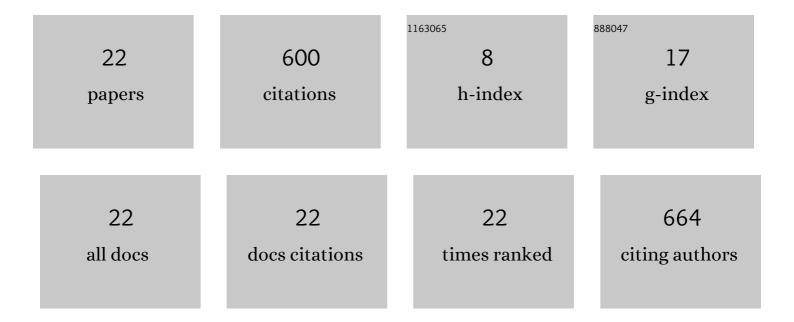
Ahmet Görgüç

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8625985/publications.pdf

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#	Article	IF	CITATIONS
1	Bioactive peptides derived from plant origin by-products: Biological activities and techno-functional utilizations in food developments – A review. Food Research International, 2020, 136, 109504.	6.2	134
2	Sesame bran as an unexploited by-product: Effect of enzyme and ultrasound-assisted extraction on the recovery of protein and antioxidant compounds. Food Chemistry, 2019, 283, 637-645.	8.2	132
3	Recent Advances in the Recovery Techniques of Plant-Based Proteins from Agro-Industrial By-Products. Food Reviews International, 2021, 37, 447-468.	8.4	63
4	Sour Cherry By-products: Compositions, Functional Properties and Recovery Potentials – A Review. Critical Reviews in Food Science and Nutrition, 2019, 59, 3549-3563.	10.3	59
5	Simultaneous effect of vacuum and ultrasound assisted enzymatic extraction on the recovery of plant protein and bioactive compounds from sesame bran. Journal of Food Composition and Analysis, 2020, 87, 103424.	3.9	53
6	Microwaveâ€assisted enzymatic extraction of plant protein with antioxidant compounds from the food waste sesame bran: Comparative optimization study and identification of metabolomics using LC/Qâ€TOF/MS. Journal of Food Processing and Preservation, 2020, 44, e14304.	2.0	50
7	Steviol glycosides and polyphenols extraction from <i>Stevia rebaudiana</i> Bertoni leaves using maceration, microwave-, and ultrasound-assisted techniques. Separation Science and Technology, 2021, 56, 936-948.	2.5	33
8	Physicochemical, functional and emulsifying properties of plant protein powder from industrial sesame processing waste as affected by spray and freeze drying. LWT - Food Science and Technology, 2022, 154, 112646.	5.2	31
9	Single and combined decontamination effects of power-ultrasound, peroxyacetic acid and sodium chloride sanitizing treatments on Escherichia coli, Bacillus cereus and Penicillium expansum inoculated dried figs. LWT - Food Science and Technology, 2021, 140, 110844.	5.2	7
10	Technoâ€functional effect of stevia extract substitution on dry fig–fortified ice cream. Journal of Food Processing and Preservation, 2021, 45, e15578.	2.0	7
11	The effects of power ―ultrasound, peroxyacetic acid and sodium chloride washing treatments on the physical and chemical quality characteristics of dried figs. Journal of Food Processing and Preservation, 2021, 45, .	2.0	5
12	THE USE OF MICROWAVE TECHNOLOGY ON THE EXTRACTION OF MACRO AND MICRO COMPONENTS FROM PLANT TISSUES. GÄ \pm da, 0, , 765-775.	0.4	5
13	Optimization of microwave assisted enzymatic extraction of steviol glycosides and phenolic compounds from Stevia leaf. Acta Periodica Technologica, 2019, , 69-76.	0.2	5
14	Industrial Pomegranate Wastes and their Functional Benefits in Novel Food Formulations. , 2022, , 721-738.		5
15	Dried Fig Processing, Quality Problems and Innovative Methods Developed by Food Industry. Akademik Gıda, 2019, 17, 378-388.	0.8	3
16	The effect of high-power ultrasound pretreatment on drying efficiency and bioactive compounds of chokeberry (<i>Aronia melanocarpa</i> L.). Food Science and Technology International, 2023, 29, 480-490.	2.2	3
17	Recovery and Purification of Antioxidant Compounds from Plant Origin Agro-Industrial By-products. Reference Series in Phytochemistry, 2022, , 775-797.	0.4	2
18	Susam Kepeğinden Protein ve Antioksidan Özellikli Maddelerin Geri Kazanım Potansiyelinin Bazı Temel Bileşim Analizleri ile İncelenmesi. Turkish Journal of Agriculture: Food Science and Technology, 2019, 7, 624.	0.3	1

#	Article	IF	CITATIONS
19	Recovery and Purification of Antioxidant Compounds from Plant Origin Agro-Industrial By-products. Reference Series in Phytochemistry, 2021, , 1-24.	0.4	1
20	Valorization of Sweet Cherry (Prunus avium) Wastes as a Source of Advanced Bioactive Compounds. , 2022, , 559-579.		1
21	Gıda Atıklarından Biyoaktif Peptitlerin Geri Kazanımı ve Biyoyararlanım Özellikleri. Turkish Journal of Agriculture: Food Science and Technology, 2020, 8, 855-863.	0.3	0
22	Recovery and Purification of Antioxidant Compounds from Plant Origin Agro-Industrial By-products. Reference Series in Phytochemistry, 2021, , 1-24.	0.4	0