut cake concentration and high pressure homogenization condition for hazelnut milk production based on physicochemical, structural and sensory properties. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2404-2415.	1.6	17
21	The Effect of Ultrasonic Marinating on the Transport of Acetic Acid and Salt in Anchovy Marinades. <i>Food Science and Technology Research</i> , 2013, 19, 849-853.	0.3	13
22	Effect of ultrasonication treatment on structural, physicochemical and bioactive properties of pasteurized rosehip ( <i>Rosa canina</i> L.) nectar. <i>LWT - Food Science and Technology</i> , 2020, 118, 108850.	2.5	11
23	Effect of high pressure homogenization on microstructure and rheological properties of hazelnut beverage cold-set gels induced glucono- $\delta$ -lactone. <i>LWT - Food Science and Technology</i> , 2021, 143, 111154.	2.5	10
24	Yenilebilir Film ve Kaplamalar: Ğçretimleri, Uygulama YĖntemleri, FonksiyonlarĖ ve KaslĖ GĖdelerde KullanĖmlarĖ. <i>Akademik GĖda</i> , 0, , 84-84.	0.5	10
25	Functional and Film-forming Properties of Mechanically Deboned Chicken Meat Proteins. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	9
26	Physical, Chemical, Thermal and Microstructural Characterization of Edible Films from Mechanically Deboned Chicken Meat Proteins. <i>Journal of Polymers and the Environment</i> , 2019, 27, 1071-1085.	2.4	9
27	Agglomerated mushroom ( <i>Agaricus bisporus</i> ) powder: Optimization of top spray fluidized bed agglomeration conditions. <i>Journal of Food Process Engineering</i> , 2021, 44, e13687.	1.5	6
28	Rheological and microstructural characterization of royal jelly at different temperatures. <i>Journal of Food Process Engineering</i> , 2019, 42, e13285.	1.5	5
29	Mechanical, barrier, thermal, and microstructural properties of poly (lactic acid) and gelatin-beeswax emulsion bi-layer films. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16073.	0.9	4
30	Potential Use of High Pressure Homogenized Hazelnut Beverage for a Functional Yoghurt-Like Product. <i>Anais Da Academia Brasileira De Ciencias</i> , 2022, 94, e20191172.	0.3	3
31	Dynamics of carob flour contents and palm stearin/palm olein ratios in cocoa carob cream productionâ€a new product development. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15739.	0.9	2
32	THE EFFECTS OF DIFFERENT MODIFIED STARCHES ON SOME PHYSICAL AND TEXTURE PROPERTIES OF MEAT EMULSION. <i>GĖda</i> , 0, , 773-786.	0.1	2