

Vasfiye H Ozyurt

List of Publications by Year in descending order

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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	Biotransformation of Tetracyclines by Fungi: Challenges and Future Research Perspectives. Journal of Agricultural and Food Chemistry, 2022, 70, 1454-1460.	2.4	4
2	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
3	Electrochemical Sensor for Determination of Various Phenolic Compounds in Wine Samples Using Fe ₃ O ₄ Nanoparticles Modified Carbon Paste Electrode. Micromachines, 2021, 12, 312.	1.4	36
4	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
5	Biotransformation in the production of secondary metabolites. Studies in Natural Products Chemistry, 2021, 68, 435-457.	0.8	6
6	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
7	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
8	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
9	Structured lipids intended for infant nutrition. , 2020, , 329-342.		0
10	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
11	Probiotic and Prebiotic Beverages. , 2019, , 447-458.		2
12	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
13	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
14	Effects of the thermosonication-clarification 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
15	Usage of betalain extracts in food. Pamukkale University Journal of Engineering Sciences, 2019, 25, 864-870.	0.2	3
16	Nitration of tyrosine and its effect on DNA hybridization. Biosensors and Bioelectronics, 2018, 102, 464-469.	5.3	20
17	Cold press in oil extraction. A review. Ukrainian Food Journal, 2018, 7, 640-654.	0.1	73
18	Determination of 3-nitrotyrosine in food protein suspensions. Talanta, 2017, 171, 81-89.	2.9	7

#	ARTICLE	IF	CITATIONS
19	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
20	Effect of food processing on the physicochemical properties of dietary fibre.. Acta Scientiarum Polonorum, Technologia Alimentaria, 2016, 15, 233-245.	0.2	52
21	Instrumental Food Analysis. , 2015, , 165-187.		1
22	Classical Wet Chemistry Methods. , 2015, , 133-149.		2
23	Sampling and Sample Preparation. , 2015, , 151-164.		3
24	Properties of probiotics and encapsulated probiotics in food. Acta Scientiarum Polonorum, Technologia Alimentaria, 2014, 13, 413-424.	0.2	30