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List of Publications by Year in descending order

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Version: 2024-02-01

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papers

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22
times ranked

502
citing authors

#	ARTICLE	IF	CITATIONS
1	Essential oils for antimicrobial and antioxidant applications in fish and other seafood products. Trends in Food Science and Technology, 2017, 68, 26-36.	7.8	163
2	Qualitative improvement of catfish burger using Zataria multiflora Boiss. essential oil. Journal of Food Measurement and Characterization, 2017, 11, 530-537.	1.6	39
3	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. Antioxidants, 2020, 9, 882.	2.2	31
4	Protective effect of essential oils on the shelf life of smoked and vacuum packed rainbow trout (Oncorhynchus mykiss W.1792) fillets. Journal of Food Science and Technology, 2014, 51, 2741-2747.	1.4	24
5	Antimicrobial and antioxidant effects of clove oil on sliced smoked Oncorhynchus mykiss. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2013, 8, 195-199.	0.5	19
6	Improving the Quality of Fresh Rainbow Trout by Sage Essential Oil and Packaging Treatments. Journal of Food Safety, 2016, 36, 299-307.	1.1	18
7	Effects of chitosan edible coatings enriched with sumac on the quality and the shelf life of rainbow trout (Oncorhynchus mykiss, Walbaum, 1792) fillets. Journal of Food Safety, 2018, 38, e12545.	1.1	17
8	EVALUATION OF ESSENTIAL OILS AS A GLAZING MATERIAL FOR FROZEN RAINBOW TROUT (ONCORHYNCHUS MYKISS) FILLET. Journal of Food Processing and Preservation, 2013, 37, 759-765.	0.9	16
9	THE EFFECTS OF DIFFERENT CONCENTRATIONS OF ROSEMARY (ROSMARINUS OFFICINALIS) EXTRACT ON THE SHELF LIFE OF HOT-SMOKED AND VACUUM-PACKED LUCIOBARBUS ESOCINUS FILLETS. Journal of Food Processing and Preservation, 2013, 37, 269-274.	0.9	16
10	The Effect of Active Packaging Film Containing Rosemary Extract on the Quality of Smoked Rainbow Trout (Oncorhynchus mykiss). Journal of Aquatic Food Product Technology, 2013, 22, 361-370.	0.6	14
11	The chemical and sensorial changes in rainbow trout caviar salted in different ratios during storage. Fisheries Science, 2010, 76, 879-883.	0.7	13
12	Potency and use of chia mucilage coating containing propolis liquid extract for improves shelf-life of sea bass fillets. Acta Scientiarum Polonorum, Technologia Alimentaria, 2020, 19, 255-260.	0.2	8
13	Microbiological and Physicochemical Quality of Carp sausage Enriched With Propolis Natural Extract during Chilled Storage. Journal of Aquatic Food Product Technology, 2019, 28, 960-966.	0.6	7
14	Chia musilage coating: Applications with gojiberry extract for shelf life extension of Oncorhynchus mykiss and it's antibacterial and oxidative effects. Journal of Food Processing and Preservation, 2021, 45, e15114.	0.9	5
15	The effect of clove oil on frozen storage stability and quality of rainbow trout (Oncorhynchus) Tj ETQq1 1 0.784314 rgBT /Overlock 10T	0.9	3
16	Determination of Lipid Peroxidation and Fatty Acid Compositions in the Caviars of Rainbow Trout and Carp. Journal of Aquatic Food Product Technology, 2018, 27, 803-810.	0.6	2
17	Assessment of vitamin compositions and cholesterol levels of carp (Cyprinus carpio carpio) and rainbow trout (Oncorhynchus mykiss) caviars. Su ÄœrÄ¼nleri Dergisi, 2019, 36, 293-299.	0.1	2
18	Shelf life of rainbow trout fillets hot smoking with different sauces. Su ÄœrÄ¼nleri Dergisi, 2018, 35, 43-48.	0.1	1

#	ARTICLE	IF	CITATIONS
19	YABAN MERSÄ°NÄ° (Blue berry) VE KURT ÄœZÄœMÄœ (Gojiberry) EKSTRAKTARIYLA ZENGÄ°NLEÄžTÄ°RÄ°LMÄ°Äž KÄ°TOSAN ile KAPLANMIÄž GÄ-KKUÄžAÄžI ALABALIK (Onchorhynchus mykiss WALBAUM 1792) FÄ°LETOLARININ PÄ°YASA KOÄžBİLERİNDE MÄ°KROBÄ°YOLOJÄ°K DEÄžÄ°ÄžÄ°MLERÄ°NÄ°N Ä°NCELENMESÄ°. E-Journal of New World Sciences Academy, 2018, 13, 171-181.		
20	DondurulmuÄŸ alabalÄ±klarÄ±n oksidatif stabilitesi Ä±zzerine biberiye yaÄŸÄ± ile karÄ±ÄŸtÄ±rÄ±lmÄ±ÄŸ glazing solüsyonunun etkisi. SÄ±leyman Demirel Äœniversitesi EÄŸirdir Su ÄœerÄ±nleri FakÄ±ltesi Dergisi, 2018, 14, 42-48.	0.1	0
21	GÄ-KKUÄžAÄžI ALABALIÄžI (Onchorhynchus mykiss, Walbaum 1792) FÄ°LETOLARININ MUHAFAZASI SIRASINDA KÄ°MYASAL VE DUYUSAL KALÄ°TESÄ° ÄœZERÄ°NDE DOÄžAL KORUYUCU MADDELERLE ZENGÄ°NLEÄžTÄ°RÄ°LMÄ°Äž KÄ°TOSANIN YENÄ°LEBÄ°LÄŸÜNE KAPLAMALARIN ETKÄ°LERÄ°. E-Journal of New World Sciences Academy, 2018, 13, 182-191.		
22	Effects of Whey Protein Coating Incorporated with Propolis-Î²-Cyclodextrin Emulsion on Quality of Refrigerated Sea Bass Fillets <i>(Dicentrarchus labrax)</i>. Journal of Aquatic Food Product Technology, 2022, 31, 702-713.	0.6	0