

Hasan Basri OrmancÄ±

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8682709/publications.pdf>

Version: 2024-02-01

9
papers

59
citations

1683354

5
h-index

1872312

6
g-index

9
all docs

9
docs citations

9
times ranked

126
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of sea lettuce (<i>Ulva rigida</i>) collected from Anakkale Strait as salad and soup by determining the seasonal nutritional content. <i>Food and Health</i> , 2022, 8, 127-140.	0.2	0
2	A Survey on Seafood Consumption and Consumer Preference in İzmir Province. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2019, 7, 101.	0.1	3
3	Changes in Biogenic Amines Levels of <i>Lakerda</i> (Salted Atlantic Bonito) During Ripening at Different Temperatures. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12736.	0.9	8
4	Nutritional and sensory properties of salted fish product, <i>lakerda</i> . <i>Cogent Food and Agriculture</i> , 2015, 1, 1008348.	0.6	12
5	Metal levels in economically important bivalve species from Turkey. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2012, 5, 272-278.	1.3	7
6	Effect of marination and smoking on lipid and fatty acid composition of thornback ray (<i>Raja clavata</i>) and spiny dogfish (<i>Squalis acanthias</i>). <i>European Food Research and Technology</i> , 2011, 232, 1069-1075.	1.6	12
7	Proximate and Elemental Composition of <i>Chamelea gallina</i> from the Southern Coast of the Marmara Sea (Turkey). <i>Biological Trace Element Research</i> , 2011, 143, 983-991.	1.9	16
8	THE LIVER LIPID FATTY ACID COMPOSITION OF TWO CARTILAGINOUS FISH, THE THORNBACK RAY (<i>Raja</i>) Tj ETQq0 0.0 rgBT /Overlock 1	0.8	1
9	Seasonal variations and human health risk assessment of trace elements in the bivalve ecosystem in the Sea of Marmara. <i>Food Additives and Contaminants: Part B Surveillance</i> , 0, , 1-14.	1.3	0