Barbaros Ozer

List of Publications by Year
in descending order

50 papers	1,748 citations	304368 22 h-index	288905 40 g-index
53 all docs	53 docs citations	53 times ranked	1689 citing authors

#	Article	IF	Citations
1	Functional milks and dairy beverages. International Journal of Dairy Technology, 2010, 63, 1-15.	1.3	206
2	Incorporation of microbial transglutaminase into non-fat yogurt production. International Dairy Journal, 2007, 17, 199-207.	1.5	131
3	Improving the viability of Bifidobacterium bifidum BB-12 and Lactobacillus acidophilus LA-5 in white-brined cheese by microencapsulation. International Dairy Journal, 2009, 19, 22-29.	1.5	131
4	Effect of Inulin and Lactulose on Survival of Lactobacillus AcidophilusLA-5 and Bifidobacterium Bifidum BB-02 in Acidophilus-Bifidus Yoghurt. Food Science and Technology International, 2005, 11, 19-24.	1.1	118
5	Probiotic dairy-based beverages: A review. Journal of Functional Foods, 2019, 53, 62-75.	1.6	112
6	Effect of Microencapsulation on Viability of Lactobacillus acidophilus LAâ€5 and Bifidobacterium bifidum BBâ€12 During Kasar Cheese Ripening. International Journal of Dairy Technology, 2008, 61, 237-244.	1.3	78
7	Popular ovine and caprine fermented milks. Small Ruminant Research, 2011, 101, 2-16.	0.6	70
8	Survival ofLactobacillus acidophilusLA-5 andBifidobacterium bifidumBB-02 in white-brined cheese. International Journal of Food Sciences and Nutrition, 2004, 55, 53-60.	1.3	58
9	Effects of different fermentation parameters on quality characteristics of kefir. Journal of Dairy Science, 2013, 96, 780-789.	1.4	58
10	RHEOLOGICAL PROPERTIES OF CONCENTRATED YOGHURT (LABNEH). Journal of Texture Studies, 1998, 29, 67-79.	1.1	55
11	Comparison of techniques for measuring the rheological properties of labneh (concentrated yogurt). International Journal of Dairy Technology, 1997, 50, 129-133.	1.3	54
12	Cheeses of Turkey: 2. Varieties ripened under brine. Dairy Science and Technology, 2008, 88, 225-244.	2.2	52
13	Recent Advances in Dairy Packaging. Food Reviews International, 2015, 31, 295-318.	4.3	48
14	Rheology and Microstructure of Labneh (Concentrated Yogurt). Journal of Dairy Science, 1999, 82, 682-689.	1.4	46
15	Some properties of urfa cheese (a traditional white-brined Turkish cheese) produced from bovine and ovine milks. International Journal of Dairy Technology, 2002, 55, 94-99.	1.3	43
16	Simultaneous use of transglutaminase and rennet in white-brined cheese production. International Dairy Journal, 2013, 33, 129-134.	1.5	39
17	Gelation Properties of Milk Concentrated by Different Techniques. International Dairy Journal, 1998, 8, 793-799.	1.5	38
18	Textural and microstructural properties of urfa cheese (a white-brined Turkish cheese). International Journal of Dairy Technology, 2003, 56, 171-176.	1.3	37

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19	The Behaviour of Starter Cultures in Concentrated Yoghurt (Labneh) Produced by Different Techniques. LWT - Food Science and Technology, 1999, 32, 391-395.	2.5	31
20	Changes of proteolysis and angiotensin-I converting enzyme-inhibitory activity in white-brined cheese as affected by adjunct culture and ripening temperature. Journal of Dairy Research, 2014, 81, 394-402.	0.7	30
21	Simultaneous use of transglutaminase and rennet in milk coagulation: Effect of initial milk pH and renneting temperature. International Dairy Journal, 2012, 24, 1-7.	1.5	27
22	Nondestructive monitoring of renetted whole milk during cheese manufacturing. Food Research International, 2008, 41, 745-750.	2.9	26
23	Changes in volatile composition, proteolysis and textural and sensory properties of white-brined cheese: effects of ripening temperature and adjunct culture. Dairy Science and Technology, 2014, 94, 603-623.	2.2	25
24	Effect of heat treatment on micronutrients, fatty acids and some bioactive components of milk. International Dairy Journal, 2022, 126, 105231.	1.5	24
25	Effects of lactoperoxidase and hydrogen peroxide on rheological properties of yoghurt. Journal of Dairy Research, 2003, 70, 227-232.	0.7	22
26	Effects of heat treatment and starter culture on the properties of traditional Urfa cheeses (a) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462	2.8	22
27	Effect of protein concentration on the properties and structure of concentrated yogurts. International Journal of Dairy Technology, 1999, 52, 135-138.	1.3	19
28	Production of a wheyâ€based functional beverage supplemented with soy isoflavones and phytosterols. International Journal of Dairy Technology, 2016, 69, 114-121.	1.3	17
29	Evolution of proteolysis in Urfa cheese made from ewe's milk by wild type starter culture systems. Small Ruminant Research, 2014, 119, 120-129.	0.6	16
30	Identification and characterisation of lactic acid bacteria isolated from traditional Urfa cheese. International Journal of Dairy Technology, 2016, 69, 301-307.	1.3	16
31	The effects of incorporating wild-type strains of Lactococcus lactis into Turkish white-brined cheese (Beyaz peynir) on the fatty acid and volatile content. International Journal of Dairy Technology, 2011, 64, 494-501.	1.3	14
32	Process design for processed Kashar cheese (a pasta-filata cheese) by means of microbial transglutaminase: Effect on physical properties, yield and proteolysis. LWT - Food Science and Technology, 2020, 125, 109226.	2.5	11
33	Microflora and Pathogen Bacteria (Salmonella, Klebsiella, Yersinia, Pseudomonas, Aeromonas,) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Pakistan Journal of Nutrition, 2008, 7, 630-635.	0.2	10
34	Effect of addition of amino acids, treatment with beta-galactosidase and use of heat-shocked cultures on the acetaldehyde level in yoghurt. International Journal of Dairy Technology, 2002, 55, 166-170.	1.3	9
35	Effects of Wild-Type Starter Culture (Artisanal Strains) on Volatile Profile of Urfa Cheese Made from Ewe Milk. International Journal of Food Properties, 2015, 18, 1915-1929.	1.3	8
36	Probiotic Dairy Beverages. , 2009, , 165-195.		6

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37	Acute and short-term effects of Lactobacillus paracasei subsp. paracasei 431 and inulin intake on appetite control and dietary intake: A two-phases randomized, double blind, placebo-controlled study. Appetite, 2022, 169, 105855.	1.8	6
38	Effect of hydrogen peroxide treatment on the quality of raw cream. International Journal of Dairy Technology, 2000, 53, 83-86.	1.3	5
39	In vitro digestion and absorption efficiency of homogenised milk lipids. International Journal of Dairy Technology, 2021, 74, 52-62.	1.3	5
40	Utilization of Reconstituted Whey Powder and Microbial Transglutaminase in Ayran (Drinking) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	0.9	5
41	Proteolytic properties of Turkish whiteâ€brined cheese (Beyaz peynir) made by using wildâ€type Lactococcal strains. International Journal of Dairy Technology, 2011, 64, 394-401.	1.3	4
42	Application of Sweeteners in Food and Drinks (Bakery, Confectionery, Dairy Products, Puddings, Fruit) Tj ETQq0 0 0 rgBT /Overlock 10 Tf		3
43	Technology of Dairy-Based Beverages. , 2019, , 331-372.		2
44	Whey beverages. , 2022, , 117-137.		2
45	Dairy Product Technology. Contemporary Food Engineering, 2015, , 179-200.	0.2	1
46	Technology and Health Claim Evaluation of Probiotic Dairy Products. , 2021, , 95-151.		1
47	Quality Attributes of Yogurt and Functional Dairy Products. , 2009, , 229-265.		1
48	Application of Bacteriocin-Like Inhibitory Substances (BLIS)-Producing Probiotic Strain of Lactobacillus plantarum in Control of Staphylococcus aureus in White-Brined Cheese Production. Tarim Bilimleri Dergisi, 0, , 401-408.	0.4	1
49	Cheese Microbiology. , 2014, , 127-147.		0
50	Strategies for Yogurt Manufacturing. , 2009, , 47-96.		0