

Barbaros Ozer

List of Publications by Year in descending order

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Version: 2024-02-01

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	Whey beverages. , 2022, , 117-137.		2
2	Effect of heat treatment on micronutrients, fatty acids and some bioactive components of milk. International Dairy Journal, 2022, 126, 105231.	1.5	24
3	Acute and short-term effects of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> 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
4	Utilization of Reconstituted Whey Powder and Microbial Transglutaminase in Ayran (Drinking) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	0.9	5
5	<i>in vitro</i> digestion and absorption efficiency of homogenised milk lipids. International Journal of Dairy Technology, 2021, 74, 52-62.	1.3	5
6	Technology and Health Claim Evaluation of Probiotic Dairy Products. , 2021, , 95-151.		1
7	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
8	Technology of Dairy-Based Beverages. , 2019, , 331-372.		2
9	Probiotic dairy-based beverages: A review. Journal of Functional Foods, 2019, 53, 62-75.	1.6	112
10	Identification and characterisation of lactic acid bacteria isolated from traditional Urfa cheese. International Journal of Dairy Technology, 2016, 69, 301-307.	1.3	16
11	Production of a whey-based functional beverage supplemented with soy isoflavones and phytosterols. International Journal of Dairy Technology, 2016, 69, 114-121.	1.3	17
12	Dairy Product Technology. Contemporary Food Engineering, 2015, , 179-200.	0.2	1
13	Recent Advances in Dairy Packaging. Food Reviews International, 2015, 31, 295-318.	4.3	48
14	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
15	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
16	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
17	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
18	Cheese Microbiology. , 2014, , 127-147.		0

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19	Simultaneous use of transglutaminase and rennet in white-brined cheese production. International Dairy Journal, 2013, 33, 129-134.	1.5	39
20	Effects of different fermentation parameters on quality characteristics of kefir. Journal of Dairy Science, 2013, 96, 780-789.	1.4	58
21	Application of Sweeteners in Food and Drinks (Bakery, Confectionery, Dairy Products, Puddings, Fruit) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3	
22	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
23	Proteolytic properties of Turkish white-brined cheese (<i>Beyaz peynir</i>) made by using wild-type Lactococcal strains. International Journal of Dairy Technology, 2011, 64, 394-401.	1.3	4
24	The effects of incorporating wild-type strains of Lactococcus lactis into Turkish white-brined cheese (<i>Beyaz peynir</i>) on the fatty acid and volatile content. International Journal of Dairy Technology, 2011, 64, 494-501.	1.3	14
25	Popular ovine and caprine fermented milks. Small Ruminant Research, 2011, 101, 2-16.	0.6	70
26	Functional milks and dairy beverages. International Journal of Dairy Technology, 2010, 63, 1-15.	1.3	206
27	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
28	Probiotic Dairy Beverages. , 2009, , 165-195.		6
29	Quality Attributes of Yogurt and Functional Dairy Products. , 2009, , 229-265.		1
30	Strategies for Yogurt Manufacturing. , 2009, , 47-96.		0
31	Cheeses of Turkey: 2. Varieties ripened under brine. Dairy Science and Technology, 2008, 88, 225-244.	2.2	52
32	Effect of Microencapsulation on Viability of Lactobacillus acidophilus LA-5 and Bifidobacterium bifidum BB-12 During Kasar Cheese Ripening. International Journal of Dairy Technology, 2008, 61, 237-244.	1.3	78
33	Effects of heat treatment and starter culture on the properties of traditional Urfa cheeses (a) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.8	10
34	Nondestructive monitoring of renneted whole milk during cheese manufacturing. Food Research International, 2008, 41, 745-750.	2.9	26
35	Microflora and Pathogen Bacteria (Salmonella, Klebsiella, Yersinia, Pseudomonas, Aeromonas,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Pakistan Journal of Nutrition, 2008, 7, 630-635.	0.2	10
36	Incorporation of microbial transglutaminase into non-fat yogurt production. International Dairy Journal, 2007, 17, 199-207.	1.5	131

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37	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
38	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
39	Textural and microstructural properties of urfa cheese (a white-brined Turkish cheese). International Journal of Dairy Technology, 2003, 56, 171-176.	1.3	37
40	Effects of lactoperoxidase and hydrogen peroxide on rheological properties of yoghurt. Journal of Dairy Research, 2003, 70, 227-232.	0.7	22
41	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
42	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
43	Effect of hydrogen peroxide treatment on the quality of raw cream. International Journal of Dairy Technology, 2000, 53, 83-86.	1.3	5
44	Effect of protein concentration on the properties and structure of concentrated yogurts. International Journal of Dairy Technology, 1999, 52, 135-138.	1.3	19
45	Rheology and Microstructure of Labneh (Concentrated Yogurt). Journal of Dairy Science, 1999, 82, 682-689.	1.4	46
46	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
47	RHEOLOGICAL PROPERTIES OF CONCENTRATED YOGHURT (LABNEH). Journal of Texture Studies, 1998, 29, 67-79.	1.1	55
48	Gelation Properties of Milk Concentrated by Different Techniques. International Dairy Journal, 1998, 8, 793-799.	1.5	38
49	Comparison of techniques for measuring the rheological properties of labneh (concentrated yogurt). International Journal of Dairy Technology, 1997, 50, 129-133.	1.3	54
50	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