

Koray Korkmaz

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8589212/publications.pdf>

Version: 2024-02-01

7
papers

44
citations

2257263

3
h-index

2272555

4
g-index

7
all docs

7
docs citations

7
times ranked

12
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of hydrolysis conditions for the production of protein hydrolysates from fish wastes using response surface methodology. Food Bioscience, 2022, 45, 101312.	2.0	31
2	Does adding thyme and rosemary essential oils to sunflower oil during shallow-frying increase the lipid quality of Atlantic bonito?. International Journal of Gastronomy and Food Science, 2022, 28, 100500.	1.3	5
3	Enhancing sunflower oil by the addition of commercial thyme and rosemary essential oils: The effect on lipid quality of Mediterranean horse mackerel and anchovy during traditional pan-frying. International Journal of Gastronomy and Food Science, 2021, 26, 100428.	1.3	3
4	Enzimatik Hidroliz Yöntemi Kullanılarak Balık Aşınım Atıklarından Balık Protein Hidrolizatı Aştırımı. Yuzuncu Yil University Journal of Agricultural Sciences, 0, , 502-513.	0.1	2
5	Investigation of the quality parameters of hydrolysates obtained from fish by-products using response surface methodology. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
6	The addition of commercial sage essential oil to sunflower oil: Improving the lipid quality of fried dark muscle fish. Journal of Food Processing and Preservation, 0, , .	0.9	1
7	Seafood associated human pathogenic non-enveloped viruses. Su Ürünleri Dergisi, 2021, 38, 253-262.	0.1	0