

Atif Can Seydim

List of Publications by Year in descending order

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43
papers

2,660
citations

394286

19
h-index

302012

39
g-index

45
all docs

45
docs citations

45
times ranked

3287
citing authors

#	ARTICLE	IF	CITATIONS
1	Utilization of chestnut shell lignin in alginate films. <i>Journal of the Science of Food and Agriculture</i> , 2023, 103, 1049-1058.	1.7	6
2	Effect of Moderate Intensity Pulsed Electric Field on Shelf-life of Chicken Breast Meat. <i>British Poultry Science</i> , 2022, , .	0.8	5
3	A model system based on glucose-arginine to monitor the properties of Maillard reaction products. <i>Journal of Food Science and Technology</i> , 2021, 58, 1005-1013.	1.4	6
4	Determination of bioactive properties of different edible mushrooms from Turkey. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3608-3617.	1.6	9
5	Development of chitosan/cycloolefin copolymer and chitosan/polycaprolactone active bilayer films incorporated with grape seed extract and carvacrol. <i>Journal of Polymer Research</i> , 2021, 28, 1.	1.2	2
6	Effect of Brewing Method on Quality Parameters and Antioxidant Capacity of Black Tea. <i>Functional Food Science</i> , 2021, 1, 1.	0.2	1
7	Development of Chitosan and Polycaprolactone Based Trilayer Biocomposite Films for Food Packaging Applications. <i>Journal of Polytechnic</i> , 2021, 24, 263-273.	0.4	3
8	Effect of whey protein edible films containing plant essential oils on microbial inactivation of sliced Kasar cheese. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100567.	3.3	65
9	Effects of Ozonation on Apple Juice Quality. <i>International Journal of Fruit Science</i> , 2020, 20, S1570-S1578.	1.2	5
10	Classification of honeys collected from different regions of Anatolia by chemometric methods. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14960.	0.9	6
11	Styrene Monomer Migration from Expanded Polystyrene Into Food Acids and Ethanol. <i>Journal of Food Research</i> , 2020, 9, 39.	0.1	6
12	Effect of roasting temperature and time on some physical and sensory properties of roasted chickpea (leblebi), and kinetic studies of the changes in leblebi color. <i>Harran Tarım Ve Gıda Bilimleri Dergisi</i> , 2020, 24, 140-150.	0.0	2
13	The properties of λ -carrageenan and whey protein isolate blended films containing pomegranate seed oil. <i>Polymer Testing</i> , 2019, 77, 105886.	2.3	34
14	The effects of chitosan- and polycaprolactone-based bilayer films incorporated with grape seed extract and nanocellulose on the quality of chicken breast fillets. <i>LWT - Food Science and Technology</i> , 2019, 101, 799-805.	2.5	39
15	Antioxidant Properties of Strawberry Vinegar. <i>International Journal of Electrical Energy</i> , 2019, , 171-174.	0.4	3
16	Development of Chitosan and Polycaprolactone based active bilayer films enhanced with nanocellulose and grape seed extract. <i>Carbohydrate Polymers</i> , 2018, 195, 180-188.	5.1	60
17	Kinetic changes of antioxidant parameters, ascorbic acid loss, and hydroxymethyl furfural formation during apple chips production. <i>Journal of Food Biochemistry</i> , 2018, 42, e12676.	1.2	13
18	Production and quality of kefir cultured butter. <i>Mljekarstvo</i> , 2018, , 64-72.	0.2	11

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19	Characterization of cyclic olefin copolymer-coated chitosan bilayer films containing nanocellulose and grape seed extract. <i>Packaging Technology and Science</i> , 2018, 31, 499-508.	1.3	12
20	The effects of Chitosan and grape seed extract-based edible films on the quality of vacuum packaged chicken breast fillets. <i>Food Packaging and Shelf Life</i> , 2018, 18, 13-20.	3.3	71
21	Antioxidant activity and phenolic acid content of selected vegetable broths. <i>Czech Journal of Food Sciences</i> , 2017, 35, 469-475.	0.6	14
22	BÄ°YOBAZLI NANOKOMPOZÄ°TLER VE GIDA AMBALAJLAMADAKÄ° UYGULAMALARI. <i>GÄ±da</i> , 2017, 42, 821-833.	0.1	1
23	Effect of Kefir on <i>Fusobacterium nucleatum</i> Potentially Causing Intestinal Cancer. <i>Functional Foods in Health and Disease</i> , 2016, 6, 469.	0.3	8
24	Effects of Grape Wine and Apple Cider Vinegar on Oxidative and Antioxidative Status in High Cholesterol-Fed Rats. <i>Functional Foods in Health and Disease</i> , 2016, 6, 569.	0.3	8
25	Functional Properties of Vinegar. <i>Journal of Food Science</i> , 2014, 79, R757-64.	1.5	241
26	Effects of different fermentation parameters on quality characteristics of kefir. <i>Journal of Dairy Science</i> , 2013, 96, 780-789.	1.4	58
27	Review: Functional Properties of Kefir. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 261-268.	5.4	202
28	Effects of Apple Cider Vinegars Produced with Different Techniques on Blood Lipids in High-Cholesterol-Fed Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6638-6644.	2.4	76
29	Effect of different growth conditions on biomass increase in kefir grains. <i>Journal of Dairy Science</i> , 2011, 94, 1239-1242.	1.4	30
30	Antimicrobial activity of whey protein based edible films incorporated with oregano, rosemary and garlic essential oils. <i>Food Research International</i> , 2006, 39, 639-644.	2.9	553
31	Effects of packaging atmospheres on shelf-life quality of ground ostrich meat. <i>Meat Science</i> , 2006, 73, 503-510.	2.7	88
32	Determination of antimutagenic properties of acetone extracted fermented milks and changes in their total fatty acid profiles including conjugated linoleic acids. <i>International Journal of Dairy Technology</i> , 2006, 59, 209-215.	1.3	34
33	Effects of Rosemary Extract and Sodium Lactate on Quality of Vacuum-packaged Ground Ostrich Meat. <i>Journal of Food Science</i> , 2006, 71, S71.	1.5	24
34	Turkish kefir and kefir grains: microbial enumeration and electron microscobic observation+. <i>International Journal of Dairy Technology</i> , 2005, 58, 25-29.	1.3	133
35	Influences of exopolysaccharide producing cultures on the quality of plain set type yogurt. <i>Food Control</i> , 2005, 16, 205-209.	2.8	64
36	Use of ozone in the food industry. <i>LWT - Food Science and Technology</i> , 2004, 37, 453-460.	2.5	470

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37	Determination of Organic Acids and Volatile Flavor Substances in Kefir during Fermentation. Journal of Food Composition and Analysis, 2000, 13, 35-43.	1.9	160
38	Organic Acids and Volatile Flavor Components Evolved During Refrigerated Storage of Kefir. Journal of Dairy Science, 2000, 83, 275-277.	1.4	80
39	Packaging effects on shell egg breakage rates during simulated transportation. Poultry Science, 1999, 78, 148-151.	1.5	8
40	Chitosan and Starch Based Intelligent Films with Anthocyanins from Eggplant to Monitor pH Variations. Turkish Journal of Agriculture: Food Science and Technology, 0, 7, 61-66.	0.1	15
41	ET TEKNOLOJİSİNDE VURGULU ELEKTRİK ALAN TEKNOLOJİSİNİN KULLANILMASI. Gıda, 0, , 485-495.	0.1	1
42	GLİSEROLÜN KİTOSAN BAZLI İKİ KATMANLI FİLMLER ÜZERİNE ETKESİ. Gıda, 0, , 763-773.	0.1	0
43	D-Limonen ve Nanoselüloz İçeren Aktif Kitosan/Polikaprolakton İki Katmanlı Filmler. Journal of Natural and Applied Sciences, 0, , .	0.1	1