

MenekÅe Bulut

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9049458/publications.pdf>

Version: 2024-02-01

10
papers

112
citations

1478505

6
h-index

1474206

9
g-index

11
all docs

11
docs citations

11
times ranked

45
citing authors

#	ARTICLE	IF	CITATIONS
1	Fortification of milk with plant extracts modifies the acidification and reducing capacities of yoghurt bacteria. <i>International Journal of Dairy Technology</i> , 2020, 73, 117-125.	2.8	24
2	Effect of fortification of setâ€type yoghurt with different plant extracts on its physicochemical, rheological, textural and sensory properties during storage. <i>International Journal of Dairy Technology</i> , 2021, 74, 723-736.	2.8	22
3	Hydrogen-rich water can reduce the formation of biogenic amines in butter. <i>Food Chemistry</i> , 2022, 384, 132613.	8.2	18
4	Hydrogen-Rich Water Alleviates the Nickel-Induced Toxic Responses (Inflammatory Responses,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Element Research, 2022, 200, 3442-3452.	3.5	11
5	Evaluation of the hydrogen-rich water alleviation potential on mercury toxicity in earthworms using ATR-FTIR and LCâ€ESIâ€MS/MS spectroscopy. <i>Environmental Science and Pollution Research</i> , 2022, 29, 19642-19656.	5.3	10
6	Plant protein enrichment effect on the physical, chemical, microbiological, and sensory characteristics of yogurt. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	8
7	Diversity of yeasts and moulds in dairy products from Umbria, central Italy. <i>Journal of Dairy Research</i> , 2021, 88, 217-220.	1.4	7
8	Therapeutic Effects of Boric Acid in a Septic Arthritis Model Induced by Escherichia coli in Rats. <i>Biological Trace Element Research</i> , 2022, 200, 4762-4770.	3.5	5
9	Kekik, Nane, UÅškun, ÅezÅ¼m Å¼ekirdeÄyi ve YeÅYil Å¼ay Å¼Å¼pÅ¼ Lifinde Optimum Etanolik Ekstraksiyon ÅžartlarÅ±nÅ± ve Fenolik Profillerinin Belirlenmesi. <i>Uluslararası TarÅ±m Ve Yaban HayatÅ± Bilimleri Dergisi</i> , 0, , 605-614.	0.3	4
10	Improvement of pasting and textural properties of sunnâ€damaged wheat flour using tea waste extracts. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15728.	2.0	3