

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	Nutritional and Functional Properties of Novel Protein Sources. Food Reviews International, 2023, 39, 6045-6077.	8.4	4
2	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
3	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
4	Antioxidant Activity and Capacity Measurement. Reference Series in Phytochemistry, 2022, , 709-773.	0.4	7
5	Effect of food matrix on the content and bioavailability of flavonoids. Trends in Food Science and Technology, 2021, 117, 15-33.	15.1	86
6	Regulatory aspects. , 2021, , 303-330.		1
7	Introduction to nutraceuticals, medicinal foods, and herbs. , 2021, , 1-34.		4
8	Polyphenols, Bioavailability and Potency. , 2021, , 3-3.		1
9	Dietary Flavonols and O-Glycosides. , 2021, , 57-96.		0
10	Bioactive component analysis. , 2021, , 41-65.		12
11	Antioxidant Activity and Capacity Measurement. Reference Series in Phytochemistry, 2021, , 1-66.	0.4	2
12	Phytotherapy and food applications from <i>Brassica</i> genus. Phytotherapy Research, 2021, 35, 3590-3609.	5.8	23
13	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. Food Chemistry, 2021, 357, 129757.	8.2	12
14	Food traceability. , 2021, , 249-268.		0
15	Bioaccessibility of terebinth (<i>Pistacia terebinthus</i> L.) coffee polyphenols: Influence of milk, sugar and sweetener addition. Food Chemistry, 2021, 374, 131728.	8.2	4
16	Separation of Polyphenols and Carotenoids Using Nanofiltration. Food Bioactive Ingredients, 2021, , 205-238.	0.4	0
17	Pharmacological Activities of Psoralidin: A Comprehensive Review of the Molecular Mechanisms of Action. Frontiers in Pharmacology, 2020, 11, 571459.	3.5	47
18	Guidelines for cell viability assays. Food Frontiers, 2020, 1, 332-349.	7.4	289

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19	Co-Ingestion of Black Carrot and Strawberry. Effects on Anthocyanin Stability, Bioaccessibility and Uptake. <i>Foods</i> , 2020, 9, 1595.	4.3	9
20	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.	3.5	12
21	Dietary Flavonols and O-Glycosides. , 2020, , 1-40.		3
22	Cucurbita Plants: From Farm to Industry. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 3387.	2.5	60
23	Effect of different freezing methods on the bioaccessibility of strawberry polyphenols. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2652-2660.	2.7	31
24	Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential. <i>Molecules</i> , 2019, 24, 1854.	3.8	106
25	Prosopis Plant Chemical Composition and Pharmacological Attributes: Targeting Clinical Studies from Preclinical Evidence. <i>Biomolecules</i> , 2019, 9, 777.	4.0	30
26	Authenticity and traceability in beverages. <i>Food Chemistry</i> , 2019, 277, 12-24.	8.2	105
27	TAZE VE DONDURULMUÅž ELMALARDA VE ELMA POSASINDA POLÄ°FENOL BÄ°YOERÄ°ÅžÄ°LEBÄ°LÄ°RLÄ°ÄžÄ°NÄ°N DEÄžERLENDÄ°N GÄ±da, 2019, 44, 409-418.	0.4	5
28	EndÄ¼striyel Dondurma Ä°Åžlemi ve in vitro Gastrointestinal Sindirim SÄ±rasÄ±nda Taze Fasulyenin Fenoliklerinde, Flavonoidlerinde ve Antioksidan Kapasitesinde Meydana Gelen DeÄyiÅimler. <i>Akademik GÄ±da</i> , 2019, 17, 176-184.	0.8	2
29	Black carrot polyphenols: effect of processing, storage and digestionâ€”an overview. <i>Phytochemistry Reviews</i> , 2018, 17, 379-395.	6.5	22
30	Tomato Polyphenolics: Putative Applications to Health and Disease. , 2018, , 93-102.		1
31	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 Cacoâ€2/endothelial Cell Coculture Model. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800607.	3.3	39
32	Use of Nanotechnological Methods for the Analysis and Stability of Food Antioxidants. , 2018, , 311-350.		2
33	Black carrot pomace as a source of polyphenols for enhancing the nutritional value of cake: An inÄ¼vitro digestion study with a standardized static model. <i>LWT - Food Science and Technology</i> , 2017, 77, 475-481.	5.2	58
34	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.	3.4	45
35	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.	5.2	40
36	Antiâ€inflammatory potential of black carrot (<i>Daucus carota</i> L.) polyphenols in a coâ€culture model of intestinal Cacoâ€2 and endothelial EA.hy926 cells. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600455.	3.3	49

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37	Potential Use of Turkish Medicinal Plants in the Treatment of Various Diseases. <i>Molecules</i> , 2016, 21, 257.	3.8	64
38	Resveratrol improves TNF- α -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.	4.2	36
39	Bioaccessibility of Polyphenols from Plant-Processing Byproducts of Black Carrot (<i>Daucus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	5.2	70
40	A Review on the Effect of Drying on Antioxidant Potential of Fruits and Vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, S110-S129.	10.3	167
41	Anthocyanin Absorption and Metabolism by Human Intestinal Caco-2 Cellsâ€”A Review. <i>International Journal of Molecular Sciences</i> , 2015, 16, 21555-21574.	4.1	176
42	Cell Systems to Investigate the Impact of Polyphenols on Cardiovascular Health. <i>Nutrients</i> , 2015, 7, 9229-9255.	4.1	36
43	Polyphenol Content in Figs (<i>Ficus carica</i> L.): Effect of Sun-Drying. <i>International Journal of Food Properties</i> , 2015, 18, 521-535.	3.0	82
44	Effects of Honey Addition on Antioxidative Properties of Different Herbal Teas. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 127-135.	1.7	14
45	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. <i>Journal of Functional Foods</i> , 2015, 13, 1-10.	3.4	86
46	Influence of different processing and storage conditions on in vitro bioaccessibility of polyphenols in black carrot jams and marmalades. <i>Food Chemistry</i> , 2015, 186, 74-82.	8.2	93
47	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.	2.0	17
48	Antioxidant dietary fibres: Potential functional food ingredients from plant processing by-products. <i>Czech Journal of Food Sciences</i> , 2015, 33, 487-499.	1.2	24
49	Investigating the antioxidant potential of Turkish herbs and spices. <i>Quality Assurance and Safety of Crops and Foods</i> , 2014, 6, 151-158.	3.4	13
50	Evaluating the in vitro bioaccessibility of phenolics and antioxidant activity during consumption of dried fruits with nuts. <i>LWT - Food Science and Technology</i> , 2014, 56, 284-289.	5.2	55
51	<i>In vitro</i> 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.	2.7	30
52	Home processing of tomatoes (<i>Solanum lycopersicum</i>): effects on <i>in vitro</i> bioaccessibility of total lycopene, phenolics, flavonoids, and antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2225-2233.	3.5	83
53	The effect of food processing on bioavailability of tomato antioxidants. <i>Journal of Berry Research</i> , 2013, 3, 65-77.	1.4	25
54	Investigating the <i>in vitro</i> bioaccessibility of polyphenols in fresh and sun-dried figs (<i>Ficus carica</i> L.). <i>International Journal of Food Science and Technology</i> , 2013, 48, 2621-2629.	2.7	67

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55	Changes in sour cherry (<i>Prunus cerasus</i> L.) antioxidants during nectar processing and in vitro gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2013, 5, 1402-1413.	3.4	56
56	Antioxidant activity and polyphenol composition of black mulberry (<i>Morus nigra</i> L.) products. <i>Journal of Berry Research</i> , 2013, 3, 41-51.	1.4	70
57	Evaluation of antioxidant activity/capacity measurement methods for food products. , 0, , 273-286.		21
58	CHAPTER 10. Models for Studying Polyphenols and Carotenoids Digestion, Bioaccessibility and Colonic Fermentation. <i>Food Chemistry, Function and Analysis</i> , 0, , 201-219.	0.2	3
59	Bireysel H��zl�� Dondurma ����lemi Basamaklar��n��n Granny Smith Elmalar��n Polifenol ����eri��yi ve Antioksidan Kapasitesine Etkileri. <i>Akademik G��da</i> , 0, , 38-46.	0.8	2