Furkan Turker Saricaoglu

List of Publications by Year
in descending order

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	Potential Use of High Pressure Homogenized Hazelnut Beverage for a Functional Yoghurt-Like Product. Anais Da Academia Brasileira De Ciencias, 2022, 94, e20191172.	0.3	3
2	Agglomerated mushroom (Agaricus bisporus) powder: Optimization of top spray fluidized bed agglomeration conditions. Journal of Food Process Engineering, 2021, 44, e13687.	1.5	6
3	Effect of high pressure homogenization on microstructure and rheological properties of hazelnut beverage cold-set gels induced glucono-Î´-lactone. LWT - Food Science and Technology, 2021, 143, 111154.	2.5	10
4	Dynamics of carob flour contents and palm stearin/palm olein ratios in cocoa carob cream productionâ€'a new product development. Journal of Food Processing and Preservation, 2021, 45, e15739.	0.9	2
5	Mechanical, barrier, thermal, and microstructural properties of poly (lactic acid) and gelatinâ€"beeswax emulsion biâ€layer films. Journal of Food Processing and Preservation, 2021, 45, e16073.	0.9	4
6	Effect of ultrasonication treatment on structural, physicochemical and bioactive properties of pasteurized rosehip (Rosa canina L.) nectar. LWT - Food Science and Technology, 2020, 118, 108850.	2.5	11
7	Application of high-pressure homogenization (HPH) to modify functional, structural and rheological properties of lentil (Lens culinaris) proteins. International Journal of Biological Macromolecules, 2020, 144, 760-769.	3.6	67
8	Physicochemical, antioxidant and antimicrobial properties of mechanically deboned chicken meat protein films enriched with various essential oils. Food Packaging and Shelf Life, 2020, 25, 100527.	3.3	46
9	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. Food Packaging and Shelf Life, 2020, 24, 100483.	3.3	24
10	Rheological and microstructural characterization of royal jelly at different temperatures. Journal of Food Process Engineering, 2019, 42, e13285.	1.5	5
11	Performance of mechanically deboned chicken meat protein coatings containing thyme or clove essential oil for storage quality improvement of beef sucuks. Meat Science, 2019, 158, 107912.	2.7	28
12	Physical, Chemical, Thermal and Microstructural Characterization of Edible Films from Mechanically Deboned Chicken Meat Proteins. Journal of Polymers and the Environment, 2019, 27, 1071-1085.	2.4	9
13	Influence of thermosonication (TS) process on the quality parameters of high pressure homogenized hazelnut milk from hazelnut oil by-products. Journal of Food Science and Technology, 2019, 56, 1405-1415.	1.4	25
14	Application of multi pass high pressure homogenization to improve stability, physical and bioactive properties of rosehip (Rosa canina L.) nectar. Food Chemistry, 2019, 282, 67-75.	4.2	34
15	Effect of multi-pass high pressure homogenization on physicochemical properties of hazelnut milk from hazelnut cake: An investigation by response surface methodology. Journal of Food Processing and Preservation, 2018, 42, e13615.	0.9	19
16	Antimicrobial Carvacrol in Solution Blowâ€Spun Fishâ€Skin Gelatin Nanofibers. Journal of Food Science, 2018, 83, 984-991.	1.5	19
17	Effect of high pressure homogenization (HPH) on functional and rheological properties of hazelnut meal proteins obtained from hazelnut oil industry by-products. Journal of Food Engineering, 2018, 233, 98-108.	2.7	78
18	Effect of ultrasound treatment on the properties of nano-emulsion films obtained from hazelnut meal protein and clove essential oil. Ultrasonics Sonochemistry, 2018, 41, 466-474.	3.8	102

#	Article	IF	Citations
19	High pressure homogenization of mechanically deboned chicken meat protein suspensions to improve mechanical and barrier properties of edible films. Food Hydrocolloids, 2018, 84, 135-145.	5.6	53
20	Preparation of Fish Skin Gelatin-Based Nanofibers Incorporating Cinnamaldehyde by Solution Blow Spinning. International Journal of Molecular Sciences, 2018, 19, 618.	1.8	24
21	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. Journal of Food Measurement and Characterization, 2018, 12, 2404-2415.	1.6	17
22	Evaluation of Color, Lipid Oxidation and Microbial Quality in Meatballs Formulated with Bee Pollen During Frozen Storage. Journal of Food Processing and Preservation, 2017, 41, e12916.	0.9	18
23	Effect of high pressure homogenization (HPH) on microstructure and rheological properties of hazelnut milk. Innovative Food Science and Emerging Technologies, 2017, 41, 411-420.	2.7	59
24	Functional and Film-forming Properties of Mechanically Deboned Chicken Meat Proteins. International Journal of Food Engineering, 2017, 13, .	0.7	9
25	Potential application of high pressure homogenization (HPH) for improving functional and rheological properties of mechanically deboned chicken meat (MDCM) proteins. Journal of Food Engineering, 2017, 215, 161-171.	2.7	42
26	Edible Packaging Film Derived from Mechanically Deboned Chicken Meat Proteins: Effect of Transglutaminase on Physicochemical Properties. Korean Journal for Food Science of Animal Resources, 2017, 37, 635-645.	1.5	24
27	Effect of sugar beet fiber concentrations on rheological properties of meat emulsions and their correlation with texture profile analysis. Food and Bioproducts Processing, 2016, 100, 118-131.	1.8	42
28	The effect of starch modification and concentration on steady-state and dynamic rheology of meat emulsions. Food Hydrocolloids, 2015, 48, 135-148.	5.6	66
29	Evaluation of the Nutritional and Storage Quality of Meatballs Formulated with Bee Pollen. Korean Journal for Food Science of Animal Resources, 2014, 34, 423-433.	1.5	20
30	The Effect of Ultrasonic Marinating on the Transport of Acetic Acid and Salt in Anchovy Marinades. Food Science and Technology Research, 2013, 19, 849-853.	0.3	13
31	THE EFFECTS OF DIFFERENT MODIFIED STARCHES ON SOME PHYSICAL AND TEXTURE PROPERTIES OF MEAT EMULSION. GÄ±da, 0, , 773-786.	0.1	2
32	Yenilebilir Film ve Kaplamalar: Ãœretimleri, Uygulama YÃ¶ntemleri, FonksiyonlarÄ± ve KaslÄ± GÄ±dalarda KullanÄ±mlarÄ±. Akademik GÄ±da, 0, , 84-84.	0.5	10