

# Muge Hendek Ertop

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

14  
papers

113  
citations

6  
h-index

10  
g-index

15  
ext. papers

135  
ext. citations

1.4  
avg, IF

3.41  
L-index

#	Paper	IF	Citations
14	Evaluation of microtextural properties of sourdough wheat bread obtained from optimized formulation using scanning electron microscopy and image analysis during shelf life. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 1-9	3.3	33
13	ENHANCEMENT OF BIOAVAILABLE MICRONUTRIENTS AND REDUCTION OF ANTINUTRIENTS IN FOODS WITH SOME PROCESSES. <i>Food and Health</i> , 159-165	0.4	23
12	Optimisation of sourdough bread incorporation into wheat bread by response surface methodology: Bioactive and nutritional properties. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 1828-1835	3.8	14
11	Comparison of industrial and homemade bulgur produced from einkorn wheat ( <i>Triticum monococcum</i> ) and durum wheat ( <i>Triticum durum</i> ): Physicochemical, nutritional and microtextural properties. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13863	2.1	9
10	Physicochemical and bioactive properties of cakes incorporated with gilaburu fruit ( <i>Viburnum opulus</i> ) pomace. <i>Quality Assurance and Safety of Crops and Foods</i> , <b>2016</b> , 8, 261-266	1.5	9
9	Shelf-life, physicochemical, and nutritional properties of wheat bread with optimized amount of dried chickpea sourdough and yeast by response surface methodology. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13650	2.1	7
8	Optimization of The Amount of Chickpea Sourdough and Dry Yeast in Wheat Bread Formulation: Evaluation of Physicochemical, Sensory and Antioxidant Properties. <i>Food Science and Technology Research</i> , <b>2018</b> , 24, 45-53	0.8	6
7	Physicochemical, textural and microbiological properties of optimised wheat bread formulations as affected by differently fermented sourdough. <i>Quality Assurance and Safety of Crops and Foods</i> , <b>2019</b> , 11, 283-293	1.5	3
6	Quality Properties of Wheat Breads Incorporated with Dried Sourdoughs Produced with Different Fermentation and Drying Methods. <i>Food Science and Technology Research</i> , <b>2018</b> , 24, 971-980	0.8	3
5	Evaluation of taro [ <i>Colocasia Esculenta</i> (L.) Schott] flour as a hydrocolloid on the physicochemical, rheological, and sensorial properties of milk pudding. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14103	2.1	2
4	FARKLI TAHIL VE BAKLIYAT UNLARI ÜZERİNDE TARHANALARIN FİZİKOKİMYASAL, REOLOJİK VE DUYUSAL NİTELİKLERİ <i>Gıda</i> , 781-793	0.1	1
3	Assessment of nutritional and bioactive properties for gluten-free tarhana containing various legumes and cereals. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15606	2.1	1
2	SİZEZ VE EKMEKLER BUDAY KEPENİN EKİHAMUR BİTİMİNDE KULLANIM OLANAİNİN DEĞERLENDİRİMESİ <i>Gıda</i> , 396-407	0.1	1
1	Optimization of the Level of Chickpea Sourdough and Baking Powder in Cake Formulation by Response Surface Methodology: Effects on Physicochemical, Sensory and Antioxidant Properties. <i>Food Science and Technology Research</i> , <b>2018</b> , 24, 697-706	0.8	1