

Mahmut Dogan

List of Publications by Year in descending order

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Version: 2024-02-01

75
papers

1,818
citations

279487

23
h-index

301761

39
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76
all docs

76
docs citations

76
times ranked

2050
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality characterization of artisanal and retail Turkish blossom honeys: Determination of physicochemical, microbiological, bioactive properties and aroma profile. <i>Industrial Crops and Products</i> , 2013, 46, 124-131.	2.5	139
2	Physicochemical, bioactive, and sensory properties of persimmon-based ice cream: Technique for order preference by similarity to ideal solution to determine optimum concentration. <i>Journal of Dairy Science</i> , 2014, 97, 97-110.	1.4	107
3	Rheological properties of some gums-salep mixed solutions. <i>Journal of Food Engineering</i> , 2006, 72, 261-265.	2.7	84
4	Characterization of O/W model system meat emulsions using shear creep and creep recovery tests based on mechanical simulation models and their correlation with texture profile analysis (TPA) parameters. <i>Journal of Food Engineering</i> , 2012, 108, 327-336.	2.7	79
5	Steady, Dynamic, Creep, and Recovery Analysis of Ice Cream Mixes Added with Different Concentrations of Xanthan Gum. <i>Food and Bioprocess Technology</i> , 2013, 6, 1420-1433.	2.6	71
6	Bioactive and Physicochemical Properties of Persimmon as Affected by Drying Methods. <i>Drying Technology</i> , 2014, 32, 258-267.	1.7	71
7	Effect of Oil Type and Fatty Acid Composition on Dynamic and Steady Shear Rheology of Vegetable Oils. <i>Journal of Oleo Science</i> , 2012, 61, 181-187.	0.6	60
8	Effects of certain polyphenols and extracts on furans and acrylamide formation in model system, and total furans during storage. <i>Food Chemistry</i> , 2014, 142, 423-429.	4.2	59
9	Rheological characteristics of some food hydrocolloids processed with gamma irradiation. <i>Food Hydrocolloids</i> , 2007, 21, 392-396.	5.6	56
10	Temperature Dependency of Steady, Dynamic, and Creep-Recovery Rheological Properties of Ice Cream Mix. <i>Food and Bioprocess Technology</i> , 2013, 6, 2974-2985.	2.6	54
11	The Effects of Different Gums and Their Interactions on the Rheological Properties of a Dairy Dessert: A Mixture Design Approach. <i>Food and Bioprocess Technology</i> , 2013, 6, 896-908.	2.6	53
12	Optimization of the content of 5-hydroxymethylfurfural (HMF) formed in some molasses types: HPLC-DAD analysis to determine effect of different storage time and temperature levels. <i>Industrial Crops and Products</i> , 2013, 50, 137-144.	2.5	52
13	Dynamic oscillatory shear properties of O/W model system meat emulsions: Linear viscoelastic analysis for effect of temperature and oil concentration on protein network formation. <i>Journal of Food Engineering</i> , 2011, 107, 241-252.	2.7	44
14	The Effect of Starch Concentration and Temperature on Grape Molasses: Rheological and Textural Properties. <i>Food and Bioprocess Technology</i> , 2013, 6, 259-271.	2.6	41
15	The influence of ultrasound on the stability of dairy-based, emulsifier-free emulsions: rheological and morphological aspect. <i>European Food Research and Technology</i> , 2018, 244, 409-421.	1.6	38
16	Rheological Behaviour of Instant Hot Chocolate Beverage: Part 1. Optimization of the Effect of Different Starches and Gums. <i>Food Biophysics</i> , 2011, 6, 512-518.	1.4	35
17	New approaches to determination of HMF. <i>Food Chemistry</i> , 2014, 143, 367-370.	4.2	34
18	Application of Different Multi-criteria Decision Techniques to Determine Optimum Flavour of Prebiotic Pudding Based on Sensory Analyses. <i>Food and Bioprocess Technology</i> , 2013, 6, 2844-2859.	2.6	33

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19	Prediction of fatty acid composition of vegetable oils based on rheological measurements using nonlinear models. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1217-1224.	1.0	32
20	Optimization of Gum Combination in Prebiotic Instant Hot Chocolate Beverage Model System in Terms of Rheological Aspect: Mixture Design Approach. <i>Food and Bioprocess Technology</i> , 2013, 6, 783-794.	2.6	30
21	Rheological behaviour and physicochemical properties of kefir with honey. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2011, 6, 327-332.	0.5	27
22	Effect of salt on the inter-relationship between the morphological, emulsifying and interfacial rheological properties of O/W emulsions at oil/water interface. <i>Journal of Food Engineering</i> , 2020, 275, 109871.	2.7	27
23	Application of deep eutectic solvents as a green and biodegradable media for extraction of anthocyanin from black carrots. <i>LWT - Food Science and Technology</i> , 2021, 138, 110775.	2.5	27
24	Rheological Properties of Reconstituted Hot Salep Beverage. <i>International Journal of Food Properties</i> , 2004, 7, 683-691.	1.3	26
25	Powder caking and cohesion behaviours of coffee powders as affected by roasting and particle sizes: Principal component analyses (PCA) for flow and bioactive properties. <i>Powder Technology</i> , 2019, 344, 222-232.	2.1	25
26	Sensitivity of three pathogenic bacteria to Turkish cemen paste and its ingredients. <i>Meat Science</i> , 2006, 74, 354-358.	2.7	24
27	A methodology to evaluate the sensory properties of instant hot chocolate beverage with different fat contents: multi-criteria decision-making techniques approach. <i>European Food Research and Technology</i> , 2016, 242, 953-966.	1.6	24
28	The Effect of Ageing at a Low Temperature on the Rheological Properties of Kahramanmaras-Type Ice Cream Mix. <i>International Journal of Food Properties</i> , 2007, 10, 19-24.	1.3	23
29	Classification of Kashar Cheeses Based on Their Chemical, Color and Instrumental Textural Characteristics Using Principal Component and Hierarchical Cluster Analysis. <i>International Journal of Food Properties</i> , 2015, 18, 909-921.	1.3	23
30	Rheological and some Physicochemical Properties of Selected Hydrocolloids and their Interactions with Guar Gum: Characterization using Principal Component Analysis and Viscous Synergism Index. <i>International Journal of Food Properties</i> , 2014, 17, 1655-1667.	1.3	22
31	Changes in the texture, physicochemical properties and volatile compound profiles of fresh ashar cheese (90 days) during ripening. <i>International Journal of Dairy Technology</i> , 2016, 69, 243-253.	1.3	21
32	Element content of propolis from different regions of Turkey. <i>Acta Alimentaria</i> , 2006, 35, 127-130.	0.3	20
33	Physicochemical, functional and sensory properties of mellorine enriched with different vegetable juices and TOPSIS approach to determine optimum juice concentration. <i>Food Bioscience</i> , 2014, 7, 45-55.	2.0	20
34	Incorporation of dietary fiber concentrates from fruit and vegetable wastes in butter: effects on physicochemical, textural, and sensory properties. <i>European Food Research and Technology</i> , 2016, 242, 1331-1342.	1.6	20
35	Ultrasound-assisted natural deep eutectic solvent extraction of anthocyanin from black carrots: Optimization, cytotoxicity, in-vitro bioavailability and stability. <i>Food and Bioprocesses Processing</i> , 2022, 132, 99-113.	1.8	20
36	Optimization of gum combination for instant pudding based on creep and recovery parameters by mixture design approach. <i>European Food Research and Technology</i> , 2014, 238, 47-58.	1.6	18

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37	Characteristics and Fatty Acid Compositions of Rhus coriaria Cultivars from Southeast Turkey. Chemistry of Natural Compounds, 2005, 41, 724-725.	0.2	17
38	Characterization of rheological interactions of Gleditsia triacanthos gum with some hydrocolloids: Effect of hydration temperature. Food Hydrocolloids, 2013, 32, 453-462.	5.6	17
39	USING FLUID WHEY IN COMMINUTED MEAT PRODUCTS: EFFECTS ON TEXTURAL PROPERTIES OF FRANKFURTER-TYPE SAUSAGES. Journal of Muscle Foods, 2006, 17, 354-366.	0.5	15
40	Stress relaxation/creep compliance behaviour of kashar cheese: Scanning electron microscopy observations. International Journal of Dairy Technology, 2016, 69, 254-261.	1.3	15
41	Combination of the Simple Additive (SAW) Approach and Mixture Design to Determine Optimum Cocoa Combination of the Hot Chocolate Beverage. International Journal of Food Properties, 2015, 18, 1677-1692.	1.3	14
42	Steady, dynamic, creep/recovery, and textural properties of yoghurt/molasses blends: Temperature sweep tests and applicability of Cox's Merz rule. Food Science and Technology International, 2016, 22, 31-46.	1.1	14
43	Production of deep-fried corn chips using stale bread powder: Effect of frying time, temperature and concentration. LWT - Food Science and Technology, 2017, 83, 235-242.	2.5	13
44	Effect of temperature and starch concentration on the creep/recovery behaviour of the grape molasses: modelling with ANN, ANFIS and response surface methodology. European Food Research and Technology, 2013, 236, 1049-1061.	1.6	12
45	HPLC-DAD Analysis to Identify the Phenolic Profile of Rhododendron Honey Collected from Different Regions in Turkey. International Journal of Food Properties, 2014, 17, 1126-1135.	1.3	12
46	Steady shear rheological characteristics of model system meat emulsions: Power law and exponential type models to describe effect of corn oil concentration. Journal of Food Science and Technology, 2014, 52, 3851-8.	1.4	11
47	Rheological Characterization of Binary Combination of Gleditsia triacanthos Gum and Tapioca Starch. International Journal of Food Properties, 2016, 19, 1391-1400.	1.3	11
48	Rheology and microstructure of galactomannan-xanthan gum systems at different pH values. Journal of Food Process Engineering, 2020, 43, e13573.	1.5	10
49	5-hydroxymethyl furfural formation and reaction kinetics of different pekmez samples: effect of temperature and storage. International Journal of Food Engineering, 2012, 8, .	0.7	9
50	Rheological interactions of the xanthan gum and carboxymethyl cellulose as alternative to pectin in organic acid-sucrose model system: simplex lattice mixture design approach. European Food Research and Technology, 2017, 243, 1041-1056.	1.6	9
51	The rheological behaviors and morphological characteristics of different food hydrocolloids ground to sub-micro particles: in terms of temperature and particle size. Journal of Food Measurement and Characterization, 2018, 12, 770-780.	1.6	9
52	Exposure to Air Accelerates the Gelation of Gelatin: Steady and Dynamic Shear Rheological Characterization to See the Effect of Air on the Strength of Gelatin Gel. International Journal of Food Properties, 2016, 19, 721-730.	1.3	8
53	Effects of ultrasound homogenization on the structural and sensorial attributes of ice cream: optimization with Taguchi and data envelopment analysis. Journal of Food Measurement and Characterization, 2021, 15, 4888-4898.	1.6	8
54	A response surface methodology study on the effects of some phenolics and storage period length on vegetable oil quality: change in oxidation stability parameters. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2014, 38, 759-772.	0.8	7

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55	Characterization of Grape Molasses/Sesame Paste/Honey Blends: Multiple Response Optimization of Some Physicochemical, Bioactive, Viscoelastic and Sensory Properties. <i>Journal of Food Process Engineering</i> , 2017, 40, e12406.	1.5	7
56	Multi-response optimization of process parameters of saponin-based model foam using Taguchi method and gray relational analysis coupled with principal component analysis. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	7
57	RECOVERY OF BIOACTIVE PHENOLIC COMPOUNDS FROM OLIVE MILL WASTE WATER, POMEGRANATE PEEL, AND EUROPEAN CRANBERRYBUSH (<i>VIBURNUM OPULUS L.</i>) JUICE BY PREPARATIVE MPLC. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2014, 37, 1827-1836.	0.5	6
58	Modeling of rheological properties of mellorine mix including different oil and gum types by combined design, ANN, and ANFIS models. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2014, 38, 745-757.	0.8	4
59	Effect of yoghurt or yoghurt serum on microbial quality of cig kofte. <i>Journal of Food Science and Technology</i> , 2014, 51, 1406-1410.	1.4	4
60	Mineral contents and nutritive values of the pomaces of commercial Turkish grape (<i>Vitis vinifera L.</i>) varieties. <i>Quality Assurance and Safety of Crops and Foods</i> , 2014, 6, 89-93.	1.8	4
61	Hydroxymethylfurfural content and physicochemical properties of the caramel samples enriched with different dietary fibres. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 277-285.	1.8	4
62	Effect of corn starch-hydrocolloid interactions on the rheological properties of coating batters. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15250.	0.9	4
63	Construction of Predictive Models to Describe Apparent and Complex Viscosity Values of O/W Model System Meat Emulsions Using Adaptive Neuro Fuzzy Inference System (ANFIS) and Artificial Neural Networks (ANN). <i>Food Biophysics</i> , 2012, 7, 329-340.	1.4	3
64	Investigation of fatty acid composition and trans fatty acid formation in extracted oils from French-fried potatoes and classification of samples using chemometric approaches. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2015, 39, 80-90.	0.8	3
65	Bioactive and sensorial characteristics of the milk based herbal (<i>Rumex crispus L.</i>) tea: multi-criteria decision making approach. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 535-544.	1.6	3
66	The bioactive efficiency of ultrasonic extracts from acorn leaves and green walnut husks against <i>Bacillus cereus</i> : a hybrid approach to PCA with the Taguchi method. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1257-1268.	1.6	3
67	Encapsulation of mono-diglycerides obtained from rendering waste oil: Powder, interfacial, rheological and emulsion properties. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15520.	0.9	3
68	Change in major fatty acid composition of vegetable oil depending on phenolic incorporation and storage period. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 179-188.	1.8	3
69	Effect of apple fibre on textural and relaxation properties of wheat chips dough. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 457-472.	1.8	2
70	Interfacial properties of poppy seed protein (<i>Papaver somniferum L.</i>) as an alternative protein source at oil/water interface: influence of pH on stability, morphology and rheology. <i>European Food Research and Technology</i> , 2021, 247, 2545-2556.	1.6	2
71	Optimization of Edible Oil Extraction from Ofada Rice Bran Using Response Surface Methodology by Akinoso, R. & Adeyanju, J.A. [<i>Food and Bioprocess Technology</i> 5 (2012) 1372-1378]. <i>Food and Bioprocess Technology</i> , 2012, 5, 2630-2631.	2.6	1
72	Investigation of rheological synergistic interactions between hydrocolloids and starch in milky cacao beverages model: principal component analyses. <i>European Food Research and Technology</i> , 2017, 243, 1031-1039.	1.6	1

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73	Influence of sucrose reduction and starch type on bulk and powder properties of ready-to-use powdered dessert. European Food Research and Technology, 2021, 247, 453-464.	1.6	1
74	Rendering waste oil as a new source for the synthesis of emulsifier: optimization, purification, and characterization. International Journal of Food Engineering, 2021, 17, 715-725.	0.7	1
75	Yağın Bir Fonksiyonu Olarak Lesitin Adsorbe Edilmiş Yağ/Su Emülsiyonlarının Araştırma ve Geliştirme Özellikleri. Akademik Gıda, 0, , 159-168.	0.5	1