

NilÃ¼fer Vural

List of Publications by Year in descending order

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42
papers

1,041
citations

471371

17
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414303

32
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42
all docs

42
docs citations

42
times ranked

1644
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Effects of filtration and pasteurization process on bioactive phenolic compounds of beer. Journal of Food Processing and Preservation, 2022, 46, . | 0.9 | 1 |
| 2 | 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 |
| 3 | Optimization of an abiotic elicitor (ultrasound) treatment conditions on trans-resveratrol production from Kalecik Karas (Vitis vinifera L.) grape skin. Journal of Food Science and Technology, 2021, 58, 2121-2132. | 1.4 | 6 |
| 4 | Multi-objective optimization of drying conditions for the Olea europaea L. leaves with NSGA-II. Journal of Food Processing and Preservation, 2021, 45, e15625. | 0.9 | 2 |
| 5 | Chemometrics data analysis and controversial carcinogenic effect of Ocimum basilicum L. rich in methyl eugenol. Journal of Food Measurement and Characterization, 2021, 15, 4825-4837. | 1.6 | 1 |
| 6 | Development and Validation of a Simple RP-HPLC-PDA Method for Determination of 18 Polyphenols in Grape Juice and Red Wine. Turkish Journal of Agriculture: Food Science and Technology, 2021, 9, 1599-1605. | 0.1 | 0 |
| 7 | Ocimum basilicum L. Bitkisinde Rosmarinik Asit ve Antioksidan Bileşenlerin Yeşil Ekstraksiyon Koşullarının Deneysel Tasarımı ve Çok Yönlü Optimizasyonu. Turkish Journal of Agriculture: Food Science and Technology, 2021, 9, 1720-1730. | 0.1 | 0 |
| 8 | 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 |
| 9 | Modeling transport of microplastics in enclosed coastal waters: A case study in the Fethiye Inner Bay. Marine Pollution Bulletin, 2020, 150, 110747. | 2.3 | 18 |
| 10 | Analyses of replicated spectrophotometric data by using soft computing methods. Journal of the Iranian Chemical Society, 2020, 17, 2651-2661. | 1.2 | 1 |
| 11 | Determination of the various extraction solvent effects on polyphenolic profile and antioxidant activities of selected tea samples by chemometric approach. Journal of Food Measurement and Characterization, 2020, 14, 1286-1305. | 1.6 | 24 |
| 12 | Determination of volatile compounds in green tea and black tea from Turkey by using HS-SPME and GC-MS. Istanbul Journal of Pharmacy, 2020, 50, . | 0.2 | 1 |
| 13 | 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 |
| 14 | Optimization of ultrasound-assisted water extraction conditions for the extraction of phenolic compounds from black mulberry leaves (Morus nigra L.). Journal of Food Process Engineering, 2019, 42, e13132. | 1.5 | 13 |
| 15 | Multi response optimisation of polyphenol extraction conditions from grape seeds by using ultrasound assisted extraction (UAE). Separation Science and Technology, 2018, 53, 1540-1551. | 1.3 | 20 |
| 16 | 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 |
| 17 | Determination of phenolic acid decarboxylase produced by lactic acid bacteria isolated from shalgam (Şalgam) juice using green analytical chemistry method. LWT - Food Science and Technology, 2016, 66, 615-621. | 2.5 | 17 |
| 18 | Niosomes encapsulating paclitaxel for oral bioavailability enhancement: preparation, characterization, pharmacokinetics and biodistribution. Journal of Microencapsulation, 2013, 30, 796-804. | 1.2 | 42 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2013, 13, . | 0.4 | 4 |
| 20 | 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 |
| 21 | Removal of Ochratoxin A (OTA) from Naturally Contaminated Wines During the Vinification Process. Journal of the Institute of Brewing, 2011, 117, 456-461. | 0.8 | 20 |
| 22 | 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 |
| 23 | Composition, antimicrobial activity and in vitro cytotoxicity of essential oil from <i>Cinnamomum zeylanicum</i> Blume (Lauraceae). Food and Chemical Toxicology, 2010, 48, 3274-3280. | 1.8 | 271 |
| 24 | In Vitro Antimicrobial, Antioxidant, and Antispasmodic Activities and the Composition of the Essential Oil of <i>Origanum acutidens</i> (Hand.-Mazz.) Letswaart. Journal of Medicinal Food, 2010, 13, 705-709. | 0.8 | 14 |
| 25 | Antioxidant Phenolic Substances of Turkish Red Wines from Different Wine Regions. Molecules, 2009, 14, 289-297. | 1.7 | 31 |
| 26 | Determination of Chloroanisoles and Chlorophenols in Cork and Wine by using HS-SPME and GC-ECD Detection. Journal of the Institute of Brewing, 2009, 115, 71-77. | 0.8 | 27 |
| 27 | Chemical composition, antibacterial and antifungal activity of the essential oil of <i>Thymbra spicata</i> L. from Turkey. Natural Product Research, 2009, 23, 572-579. | 1.0 | 32 |
| 28 | Composition and antimicrobial activity of <i>Juniperus excelsa</i> essential oil. Chemistry of Natural Compounds, 2008, 44, 129-131. | 0.2 | 39 |
| 29 | 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 |
| 30 | Chemical composition and in vitro antimicrobial activity of the essential oil of <i>Origanum minutiflorum</i> O Schwarz & PH Davis. Journal of the Science of Food and Agriculture, 2007, 87, 255-259. | 1.7 | 30 |
| 31 | Scavenging effect and antispasmodic activity of the essential oil of <i>Cyclotrichium niveum</i> . FÄtoterapÄ, 2007, 78, 129-133. | 1.1 | 15 |
| 32 | HEMA diffusion from dentin bonding agents in young and old primary molars in vitro. Dental Materials, 2007, 23, 302-307. | 1.6 | 40 |
| 33 | 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 |
| 34 | Determination of the Principal Volatile Compounds of Turkish Raki. Journal of the Institute of Brewing, 2007, 113, 302-309. | 0.8 | 24 |
| 35 | Trans-resveratrol and Other Phenolic Compounds in Turkish Red Wines with HPLC. Journal of Wine Research, 2006, 17, 117-125. | 0.9 | 15 |
| 36 | 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 |

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|----|---|-----|-----------|
| 37 | Evaluation of residual monomer elimination methods in three different fissure sealants in vitro. Journal of Oral Rehabilitation, 2005, 32, 116-121. | 1.3 | 44 |
| 38 | OCHRATOXIN A IN TURKISH WINES. Journal of Food Biochemistry, 2005, 29, 611-623. | 1.2 | 23 |
| 39 | The determination of biogenic amines in Turkish red wines. Journal of Food Composition and Analysis, 2004, 17, 53-62. | 1.9 | 67 |
| 40 | Biogenic amines produced by Enterobacteriaceae isolated from meat products. Meat Science, 2001, 58, 163-166. | 2.7 | 124 |
| 41 | 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 |
| 42 | ULTRASOUND ASSISTED EXTRACTION OF PLANT-DERIVED PHENOLIC COMPOUNDS. GÄ¼da, 0, , . | 0.1 | 1 |