

Mutlu AevÄ°k

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9502024/publications.pdf>

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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	Performance evaluation of pectin extraction from grapefruit peel powder by ohmic heating. Journal of Food Processing and Preservation, 2022, 46, .	0.9	4
2	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
3	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
4	Drying of licorice root by novel radiative methods. Journal of Food Processing and Preservation, 2021, 45, e15214.	0.9	7
5	Electrical conductivity and performance evaluation of verjuice concentration process using ohmic heating method. Journal of Food Process Engineering, 2021, 44, e13672.	1.5	16
6	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
7	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
8	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
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	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
11	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
12	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
13	Ohmic heating assisted vacuum evaporation of pomegranate juice: Electrical conductivity changes. Innovative Food Science and Emerging Technologies, 2017, 39, 241-246.	2.7	75
14	Performance analyses for evaporation of pomegranate juice in ohmic heating assisted vacuum system. Journal of Food Engineering, 2017, 207, 1-9.	2.7	65
15	OHMÄK DESTEKLÄ VAKUM ALTINDA EVAPORASYON SÄSTEMÄ ÄLE KONSANTRE EDÄLEN NAR SLUYUNUN REOLOJÄK Ä-ZELLÄKLERÄNDEKÄ DEÄŽÄÄŽÄMÄN ÄNCELENMESÄ. 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