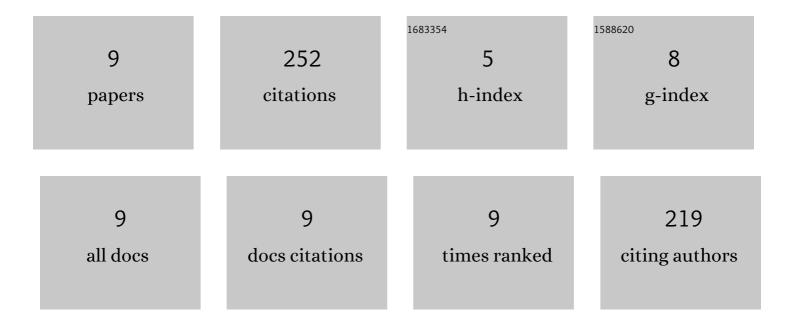
Leyla Nesrin Kahyaoglu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8879647/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	The effects of crosslinking agents on faba bean flour–chitosanâ€curcumin films and their characterization. , 2022, 4, e121.		5
2	Colorimetric food spoilage monitoring with carbon dot and UV light reinforced fish gelatin films using a smartphone application. International Journal of Biological Macromolecules, 2022, 209, 1562-1572.	3.6	30
3	Monitoring freshness of chicken breast by using natural halochromic curcumin loaded chitosan/PEO nanofibers as an intelligent package. International Journal of Biological Macromolecules, 2021, 170, 437-446.	3.6	106
4	Robust Covalent Coupling Scheme for the Development of FRET Aptasensor based on Amino-Silane-Modified Graphene Oxide. Langmuir, 2018, 34, 14586-14596.	1.6	4
5	Integration of a Genetically Encoded Calcium Molecular Sensor into Photopolymerizable Hydrogels for Micro-Optrode-Based Sensing. ACS Applied Materials & Interfaces, 2017, 9, 31557-31567.	4.0	7
6	Integration of a Glutamate Sensitive Genetically Encoded Sensor Protein into Photocrosslinkable Hydrogel Optrodes. MRS Advances, 2016, 1, 539-546.	0.5	1
7	Light-directed functionalization methods for high-resolution optical fiber based biosensors. Proceedings of SPIE, 2015, , .	0.8	2
8	Spouted bed and microwave-assisted spouted bed drying of parboiled wheat. Food and Bioproducts Processing, 2012, 90, 301-308.	1.8	53
9	Physical properties of parboiled wheat and bulgur produced using spouted bed and microwave assisted spouted bed drying. Journal of Food Engineering, 2010, 98, 159-169.	2.7	44