

Gizem Catalkaya

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9455255/publications.pdf>

Version: 2024-02-01

12
papers

567
citations

1162367

8
h-index

1281420

11
g-index

12
all docs

12
docs citations

12
times ranked

928
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant and antimicrobial activities of fennel, ginger, oregano and thyme essential oils. Food Frontiers, 2021, 2, 508-518.	3.7	33
2	Toxicological effects of commonly used herbs and spices. , 2021, , 201-213.		4
3	Recent advances in metabolomic analyses of berry fruits and their in vivo metabolites. Journal of Berry Research, 2021, , 1-23.	0.7	1
4	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. Food Frontiers, 2020, 1, 109-133.	3.7	172
5	The antimicrobial and antioxidant properties of garagurt: traditional Cornelian cherry (Cornus mas) marmalade. Quality Assurance and Safety of Crops and Foods, 2020, 12, 12-23.	1.8	11
6	Role of Dietary Antioxidants in Neurodegenerative Diseases: Where are We Standing?. Current Pharmaceutical Design, 2020, 26, 714-729.	0.9	12
7	Cucurbita Plants: From Farm to Industry. Applied Sciences (Switzerland), 2019, 9, 3387.	1.3	60
8	Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential. Molecules, 2019, 24, 1854.	1.7	106
9	Optimization of enzyme assisted extraction of lycopene from industrial tomato waste. Separation and Purification Technology, 2019, 219, 55-63.	3.9	72
10	Effects of cooking and extra virgin olive oil addition on bioaccessibility of carotenes in tomato sauce. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2019, 43, 478-484.	0.8	4
11	Effect of dietary fibre addition in tomato sauce on the <i>in vitro</i> bioaccessibility of carotenoids. Quality Assurance and Safety of Crops and Foods, 2018, 10, 277-283.	1.8	6
12	Phytochemicals of herbs and spices: Health versus toxicological effects. Food and Chemical Toxicology, 2018, 119, 37-49.	1.8	86