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	Effect of the main constituents of Pistacia lentiscus leaves against the DPPH radical and xanthine oxidase: experimental and theoretical study. Journal of Biomolecular Structure and Dynamics, 2022, 40, 9870-9884.	3.5	5
2	Grape seed oil volatiles and odour activity values: a comparison with Turkish and Italian cultivars and extraction methods. Journal of Food Science and Technology, 2022, 59, 1968-1981.	2.8	8
3	Comparative evaluation of seed size and growing regions on the chemical compositions of raw and roasted NCâ€7 peanut cultivars. Journal of Food Processing and Preservation, 2022, 46, e15817.	2.0	2
4	Effect of drought stress induced by PEG 6000 on OcimumÂbasilicum L. aroma profile. Journal of Food Processing and Preservation, 2022, 46, e15948.	2.0	3
5	Impacts of novel blanching treatments combined with commercial drying methods on the physicochemical properties of Irish brown seaweed Alaria esculenta. Food Chemistry, 2022, 369, 130949.	8.2	28
6	Comparative elucidation of colour, volatile and phenolic profiles of black carrot (Daucus carota L.) pomace and powders prepared by five different drying methods. Food Chemistry, 2022, 369, 130941.	8.2	46
7	Impacts of selected lactic acid bacteria strains on the aroma and bioactive compositions of fermented gilaburu (Viburnum opulus) juices. Food Chemistry, 2022, 378, 132079.	8.2	20
8	Biochemistry, antioxidant, and antimicrobial properties of hazelnut (Corylus avellana L.) oil. , 2022, , 397-412.		3
9	Comparison of aroma, aromaâ€active, and phenolic compounds of crude and refined hazelnut oils. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 265-275.	1.9	3
10	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. Journal of the Science of Food and Agriculture, 2022, 102, 6036-6046.	3.5	7
11	Application of Molecularly Imprinted Polymers for the Detection of Volatile and Off-Odor Compounds in Food Matrices. ACS Omega, 2022, 7, 15258-15266.	3.5	6
12	LCâ€DADâ€ESIâ€MS/MS characterization of elderberry flower (Sambucus nigra) phenolic compounds in ethanol, methanol, and aqueous extracts. Journal of Food Processing and Preservation, 2021, 45, e14478.	2.0	12
13	Elucidation of aroma-active compounds and chlorogenic acids of Turkish coffee brewed from medium and dark roasted Coffea arabica beans. Food Chemistry, 2021, 338, 127821.	8.2	37
14	Impact of production and drying methods on the volatile and phenolic characteristics of fresh and powdered sweet red peppers. Food Chemistry, 2021, 338, 128129.	8.2	63
15	LCâ€DADâ€ESIâ€MS/MS-based assessment of the bioactive compounds in fresh and fermented caper (Capparis) Tj ETQq1 1 0.78431	8.2	20
16	Fingerprint of aroma-active compounds and odor activity values in a traditional Moroccan fermented butter â€œSmenâ€•using GCâ€“MSâ€“Olfactometry. Journal of Food Composition and Analysis, 2021, 96, 103761.	3.9	18
17	Safe and Fast Fingerprint Aroma Detection in Adulterated Extra Virgin Olive Oil Using Gas Chromatographyâ€“Olfactometry-Mass Spectrometry Combined with Chemometrics. Food Analytical Methods, 2021, 14, 2121-2135.	2.6	7
18	Elucidation of Volatiles, Anthocyanins, Antioxidant and Sensory Properties of cv. Caner Pomegranate (Punica granatum L.) Juices Produced from Three Juice Extraction Methods. Foods, 2021, 10, 1497.	4.3	9

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19	GC-MS-Olfactometric Screening of Potent Aroma Compounds in Pulps and Peels of Two Popular Turkish Fig (Ficus carica L.) Cultivars by Application of Aroma Extract Dilution Analysis. Food Analytical Methods, 2021, 14, 2357-2366.	2.6	5
20	Variations in the key aroma and phenolic compounds of champignon (Agaricus bisporus) and oyster (Pleurotus ostreatus) mushrooms after two cooking treatments as elucidated by GCâ€“MS-O and LC-DAD-ESI-MS/MS. Food Chemistry, 2021, 354, 129576.	8.2	42
21	Effect of Nanocomposite Clay/low-density Polyethylene Film on the Quality of Rainbow Trout (Oncorhynchus mykiss) Fillets Stored with Four Different Packaging Conditions. Journal of Aquatic Food Product Technology, 2021, 30, 1315-1329.	1.4	3
22	LC-DAD-ESI-MS/MS-assisted elucidation of the phenolic compounds in shalgams: Comparison of traditional and direct methods. Food Chemistry, 2020, 305, 125505.	8.2	21
23	Comparative elucidation of phenolic compounds in Albanian olive oils using LC-DAD-ESI-MS/MS. Journal of Liquid Chromatography and Related Technologies, 2020, 43, 203-212.	1.0	6
24	Characterization of aromaâ€active compounds and stable carbon isotope ratios in Turkish pine honeys from two different regions. Journal of Food Processing and Preservation, 2020, 45, e14544.	2.0	4
25	Comparison of phenolic profile and some physicochemical properties of Uzun pistachios as influenced by different harvest period. Journal of Food Processing and Preservation, 2020, 44, .	2.0	3
26	Targeted analysis for detection the adulteration in extra virgin olive oilâ€™s using LC-DAD/ESIâ€“MS/MS and combined with chemometrics tools. European Food Research and Technology, 2020, 246, 1661-1677.	3.3	22
27	LC-DAD/ESI MS/MS characterization of fresh and cooked Capia and Aleppo red peppers (Capsicum) Tj ETQq1 1 0.784314 rgBT /Overlock	3.3	19
28	Saffron (Crocus sativus L.): Its Aroma and Key Odorants. , 2020, , 69-82.		5
29	Elucidation of key odorants in Beninese Roselle (Hibiscus sabdariffa L.) infusions prepared by hot and cold brewing. Food Research International, 2020, 133, 109133.	6.2	31
30	Aroma-active compounds, sensory profile, and phenolic composition of FondillÃ³n. Food Chemistry, 2020, 316, 126353.	8.2	25
31	Effect of hulling methods and roasting treatment on phenolic compounds and physicochemical properties of cultivars â€˜Ohadiâ€™ and â€˜Uzunâ€™ pistachios (Pistacia vera L.). Food Chemistry, 2019, 272, 418-426.	8.2	13
32	Characterization of aroma, aromaâ€active compounds and fatty acids profiles of cv. Nizip Yaglik oils as affected by three maturity periods of olives. Journal of the Science of Food and Agriculture, 2019, 99, 726-740.	3.5	17
33	Characterization of phenolic compounds in sweet lime (Citrus limetta) peel and freshly squeezed juices by LC-DAD-ESI-MS/MS and their antioxidant activity. Journal of Food Measurement and Characterization, 2019, 13, 3242-3249.	3.2	19
34	Characterization of Aromaâ€Active Compounds, Phenolics, and Antioxidant Properties in Fresh and Fermented Capers (Capparis spinosa) by GCâ€MSâ€Olfactometry and LCâ€DADâ€ESIâ€MS/MS. Journal of Food Science, 2019, 84, 2449-2457.	3.1	18
35	LCâ€DADâ€ESIâ€MS/MSâ€“based phenolic profiling and antioxidant activity in Turkish cv. Nizip Yaglik olive oils from different maturity olives. Journal of Mass Spectrometry, 2019, 54, 227-238.	1.6	14
36	Influence of processing steps on phenolic composition of clarified and unclarified pomegranate juices as characterized by LCâ€DADâ€ESIâ€MS/MS. Journal of Food Processing and Preservation, 2019, 43, e14018.	2.0	12

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37	Key odorants of a Moroccan fermented milk product â€œLbenâ€•using aroma extract dilution analysis. Journal of Food Science and Technology, 2019, 56, 3836-3845.	2.8	13
38	Feeding lambs with silage mixtures of grass, sainfoin and red clover improves meat oxidative stability under high oxidative challenge. Meat Science, 2019, 156, 59-67.	5.5	32
39	The compositional properties, proteolyticâ€“lipolytic maturation parameters and volatile compositions of commercial enzymeâ€modified cheeses with different cheese flavours. International Journal of Dairy Technology, 2019, 72, 416-426.	2.8	18
40	Characterization of Key Odorants in Moroccan Argan Oil by Aroma Extract Dilution Analysis. European Journal of Lipid Science and Technology, 2019, 121, 1800437.	1.5	3
41	Non-thermal plasma effects on the lipoxygenase enzyme activity, aroma and phenolic profiles of olive oil. Innovative Food Science and Emerging Technologies, 2019, 54, 123-131.	5.6	21
42	Elucidation of hullingâ€induced changes in the aroma and aromaâ€active compounds of cv. Uzun pistachio (Pistacia vera). Journal of the Science of Food and Agriculture, 2019, 99, 4702-4711.	3.5	6
43	Characterization of Ayran Aroma Active Compounds by Solvent-Assisted Flavor Evaporation (SAFE) with Gas Chromatographyâ€“Mass Spectrometryâ€“Olfactometry (GCâ€“MSâ€“O) and Aroma Extract Dilution Analysis (AEDA). Analytical Letters, 2019, 52, 2077-2091.	1.8	13
44	Elucidation of Infusion-Induced Changes in the Key Odorants and Aroma Profile of Iranian Endemic Borage (Echium amoenum) Herbal Tea. Journal of Agricultural and Food Chemistry, 2019, 67, 2607-2616.	5.2	14
45	LCâ€ÐADâ€ESIâ€MS/MS and GCâ€MS profiling of phenolic and aroma compounds of high oleic sunflower oil during deepâ€fat frying. Journal of Food Processing and Preservation, 2019, 43, e13879.	2.0	8
46	GC-MS-Olfactometric Differentiation of Aroma-Active Compounds in Turkish Heat-Treated Sausages by Application of Aroma Extract Dilution Analysis. Food Analytical Methods, 2019, 12, 729-741.	2.6	23
47	Characterization of key aroma compounds in fresh and roasted terebinth fruits using aroma extract dilution analysis and GCâ€“MS-Olfactometry. Microchemical Journal, 2019, 145, 96-104.	4.5	24
48	Screening of key odorants and anthocyanin compounds of cv. Okuzgozu (<scp>Vitis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td (v LCâ€MSâ€MS. Journal of Mass Spectrometry, 2018, 53, 444-454.	1.6	16
49	Gas Chromatographyâ€“Mass Spectrometryâ€“Olfactometry To Control the Aroma Fingerprint of Extra Virgin Olive Oil from Three Tunisian Cultivars at Three Harvest Times. Journal of Agricultural and Food Chemistry, 2018, 66, 2851-2861.	5.2	29
50	GCâ€MS olfactometric and LCâ€ÐADâ€ESIâ€MS/MS characterization of key odorants and phenolic compounds in black dryâ€salted olives. Journal of the Science of Food and Agriculture, 2018, 98, 4104-4111.	3.5	19
51	Pistachio oil (Pistacia vera L. cv. Uzun): Characterization of key odorants in a representative aromatic extract by GC-MS-olfactometry and phenolic profile by LC-ESI-MS/MS. Food Chemistry, 2018, 240, 24-31.	8.2	54
52	Volatile and key odourant compounds of Turkish Berberis crataegina fruit using GC-MS-Olfactometry. Natural Product Research, 2018, 32, 777-781.	1.8	4
53	GLC/HPLC Methods for Saffron (Crocus sativus L.). Reference Series in Phytochemistry, 2018, , 1-49.	0.4	1
54	Characterization of the key aroma compounds in tomato pastes as affected by hot and cold break process. Journal of Food Measurement and Characterization, 2018, 12, 2461-2474.	3.2	15

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55	Characterization of bioactive and volatile profiles of thyme (Thymus vulgaris L.) teas as affected by infusion times. Journal of Food Measurement and Characterization, 2018, 12, 2570-2580.	3.2	18
56	Comparative Evaluation of the Fatty Acids and Aroma Compounds in Selected Iranian Nut Oils. European Journal of Lipid Science and Technology, 2018, 120, 1800152.	1.5	16
57	Characterization of Aroma-Active Compounds in Seed Extract of Black Cumin (Nigella sativa L.) by Aroma Extract Dilution Analysis. Foods, 2018, 7, 98.	4.3	15
58	The most aroma-active compounds in shade-dried aerial parts of basil obtained from Iran and Turkey. Industrial Crops and Products, 2018, 124, 692-698.	5.2	23
59	Optimization of Headspace Solid-Phase Microextraction with Different Fibers for the Analysis of Volatile Compounds of White-Brined Cheese by Using Response Surface Methodology. Food Analytical Methods, 2017, 10, 1956-1964.	2.6	23
60	Aroma composition of shalgam: a traditional Turkish lactic acid fermented beverage. Journal of Food Science and Technology, 2017, 54, 2011-2019.	2.8	21
61	Aroma constituents of shade-dried aerial parts of Iranian dill (Anethum graveolens L.) and savory (Satureja sahendica Bornm.) by solvent-assisted flavor evaporation technique. Journal of Food Measurement and Characterization, 2017, 11, 1430-1439.	3.2	18
62	Characterization of key aroma compounds in a representative aromatic extracts from citrus and astragalus honeys based on aroma extract dilution analyses. Journal of Food Measurement and Characterization, 2017, 11, 512-522.	3.2	18
63	Identification of aroma compounds of Vibirnum opulus L. juice using the purge and trap technique. Journal of Biotechnology, 2017, 256, S26.	3.8	3
64	Comparative Evaluation of Key Aroma-Active Compounds in Raw and Cooked Red Mullet (Mullus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 65, 8402-8408.	5.2	61
65	LC-DAD/ESI-MS/MS characterization of phenolic constituents in Tunisian extra-virgin olive oils: Effect of olive leaves addition on chemical composition. Food Research International, 2017, 100, 477-485.	6.2	30
66	Characterization and comparative evaluation of volatile, phenolic and antioxidant properties of pistachio (Pistacia vera L.) hull. Journal of Essential Oil Research, 2017, 29, 262-270.	2.7	31
67	Quantitative determination of phenolic compounds using LC-DAD-ESI-MS/MS inÂcv. Ayvalik olive oils as affected by harvest time. Journal of Food Measurement and Characterization, 2017, 11, 226-235.	3.2	18
68	Bioactive compounds and antioxidant potential in tomato pastes as affected by hot and cold break process. Food Chemistry, 2017, 220, 31-41.	8.2	59
69	Identification of Aroma Compounds of Lamiaceae Species in Turkey Using the Purge and Trap Technique. Foods, 2017, 6, 10.	4.3	17
70	Screening of bioactive components in grape and apple vinegars: Antioxidant and antimicrobial potential. Journal of the Institute of Brewing, 2017, 123, 407-416.	2.3	57
71	Aroma compounds of non-alcoholic fermented beverage: Gilaburu juice. The EuroBiotech Journal, 2017, 1, 226-229.	1.0	5
72	Determination of Volatiles by Odor Activity Value and Phenolics of cv. Ayvalik Early-Harvest Olive Oil. Foods, 2016, 5, 46.	4.3	19

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73	Differentiation of Volatile Profiles and Odor Activity Values of Turkish Coffee and French Press Coffee. Journal of Food Processing and Preservation, 2016, 40, 1116-1124.	2.0	55
74	Characterization of Aromaâ€Active Compounds in Iranian cv. Mari Olive Oil by Aroma Extract Dilution Analysis and GCâ€“MSâ€Olfactometry. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1595-1603.	1.9	24
75	Characterization of aroma-active and phenolic profiles of wild thyme (Thymus serpyllum) by GC-MS-Olfactometry and LC-ESI-MS/MS. Journal of Food Science and Technology, 2016, 53, 1957-1965.	2.8	55
76	GCâ€“MSâ€“olfactometric characterization of the most aroma-active components in a representative aromatic extract from Iranian saffron (Crocus sativus L.). Food Chemistry, 2015, 182, 251-256.	8.2	71
77	Characterization of the Aroma-Active, Phenolic, and Lipid Profiles of the Pistachio (Pistacia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T Food Chemistry, 2015, 63, 7830-7839.	5.2	72
78	Comparative Study of Bioactive Constituents in Turkish Olive Oils by LC-ESI/MS/MS. International Journal of Food Properties, 2015, 18, 2231-2245.	3.0	38
79	Comparative evaluation of volatiles, phenolics, sugars, organic acids and antioxidant properties of Sel-42 and Tainung papaya varieties. Food Chemistry, 2015, 173, 912-919.	8.2	49
80	LCâ€“ESIâ€“MS Characterization of Phenolic Profiles Turkish Olive Oils as Influenced by Geographic Origin and Harvest Year. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 385-394.	1.9	25
81	Comparison of the Aroma and Some Physicochemical Properties of Grand Naine (Musa) Tj ETQq1 1 0.784314 rgBT /Overlock Processing and Preservation, 2014, 38, 2137-2145.	2.0	11
82	Characterization of the Key Aroma Compounds in Turkish Olive Oils from Different Geographic Origins by Application of Aroma Extract Dilution Analysis (AEDA). Journal of Agricultural and Food Chemistry, 2014, 62, 391-401.	5.2	49
83	Characterization of the most aroma-active compounds in cherry tomato by application of the aroma extract dilution analysis. Food Chemistry, 2014, 165, 540-546.	8.2	95
84	GCâ€“MSâ€“olfactometric characterization of the key aroma compounds in Turkish olive oils by application of the aroma extract dilution analysis. Food Research International, 2013, 54, 1987-1994.	6.2	67
85	Characterization of the Volatile, Phenolic and Antioxidant Properties of Monovarietal Olive Oil Obtained from cv. Halhali. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1685-1696.	1.9	55
86	Comparison of aroma compounds in Dwarf Cavendish banana (Musa spp. AAA) grown from open-field and protected cultivation area. Scientia Horticulturae, 2012, 141, 76-82.	3.6	38
87	Aromatic profile and odour-activity value of blood orange juices obtained from Moro and Sanguinello (Citrus sinensis L. Osbeck). Industrial Crops and Products, 2011, 33, 727-733.	5.2	79
88	Determination of volatile, phenolic, organic acid and sugar components in a Turkish cv. Dortyol (Citrus sinensis L. Osbeck) orange juice. Journal of the Science of Food and Agriculture, 2011, 91, 1855-1862.	3.5	163
89	Characterization of the Most Odor-Active Volatiles of Orange Wine Made from a Turkish cv. Kozan () Tj ETQq1 1 0.784314 rgBT /Over	5.2	78
90	Characterization of Aroma-Active Compounds in Rainbow Trout (Oncorhynchus mykiss) Eliciting an Off-Odor. Journal of Agricultural and Food Chemistry, 2006, 54, 9496-9502.	5.2	95

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91	Mavi IÅŸÄ±k Maruziyetinin Sirkadiyen Ritim ve Beslenme Ãœzerindeki Etkisi. Celal Bayar Ãœniversitesi SaÄŸlÄ±k Bilimleri EnstitÃ¼sÃ¼ Dergisi, 0, , .	0.3	3
92	Elucidation of Retroâ€and Orthonasal Aroma Differences of Biscuits (panis biscoctus) Using Artificial Masticator. Journal of Food Processing and Preservation, 0, , e16088.	2.0	0
93	Gebelik ve Emzirme DÃ¶neminde YakÄ±n EÅŸ Åžiddetinin Maternal/Fetal SaÄŸlÄ±ÄŸa ve Beslenmeye Etkileri. Journal of Nutrition and Dietetics, 0, , 1-8.	0.2	0
94	Potent odorants and sensory characteristics of the soft white cheese â€œJbenâ€ Effect of salt content. Flavour and Fragrance Journal, 0, , .	2.6	2