

Mutlu AevÄ°k

List of Publications by Year in descending order

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16
papers

331
citations

1039880

9
h-index

1058333

14
g-index

16
all docs

16
docs citations

16
times ranked

178
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Ohmic heating assisted vacuum evaporation of pomegranate juice: Electrical conductivity changes. Innovative Food Science and Emerging Technologies, 2017, 39, 241-246. | 2.7 | 75 |
| 2 | Performance analyses for evaporation of pomegranate juice in ohmic heating assisted vacuum system. Journal of Food Engineering, 2017, 207, 1-9. | 2.7 | 65 |
| 3 | Effects of voltage gradient and fat content on changes of electrical conductivity of frozen minced beef meat during ohmic thawing. Journal of Food Process Engineering, 2018, 41, e12675. | 1.5 | 41 |
| 4 | Quality characteristics of pomegranate juice concentrates produced by ohmic heating assisted vacuum evaporation. Journal of the Science of Food and Agriculture, 2019, 99, 2589-2595. | 1.7 | 28 |
| 5 | Infrared drying of dill leaves: Drying characteristics, temperature distributions, performance analyses and colour changes. Food Science and Technology International, 2021, 27, 32-45. | 1.1 | 21 |
| 6 | Electrical conductivity and performance evaluation of verjuice concentration process using ohmic heating method. Journal of Food Process Engineering, 2021, 44, e13672. | 1.5 | 16 |
| 7 | Investigation of time effect on pectin production from citrus wastes with ohmic heating assisted extraction process. Journal of Food Process Engineering, 2021, 44, e13689. | 1.5 | 16 |
| 8 | Thermal Image Processing Technique for Determination of Temperature Distributions of Minced Beef Thawed by Ohmic and Conventional Methods. Food and Bioprocess Technology, 2020, 13, 1878-1892. | 2.6 | 15 |
| 9 | Characterization of viscoelastic properties of minced beef meat thawed by ohmic and conventional methods. Food Science and Technology International, 2020, 26, 277-290. | 1.1 | 12 |
| 10 | Influences of sample shape, voltage gradient, and electrode surface form on the exergoeconomic performance characteristics of ohmic thawing of frozen minced beef. Journal of Food Engineering, 2021, 307, 110660. | 2.7 | 11 |
| 11 | Comparison of quality attributes of minced beef samples thawed by ohmic and conventional methods. Journal of Food Processing and Preservation, 2021, 45, e15122. | 0.9 | 9 |
| 12 | Numerical simulation of temperature histories of frozen minced meat having different fat contents during ohmic thawing. International Journal of Thermal Sciences, 2021, 165, 106958. | 2.6 | 9 |
| 13 | Drying of licorice root by novel radiative methods. Journal of Food Processing and Preservation, 2021, 45, e15214. | 0.9 | 7 |
| 14 | Performance evaluation of pectin extraction from grapefruit peel powder by ohmic heating. Journal of Food Processing and Preservation, 2022, 46, . | 0.9 | 4 |
| 15 | OHMÄ°K DESTEKLÄ° VAKUM ALTINDA EVAPORASYON SÄ°STEMÄ° Ä°LE KONSANTRE EDÄ°LEN NAR SUIYUNUN REOLOJÄ°K Ä°ZELLÄ°KLERÄ°NDEKÄ° DEÄžÄ°ÄžÄ°MÄ°N Ä°NCELENMESÄ°. GÄ±da, 0, , 748-762. | 0.1 | 2 |
| 16 | Investigation of the changes in rheological properties and some quality characteristics of probiotic fermented almond milk with added different ratios of orange juice. Journal of Food Processing and Preservation, 0, , . | 0.9 | 0 |