

# Ã-zlem EmÄ°r Äoban

## List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	Effects of Whey Protein Coating Incorporated with Propolis-β-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
2	Chia mucilage coating: Applications with gojiberry extract for shelf life extension of <i>Oncorhynchus mykiss</i> and its antibacterial and oxidative effects. Journal of Food Processing and Preservation, 2021, 45, e15114.	0.9	5
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	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
5	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
6	Assessment of vitamin compositions and cholesterol levels of carp ( <i>Cyprinus carpio carpio</i> ) and rainbow trout ( <i>Oncorhynchus mykiss</i> ) caviars. Su Özerinleri Dergisi, 2019, 36, 293-299.	0.1	2
7	Effects of chitosan edible coatings enriched with sumac on the quality and the shelf life of rainbow trout ( <i>Oncorhynchus mykiss</i> , Walbaum, 1792) fillets. Journal of Food Safety, 2018, 38, e12545.	1.1	17
8	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
9	The effect of clove oil on frozen storage stability and quality of rainbow trout ( <i>Oncorhynchus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.1	3
10	Shelf life of rainbow trout fillets hot smoking with different sauces. Su Özerinleri Dergisi, 2018, 35, 43-48.	0.1	1
11	Dondurulmuş alabalıkta oksidatif stabilitesi üzerine biberiye yağı ile karıştırılmış glazing solüsyonunun etkisi. Sileyman Demirel Üniversitesi Su Özerinleri Fakültesi Dergisi, 2018, 14, 42-48.	0.1	0
12	GÄ-KKUÄŽÄŽİ ALABALIK (Oncorhynchus mykiss, Walbaum 1792) FÄLETOLARININ MUHAFAZASI SIRASINDA KÄMYASAL VE DUYUSAL KALÄTESÄ ÖZERİNDE DOĞAL KORUYUCU MADDELERLE ZENGÄNLEÄZTÄRÄLMÄÄZ KÄTOSANIN YENÄLEBÄLÄR KAPLAMALARIN ETKÄLERÄ. E-Journal of New World Sciences Academy, 2018, 13, 182-191.	0.1	0
13	YABAN MERSÄNÖ (Blue berry) VE KURT ÖZEMİ (Gojiberry) EKSTRAKTARIYLA ZENGÄNLEÄZTÄRÄLMÄÄZ KÄTOSAN ile KAPLANMIŞ GÄ-KKUÄŽÄŽİ ALABALIK (Oncorhynchus mykiss WALBAUM 1792) FÄLETOLARININ PÄYASA KOŞULLARINDA MÄKROBÄYOLOJİK DEĞERLERİNİN NCELENMESÄ. E-Journal of New World Sciences Academy, 2018, 13, 171-181.	0.1	0
14	Qualitative improvement of catfish burger using Zataria multiflora Boiss. essential oil. Journal of Food Measurement and Characterization, 2017, 11, 530-537.	1.6	39
15	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
16	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
17	Protective effect of essential oils on the shelf life of smoked and vacuum packed rainbow trout ( <i>Oncorhynchus mykiss</i> W.1792) fillets. Journal of Food Science and Technology, 2014, 51, 2741-2747.	1.4	24
18	EVALUATION OF ESSENTIAL OILS AS A GLAZING MATERIAL FOR FROZEN RAINBOW TROUT ( <i>ONCORHYNCHUS MYKISS</i> ) FILLET. Journal of Food Processing and Preservation, 2013, 37, 759-765.	0.9	16

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19	Antimicrobial and antioxidant effects of clove oil on sliced smoked <i>Oncorhynchus mykiss</i> . Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2013, 8, 195-199.	0.5	19
20	THE EFFECTS OF DIFFERENT CONCENTRATIONS OF ROSEMARY ( <i>ROS MARINUS OFFICINALIS</i> ) EXTRACT ON THE SHELF LIFE OF HOT-SMOKED AND VACUUM-PACKED <i>LUCIO BARBUS ESOCINUS</i> FILLETS. Journal of Food Processing and Preservation, 2013, 37, 269-274.	0.9	16
21	The Effect of Active Packaging Film Containing Rosemary Extract on the Quality of Smoked Rainbow Trout ( <i>Oncorhynchus mykiss</i> ). Journal of Aquatic Food Product Technology, 2013, 22, 361-370.	0.6	14
22	The chemical and sensorial changes in rainbow trout caviar salted in different ratios during storage. Fisheries Science, 2010, 76, 879-883.	0.7	13