

Tuba Esatbeyoglu

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

54
papers

1,870
citations

21
h-index

42
g-index

66
ext. papers

2,292
ext. citations

5.3
avg, IF

4.97
L-index

#	Paper	IF	Citations
54	Bioaccessibility and transepithelial transportation of cranberrybush (<i>Viburnum opulus</i>) phenolics: Effects of non-thermal processing and food matrix.. <i>Food Chemistry</i> , 2022 , 380, 132036	8.5	2
53	Toxicity, Antioxidant Activity, and Phytochemicals of Basil (<i>L.</i>) Leaves Cultivated in Southern Punjab, Pakistan.. <i>Foods</i> , 2022 , 11,	4.9	3
52	Screening of Naturally Grown European Cranberrybush (<i>Viburnum opulus L.</i>) Genotypes Based on Physico-Chemical Characteristics. <i>Foods</i> , 2022 , 11, 1614	4.9	
51	β-Sitosterol Glucoside-Loaded Nanosystem Ameliorates Insulin Resistance and Oxidative Stress in Streptozotocin-Induced Diabetic Rats. <i>Antioxidants</i> , 2022 , 11, 1023	7.1	1
50	Lactic Acid Bacteria as Antimicrobial Agents: Food Safety and Microbial Food Spoilage Prevention.. <i>Foods</i> , 2021 , 10,	4.9	14
49	Influence of Autochthonous and Commercial Yeast Strains on Fermentation and Quality of Wines Produced from Vranec and Cabernet Sauvignon Grape Varieties from Tikveš Wine-Growing Region, Republic of North Macedonia. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 6135	2.6	1
48	Valorization and Application of Fruit and Vegetable Wastes and By-Products for Food Packaging Materials. <i>Molecules</i> , 2021 , 26,	4.8	10
47	Electrochemical Determination of Antioxidant Capacity of Traditional Homemade Fruit Vinegars Produced with Double Spontaneous Fermentation. <i>Microorganisms</i> , 2021 , 9,	4.9	3
46	Retention of polyphenols and vitamin C in cranberrybush purée (<i>Viburnum opulus</i>) by means of non-thermal treatments. <i>Food Chemistry</i> , 2021 , 360, 129918	8.5	9
45	Influence of Organic and Chemical Fertilisation on Antioxidant Compounds Profiles and Activities in Fruits of <i>Fragaria ananassa</i> var. Camarosa. <i>Journal of Soil Science and Plant Nutrition</i> , 2020 , 20, 715-724	3.2	7
44	Effects of Lipid-Based Encapsulation on the Bioaccessibility and Bioavailability of Phenolic Compounds. <i>Molecules</i> , 2020 , 25,	4.8	23
43	Pomegranate (<i>L.</i>) Extract and Its Anthocyanin and Copigment Fractions-Free Radical Scavenging Activity and Influence on Cellular Oxidative Stress. <i>Foods</i> , 2020 , 9,	4.9	3
42	Accumulation of Phenolic Compounds and Antioxidant Capacity during Berry Development in Black Tsabel Grape (<i>L. x L.</i>). <i>Molecules</i> , 2020 , 25,	4.8	3
41	Phenolic Composition, Radical Scavenging Activity and an Approach for Authentication of Aronia melanocarpa Berries, Juice, and Pomace. <i>Journal of Food Science</i> , 2019 , 84, 1791-1798	3.4	22
40	Plasma Malondialdehyde and Risk of New-Onset Diabetes after Transplantation in Renal Transplant Recipients: A Prospective Cohort Study. <i>Journal of Clinical Medicine</i> , 2019 , 8,	5.1	6
39	Association of Circulating Vitamin E (β and γ-Tocopherol) Levels with Gallstone Disease. <i>Nutrients</i> , 2018 , 10,	6.7	9
38	Antidiabetic Properties of an Apple/Kale Extract In Vitro, In Situ, and in Mice Fed a Western-Type Diet. <i>Journal of Medicinal Food</i> , 2017 , 20, 846-854	2.8	8

37	Sesquiterpene Lactone Composition and Cellular Nrf2 Induction of Taraxacum officinale Leaves and Roots and Taraxinic Acid β -Glucopyranosyl Ester. <i>Journal of Medicinal Food</i> , 2017 , 20, 71-78	2.8	14
36	Fractionation and isolation of polyphenols from Aronia melanocarpa by countercurrent and membrane chromatography. <i>European Food Research and Technology</i> , 2017 , 243, 1261-1275	3.4	6
35	Impact of chocolate liquor on vascular lesions in apoE-knockout mice. <i>Clinical Science</i> , 2017 , 131, 2549-2560	5.6	6
34	Circulating Haptoglobin and Metabolic Syndrome in Renal Transplant Recipients. <i>Scientific Reports</i> , 2017 , 7, 14264	4.9	4
33	Fractionation, enzyme inhibitory and cellular antioxidant activity of bioactives from purple sweet potato (Ipomoea batatas). <i>Food Chemistry</i> , 2017 , 221, 447-456	8.5	38
32	Canthaxanthin: From molecule to function. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600469	5.9	45
31	Association of Vitamin E Levels with Metabolic Syndrome, and MRI-Derived Body Fat Volumes and Liver Fat Content. <i>Nutrients</i> , 2017 , 9,	6.7	18
30	Vitamin E (and β -Tocopherol) Levels in the Community: Distribution, Clinical and Biochemical Correlates, and Association with Dietary Patterns. <i>Nutrients</i> , 2017 , 10,	6.7	21
29	Quantitative Determination of Spermidine in 50 German Cheese Samples on a Core-Shell Column by High-Performance Liquid Chromatography with a Photodiode Array Detector Using a Fully Validated Method. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2105-11	5.7	13
28	Effects of a six-week intraduodenal supplementation with quercetin on liver lipid metabolism and oxidative stress in peripartal dairy cows. <i>Journal of Animal Science</i> , 2016 , 94, 1913-23	0.7	4
27	Chemical Characterization, Free Radical Scavenging, and Cellular Antioxidant and Anti-Inflammatory Properties of a Stilbenoid-Rich Root Extract of Vitis vinifera. <i>Oxidative Medicine and Cellular Longevity</i> , 2016 , 2016, 8591286	6.7	25
26	Free Radical Scavenging and Cellular Antioxidant Properties of Astaxanthin. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	93
25	Fractionation of Plant Bioactives from Black Carrots (Daucus carota subspecies sativus varietas atrorubens Alef.) by Adsorptive Membrane Chromatography and Analysis of Their Potential Anti-Diabetic Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5901-8	5.7	20
24	Myrosinase-treated glucoerucin is a potent inducer of the Nrf2 target gene heme oxygenase 1--studies in cultured HT-29 cells and mice. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 661-6	6.3	16
23	Betanin--a food colorant with biological activity. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 36-47	5.9	185
22	Dietary Tocotrienol/ β -Cyclodextrin Complex Increases Mitochondrial Membrane Potential and ATP Concentrations in the Brains of Aged Mice. <i>Oxidative Medicine and Cellular Longevity</i> , 2015 , 2015, 789710	6.7	20
21	Comparative biokinetics and metabolism of pure monomeric, dimeric, and polymeric flavan-3-ols: a randomized cross-over study in humans. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 610-21	5.9	86
20	Isolation of dimeric, trimeric, tetrameric and pentameric procyanidins from unroasted cocoa beans (Theobroma cacao L.) using countercurrent chromatography. <i>Food Chemistry</i> , 2015 , 179, 278-89	8.5	43

19	Thermal stability, antioxidant, and anti-inflammatory activity of curcumin and its degradation product 4-vinyl guaiacol. <i>Food and Function</i> , 2015 , 6, 887-93	6.1	70
18	Rapid method for glutathione quantitation using high-performance liquid chromatography with coulometric electrochemical detection. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 402-8	5.7	42
17	Free radical scavenging and antioxidant activity of betanin: electron spin resonance spectroscopy studies and studies in cultured cells. <i>Food and Chemical Toxicology</i> , 2014 , 73, 119-26	4.7	88
16	Nitrogen-bisphosphonate therapy is linked to compromised coenzyme Q10 and vitamin E status in postmenopausal women. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2014 , 99, 1307-13	5.6	11
15	Semisynthetic preparation and isolation of dimeric procyanidins B1-B8 from roasted hazelnut skins (<i>Corylus avellana</i> L.) on a large scale using countercurrent chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 7101-10	5.7	23
14	Atlantic salmon (<i>Salmo salar</i> L.) as a marine functional source of gamma-tocopherol. <i>Marine Drugs</i> , 2014 , 12, 5944-59	6	6
13	A fast and validated method for the determination of malondialdehyde in fish liver using high-performance liquid chromatography with a photodiode array detector. <i>Journal of Food Science</i> , 2014 , 79, C484-8	3.4	16
12	Biochanin A and prunetin improve epithelial barrier function in intestinal CaCo-2 cells via downregulation of ERK, NF- κ B, and tyrosine phosphorylation. <i>Free Radical Biology and Medicine</i> , 2014 , 70, 255-64	7.8	36
11	Identification of two novel Prodelphinidin A-type dimers from roasted hazelnut skins (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12640-5	5.7	19
10	Synthesis and Nrf2-inducing activity of the isothiocyanates iberberin, iberin and cheirolin. <i>Pharmacological Research</i> , 2013 , 70, 155-62	10.2	19
9	Dietary alpha-tocopherol affects tissue vitamin e and malondialdehyde levels but does not change antioxidant enzymes and fatty acid composition in farmed Atlantic salmon (<i>Salmo salar</i> L.). <i>International Journal for Vitamin and Nutrition Research</i> , 2013 , 83, 238-45	1.7	12
8	Comprehensive analysis of polyphenols in 55 extra virgin olive oils by HPLC-ECD and their correlation with antioxidant activities. <i>Plant Foods for Human Nutrition</i> , 2012 , 67, 326-36	3.9	71
7	Methylation of catechins and procyanidins by rat and human catechol-O-methyltransferase: metabolite profiling and molecular modeling studies. <i>Drug Metabolism and Disposition</i> , 2012 , 40, 353-9	4	28
6	Curcumin--from molecule to biological function. <i>Angewandte Chemie - International Edition</i> , 2012 , 51, 5308-32	16.4	520
5	Structure elucidation of procyanidin oligomers by low-temperature 1H NMR spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 62-9	5.7	40
4	Preparative Isolation of Bioactive Constituents from Berries. <i>ACS Symposium Series</i> , 2010 , 267-279	0.4	2
3	Preparation of dimeric procyanidins B1, B2, B5, and B7 from a polymeric procyanidin fraction of black chokeberry (<i>Aronia melanocarpa</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5147-53	5.7	45
2	Dimeric procyanidins: screening for B1 to B8 and semisynthetic preparation of B3, B4, B6, And B8 from a polymeric procyanidin fraction of white willow bark (<i>Salix alba</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7820-30	5.7	33

- 1 A comparative study on physicochemical properties and in vitro bioaccessibility of bioactive compounds in rosehip (*Rosa canina* L.) infusions treated by non-thermal and thermal treatments. *Journal of Food Processing and Preservation*, e16096 2.1 ○