

# NilÃ¼fer Vural

## List of Publications by Year in descending order

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42  
papers

1,041  
citations

471061

17  
h-index

414034

32  
g-index

42  
all docs

42  
docs citations

42  
times ranked

1644  
citing authors

#	ARTICLE	IF	CITATIONS
1	Composition, antimicrobial activity and in vitro cytotoxicity of essential oil from <i>Cinnamomum zeylanicum</i> Blume (Lauraceae). <i>Food and Chemical Toxicology</i> , 2010, 48, 3274-3280.	1.8	271
2	Biogenic amines produced by Enterobacteriaceae isolated from meat products. <i>Meat Science</i> , 2001, 58, 163-166.	2.7	124
3	The determination of biogenic amines in Turkish red wines. <i>Journal of Food Composition and Analysis</i> , 2004, 17, 53-62.	1.9	67
4	Evaluation of residual monomer elimination methods in three different fissure sealants in vitro. <i>Journal of Oral Rehabilitation</i> , 2005, 32, 116-121.	1.3	44
5	Niosomes encapsulating paclitaxel for oral bioavailability enhancement: preparation, characterization, pharmacokinetics and biodistribution. <i>Journal of Microencapsulation</i> , 2013, 30, 796-804.	1.2	42
6	HEMA diffusion from dentin bonding agents in young and old primary molars in vitro. <i>Dental Materials</i> , 2007, 23, 302-307.	1.6	40
7	Composition and antimicrobial activity of <i>Juniperus excelsa</i> essential oil. <i>Chemistry of Natural Compounds</i> , 2008, 44, 129-131.	0.2	39
8	Chemical composition, antibacterial and antifungal activity of the essential oil of <i>Thymbra spicata</i> L. from Turkey. <i>Natural Product Research</i> , 2009, 23, 572-579.	1.0	32
9	Antioxidant Phenolic Substances of Turkish Red Wines from Different Wine Regions. <i>Molecules</i> , 2009, 14, 289-297.	1.7	31
10	Chemical composition and in vitro antimicrobial activity of the essential oil of <i>Origanum minutiflorum</i> O Schwarz & PH Davis. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 255-259.	1.7	30
11	Determination of Chloroanisoles and Chlorophenols in Cork and Wine by using HS-SPME and GC-ECD Detection. <i>Journal of the Institute of Brewing</i> , 2009, 115, 71-77.	0.8	27
12	Determination of the Principal Volatile Compounds of Turkish Raki. <i>Journal of the Institute of Brewing</i> , 2007, 113, 302-309.	0.8	24
13	Determination of the various extraction solvent effects on polyphenolic profile and antioxidant activities of selected tea samples by chemometric approach. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1286-1305.	1.6	24
14	OCHRATOXIN A IN TURKISH WINES. <i>Journal of Food Biochemistry</i> , 2005, 29, 611-623.	1.2	23
15	Removal of Ochratoxin A (OTA) from Naturally Contaminated Wines During the Vinification Process. <i>Journal of the Institute of Brewing</i> , 2011, 117, 456-461.	0.8	20
16	Multi response optimisation of polyphenol extraction conditions from grape seeds by using ultrasound assisted extraction (UAE). <i>Separation Science and Technology</i> , 2018, 53, 1540-1551.	1.3	20
17	Modeling transport of microplastics in enclosed coastal waters: A case study in the Fethiye Inner Bay. <i>Marine Pollution Bulletin</i> , 2020, 150, 110747.	2.3	18
18	Determination of phenolic acid decarboxylase produced by lactic acid bacteria isolated from shalgam (Aygam) juice using green analytical chemistry method. <i>LWT - Food Science and Technology</i> , 2016, 66, 615-621.	2.5	17

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19	Trans-resveratrol and Other Phenolic Compounds in Turkish Red Wines with HPLC. Journal of Wine Research, 2006, 17, 117-125.	0.9	15
20	Scavenging effect and antispasmodic activity of the essential oil of <i>Cyclotrichium niveum</i> . <i>FÄtoterapÄÄ</i> , 2007, 78, 129-133.	1.1	15
21	<i>In Vitro</i> Antimicrobial, Antioxidant, and Antispasmodic Activities and the Composition of the Essential Oil of <i>Origanum acutidens</i> (Hand.-Mazz.) letsvaart. Journal of Medicinal Food, 2010, 13, 705-709.	0.8	14
22	Chemical Composition, Antioxidant, Antimicrobial and Antispasmodic Activities of the Essential Oil of <i>Juniperus excelsa</i> subsp. <i>excelsa</i> . Journal of Essential Oil-bearing Plants: JEOP, 2012, 15, 476-483.	0.7	14
23	Optimization of ultrasound-assisted water extraction conditions for the extraction of phenolic compounds from black mulberry leaves ( <i>Morus nigra</i> L.). Journal of Food Process Engineering, 2019, 42, e13132.	1.5	13
24	Biogenic Amine Content of Beers Consumed in Turkey and Influence of Storage Conditions on Biogenic Amine Formation. Journal of the Institute of Brewing, 2006, 112, 267-274.	0.8	11
25	Application of Solid-Phase Micro-Extraction (SPME) for Determining Residues of Chlorpyrifos and Chlorpyrifos-Methyl in Wine with Gas Chromatography (GC). Journal of the Institute of Brewing, 2007, 113, 213-218.	0.8	10
26	An Alternative Method for the Determination of Some of the Antioxidant Phenolics in Varietal Turkish Red Wines. Journal of the Institute of Brewing, 2008, 114, 239-245.	0.8	10
27	Green alcoholic solvent and UAE extraction of oleuropein from the <i>Olea europaea</i> L. leaves: Experimental design, optimization, and comparison with Pharmacopoeia method. Separation Science and Technology, 2020, 55, 1813-1828.	1.3	9
28	D-Optimal design and multi-objective optimization for green extraction conditions developed with ultrasonic probe for oleuropein. Journal of Applied Research on Medicinal and Aromatic Plants, 2021, 20, 100279.	0.9	6
29	Optimization of an abiotic elicitor (ultrasound) treatment conditions on trans-resveratrol production from Kalecik KarasÄ (Vitis vinifera L.) grape skin. Journal of Food Science and Technology, 2021, 58, 2121-2132.	1.4	6
30	Chemical Composition, Antioxidant, Antimicrobial Activities of the Essential Oil of <i>Salvia hypargeia</i> Fisch. & Mey. Journal of Essential Oil-bearing Plants: JEOP, 2011, 14, 289-296.	0.7	5
31	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2013, 13, .	0.4	4
32	Effects of non-alcoholic malt beverage production process on bioactive phenolic compounds. Journal of Food Measurement and Characterization, 2020, 14, 1344-1355.	1.6	4
33	Chemical compounds, antioxidant properties and antimicrobial activity of olive leaves derived volatile oil in West Anatolia. Journal of the Turkish Chemical Society, Section A: Chemistry, 0, , 511-518.	0.4	3
34	Multi-objective optimization of drying conditions for the <i>Olea europaea</i> L. leaves with NSGA-II. Journal of Food Processing and Preservation, 2021, 45, e15625.	0.9	2
35	ESSENTIAL OIL OF THYMUS PECTINATUS FISCH&MEY.VAR.PECTINATUS: CHEMICAL FORMATION, ANTIMICROBIAL, ANTIOXIDANT, ANTISPASMODIC AND ANGIOGENIC ACTIVITIES. Tropical Journal of Obstetrics and Gynaecology, 2018, 15, 34-41.	0.3	2
36	Analyses of replicated spectrophotometric data by using soft computing methods. Journal of the Iranian Chemical Society, 2020, 17, 2651-2661.	1.2	1

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37	Chemometrics data analysis and controversial carcinogenic effect of <i>Ocimum basilicum</i> L. rich in methyl eugenol. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4825-4837.	1.6	1
38	ULTRASOUND ASSISTED EXTRACTION OF PLANT-DERIVED PHENOLIC COMPOUNDS. GÄ±da, 0, , .	0.1	1
39	Determination of volatile compounds in green tea and black tea from Turkey by using HS-SPME and GC-MS. <i>Istanbul Journal of Pharmacy</i> , 2020, 50, .	0.2	1
40	Effects of filtration and pasteurization process on bioactive phenolic compounds of beer. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1
41	Development and Validation of a Simple RP-HPLC-PDA Method for Determination of 18 Polyphenols in Grape Juice and Red Wine. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2021, 9, 1599-1605.	0.1	0
42	<i>Ocimum basilicum</i> L. Bitkisinde Rosmarinik Asit ve Antioksidan BileÅŸenler Ä°ÅŸin YeÅŸil Ekstraksiyon KoÅŸullarÄ±nÄ±n Deneysel TasarÄ±mÄ± ve ÄŸok YanÄ±tlÄ± Optimizasyonu. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2021, 9, 1720-1730.	0.1	0