

# Feramuz Ozdemir

## List of Publications by Year in descending order

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Version: 2024-02-01

28  
papers

1,615  
citations

361296

20  
h-index

501076

28  
g-index

28  
all docs

28  
docs citations

28  
times ranked

2036  
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of carotenoids, capsaicinoids and ascorbic acid composition of some selected pepper cultivars ( <i>Capsicum annum</i> L.) grown in Turkey. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 596-602.	1.9	206
2	Changes in dry matter, oil content and fatty acids composition of avocado during harvesting time and post-harvesting ripening period. <i>Food Chemistry</i> , 2004, 86, 79-83.	4.2	173
3	Physical and nutritional properties of four major commercial Turkish hazelnut varieties. <i>Journal of Food Engineering</i> , 2004, 63, 341-347.	2.7	145
4	Spray drying of the mountain tea ( <i>Sideritis stricta</i> ) water extract by using different hydrocolloid carriers. <i>LWT - Food Science and Technology</i> , 2011, 44, 1626-1635.	2.5	109
5	Physical and nutritional properties of four orange varieties. <i>Journal of Food Engineering</i> , 2005, 66, 519-523.	2.7	102
6	Effect of some hydrocolloids on the rheological properties of different formulated ketchups. <i>Food Hydrocolloids</i> , 2004, 18, 1015-1022.	5.6	88
7	Effect of roasting process on phenolic, antioxidant and browning properties of carob powder. <i>European Food Research and Technology</i> , 2009, 230, 155-161.	1.6	86
8	Influence of inlet air temperature and carrier material on the production of instant soluble sage ( <i>Salvia fruticosa</i> Miller) by spray drying. <i>LWT - Food Science and Technology</i> , 2013, 52, 31-38.	2.5	85
9	Influences of gamma irradiation and storage on the capsaicinoids of sun-dried and dehydrated paprika. <i>Food Chemistry</i> , 2004, 86, 509-515.	4.2	82
10	Influences of $\hat{I}^3$ -Irradiation and Storage on the Carotenoids of Sun-Dried and Dehydrated Paprika. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4972-4977.	2.4	72
11	Some physical and nutritional properties of <i>Juniperus drupacea</i> fruits. <i>Journal of Food Engineering</i> , 2004, 65, 325-331.	2.7	50
12	Effects of Baking and Boiling on the Nutritional and Antioxidant Properties of Sweet Potato [ <i>Ipomoea batatas</i> (L.) Lam.] Cultivars. <i>Plant Foods for Human Nutrition</i> , 2011, 66, 341-347.	1.4	44
13	Comparative study on volatile compounds in Turkish green tea powder: Impact of tea clone, shading level and shooting period. <i>Food Research International</i> , 2013, 53, 744-750.	2.9	42
14	Investigation of free amino acids, bioactive and neuroactive compounds in different types of tea and effect of black tea processing. <i>LWT - Food Science and Technology</i> , 2020, 117, 108655.	2.5	40
15	Physicochemical properties of Turkish green tea powder: effects of shooting period, shading, and clone. <i>Türk Tarım Ve Ormancılık Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2014, 38, 233-241.	0.8	37
16	Effects of sodium caseinate- and milk protein concentrate-based edible coatings on the postharvest quality of Bing cherries. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1229-1234.	1.7	31
17	Encapsulation of strawberry flavour and physicochemical characterization of the encapsulated powders. <i>Powder Technology</i> , 2021, 380, 602-612.	2.1	31
18	Aqueous extraction kinetics of soluble solids, phenolics and flavonoids from sage ( <i>Salvia fruticosa</i> ) Tj ETQq0 0 0 rgBT, /Overlock 10 Tf 50	1.4	29

#	ARTICLE	IF	CITATIONS
19	Concentration of sage ( <i>Salvia fruticosa</i> Miller) extract by using integrated membrane process. Separation and Purification Technology, 2014, 132, 244-251.	3.9	23
20	Effect of some hydrocolloids on the serum separation of different formulated ketchups. Journal of Food Engineering, 2007, 81, 437-446.	2.7	22
21	Changes in phenolic composition of avocado cultivars during harvesting time. Chemistry of Natural Compounds, 2010, 46, 112-115.	0.2	22
22	Effects of fermentation time and shooting period on amino acid derivatives and free amino acid profiles of tea. LWT - Food Science and Technology, 2021, 137, 110481.	2.5	20
23	Effects of fermentation time on phenolic composition, antioxidant and antimicrobial activities of green, oolong, and black teas. Food Bioscience, 2022, 49, 101884.	2.0	19
24	Effect of altitude, shooting period, and tea grade on the catechins, caffeine, theaflavin, and thearubigin of Turkish black tea. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2018, 42, 334-340.	0.8	15
25	Influence of shooting period and extraction conditions on bioactive compounds in Turkish green tea. Food Science and Technology, 2016, 36, 737-743.	0.8	13
26	Effect of rolling methods and storage on volatile constituents of Turkish black tea. Flavour and Fragrance Journal, 2017, 32, 362-375.	1.2	11
27	Milk protein and zein coatings over peeled garlic cloves to extend their shelf life. Scientia Horticulturae, 2022, 291, 110571.	1.7	11
28	Phenolic composition and antioxidant activity of <i>Sideritis lycia</i> and <i>Sideritis libanotica</i> subsp. <i>linearis</i> : Effects of cultivation, year and storage. Journal of Applied Research on Medicinal and Aromatic Plants, 2017, 5, 26-32.	0.9	7