

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	Lactobacilli isolates as potential aroma producer starter cultures: Effects on the chemical, physical, microbial, and sensory properties of yogurt. <i>Food Bioscience</i> , 2022, 48, 101802.	4.4	5
2	Isolation and identification of lactobacilli from traditional yogurts as potential starter cultures. <i>LWT - Food Science and Technology</i> , 2021, 148, 111774.	5.2	14
3	Hypericum perforatum Mikrokapsülünün Ayran (Aşilebilir Yoğurt) Üzerinde Kullanılması. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2021, 9, 2013-2021.	0.3	0
4	Effect of Extraction Conditions on the Phenolic Content and DPPH Radical Scavenging Activity of Hypericum perforatum L.. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2020, 8, 226-229.	0.3	7
5	The effect of fermentation time on the volatile aromatic profile of tarhana dough. <i>Food Science and Technology International</i> , 2019, 25, 212-222.	2.2	10
6	Some physicochemical properties and mineral contents of stirred yoghurts containing different fruit marmalades. <i>International Journal of Dairy Technology</i> , 2018, 71, 264-268.	2.8	2
7	The effect of microbial transglutaminase on probiotic fermented milk produced using a mixture of bovine milk and soy drink. <i>International Journal of Dairy Technology</i> , 2018, 71, 906-920.	2.8	13
8	Composition of volatile aromatic compounds and minerals of tarhana enriched with cherry laurel (<i>Laurocerasus officinalis</i>). <i>Journal of Food Science and Technology</i> , 2017, 54, 735-742.	2.8	20
9	Effects of Microbial Transglutaminase on Physicochemical, Microbial and Sensorial Properties of Kefir Produced by Using Mixture Cow's and Soymilk. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 606-616.	1.5	12
10	A survey of the chemical, biochemical, microbiological and sensorial quality of <i>ho</i> cheese, a traditional cheese from Eastern Black Sea Region, Turkey. <i>International Journal of Dairy Technology</i> , 2016, 69, 209-216.	2.8	0
11	Effects of Fat Replacers on Physicochemical, Microbial and Sensorial Properties of Kefir Made Using Mixture of Cow and Goat's Milk. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1421-1430.	2.0	10
12	Heavy metal concentrations in raw milk collected from different regions of Samsun, Turkey. <i>International Journal of Dairy Technology</i> , 2012, 65, 516-522.	2.8	28
13	Lipid Quality of Anchovy (<i>Engraulis Encrasicolus</i>) Fillets Affected by Different Cooking Methods. <i>International Journal of Food Properties</i> , 2011, 14, 1358-1365.	3.0	17
14	The effect of adding herbs to labneh on physicochemical and organoleptic quality during storage. <i>International Journal of Dairy Technology</i> , 2011, 64, 108-116.	2.8	11
15	Influence of Wild Garlic on Color, Free Fatty Acids, and Chemical and Sensory Properties of Herby Pickled Cheese. <i>International Journal of Food Properties</i> , 2011, 14, 287-299.	3.0	25
16	EFFECT OF MODIFIED ATMOSPHERE PACKAGING ON CHARACTERISTICS OF SLICED KASHAR CHEESE. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 926-943.	2.0	18
17	Oxidative stability of brined anchovies (<i>Engraulis encrasicolus</i>) with plant extracts. <i>International Journal of Food Science and Technology</i> , 2009, 44, 386-393.	2.7	34
18	The fatty acid levels and physicochemical properties of herby brined cheese, a traditional Turkish cheese. <i>International Journal of Dairy Technology</i> , 2009, 62, 56-62.	2.8	6

#	ARTICLE	IF	CITATIONS
19	A review of the chemical, biochemical and antimicrobial aspects of Turkish Otlı (herby) cheese. International Journal of Dairy Technology, 2009, 62, 354-360.	2.8	30
20	Shelf life of Turkish whey cheese (Lor) under modified atmosphere packaging. International Journal of Dairy Technology, 2009, 62, 378-386.	2.8	27
21	Partial purification of pepsin from turkey proventriculus. World Journal of Microbiology and Biotechnology, 2008, 24, 1851-1855.	3.6	3
22	The partial purification and properties of pepsin obtained from Turkey proventriculus. Biotechnology and Bioprocess Engineering, 2007, 12, 450-456.	2.6	8
23	Usage of encapsulated Hypericum scabrum in Ayran and determination of antioxidant, phenolic and sensory properties. International Journal of Science Letters, 0, , .	1.3	0