

# Senem Kamiloglu

## List of Publications by Year in descending order

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Version: 2024-02-01

59  
papers

2,440  
citations

201674  
27  
h-index

223800  
46  
g-index

61  
all docs

61  
docs citations

61  
times ranked

3283  
citing authors

#	ARTICLE	IF	CITATIONS
1	Guidelines for cell viability assays. Food Frontiers, 2020, 1, 332-349.	7.4	289
2	Anthocyanin Absorption and Metabolism by Human Intestinal Caco-2 Cellsâ€”A Review. International Journal of Molecular Sciences, 2015, 16, 21555-21574.	4.1	176
3	A Review on the Effect of Drying on Antioxidant Potential of Fruits and Vegetables. Critical Reviews in Food Science and Nutrition, 2016, 56, S110-S129.	10.3	167
4	Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential. Molecules, 2019, 24, 1854.	3.8	106
5	Authenticity and traceability in beverages. Food Chemistry, 2019, 277, 12-24.	8.2	105
6	Influence of different processing and storage conditions on in vitro bioaccessibility of polyphenols in black carrot jams and marmalades. Food Chemistry, 2015, 186, 74-82.	8.2	93
7	Colour retention, anthocyanin stability and antioxidant capacity in black carrot ( <i>Daucus carota</i> ) jams and marmalades: Effect of processing, storage conditions and in vitro gastrointestinal digestion. Journal of Functional Foods, 2015, 13, 1-10.	3.4	86
8	Effect of food matrix on the content and bioavailability of flavonoids. Trends in Food Science and Technology, 2021, 117, 15-33.	15.1	86
9	Home processing of tomatoes ( <i>Solanum lycopersicum</i> ): effects on in vitro bioaccessibility of total lycopene, phenolics, flavonoids, and antioxidant capacity. Journal of the Science of Food and Agriculture, 2014, 94, 2225-2233.	3.5	83
10	Polyphenol Content in Figs ( <i>Ficus carica</i> L.): Effect of Sun-Drying. International Journal of Food Properties, 2015, 18, 521-535.	3.0	82
11	Antioxidant activity and polyphenol composition of black mulberry ( <i>Morus nigra</i> L.) products. Journal of Berry Research, 2013, 3, 41-51.	1.4	70
12	Bioaccessibility of Polyphenols from Plant-Processing Byproducts of Black Carrot ( <i>Daucus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	8.2	70
13	Investigating the in vitro bioaccessibility of polyphenols in fresh and sunâ€”dried figs ( <i>Ficus carica</i> L.). International Journal of Food Science and Technology, 2013, 48, 2621-2629.	2.7	67
14	Potential Use of Turkish Medicinal Plants in the Treatment of Various Diseases. Molecules, 2016, 21, 257.	3.8	64
15	Cucurbita Plants: From Farm to Industry. Applied Sciences (Switzerland), 2019, 9, 3387.	2.5	60
16	Black carrot pomace as a source of polyphenols for enhancing the nutritional value of cake: An in vitro digestion study with a standardized static model. LWT - Food Science and Technology, 2017, 77, 475-481.	5.2	58
17	Changes in sour cherry ( <i>Prunus cerasus</i> L.) antioxidants during nectar processing and in vitro gastrointestinal digestion. Journal of Functional Foods, 2013, 5, 1402-1413.	3.4	56
18	Evaluating the in vitro bioaccessibility of phenolics and antioxidant activity during consumption of dried fruits with nuts. LWT - Food Science and Technology, 2014, 56, 284-289.	5.2	55

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19	Anti-inflammatory potential of black carrot ( <i>Daucus carota</i> L.) polyphenols in a co-culture model of intestinal Caco-2 and endothelial EA.hy926 cells. Molecular Nutrition and Food Research, 2017, 61, 1600455.	3.3	49
20	Pharmacological Activities of Psoralidin: A Comprehensive Review of the Molecular Mechanisms of Action. Frontiers in Pharmacology, 2020, 11, 571459.	3.5	47
21	Aronia ( <i>Aronia melanocarpa</i> ) phenolics bioavailability in a combined in vitro digestion/Caco-2 cell model is structure and colon region dependent. Journal of Functional Foods, 2017, 38, 128-139.	3.4	45
22	Biocatalytic Synthesis of the Rare Sugar Kojibiose: Process Scale-Up and Application Testing. Journal of Agricultural and Food Chemistry, 2017, 65, 6030-6041.	5.2	40
23	Aronia ( <i>Aronia melanocarpa</i> ) Polyphenols Modulate the Microbial Community in a Simulator of the Human Intestinal Microbial Ecosystem (SHIME) and Decrease Secretion of Proinflammatory Markers in a Caco-2/endothelial Cell Coculture Model. Molecular Nutrition and Food Research, 2018, 62, e1800607.	3.3	39
24	Cell Systems to Investigate the Impact of Polyphenols on Cardiovascular Health. Nutrients, 2015, 7, 9229-9255.	4.1	36
25	Resveratrol improves TNF- $\alpha$ -induced endothelial dysfunction in a coculture model of a Caco-2 with an endothelial cell line. Journal of Nutritional Biochemistry, 2016, 36, 21-30.	4.2	36
26	Effect of different freezing methods on the bioaccessibility of strawberry polyphenols. International Journal of Food Science and Technology, 2019, 54, 2652-2660.	2.7	31
27	<i>In vitro</i> gastrointestinal digestion of polyphenols from different molasses (pekmez) and leather (pestil) varieties. International Journal of Food Science and Technology, 2014, 49, 1027-1039.	2.7	30
28	Prosopis Plant Chemical Composition and Pharmacological Attributes: Targeting Clinical Studies from Preclinical Evidence. Biomolecules, 2019, 9, 777.	4.0	30
29	Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects. Journal of Agricultural and Food Chemistry, 2022, 70, 6864-6883.	5.2	27
30	The effect of food processing on bioavailability of tomato antioxidants. Journal of Berry Research, 2013, 3, 65-77.	1.4	25
31	Antioxidant dietary fibres: Potential functional food ingredients from plant processing by-products. Czech Journal of Food Sciences, 2015, 33, 487-499.	1.2	24
32	Phytotherapy and food applications from <i>Brassica</i> genus. Phytotherapy Research, 2021, 35, 3590-3609.	5.8	23
33	Black carrot polyphenols: effect of processing, storage and digestion – an overview. Phytochemistry Reviews, 2018, 17, 379-395.	6.5	22
34	Evaluation of antioxidant activity/capacity measurement methods for food products. , 0, , 273-286.		21
35	Investigating the Effect of Aging on the Phenolic Content, Antioxidant Activity and Anthocyanins in Turkish Wines. Journal of Food Processing and Preservation, 2015, 39, 1845-1853.	2.0	17
36	Effects of Honey Addition on Antioxidative Properties of Different Herbal Teas. Polish Journal of Food and Nutrition Sciences, 2015, 65, 127-135.	1.7	14

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37	Investigating the antioxidant potential of Turkish herbs and spices. Quality Assurance and Safety of Crops and Foods, 2014, 6, 151-158.	3.4	13
38	Industrial freezing effects on the content and bioaccessibility of spinach (<sc><i>Spinacia Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 T 4190-4198.	3.5	12
39	Bioactive component analysis. , 2021, , 41-65.		12
40	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. Food Chemistry, 2021, 357, 129757.	8.2	12
41	Co-Ingestion of Black Carrot and Strawberry. Effects on Anthocyanin Stability, Bioaccessibility and Uptake. Foods, 2020, 9, 1595.	4.3	9
42	Antioxidant Activity and Capacity Measurement. Reference Series in Phytochemistry, 2022, , 709-773.	0.4	7
43	TAZE VE DONDURULMUÅž ELMALARDA VE ELMA POSASINDA POLÄ°FENOL BÄ°YOERÄ°ÅžÄ°LEBÄ°LÄ°RLÄ°ÅžÄ°NÄ°N DEÄžERLENDÄ°RÄ°LMİÅžİ. GÄ±da, 2019, 44, 409-418.	0.4	5
44	Oil matrix modulates the bioaccessibility of polyphenols: a study of salad dressing formulation with industrial broccoli byâ€products and lemon juice. Journal of the Science of Food and Agriculture, 2022, 102, 5368-5377.	3.5	5
45	Introduction to nutraceuticals, medicinal foods, and herbs. , 2021, , 1-34.		4
46	Bioaccessibility of terebinth (Pistacia terebinthusL.) coffee polyphenols: Influence of milk, sugar and sweetener addition. Food Chemistry, 2021, 374, 131728.	8.2	4
47	Nutritional and Functional Properties of Novel Protein Sources. Food Reviews International, 2023, 39, 6045-6077.	8.4	4
48	CHAPTER 10. Models for Studying Polyphenols and Carotenoids Digestion, Bioaccessibility and Colonic Fermentation. Food Chemistry, Function and Analysis, 0, , 201-219.	0.2	3
49	Dietary Flavonols and O-Glycosides. , 2020, , 1-40.		3
50	Use of Nanotechnological Methods for the Analysis and Stability of Food Antioxidants. , 2018, , 311-350.		2
51	Antioxidant Activity and Capacity Measurement. Reference Series in Phytochemistry, 2021, , 1-66.	0.4	2
52	Bireysel HÄ±zlÄ± Dondurma Ä°Åžlemi BasamaklarÄ±nÄ±n Granny Smith ElmalarÄ±n Polifenol Ä°ÅžeriÄyi ve Antioksidan Kapasitesine Etkileri. Akademik GÄ±da, 0, , 38-46.	0.8	2
53	EndÄ±striyel Dondurma Ä°Åžlemi ve in vitro Gastrointestinal Sindirim SÄ±rasÄ±nda Taze Fasulyenin Fenoliklerinde, Flavonoidlerinde ve Antioksidan Kapasitesinde Meydana Gelen DeÄyiÅimler. Akademik GÄ±da, 2019, 17, 176-184.	0.8	2
54	Tomato Polyphenolics: Putative Applications to Health and Disease. , 2018, , 93-102.		1

#	ARTICLE	IF	CITATIONS
55	Regulatory aspects. , 2021, , 303-330.		1
56	Polyphenols, Bioavailability and Potency. , 2021, , 3-3.		1
57	Dietary Flavonols and O-Glycosides. , 2021, , 57-96.		0
58	Food traceability. , 2021, , 249-268.		0
59	Separation of Polyphenols and Carotenoids Using Nanofiltration. Food Bioactive Ingredients, 2021, , 205-238.	0.4	0