

Bilal Cakir

List of Publications by Year in descending order

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18
papers

146
citations

1478280

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1281743

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18
times ranked

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citing authors

#	ARTICLE	IF	CITATIONS
1	Industrial Utilization of Bioactive Hazelnut Peptide Fractions in the Manufacture of Functional Hazelnut Paste: ACE-Inhibition and Allergy Suppression. <i>Waste and Biomass Valorization</i> , 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. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 664-674.	1.6	3
3	Investigation of beta-lactoglobulin derived bioactive peptides against SARS-CoV-2 (COVID-19): In silico analysis. <i>European Journal of Pharmacology</i> , 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. <i>European Food Research and Technology</i> , 2021, 247, 1189-1198.	1.6	17
5	Tombul hazelnut (<i>Corylus avellana</i> L.) peptides with DPP-IV inhibitory activity: In vitro and in silico studies. <i>Food Chemistry: X</i> , 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. <i>Journal of Food Science and Technology</i> , 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. <i>Plant Foods for Human Nutrition</i> , 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. <i>Microchemical Journal</i> , 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 hydrolysates. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2328-2338.	1.6	18
10	SOĞUK PRES FINDIK POSALARINDAN ÇERETİLMİŞ TRİPTİK PEPTİTLERİN İN VİTRO ACE İNHİBE EDİCİ AKTİVİTELERİNİN İNCELEMELERİ. <i>Gıda</i> , 2019, 44, 309-317.	0.1	4
11	Investigations on Apoptotic Activities of Cherry Laurel Extracts in HCT-116 Human Colon Carcinoma Cells. <i>Indian Journal of Pharmaceutical Education and Research</i> , 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. <i>Food Hydrocolloids</i> , 2017, 70, 69-75.	5.6	7
13	Nanoencapsulation of Enzymes, Bioactive Peptides, and Biological Molecules. , 2017, , 297-332.		1
14	Encapsulation by nanoliposomes. , 2017, , 74-113.		18
15	Characteristic properties of Muhlama. <i>International Journal of Dairy Technology</i> , 2016, 69, 147-151.	1.3	0
16	Piyasada Fermente Sucuk Olarak Satılan Çeritilmişlerin Kalite Özelliklerinin Saptanması ve Geleneksel Türk Fermente Sucuğu ile Karşılaştırılması. <i>İstanbul Üniversitesi Veteriner Fakültesi Dergisi</i> , 2015, 41, 0.	0.0	6
17	Gıda Analizlerinde Kullanılan Spektroskopik Teknikler. <i> Akademik Gıda</i> , 0, , 121-130.	0.5	0
18	An analytical study to determine prohibited anabolic residues in red meat tissue using LC-MS/MS system. <i>Food Science and Technology</i> , 0, 42, .	0.8	2