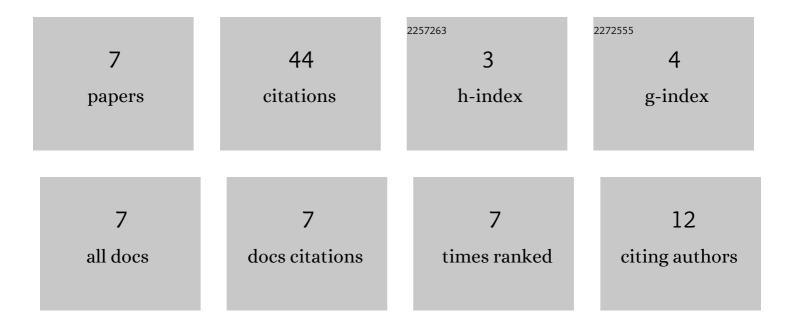
Koray Korkmaz

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8589212/publications.pdf Version: 2024-02-01



#	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	Investigation of the quality parameters of hydrolysates obtained from fish byâ€products using response surface methodology. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
3	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
4	Seafood associated human pathogenic non-enveloped viruses. Su Ürünleri Dergisi, 2021, 38, 253-262.	0.1	0
5	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
6	Enzimatik Hidroliz Yöntemi Kullanılarak Balık İşleme Atıklarından Balık Protein Hidrolizatı Üreti Yuzuncu Yil University Journal of Agricultural Sciences, 0, , 502-513.	mi 0.1	2
7	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