Deniz Bas

List of Publications by Year
in descending order

15 papers	2,174 citations	840585 11 h-index	1058333 14 g-index
15 all docs	15 docs citations	15 times ranked	3040 citing authors

#	Article	IF	Citations
1	Production of enzyme-modified cheese (EMC) with ripened white cheese flavour: II- effects of lipases. Food and Bioproducts Processing, 2020, 122, 230-244.	1.8	31
2	Production of enzyme-modified cheese (EMC) with ripened white cheese flavour: I-effects of proteolytic enzymes and determination of their appropriate combination. Food and Bioproducts Processing, 2019, 117, 287-301.	1.8	29
3	Composition, proteolysis, lipolysis, volatile compound profile and sensory characteristics of ripened white cheeses manufactured in different geographical regions of Turkey. International Dairy Journal, 2018, 87, 26-36.	1.5	33
4	Sensitive and reliable paper-based glucose sensing mechanisms with smartphone readout using the $L^*a^*b^*$ color space. Analytical Methods, 2017, 9, 6698-6704.	1.3	16
5	Nano-sized structures for the detection of food components and contaminants. Frontiers in Bioscience - Elite, 2011, E3, 1109-1127.	0.9	0
6	Photoelectrochemical competitive DNA hybridization assay using semiconductor quantum dot conjugated oligonucleotides. Analytical and Bioanalytical Chemistry, 2011, 400, 703-707.	1.9	18
7	Rapid Method for Quantitative Determination of Proteolytic Activity with Cyclic Voltammetry. Electroanalysis, 2010, 22, 265-267.	1.5	8
8	Quantitative Photoelectrochemical Detection of Biotin Conjugated CdSe/ZnS Quantum Dots on the Avidin Immobilized ITO Electrodes. Electroanalysis, 2009, 21, 1829-1834.	1.5	18
9	Thermodynamic analysis of the interaction between 3-aminophenylboronic acid and monosaccharides for development of biosensor. Sensors and Actuators B: Chemical, 2009, 140, 597-602.	4.0	29
10	Determination of Transglutaminase Activity Using Fluorescence Spectrophotometer. Food Biotechnology, 2008, 22, 297-310.	0.6	7
11	Modeling and optimization III: Reaction rate estimation using artificial neural network (ANN) without a kinetic model. Journal of Food Engineering, 2007, 79, 622-628.	2.7	54
12	Modeling and optimization IV: Investigation of reaction kinetics and kinetic constants using a program in which artificial neural network (ANN) was integrated. Journal of Food Engineering, 2007, 79, 1152-1158.	2.7	29
13	Modeling and optimization I: Usability of response surface methodology. Journal of Food Engineering, 2007, 78, 836-845.	2.7	1,650
14	Modeling and optimization II: Comparison of estimation capabilities of response surface methodology with artificial neural networks in a biochemical reaction. Journal of Food Engineering, 2007, 78, 846-854.	2.7	247
15	Statistical Modeling of Î²-galactosidase Inhibition During Lactose Hydrolysis. Food Biotechnology, 2006, 20, 79-91.	0.6	5