

Hasan Temiz

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

300
citations

840776

11
h-index

888059

17
g-index

23
all docs

23
docs citations

23
times ranked

393
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Oxidative stability of brined anchovies (<i>Engraulis encrasicolus</i>) with plant extracts. International Journal of Food Science and Technology, 2009, 44, 386-393. | 2.7 | 34 |
| 2 | A review of the chemical, biochemical and antimicrobial aspects of Turkish Otlu (herby) cheese. International Journal of Dairy Technology, 2009, 62, 354-360. | 2.8 | 30 |
| 3 | Heavy metal concentrations in raw milk collected from different regions of Samsun, Turkey. International Journal of Dairy Technology, 2012, 65, 516-522. | 2.8 | 28 |
| 4 | Shelf life of Turkish whey cheese (Lor) under modified atmosphere packaging. International Journal of Dairy Technology, 2009, 62, 378-386. | 2.8 | 27 |
| 5 | Influence of Wild Garlic on Color, Free Fatty Acids, and Chemical and Sensory Properties of Herby Pickled Cheese. International Journal of Food Properties, 2011, 14, 287-299. | 3.0 | 25 |
| 6 | Composition of volatile aromatic compounds and minerals of tarhana enriched with cherry laurel (<i>Laurocerasus officinalis</i>). Journal of Food Science and Technology, 2017, 54, 735-742. | 2.8 | 20 |
| 7 | EFFECT OF MODIFIED ATMOSPHERE PACKAGING ON CHARACTERISTICS OF SLICED KASHAR CHEESE. Journal of Food Processing and Preservation, 2010, 34, 926-943. | 2.0 | 18 |
| 8 | Lipid Quality of Anchovy (<i>Engraulis Encrasicolus</i>) Fillets Affected by Different Cooking Methods. International Journal of Food Properties, 2011, 14, 1358-1365. | 3.0 | 17 |
| 9 | Isolation and identification of lactobacilli from traditional yogurts as potential starter cultures. LWT - Food Science and Technology, 2021, 148, 111774. | 5.2 | 14 |
| 10 | The effect of microbial transglutaminase on probiotic fermented milk produced using a mixture of bovine milk and soy drink. International Journal of Dairy Technology, 2018, 71, 906-920. | 2.8 | 13 |
| 11 | Effects of Microbial Transglutaminase on Physicochemical, Microbial and Sensorial Properties of Kefir Produced by Using Mixture Cow's and Soymilk. Korean Journal for Food Science of Animal Resources, 2017, 37, 606-616. | 1.5 | 12 |
| 12 | The effect of adding herbs to labneh on physicochemical and organoleptic quality during storage. International Journal of Dairy Technology, 2011, 64, 108-116. | 2.8 | 11 |
| 13 | Effects of Fat Replacers on Physicochemical, Microbial and Sensorial Properties of Kefir Made Using Mixture of Cow and Goat's Milk. Journal of Food Processing and Preservation, 2015, 39, 1421-1430. | 2.0 | 10 |
| 14 | The effect of fermentation time on the volatile aromatic profile of tarhana dough. Food Science and Technology International, 2019, 25, 212-222. | 2.2 | 10 |
| 15 | The partial purification and properties of pepsin obtained from Turkey proventriculus. Biotechnology and Bioprocess Engineering, 2007, 12, 450-456. | 2.6 | 8 |
| 16 | Effect of Extraction Conditions on the Phenolic Content and DPPH Radical Scavenging Activity of <i>Hypericum perforatum</i> L.. Turkish Journal of Agriculture: Food Science and Technology, 2020, 8, 226-229. | 0.3 | 7 |
| 17 | The fatty acid levels and physicochemical properties of herby brined cheese, a traditional Turkish cheese. International Journal of Dairy Technology, 2009, 62, 56-62. | 2.8 | 6 |
| 18 | Lactobacilli isolates as potential aroma producer starter cultures: Effects on the chemical, physical, microbial, and sensory properties of yogurt. Food Bioscience, 2022, 48, 101802. | 4.4 | 5 |

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|----|--|-----|-----------|
| 19 | Partial purification of pepsin from turkey proventriculus. World Journal of Microbiology and Biotechnology, 2008, 24, 1851-1855. | 3.6 | 3 |
| 20 | Some physicochemical properties and mineral contents of stirred yoghurts containing different fruit marmalades. International Journal of Dairy Technology, 2018, 71, 264-268. | 2.8 | 2 |
| 21 | A survey of the chemical, biochemical, microbiological and sensorial quality of <sc>A</sc>ho cheese, a traditional cheese from Eastern Black Sea Region, Turkey. International Journal of Dairy Technology, 2016, 69, 209-216. | 2.8 | 0 |
| 22 | Usage of encapsulated Hypericum scabrum in Ayran and determination of antioxidant, phenolic and sensory properties. International Journal of Science Letters, 0, , . | 1.3 | 0 |
| 23 | Hypericum perforatum Mikrokapsülünün Ayran (°Şilebilir Yoğurt) Üzerinde Kullanılması. Turkish Journal of Agriculture: Food Science and Technology, 2021, 9, 2013-2021. | 0.3 | 0 |