

# Senem Kamiloglu

## List of Publications by Year in descending order

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Version: 2024-02-01

59  
papers

2,440  
citations

201385

27  
h-index

223531

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.	3.7	289
2	Anthocyanin Absorption and Metabolism by Human Intestinal Caco-2 Cellsâ€”A Review. International Journal of Molecular Sciences, 2015, 16, 21555-21574.	1.8	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.	5.4	167
4	Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential. Molecules, 2019, 24, 1854.	1.7	106
5	Authenticity and traceability in beverages. Food Chemistry, 2019, 277, 12-24.	4.2	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.	4.2	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.	1.6	86
8	Effect of food matrix on the content and bioavailability of flavonoids. Trends in Food Science and Technology, 2021, 117, 15-33.	7.8	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.	1.7	83
10	Polyphenol Content in Figs ( <i>Ficus carica</i> L.): Effect of Sun-Drying. International Journal of Food Properties, 2015, 18, 521-535.	1.3	82
11	Antioxidant activity and polyphenol composition of black mulberry ( <i>Morus nigra</i> L.) products. Journal of Berry Research, 2013, 3, 41-51.	0.7	70
12	Bioaccessibility of Polyphenols from Plant-Processing Byproducts of Black Carrot ( <i>Daucus</i> ) Tj ETQq0 0 0 rgBT /Oyerlock 10 Tf 50 302	2.4	70
13	Investigating the in vitro bioaccessibility of polyphenols in fresh and sun-dried figs ( <i>Ficus carica</i> L.). International Journal of Food Science and Technology, 2013, 48, 2621-2629.	1.3	67
14	Potential Use of Turkish Medicinal Plants in the Treatment of Various Diseases. Molecules, 2016, 21, 257.	1.7	64
15	Cucurbita Plants: From Farm to Industry. Applied Sciences (Switzerland), 2019, 9, 3387.	1.3	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.	2.5	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.	1.6	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.	2.5	55

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19	Anti-inflammatory potential of black carrot ( <i>Daucus carota</i> L.) polyphenols in a culture model of intestinal Caco-2 and endothelial EA.hy926 cells. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600455.	1.5	49
20	Pharmacological Activities of Psoralidin: A Comprehensive Review of the Molecular Mechanisms of Action. <i>Frontiers in Pharmacology</i> , 2020, 11, 571459.	1.6	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. <i>Journal of Functional Foods</i> , 2017, 38, 128-139.	1.6	45
22	Biocatalytic Synthesis of the Rare Sugar Kojibiose: Process Scale-Up and Application Testing. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6030-6041.	2.4	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. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800607.	1.5	39
24	Cell Systems to Investigate the Impact of Polyphenols on Cardiovascular Health. <i>Nutrients</i> , 2015, 7, 9229-9255.	1.7	36
25	Resveratrol improves TNF- $\alpha$ -induced endothelial dysfunction in a coculture model of a Caco-2 with an endothelial cell line. <i>Journal of Nutritional Biochemistry</i> , 2016, 36, 21-30.	1.9	36
26	Effect of different freezing methods on the bioaccessibility of strawberry polyphenols. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2652-2660.	1.3	31
27	In vitro gastrointestinal digestion of polyphenols from different molasses (pekmez) and leather (pestil) varieties. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1027-1039.	1.3	30
28	Prosopis Plant Chemical Composition and Pharmacological Attributes: Targeting Clinical Studies from Preclinical Evidence. <i>Biomolecules</i> , 2019, 9, 777.	1.8	30
29	Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6864-6883.	2.4	27
30	The effect of food processing on bioavailability of tomato antioxidants. <i>Journal of Berry Research</i> , 2013, 3, 65-77.	0.7	25
31	Antioxidant dietary fibres: Potential functional food ingredients from plant processing by-products. <i>Czech Journal of Food Sciences</i> , 2015, 33, 487-499.	0.6	24
32	Phytotherapy and food applications from <i>Brassica</i> genus. <i>Phytotherapy Research</i> , 2021, 35, 3590-3609.	2.8	23
33	Black carrot polyphenols: effect of processing, storage and digestion—an overview. <i>Phytochemistry Reviews</i> , 2018, 17, 379-395.	3.1	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. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1845-1853.	0.9	17
36	Effects of Honey Addition on Antioxidative Properties of Different Herbal Teas. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 127-135.	0.6	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.	1.8	13
38	Industrial freezing effects on the content and bioaccessibility of spinach (<sc><i>Spinacia)</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 T 4190-4198.	1.7	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.	4.2	12
41	Co-Ingestion of Black Carrot and Strawberry. Effects on Anthocyanin Stability, Bioaccessibility and Uptake. Foods, 2020, 9, 1595.	1.9	9
42	Antioxidant Activity and Capacity Measurement. Reference Series in Phytochemistry, 2022, , 709-773.	0.2	7
43	TAZE VE DONDURULMUÅž ELMALARDA VE ELMA POSASINDA POLÄ°FENOL BÄ°YOERÄ°ÅžÄ°LEBÄ°LÄ°RLÄ°ÄžÄ°NÄ°N DEÄžERLENDÄ°RÄ°LME GÄ±da, 2019, 44, 409-418.	0.1	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.	1.7	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.	4.2	4
47	Nutritional and Functional Properties of Novel Protein Sources. Food Reviews International, 2023, 39, 6045-6077.	4.3	4
48	CHAPTER 10. Models for Studying Polyphenols and Carotenoids Digestion, Bioaccessibility and Colonic Fermentation. Food Chemistry, Function and Analysis, 0, , 201-219.	0.1	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.	0.2	2
52	Bireysel HÄ±zlÄ± Dondurma Ä°ÅŸlemi BasamaklarÄ±nÄ±n Granny Smith ElmalarÄ±n Polifenol Ä°ÅŸeriÄyi ve Antioksidan Kapasitesine Etkileri. Akademik GÄ±da, 0, , 38-46.	0.5	2
53	EndÄ±striyel Dondurma Ä°ÅŸlemi ve in vitro Gastrointestinal Sindirim SÄ±rasÄ±nda Taze Fasulyenin Fenoliklerinde, Flavonoidlerinde ve Antioksidan Kapasitesinde Meydana Gelen DeÄyiÅŸimler. Akademik GÄ±da, 2019, 17, 176-184.	0.5	2
54	Tomato Polyphenolics: Putative Applications to Health and Disease. , 2018, , 93-102.		1

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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.	0.3	0