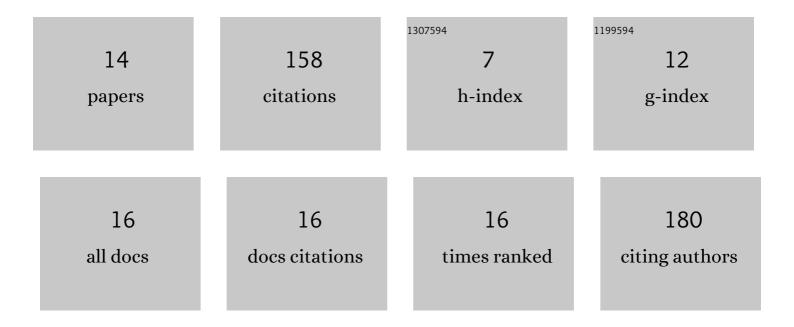
Ismail Tarhan

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Rapid determination of adulteration of clove essential oil with benzyl alcohol and ethyl acetate: Towards quality control analysis by FTIR with chemometrics. Vibrational Spectroscopy, 2022, 118, 103339.	2.2	11
2	The study of Middle Bronze Age pottery from Yassıtepe Höyük site in İzmir, Turkey, by FTIR and XRD with chemometrics. Journal of Archaeological Science: Reports, 2022, 42, 103401.	0.5	0
3	Multivariate Modeling for Quantifying Adulteration of Sunflower Oil with Low Level of Safflower Oil Using ATR-FTIR, UV-Visible, and Fluorescence Spectroscopies: A Comparative Approach. Food Analytical Methods, 2021, 14, 361-371.	2.6	4
4	Investigations of the ancient ceramic sherds excavated from Börükçü site in MuÄŸla, southâ€western Turkey, by ATRâ€FTIR spectroscopy and statistical multivariate analysis. Archaeometry, 2021, 63, 296-311.	1.3	4
5	A new and rapid analysis method for the most important herbal squalene source: Comparison of UV–visible, fluorescence, and FTIR techniques for the quantification of squalene in amaranth seed oil. Microchemical Journal, 2021, 168, 106446.	4.5	5
6	A robust method for simultaneous quantification of eugenol, eugenyl acetate, and β-caryophyllene in clove essential oil by vibrational spectroscopy. Phytochemistry, 2021, 191, 112928.	2.9	12
7	A comparative study of ATR-FTIR, UV–visible and fluorescence spectroscopy combined with chemometrics for quantification of squalene in extra virgin olive oils. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 241, 118714.	3.9	15
8	An in-depth chemometric study: Archaeometric characterization of ceramic shards excavated from the sanctuary of Hecate at Lagina in MuÄŸla (Turkey) by FTIR spectroscopy and multivariate data analysis. Vibrational Spectroscopy, 2020, 111, 103172.	2.2	4
9	A new HPLC method for simultaneous analysis of sterols, tocopherols, tocotrienols, and squalene in olive oil deodorizer distillates using a monolithic column with chemometric techniques. Analytical Methods, 2019, 11, 4681-4692.	2.7	6
10	Quantitative determination of free fatty acids in extra virgin olive oils by multivariate methods and Fourier transform infrared spectroscopy considering different absorption modes. International Journal of Food Properties, 2017, 20, S790-S797.	3.0	39
11	A chemometric study: Automated flow injection analysis method for the quantitative determination of humic acid in Ilgın lignite. Arabian Journal of Chemistry, 2016, 9, 713-720.	4.9	8
12	Application of central composite design for the optimization of on-line solid phase extraction of Cu2+ by calix[4]arene bonded silica resin. Chemometrics and Intelligent Laboratory Systems, 2015, 146, 158-168.	3.5	28
13	A Chemometric Approach to Assess the Frying Stability of Cottonseed Oil Blends During Deepâ€Frying Process: I. Polar and Polymeric Compound Analyses. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1179-1193.	1.9	13
14	Removal and Preconcentration of Cobalt Ions from Aqueous Media Using ImHA Packed Column by On-Line SPE System. Water, Air, and Soil Pollution, 2012, 223, 3817-3830.	2.4	8