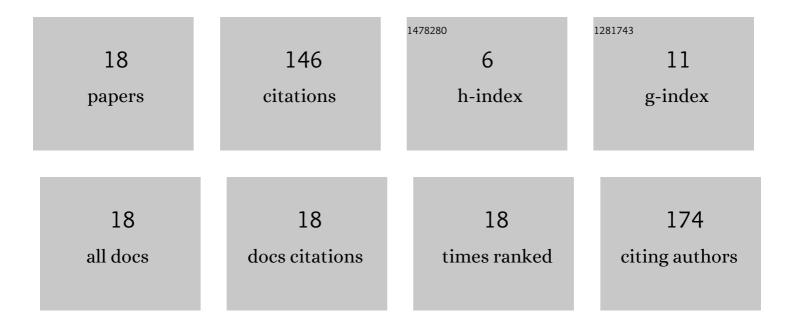
## **Bilal Cakir**

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Industrial Utilization of Bioactive Hazelnut Peptide Fractions in the Manufacture of Functional Hazelnut Paste: ACE-Inhibition and Allergy Suppression. Waste and Biomass Valorization, 2022, 13, 3561-3572.	1.8	7
2	Linking collective in vitro to individual in silico peptide bioactivity through mass spectrometry (LC-Q-TOF/MS) based sequence identification: the case of black cumin protein hydrolysates. Journal of Food Measurement and Characterization, 2021, 15, 664-674.	1.6	3
3	Investigation of beta-lactoglobulin derived bioactive peptides against SARS-CoV-2 (COVID-19): In silico analysis. European Journal of Pharmacology, 2021, 891, 173781.	1.7	33
4	LC-Q-TOF/MS based identification and in silico verification of ACE-inhibitory peptides in Giresun (Turkey) hazelnut cakes. European Food Research and Technology, 2021, 247, 1189-1198.	1.6	17
5	Tombul hazelnut (Corylus avellana L.) peptides with DPP-IV inhibitory activity: In vitro and in silico studies. Food Chemistry: X, 2021, 12, 100151.	1.8	10
6	Influence of Maillard reaction conditions and solvent extraction on the surface activity and foaming characteristics of black cumin protein concentrates. Journal of Food Science and Technology, 2020, 58, 4323-4332.	1.4	5
7	Identification of Novel Proteins from Black Cumin Seed Meals Based on 2D Gel Electrophoresis and MALDI-TOF/TOF-MS Analysis. Plant Foods for Human Nutrition, 2019, 74, 414-420.	1.4	10
8	Influence of phenolic profile on the RP-HPLC detection and anti-carcinogenic potential of cherry laurel extracts from Black Sea Region-Turkey. Microchemical Journal, 2019, 149, 103963.	2.3	4
9	Influence of extraction conditions on structural and functional characteristics of black cumin protein concentrates and ACE-inhibition in their hydrolyzates. Journal of Food Measurement and Characterization, 2019, 13, 2328-2338.	1.6	18
10	SOĞUK PRES FINDIK POSALARINDAN ÜRETİLMİŞ TRİPTİK PEPTİTLERİN IN VITRO ACE İNHİBE ED/ ÖN INCELEMELER. Gıda, 2019, 44, 309-317.	ŰCİ AKT 0.1	İVİTELER
11	Investigations on Apoptotic Activities of Cherry Laurel Extracts in HCT-116 Human Colon Carcinoma Cells. Indian Journal of Pharmaceutical Education and Research, 2019, 53, s264-s272.	0.3	1
12	Dissolution kinetics of polyphenol bearing calcium pectate hydrogels in simulated gastric or intestinal media and their anti-carcinogenic capacities. Food Hydrocolloids, 2017, 70, 69-75.	5.6	7

13	Nanoencapsulation of Enzymes, Bioactive Peptides, and Biological Molecules. , 2017, , 297-332.

- Encapsulation by nanoliposomes., 2017, , 74-113. 14 Characteristic properties of Muhlama. International Journal of Dairy Technology, 2016, 69, 147-151.
- Piyasada Fermente Sucuk Olarak Satılan Ürünlerin Kalite Özelliklerinin Saptanması ve Geleneksel Türk Fermente Sucuğu ile KarşılaÅŸtırılması. İstanbul Üniversitesi Veteriner Fakültesi Dergisi, 2015, 41,. 16 6

17	Gıda Analizlerinde Kullanılan Spektroskopik Teknikler. Akademik Gıda, 0, , 121-130.	0.5	0
18	An analytical study to determine prohibited anabolic residues in red meat tissue using LC-MS/MS system. Food Science and Technology, 0, 42, .	0.8	2