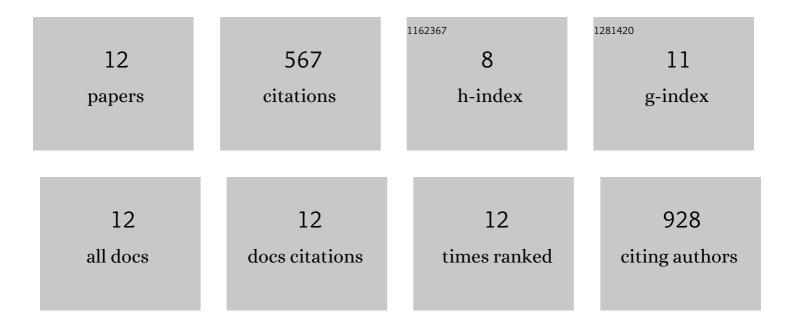
Gizem Catalkaya

List of Publications by Year in descending order

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CIZEM CATALKAVA

| # | 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 |