

Ali Ææren

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

507
citations

840585

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940416

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all docs

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docs citations

16
times ranked

646
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibitory effects of pomegranate seed extract on the formation of heterocyclic aromatic amines in beef and chicken meatballs after cooking by four different methods. <i>Meat Science</i> , 2014, 96, 1446-1451.	2.7	94
2	A method for benzoyl chloride derivatization of biogenic amines for high performance liquid chromatography. <i>Talanta</i> , 2009, 78, 1321-1326.	2.9	84
3	Biogenic amine content of boza: A traditional cereal-based, fermented Turkish beverage. <i>Food Chemistry</i> , 2008, 111, 983-987.	4.2	54
4	Biogenic amine content of kefir: a fermented dairy product. <i>European Food Research and Technology</i> , 2010, 231, 101-107.	1.6	49
5	Effect of Steam Baking on Acrylamide Formation and Browning Kinetics of Cookies. <i>Journal of Food Science</i> , 2012, 77, E257-63.	1.5	37
6	Development of a Cost-Effective Method for Nitrate and Nitrite Determination in Leafy Plants and Nitrate and Nitrite Contents of Some Green Leafy Vegetables Grown in the Aegean Region of Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5235-5240.	2.4	35
7	Development of a New Extraction Method for Heterocyclic Aromatic Amines Determination in Cooked Meatballs. <i>Food Analytical Methods</i> , 2014, 7, 116-126.	1.3	35
8	Biogenic Amine Content of Shalgam (Åzalgam): A Traditional Lactic Acid Fermented Turkish Beverage. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2602-2608.	2.4	22
9	Baking kinetics of muffins in convection and steam assisted hybrid ovens (baking kinetics of muffinâ€¦). <i>Journal of Food Engineering</i> , 2013, 119, 483-489.	2.7	22
10	Inhibitory effects of grape seed extract on the formation of heterocyclic aromatic amines in beef and chicken meatballs cooked by different techniques. <i>International Journal of Food Properties</i> , 2017, 20, S722-S734.	1.3	20
11	Biogenic Amine Content of Tarhana: A Traditional Fermented Food. <i>International Journal of Food Properties</i> , 2013, 16, 416-428.	1.3	17
12	Determination of Acrylamide Levels of â€œIzmir Gevregiâ€• and Effects of Cooking Parameters on Acrylamide Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7212-7218.	2.4	12
13	Effect of oven cooking method on formation of heterocyclic amines and quality characteristics of chicken patties: Steam-assisted hybrid oven versus convection ovens. <i>Poultry Science</i> , 2014, 93, 2296-2303.	1.5	10
14	Monitoring of Biogenic Amines in Kumru: A Traditional Fermented Cereal Food. <i>International Journal of Food Properties</i> , 2012, 15, 972-981.	1.3	8
15	Kinetics of colour, chlorophyll, and ascorbic acid content in spinach baked in different types of oven. <i>International Journal of Food Properties</i> , 2017, 20, 2456-2465.	1.3	5
16	Steam Assisted Hybrid Cooking Behavior of <i>Semitendinosus</i> Muscle: Heterocyclic Amines Formation, Soluble Protein Degradation, Fat Retention, Surface Color, and Cooking Value. <i>International Journal of Food Properties</i> , 2016, 19, 1139-1153.	1.3	3