Senem Kamiloglu

List of Publications by Year in descending order

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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	Nutritional and Functional Properties of Novel Protein Sources. Food Reviews International, 2023, 39, 6045-6077.	4.3	4
2	Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects. Journal of Agricultural and Food Chemistry, 2022, 70, 6864-6883.	2.4	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.	1.7	5
4	Antioxidant Activity and Capacity Measurement. Reference Series in Phytochemistry, 2022, , 709-773.	0.2	7
5	Effect of food matrix on the content and bioavailability of flavonoids. Trends in Food Science and Technology, 2021, 117, 15-33.	7.8	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.	0.2	2
12	Phytotherapy and food applications from Brassica genus. Phytotherapy Research, 2021, 35, 3590-3609.	2.8	23
13	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. Food Chemistry, 2021, 357, 129757.	4.2	12
14	Food traceability. , 2021, , 249-268.		0
15	Bioaccessibility of terebinth (Pistacia terebinthusL.) coffee polyphenols: Influence of milk, sugar and sweetener addition. Food Chemistry, 2021, 374, 131728.	4.2	4
16	Separation of Polyphenols and Carotenoids Using Nanofiltration. Food Bioactive Ingredients, 2021, , 205-238.	0.3	0
17	Pharmacological Activities of Psoralidin: A Comprehensive Review of the Molecular Mechanisms of Action. Frontiers in Pharmacology, 2020, 11, 571459.	1.6	47
18	Guidelines for cell viability assays. Food Frontiers, 2020, 1, 332-349.	3.7	289

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19	Co-Ingestion of Black Carrot and Strawberry. Effects on Anthocyanin Stability, Bioaccessibility and Uptake. Foods, 2020, 9, 1595.	1.9	9
20	Industrial freezing effects on the content and bioaccessibility of spinach (<scp>Spinacia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 T 4190-4198.	1.7	12
21	Dietary Flavonols and O-Glycosides. , 2020, , 1-40.		3
22	Cucurbita Plants: From Farm to Industry. Applied Sciences (Switzerland), 2019, 9, 3387.	1.3	60
23	Effect of different freezing methods on the bioaccessibility of strawberry polyphenols. International Journal of Food Science and Technology, 2019, 54, 2652-2660.	1.3	31
24	Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential. Molecules, 2019, 24, 1854.	1.7	106
25	Prosopis Plant Chemical Composition and Pharmacological Attributes: Targeting Clinical Studies from Preclinical Evidence. Biomolecules, 2019, 9, 777.	1.8	30
26	Authenticity and traceability in beverages. Food Chemistry, 2019, 277, 12-24.	4.2	105
27	TAZE VE DONDURULMUÅž ELMALARDA VE ELMA POSASINDA POLÄ°FENOL BÄ°YOERÄ°ÅžÄ°LEBÄ°LÄ°RLÄ°ÄžÄ°NÄ°N DEÄžERLENDÄ°RÄ GÄ±da, 2019, 44, 409-418.	0.1	5
28	EndÃ¼striyel Dondurma Ä°ÅŸlemi ve in vitro Gastrointestinal Sindirim SÄ±rasÄ±nda Taze Fasulyenin Fenoliklerinde, Flavonoidlerinde ve Antioksidan Kapasitesinde Meydana Gelen DeÄŸiÅŸimler. Akademik GÄ±da, 2019, 17, 176-184.	0.5	2
29	Black carrot polyphenols: effect of processing, storage and digestionâ€"an overview. Phytochemistry Reviews, 2018, 17, 379-395.	3.1	22
30	Tomato Polyphenolics: Putative Applications to Health and Disease. , 2018, , 93-102.		1
31	Aronia (Aronia melanocarpa) 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. Molecular Nutrition and Food Research, 2018, 62, e1800607.	1.5	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 inÂvitro digestion study with a standardized static model. LWT - Food Science and Technology, 2017, 77, 475-481.	2.5	58
34	Aronia (Aronia melanocarpa) 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.	1.6	45
35	Biocatalytic Synthesis of the Rare Sugar Kojibiose: Process Scale-Up and Application Testing. Journal of Agricultural and Food Chemistry, 2017, 65, 6030-6041.	2.4	40
36	Antiâ€inflammatory potential of black carrot (Daucus carota L.) polyphenols in a coâ€culture model of intestinal Cacoâ€2 and endothelial EA.hy926 cells. Molecular Nutrition and Food Research, 2017, 61, 1600455.	1.5	49

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37	Potential Use of Turkish Medicinal Plants in the Treatment of Various Diseases. Molecules, 2016, 21, 257.	1.7	64
38	Resveratrol improves TNF-Î±-induced endothelial dysfunction in a coculture model of a Caco-2 with an endothelial cell line. Journal of Nutritional Biochemistry, 2016, 36, 21-30.	1.9	36
39	Bioaccessibility of Polyphenols from Plant-Processing Byproducts of Black Carrot (Daucus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.4	70
40	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
41	Anthocyanin Absorption and Metabolism by Human Intestinal Caco-2 Cellsâ€"A Review. International Journal of Molecular Sciences, 2015, 16, 21555-21574.	1.8	176
42	Cell Systems to Investigate the Impact of Polyphenols on Cardiovascular Health. Nutrients, 2015, 7, 9229-9255.	1.7	36
43	Polyphenol Content in Figs (Ficus caricaL.): Effect of Sun-Drying. International Journal of Food Properties, 2015, 18, 521-535.	1.3	82
44	Effects of Honey Addition on Antioxidative Properties of Different Herbal Teas. Polish Journal of Food and Nutrition Sciences, 2015, 65, 127-135.	0.6	14
45	Colour retention, anthocyanin stability and antioxidant capacity in black carrot (Daucus carota) jams and marmalades: Effect of processing, storage conditions and in vitro gastrointestinal digestion. Journal of Functional Foods, 2015, 13, 1-10.	1.6	86
46	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
47	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.	0.9	17
48	Antioxidant dietary fibres: Potential functional food ingredients from plant processing by-products. Czech Journal of Food Sciences, 2015, 33, 487-499.	0.6	24
49	Investigating the antioxidant potential of Turkish herbs and spices. Quality Assurance and Safety of Crops and Foods, 2014, 6, 151-158.	1.8	13
50	Evaluating the inÂvitro 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
51	In vitro gastrointestinal digestion of polyphenols from different molasses (pekmez) and leather (pestil) varieties. International Journal of Food Science and Technology, 2014, 49, 1027-1039.	1.3	30
52	Home processing of tomatoes (Solanum lycopersicum): effects onin vitrobioaccessibility of total lycopene, phenolics, flavonoids, and antioxidant capacity. Journal of the Science of Food and Agriculture, 2014, 94, 2225-2233.	1.7	83
53	The effect of food processing on bioavailability of tomato antioxidants. Journal of Berry Research, 2013, 3, 65-77.	0.7	25
54	Investigating the in vitro bioaccessibility of polyphenols in fresh and sunâ€dried figs (<scp>F</scp>icus carica L.). International Journal of Food Science and Technology, 2013, 48, 2621-2629.	1.3	67

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55	Changes in sour cherry (Prunus cerasus L.) antioxidants during nectar processing and in vitro gastrointestinal digestion. Journal of Functional Foods, 2013, 5, 1402-1413.	1.6	56
56	Antioxidant activity and polyphenol composition of black mulberry (Morus nigra L.) products. Journal of Berry Research, 2013, 3, 41-51.	0.7	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. Food Chemistry, Function and Analysis, 0, , 201-219.	0.1	3
59	Bireysel HÄ±zlÄ± Dondurma Ä°ÅŸlemi BasamaklarÄ±nÄ±n Granny Smith ElmalarÄ±n Polifenol Ä°Ã§eriÄŸi ve Antioksidan Kapasitesine Etkileri. Akademik GÄ±da, 0, , 38-46.	0.5	2