

# 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	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
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 ÅœerÅ¼nleri 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 YÄntemi KullanÄ±larak BalÄ±k Å°Å¼leme AtÄ±klarÄ±ndan BalÄ±k Protein HidrolizatÄ± Åœeretimi. Yuzuncu Yil University Journal of Agricultural Sciences, 0, , 502-513.	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