

Vasfiye H Ozyurt

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8389739/publications.pdf>

Version: 2024-02-01

24
papers

385
citations

1039880

9
h-index

794469

19
g-index

25
all docs

25
docs citations

25
times ranked

551
citing authors

#	ARTICLE	IF	CITATIONS
1	Cold press in oil extraction. A review. Ukrainian Food Journal, 2018, 7, 640-654.	0.1	73
2	Effect of food processing on the physicochemical properties of dietary fibre.. Acta Scientiarum Polonorum, Technologia Alimentaria, 2016, 15, 233-245.	0.2	52
3	The antimicrobial bio-nanocomposite containing non-hydrolyzed cellulose nanofiber (CNF) and Miswak (Salvadora persica L.) extract. Carbohydrate Polymers, 2019, 214, 15-25.	5.1	42
4	Electrochemical Sensor for Determination of Various Phenolic Compounds in Wine Samples Using Fe3O4 Nanoparticles Modified Carbon Paste Electrode. Micromachines, 2021, 12, 312.	1.4	36
5	Essential oil-loaded nanostructured lipid carriers: The effects of liquid lipid type on the physicochemical properties in beverage models. Food Bioscience, 2020, 35, 100526.	2.0	35
6	Properties of probiotics and encapsulated probiotics in food. Acta Scientiarum Polonorum, Technologia Alimentaria, 2014, 13, 413-424.	0.2	30
7	Redox chemistry of the molecular interactions between tea catechins and human serum proteins under simulated hyperglycemic conditions. Food and Function, 2016, 7, 1390-1400.	2.1	20
8	Nitration of tyrosine and its effect on DNA hybridization. Biosensors and Bioelectronics, 2018, 102, 464-469.	5.3	20
9	Protein oxidation and in vitro digestibility of heat-treated fermented sausages: How do they change with the effect of lipid formulation during processing?. Journal of Food Biochemistry, 2019, 43, e13007.	1.2	14
10	Investigation of the effect of sodium nitrite on protein oxidation markers in food protein suspensions. Journal of Food Biochemistry, 2020, 44, e13152.	1.2	9
11	Optimization of cold press and enzymatic-assisted aqueous oil extraction from tomato seed by response surface methodology: Effect on quality characteristics. Journal of Food Processing and Preservation, 2021, 45, e15471.	0.9	9
12	Determination of 3-nitrotyrosine in food protein suspensions. Talanta, 2017, 171, 81-89.	2.9	7
13	Influence of process conditions on ultrasound-assisted protein extraction from cold pressed tomato seed waste. Journal of Food Processing and Preservation, 2021, 45, e16079.	0.9	7
14	Biotransformation in the production of secondary metabolites. Studies in Natural Products Chemistry, 2021, 68, 435-457.	0.8	6
15	The Comparison of the Quality Properties of Some Commercial Cold Pressed Seed Oils. Journal of the Turkish Chemical Society, Section A: Chemistry, 2019, 6, 149-156.	0.4	5
16	Biotransformation of Tetracyclines by Fungi: Challenges and Future Research Perspectives. Journal of Agricultural and Food Chemistry, 2022, 70, 1454-1460.	2.4	4
17	Foam stability of cloudy carrot juice: effects of protein sources and foaming conditions. Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology, 2021, 45, 38-51.	0.1	3
18	Sampling and Sample Preparation. , 2015, , 151-164.		3

#	ARTICLE	IF	CITATIONS
19	Usage of betalain extracts in food. Pamukkale University Journal of Engineering Sciences, 2019, 25, 864-870.	0.2	3
20	Probiotic and Prebiotic Beverages. , 2019, , 447-458.		2
21	Classical Wet Chemistry Methods. , 2015, , 133-149.		2
22	Effects of the thermosonicationÂclarification on the rheological properties of apple juice. Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology, 2019, 43, 81-93.	0.1	2
23	Instrumental Food Analysis. , 2015, , 165-187.		1
24	Structured lipids intended for infant nutrition. , 2020, , 329-342.		0