

Muge Hendek Ertop

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/9240687/muge-hendek-ertop-publications-by-year.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	Assessment of nutritional and bioactive properties for gluten-free tarhana containing various legumes and cereals. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15606	2.1	1
13	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> , 2019 , 43, e13863	2.1	9
12	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> , 2019 , 43, e14103	2.1	2
11	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> , 2019 , 11, 283-293	1.5	3
10	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> , 2018 , 42, e13650	2.1	7
9	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> , 2018 , 55, 1-9	3.3	33
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> , 2018 , 24, 45-53	0.8	6
7	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> , 2018 , 24, 697-706	0.8	1
6	Quality Properties of Wheat Breads Incorporated with Dried Sourdoughs Produced with Different Fermentation and Drying Methods. <i>Food Science and Technology Research</i> , 2018 , 24, 971-980	0.8	3
5	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> , 2017 , 52, 1828-1835	3.8	14
4	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> , 2016 , 8, 261-266	1.5	9
3	FARKLI TAHIL VE BAKLİYAT UNLARI İLE BİRLEŞTİRİLEN TARHANALARIN FİZİKOKİMYASAL, REOLOJİK VE DUYUSAL NİTELİKLERİ <i>Gıda</i> , 781-793	0.1	1
2	ENHANCEMENT OF BIOAVAILABLE MICRONUTRIENTS AND REDUCTION OF ANTINUTRIENTS IN FOODS WITH SOME PROCESSES. <i>Food and Health</i> , 159-165	0.4	23
1	SÖZ VE EKMEKLER BUDAY KEPENİN EKİHAMUR BİRLEŞİMİNDE KULLANIM OLANAİNİN DEĞERLENDİRİLMESİ <i>Gıda</i> , 396-407	0.1	1