

Asghar Amanpour

List of Publications by Year in descending order

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94
papers

2,465
citations

201674

27
h-index

243625

44
g-index

96
all docs

96
docs citations

96
times ranked

2733
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of volatile, phenolic, organic acid and sugar components in a Turkish cv. Doryol (<i>Citrus sinensis</i> L. Osbeck) orange juice. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1855-1862.	3.5	163
2	Characterization of Aroma-Active Compounds in Rainbow Trout (<i>Oncorhynchus mykiss</i>) Eliciting an Off-Odor. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9496-9502.	5.2	95
3	Characterization of the most aroma-active compounds in cherry tomato by application of the aroma extract dilution analysis. <i>Food Chemistry</i> , 2014, 165, 540-546.	8.2	95
4	Aromatic profile and odour-activity value of blood orange juices obtained from Moro and Sanguinello (<i>Citrus sinensis</i> L. Osbeck). <i>Industrial Crops and Products</i> , 2011, 33, 727-733.	5.2	79
5	Characterization of the Most Odor-Active Volatiles of Orange Wine Made from a Turkish cv. Kozan () Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 547	5.2	78
6	Characterization of the Aroma-Active, Phenolic, and Lipid Profiles of the Pistachio (<i>Pistacia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 <i>Food Chemistry</i> , 2015, 63, 7830-7839.	5.2	72
7	GC-MS-olfactometric characterization of the most aroma-active components in a representative aromatic extract from Iranian saffron (<i>Crocus sativus</i> L.). <i>Food Chemistry</i> , 2015, 182, 251-256.	8.2	71
8	GC-MS-olfactometric characterization of the key aroma compounds in Turkish olive oils by application of the aroma extract dilution analysis. <i>Food Research International</i> , 2013, 54, 1987-1994.	6.2	67
9	Impact of production and drying methods on the volatile and phenolic characteristics of fresh and powdered sweet red peppers. <i>Food Chemistry</i> , 2021, 338, 128129.	8.2	63
10	Comparative Evaluation of Key Aroma-Active Compounds in Raw and Cooked Red Mullet (<i>Mullus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 65, 8402-8408.	5.2	61
11	Bioactive compounds and antioxidant potential in tomato pastes as affected by hot and cold break process. <i>Food Chemistry</i> , 2017, 220, 31-41.	8.2	59
12	Screening of bioactive components in grape and apple vinegars: Antioxidant and antimicrobial potential. <i>Journal of the Institute of Brewing</i> , 2017, 123, 407-416.	2.3	57
13	Characterization of the Volatile, Phenolic and Antioxidant Properties of Monovarietal Olive Oil Obtained from cv. Halhali. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1685-1696.	1.9	55
14	Differentiation of Volatile Profiles and Odor Activity Values of Turkish Coffee and French Press Coffee. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1116-1124.	2.0	55
15	Characterization of aroma-active and phenolic profiles of wild thyme (<i>Thymus serpyllum</i>) by GC-MS-Olfactometry and LC-ESI-MS/MS. <i>Journal of Food Science and Technology</i> , 2016, 53, 1957-1965.	2.8	55
16	Pistachio oil (<i>Pistacia vera</i> L. cv. Uzun): Characterization of key odorants in a representative aromatic extract by GC-MS-olfactometry and phenolic profile by LC-ESI-MS/MS. <i>Food Chemistry</i> , 2018, 240, 24-31.	8.2	54
17	Characterization of the Key Aroma Compounds in Turkish Olive Oils from Different Geographic Origins by Application of Aroma Extract Dilution Analysis (AEDA). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 391-401.	5.2	49
18	Comparative evaluation of volatiles, phenolics, sugars, organic acids and antioxidant properties of Sel-42 and Tainung papaya varieties. <i>Food Chemistry</i> , 2015, 173, 912-919.	8.2	49

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19	Comparative elucidation of colour, volatile and phenolic profiles of black carrot (<i>Daucus carota</i> L.) pomace and powders prepared by five different drying methods. <i>Food Chemistry</i> , 2022, 369, 130941.	8.2	46
20	Variations in the key aroma and phenolic compounds of champignon (<i>Agaricus bisporus</i>) and oyster (<i>Pleurotus ostreatus</i>) mushrooms after two cooking treatments as elucidated by GC-MS-O and LC-DAD-ESI-MS/MS. <i>Food Chemistry</i> , 2021, 354, 129576.	8.2	42
21	Comparison of aroma compounds in Dwarf Cavendish banana (<i>Musa</i> spp. AAA) grown from open-field and protected cultivation area. <i>Scientia Horticulturae</i> , 2012, 141, 76-82.	3.6	38
22	Comparative Study of Bioactive Constituents in Turkish Olive Oils by LC-ESI/MS/MS. <i>International Journal of Food Properties</i> , 2015, 18, 2231-2245.	3.0	38
23	Elucidation of aroma-active compounds and chlorogenic acids of Turkish coffee brewed from medium and dark roasted <i>Coffea arabica</i> beans. <i>Food Chemistry</i> , 2021, 338, 127821.	8.2	37
24	Feeding lambs with silage mixtures of grass, sainfoin and red clover improves meat oxidative stability under high oxidative challenge. <i>Meat Science</i> , 2019, 156, 59-67.	5.5	32
25	Characterization and comparative evaluation of volatile, phenolic and antioxidant properties of pistachio (<i>Pistacia vera</i> L.) hull. <i>Journal of Essential Oil Research</i> , 2017, 29, 262-270.	2.7	31
26	Elucidation of key odorants in Beninese Roselle (<i>Hibiscus sabdariffa</i> L.) infusions prepared by hot and cold brewing. <i>Food Research International</i> , 2020, 133, 109133.	6.2	31
27	LC-DAD/ESI-MS/MS characterization of phenolic constituents in Tunisian extra-virgin olive oils: Effect of olive leaves addition on chemical composition. <i>Food Research International</i> , 2017, 100, 477-485.	6.2	30
28	Gas Chromatography-Mass Spectrometry-Olfactometry To Control the Aroma Fingerprint of Extra Virgin Olive Oil from Three Tunisian Cultivars at Three Harvest Times. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2851-2861.	5.2	29
29	Impacts of novel blanching treatments combined with commercial drying methods on the physicochemical properties of Irish brown seaweed <i>Alaria esculenta</i> . <i>Food Chemistry</i> , 2022, 369, 130949.	8.2	28
30	LC-ESI-MS Characterization of Phenolic Profiles Turkish Olive Oils as Influenced by Geographic Origin and Harvest Year. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 385-394.	1.9	25
31	Aroma-active compounds, sensory profile, and phenolic composition of Fondill ³ⁿ . <i>Food Chemistry</i> , 2020, 316, 126353.	8.2	25
32	Characterization of Aroma-Active Compounds in Iranian cv. Mari Olive Oil by Aroma Extract Dilution Analysis and GC-MS-Olfactometry. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1595-1603.	1.9	24
33	Characterization of key aroma compounds in fresh and roasted terebinth fruits using aroma extract dilution analysis and GC-MS-Olfactometry. <i>Microchemical Journal</i> , 2019, 145, 96-104.	4.5	24
34	Optimization of Headspace Solid-Phase Microextraction with Different Fibers for the Analysis of Volatile Compounds of White-Brined Cheese by Using Response Surface Methodology. <i>Food Analytical Methods</i> , 2017, 10, 1956-1964.	2.6	23
35	The most aroma-active compounds in shade-dried aerial parts of basil obtained from Iran and Turkey. <i>Industrial Crops and Products</i> , 2018, 124, 692-698.	5.2	23
36	GC-MS-Olfactometric Differentiation of Aroma-Active Compounds in Turkish Heat-Treated Sausages by Application of Aroma Extract Dilution Analysis. <i>Food Analytical Methods</i> , 2019, 12, 729-741.	2.6	23

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37	Targeted analysis for detection the adulteration in extra virgin olive oil™s using LC-DAD/ESI-MS/MS and combined with chemometrics tools. <i>European Food Research and Technology</i> , 2020, 246, 1661-1677.	3.3	22
38	Aroma composition of shalgam: a traditional Turkish lactic acid fermented beverage. <i>Journal of Food Science and Technology</i> , 2017, 54, 2011-2019.	2.8	21
39	Non-thermal plasma effects on the lipoxygenase enzyme activity, aroma and phenolic profiles of olive oil. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 123-131.	5.6	21
40	LC-DAD-ESI-MS/MS-assisted elucidation of the phenolic compounds in shalgams: Comparison of traditional and direct methods. <i>Food Chemistry</i> , 2020, 305, 125505.	8.2	21
41	LC-DAD-ESI-MS/MS-based assessment of the bioactive compounds in fresh and fermented caper (<i>Capparis</i>) Tj ETQq1 1 0,784314r	8.2	20
42	Impacts of selected lactic acid bacteria strains on the aroma and bioactive compositions of fermented gilaburu (<i>Viburnum opulus</i>) juices. <i>Food Chemistry</i> , 2022, 378, 132079.	8.2	20
43	Determination of Volatiles by Odor Activity Value and Phenolics of cv. Ayvalik Early-Harvest Olive Oil. <i>Foods</i> , 2016, 5, 46.	4.3	19
44	GC-MS olfactometric and LC-DAD-ESI-MS/MS characterization of key odorants and phenolic compounds in black dry-salted olives. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4104-4111.	3.5	19
45	Characterization of phenolic compounds in sweet lime (<i>Citrus limetta</i>) peel and freshly squeezed juices by LC-DAD-ESI-MS/MS and their antioxidant activity. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3242-3249.	3.2	19
46	LC-DAD/ESI MS/MS characterization of fresh and cooked Capia and Aleppo red peppers (<i>Capsicum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.3	19
47	Aroma constituents of shade-dried aerial parts of Iranian dill (<i>Anethum graveolens</i> L.) and savory (<i>Satureja sahendica</i> Bornm.) by solvent-assisted flavor evaporation technique. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1430-1439.	3.2	18
48	Characterization of key aroma compounds in a representative aromatic extracts from citrus and astragalus honeys based on aroma extract dilution analyses. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 512-522.	3.2	18
49	Quantitative determination of phenolic compounds using LC-DAD-ESI-MS/MS in cv. Ayvalik olive oils as affected by harvest time. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 226-235.	3.2	18
50	Characterization of bioactive and volatile profiles of thyme (<i>Thymus vulgaris</i> L.) teas as affected by infusion times. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2570-2580.	3.2	18
51	Characterization of Aroma-Active Compounds, Phenolics, and Antioxidant Properties in Fresh and Fermented Capers (<i>Capparis spinosa</i>) by GC-MS Olfactometry and LC-DAD-ESI-MS/MS. <i>Journal of Food Science</i> , 2019, 84, 2449-2457.	3.1	18
52	The compositional properties, proteolytic-lipolytic maturation parameters and volatile compositions of commercial enzyme-modified cheeses with different cheese flavours. <i>International Journal of Dairy Technology</i> , 2019, 72, 416-426.	2.8	18
53	Fingerprint of aroma-active compounds and odor activity values in a traditional Moroccan fermented butter -Smen-using GC-MS Olfactometry. <i>Journal of Food Composition and Analysis</i> , 2021, 96, 103761. ^{3.9}	3.9	18
54	Identification of Aroma Compounds of Lamiaceae Species in Turkey Using the Purge and Trap Technique. <i>Foods</i> , 2017, 6, 10.	4.3	17

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55	Characterization of aroma, aroma-active compounds and fatty acids profiles of cv. Nizip Yaglik oils as affected by three maturity periods of olives. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 726-740.	3.5	17
56	Screening of key odorants and anthocyanin compounds of cv. Okuzgozu (<i>Vitis</i>) LC-MS/MS. <i>Journal of Mass Spectrometry</i> , 2018, 53, 444-454.	1.6	16
57	Comparative Evaluation of the Fatty Acids and Aroma Compounds in Selected Iranian Nut Oils. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800152.	1.5	16
58	Characterization of the key aroma compounds in tomato pastes as affected by hot and cold break process. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2461-2474.	3.2	15
59	Characterization of Aroma-Active Compounds in Seed Extract of Black Cumin (<i>Nigella sativa</i> L.) by Aroma Extract Dilution Analysis. <i>Foods</i> , 2018, 7, 98.	4.3	15
60	LC-ESI-MS/MS-based phenolic profiling and antioxidant activity in Turkish cv. Nizip Yaglik olive oils from different maturity olives. <i>Journal of Mass Spectrometry</i> , 2019, 54, 227-238.	1.6	14
61	Elucidation of Infusion-Induced Changes in the Key Odorants and Aroma Profile of Iranian Endemic Borage (<i>Echium amoenum</i>) Herbal Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2607-2616.	5.2	14
62	Effect of hulling methods and roasting treatment on phenolic compounds and physicochemical properties of cultivars 'Ohadi' and 'Uzun' pistachios (<i>Pistacia vera</i> L.). <i>Food Chemistry</i> , 2019, 272, 418-426.	8.2	13
63	Key odorants of a Moroccan fermented milk product 'Lben' using aroma extract dilution analysis. <i>Journal of Food Science and Technology</i> , 2019, 56, 3836-3845.	2.8	13
64	Characterization of Ayran Aroma Active Compounds by Solvent-Assisted Flavor Evaporation (SAFE) with Gas Chromatography-Mass Spectrometry-Olfactometry (GC-MS-O) and Aroma Extract Dilution Analysis (AEDA). <i>Analytical Letters</i> , 2019, 52, 2077-2091.	1.8	13
65	Influence of processing steps on phenolic composition of clarified and unclarified pomegranate juices as characterized by LC-ESI-MS/MS. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14018.	2.0	12
66	LC-ESI-MS/MS characterization of elderberry flower (<i>Sambucus nigra</i>) phenolic compounds in ethanol, methanol, and aqueous extracts. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14478.	2.0	12
67	Comparison of the Aroma and Some Physicochemical Properties of Grand Naine (<i>Musa</i>) Processing and Preservation, 2014, 38, 2137-2145.	2.0	11
68	Elucidation of Volatiles, Anthocyanins, Antioxidant and Sensory Properties of cv. Caner Pomegranate (<i>Punica granatum</i> L.) Juices Produced from Three Juice Extraction Methods. <i>Foods</i> , 2021, 10, 1497.	4.3	9
69	LC-ESI-MS/MS and GC-MS profiling of phenolic and aroma compounds of high oleic sunflower oil during deep-fat frying. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13879.	2.0	8
70	Grape seed oil volatiles and odour activity values: a comparison with Turkish and Italian cultivars and extraction methods. <i>Journal of Food Science and Technology</i> , 2022, 59, 1968-1981.	2.8	8
71	Safe and Fast Fingerprint Aroma Detection in Adulterated Extra Virgin Olive Oil Using Gas Chromatography-Olfactometry-Mass Spectrometry Combined with Chemometrics. <i>Food Analytical Methods</i> , 2021, 14, 2121-2135.	2.6	7
72	Elucidation of the impact of four different drying methods on the phenolics, volatiles, and color properties of the peels of four types of citrus fruits. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6036-6046.	3.5	7

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73	Elucidation of hulling-induced changes in the aroma and aroma-active compounds of cv. Uzun pistachio (<i>Pistacia vera</i>). <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4702-4711.	3.5	6
74	Comparative elucidation of phenolic compounds in Albanian olive oils using LC-DAD-ESI-MS/MS. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2020, 43, 203-212.	1.0	6
75	Application of Molecularly Imprinted Polymers for the Detection of Volatile and Off-Odor Compounds in Food Matrices. <i>ACS Omega</i> , 2022, 7, 15258-15266.	3.5	6
76	Saffron (<i>Crocus sativus</i> L.): Its Aroma and Key Odorants. , 2020, , 69-82.		5
77	Effect of the main constituents of <i>Pistacia lentiscus</i> leaves against the DPPH radical and xanthine oxidase: experimental and theoretical study. <i>Journal of Biomolecular Structure and Dynamics</i> , 2022, 40, 9870-9884.	3.5	5
78	GC-MS-Olfactometric Screening of Potent Aroma Compounds in Pulp and Peels of Two Popular Turkish Fig (<i>Ficus carica</i> L.) Cultivars by Application of Aroma Extract Dilution Analysis. <i>Food Analytical Methods</i> , 2021, 14, 2357-2366.	2.6	5
79	Aroma compounds of non-alcoholic fermented beverage: Gilaburu juice. <i>The EuroBiotech Journal</i> , 2017, 1, 226-229.	1.0	5
80	Volatile and key odourant compounds of Turkish <i>Berberis crataegina</i> fruit using GC-MS-Olfactometry. <i>Natural Product Research</i> , 2018, 32, 777-781.	1.8	4
81	Characterization of aroma-active compounds and stable carbon isotope ratios in Turkish pine honeys from two different regions. <i>Journal of Food Processing and Preservation</i> , 2020, 45, e14544.	2.0	4
82	Identification of aroma compounds of <i>Viburnum opulus</i> L. juice using the purge and trap technique. <i>Journal of Biotechnology</i> , 2017, 256, S26.	3.8	3
83	Characterization of Key Odorants in Moroccan Argan Oil by Aroma Extract Dilution Analysis. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800437.	1.5	3
84	Comparison of phenolic profile and some physicochemical properties of Uzun pistachios as influenced by different harvest period. <i>Journal of Food Processing and Preservation</i> , 2020, 44, .	2.0	3
85	Mavi İyâk Maruziyetinin Sirkadiyen Ritim ve Beslenme Aecerindeki Etkisi. <i>Celal Bayar Aeniversitesi SaYiAk Bilimleri EnstitAs¼ Dergisi</i> , 0, , .	0.3	3
86	Effect of drought stress induced by PEG 6000 on <i>OcimumAbasilicum</i> L. aroma profile. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15948.	2.0	3
87	Effect of Nanocomposite Clay/low-density Polyethylene Film on the Quality of Rainbow Trout (<i>Oncorhynchus mykiss</i>) Fillets Stored with Four Different Packaging Conditions. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 1315-1329.	1.4	3
88	Biochemistry, antioxidant, and antimicrobial properties of hazelnut (<i>Corylus avellana</i> L.) oil. , 2022, , 397-412.		3
89	Comparison of aroma, aroma-active, and phenolic compounds of crude and refined hazelnut oils. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2022, 99, 265-275.	1.9	3
90	Comparative evaluation of seed size and growing regions on the chemical compositions of raw and roasted NC peanut cultivars. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15817.	2.0	2

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91	Potent odorants and sensory characteristics of the soft white cheese "Ben" Effect of salt content. Flavour and Fragrance Journal, 0, , .	2.6	2
92	GLC/HPLC Methods for Saffron (Crocus sativus L.). Reference Series in Phytochemistry, 2018, , 1-49.	0.4	1
93	Elucidation of Retro- and Orthonasal Aroma Differences of Biscuits (panis biscocetus) Using Artificial Masticator. Journal of Food Processing and Preservation, 0, , e16088.	2.0	0
94	Gebelik ve Emzirme Döneminde Yakın Eş Ziddetinin Maternal/Fetal Sağlığına ve Beslenmeye Etkileri. Journal of Nutrition and Dietetics, 0, , 1-8.	0.2	0