

Vural Gökmen

List of Publications by Year in descending order

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273
papers

11,957
citations

22153

59
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42399

92
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281
all docs

281
docs citations

281
times ranked

10100
citing authors

#	ARTICLE	IF	CITATIONS
1	A New Procedure To Measure the Antioxidant Activity of Insoluble Food Components. Journal of Agricultural and Food Chemistry, 2007, 55, 7676-7681.	5.2	298
2	Organic Acids and Phenolic Compounds in Pomegranates (<i>Punica granatum</i> L.) Grown in Turkey. Journal of Food Composition and Analysis, 2002, 15, 567-575.	3.9	268
3	Phenolic Compounds, Carotenoids, Anthocyanins, and Antioxidant Capacity of Colored Maize (<i>Zea mays</i> L.) Grown in Turkey. Journal of Food Composition and Analysis, 2002, 15, 567-575.	3.2	260
4	Effect of various inhibitors on enzymatic browning, antioxidant activity and total phenol content of fresh lettuce (<i>Lactuca sativa</i>). Food Chemistry, 2008, 107, 1173-1179.	8.2	216
5	Organic Acids and Phenolic Compounds in Pomegranates (<i>Punica granatum</i> L.) Grown in Turkey. Journal of Food Composition and Analysis, 2002, 15, 567-575.	3.9	195
6	Direct measurement of the total antioxidant capacity of foods: the "QUENCHER" approach. Trends in Food Science and Technology, 2009, 20, 278-288.	15.1	193
7	Total antioxidant capacities of raw and cooked meats. Meat Science, 2012, 90, 60-65.	5.5	186
8	Study of lipoxygenase and peroxidase as indicator enzymes in green beans: change of enzyme activity, ascorbic acid and chlorophylls during frozen storage. Journal of Food Engineering, 2005, 66, 187-192.	5.2	185
9	Direct measurement of the total antioxidant capacity of cereal products. Journal of Cereal Science, 2008, 48, 816-820.	3.7	171
10	Effects of dough formula and baking conditions on acrylamide and hydroxymethylfurfural formation in cookies. Food Chemistry, 2007, 104, 1136-1142.	8.2	170
11	Acrylamide formation is prevented by divalent cations during the Maillard reaction. Food Chemistry, 2007, 103, 196-203.	8.2	169
12	Development of functional bread containing nanoencapsulated omega-3 fatty acids. Journal of Food Engineering, 2011, 105, 585-591.	5.2	148
13	Effect of flour type on Maillard reaction and acrylamide formation during toasting of bread crisp model systems and mitigation strategies. Food Research International, 2009, 42, 1295-1302.	6.2	145
14	Enzymatically validated liquid chromatographic method for the determination of ascorbic and dehydroascorbic acids in fruit and vegetables. Journal of Chromatography A, 2000, 881, 309-316.	3.7	144
15	Flavor Characteristics of Seven Grades of Black Tea Produced in Turkey. Journal of Agricultural and Food Chemistry, 2012, 60, 6323-6332.	5.2	142
16	Determination of acrylamide in potato chips and crisps by high-performance liquid chromatography. Journal of Chromatography A, 2005, 1088, 193-199.	3.7	137
17	Evolution of food antioxidants as a core topic of food science for a century. Food Research International, 2018, 105, 76-93.	6.2	134
18	Relation between the acrylamide formation and time-temperature history of surface and core regions of French fries. Journal of Food Engineering, 2006, 77, 972-976.	5.2	130

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19	Neuroactive compounds in foods: Occurrence, mechanism and potential health effects. Food Research International, 2020, 128, 108744.	6.2	127
20	Distributions of phenolic compounds, yellow pigments and oxidative enzymes in wheat grains and their relation to antioxidant capacity of bran and debranned flour. Journal of Cereal Science, 2012, 56, 652-658.	3.7	126
21	Equilibrium and kinetic studies on the adsorption of dark colored compounds from apple juice using adsorbent resin. Journal of Food Engineering, 2002, 53, 221-227.	5.2	118
22	Analysis of heat-induced contaminants (acrylamide, chloropropanols and furan) in carbohydrate-rich food. Analytical and Bioanalytical Chemistry, 2007, 389, 119-137.	3.7	117
23	Relationship between color and antioxidant capacity of fruits and vegetables. Current Research in Food Science, 2020, 2, 1-10.	5.8	115
24	Study of colour and acrylamide formation in coffee, wheat flour and potato chips during heating. Food Chemistry, 2006, 99, 238-243.	8.2	114
25	Effects of various clarification treatments on patulin, phenolic compound and organic acid compositions of apple juice. European Food Research and Technology, 2001, 213, 194-199.	3.3	108
26	Study of acrylamide in coffee using an improved liquid chromatography mass spectrometry method: Investigation of colour changes and acrylamide formation in coffee during roasting. Food Additives and Contaminants, 2005, 22, 214-220.	2.0	108
27	Phytochemical Quantification and Total Antioxidant Capacities of Emmer (<i>Triticum dicoccon</i>) Food Chemistry, 2008, 56, 7285-7292.	5.2	107
28	Effects of some cations on the formation of acrylamide and furfurals in glucose-asparagine model system. European Food Research and Technology, 2007, 225, 815-820.	3.3	104
29	Evaluation of the Maillard reaction in potato crisps by acrylamide, antioxidant capacity and color. Journal of Food Composition and Analysis, 2009, 22, 589-595.	3.9	103
30	Effect of various anti-browning agents on phenolic compounds profile of fresh lettuce (<i>L. sativa</i>). Food Chemistry, 2009, 117, 122-126.	8.2	103
31	Effects of baking conditions and dough formulations on phenolic compound stability, antioxidant capacity and color of cookies made from anthocyanin-rich corn flour. LWT - Food Science and Technology, 2016, 65, 597-603.	5.2	98
32	Model studies on the role of 5-hydroxymethyl-2-furfural in acrylamide formation from asparagine. Food Chemistry, 2012, 132, 168-174.	8.2	97
33	Direct evaluation of the total antioxidant capacity of raw and roasted pulses, nuts and seeds. European Food Research and Technology, 2009, 229, 961-969.	3.3	95
34	Simultaneous determination of 5-hydroxymethylfurfural and patulin in apple juice by reversed-phase liquid chromatography. Journal of Chromatography A, 1999, 847, 69-74.	3.7	94
35	Improved Method for the Determination of Hydroxymethylfurfural in Baby Foods Using Liquid Chromatography-Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2006, 54, 2845-2849.	5.2	94
36	Determination of melatonin and its isomer in foods by liquid chromatography tandem mass spectrometry. Food Chemistry, 2014, 153, 151-156.	8.2	94

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37	Acrylamide Formation in Foods during Thermal Processing with a Focus on Frying. Food and Bioprocess Technology, 2008, 1, 35-42.	4.7	93
38	Effect of leavening agents and sugars on the formation of hydroxymethylfurfural in cookies during baking. European Food Research and Technology, 2008, 226, 1031-1037.	3.3	91
39	Syneresis and rheological behaviors of set yogurt containing green tea and green coffee powders. Journal of Dairy Science, 2017, 100, 901-907.	3.4	90
40	In depth study of acrylamide formation in coffee during roasting: role of sucrose decomposition and lipid oxidation. Food and Function, 2012, 3, 970.	4.6	87
41	Lipid oxidation promotes acrylamide formation in fat-rich model systems. Food Research International, 2010, 43, 1021-1026.	6.2	84
42	Incidence of patulin in apple juice concentrates produced in Turkey. Journal of Chromatography A, 1998, 815, 99-102.	3.7	81
43	Changes in oxidative stability, antioxidant capacity and phytochemical composition of Pistacia terebinthus oil with roasting. Food Chemistry, 2011, 128, 410-414.	8.2	80
44	Multiresponse kinetic modelling of Maillard reaction and caramelisation in a heated glucose/wheat flour system. Food Chemistry, 2016, 211, 892-902.	8.2	80
45	Maillard reaction and caramelization during hazelnut roasting: A multiresponse kinetic study. Food Chemistry, 2017, 221, 1911-1922.	8.2	78
46	Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: NaCl and temperature-time profile effects and kinetics. Food Research International, 2014, 57, 210-217.	6.2	77
47	Interference-free determination of acrylamide in potato and cereal-based foods by a laboratory validated liquid chromatography-mass spectrometry method. Food Chemistry, 2006, 97, 539-545.	8.2	75
48	Compositional characteristics of sour cherry kernel and its oil as influenced by different extraction and roasting conditions. Industrial Crops and Products, 2013, 49, 130-135.	5.2	73
49	Antiglycative effect of fruit and vegetable seed extracts: inhibition of AGE formation and carbonyl-trapping abilities. Journal of the Science of Food and Agriculture, 2013, 93, 2037-2044.	3.5	73
50	Future perspectives in Orbitrap, μ -high-resolution mass spectrometry in food analysis: a review. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1568-1606.	2.3	73
51	Extending the shelf-life of pomegranate arils with chitosan-ascorbic acid coating. LWT - Food Science and Technology, 2017, 76, 172-180.	5.2	70
52	Pomegranate peel extract prevents liver fibrosis in biliary-obstructed rats. Journal of Pharmacy and Pharmacology, 2010, 59, 1287-1295.	2.4	68
53	Reversible degradation kinetics of ascorbic acid under reducing and oxidizing conditions. Food Chemistry, 2007, 104, 721-725.	8.2	66
54	pH dependent antioxidant activity of lettuce (L. sativa) and synergism with added phenolic antioxidants. Food Chemistry, 2016, 190, 25-32.	8.2	66

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55	Antioxidants Bound to an Insoluble Food Matrix: Their Analysis, Regeneration Behavior, and Physiological Importance. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 382-399.	11.7	66
56	Multiple-stage extraction strategy for the determination of acrylamide in foods. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 142-147.	3.9	65
57	Investigation of Î±-Dicarbonyl Compounds in Baby Foods by High-Performance Liquid Chromatography Coupled with Electrospray Ionization Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7714-7720.	5.2	64
58	Phenolic compounds in natural and roasted nuts and their skins: a brief review. <i>Current Opinion in Food Science</i> , 2017, 14, 103-109.	8.0	63
59	Effect of refining on bioactive composition and oxidative stability of hazelnut oil. <i>Food Research International</i> , 2019, 116, 586-591.	6.2	63
60	A simplified approach for the kinetic characterization of acrylamide formation in fructose-asparagine model system. <i>Food Additives and Contaminants</i> , 2006, 23, 348-354.	2.0	62
61	Controlling the Maillard Reaction by Reactant Encapsulation: Sodium Chloride in Cookies. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10808-10814.	5.2	61
62	Survey of acrylamide in Turkish foods by an in-house validated LC-MS method. <i>Food Additives and Contaminants</i> , 2005, 22, 204-209.	2.0	60
63	Reduction of acrylamide formation in French fries by microwave pre-cooking of potato strips. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 133-137.	3.5	60
64	Antioxidant activity of cookies and its relationship with heat-processing contaminants: a risk/benefit approach. <i>European Food Research and Technology</i> , 2009, 228, 345-354.	3.3	60
65	Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types. <i>Journal of Food Engineering</i> , 2018, 219, 129-136.	5.2	60
66	Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder. <i>Food and Function</i> , 2013, 4, 722.	4.6	59
67	Determination of 5-hydroxymethyl-2-furfural and 2-furfural in oils as indicators of heat pre-treatment. <i>Food Chemistry</i> , 2010, 123, 912-916.	8.2	58
68	Release of Antioxidant Capacity from Five Plant Foods during a Multistep Enzymatic Digestion Protocol. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4119-4126.	5.2	58
69	5-Hydroxymethylfurfural accumulation plays a critical role on acrylamide formation in coffee during roasting as confirmed by multiresponse kinetic modelling. <i>Food Chemistry</i> , 2020, 318, 126467.	8.2	58
70	Rapid determination of amino acids in foods by hydrophilic interaction liquid chromatography coupled to high-resolution mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 2915-2922.	3.7	57
71	Inhibitory effect of hawthorn extract on heterocyclic aromatic amine formation in beef and chicken breast meat. <i>Food Research International</i> , 2017, 99, 586-595.	6.2	57
72	Investigations on the Maillard Reaction in Sesame (<i>Sesamum indicum</i> L.) Seeds Induced by Roasting. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4923-4930.	5.2	57

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73	Effects of extrusion, infrared and microwave processing on Maillard reaction products and phenolic compounds in soybean. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 45-51.	3.5	56
74	Computer vision-based image analysis for the estimation of acrylamide concentrations of potato chips and french fries. <i>Food Chemistry</i> , 2007, 101, 791-798.	8.2	55
75	Investigation of acrylamide formation on bakery products using a crustâ€like model. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 1521-1525.	3.3	55
76	Improved Ultrafiltration for Color Reduction and Stabilization of Apple Juice. <i>Journal of Food Science</i> , 1998, 63, 504-507.	3.1	54
77	Study of lipoxygenase and peroxidase as blanching indicator enzymes in peas: change of enzyme activity, ascorbic acid and chlorophylls during frozen storage. <i>LWT - Food Science and Technology</i> , 2005, 38, 903-908.	5.2	52
78	Effects of infrared heating on phenolic compounds and Maillard reaction products in maize flour. <i>Journal of Cereal Science</i> , 2013, 58, 1-7.	3.7	52
79	Determination of tryptophan derivatives in kynurenine pathway in fermented foods using liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2018, 243, 420-427.	8.2	52
80	Effects of isolation, enzymatic hydrolysis, heating, hydration and Maillard reaction on the antioxidant capacity of cereal and legume proteins. <i>Food Research International</i> , 2012, 49, 1-6.	6.2	51
81	Acrylamide formation in biscuits made of different wholegrain flours depending on their free asparagine content and baking conditions. <i>Food Research International</i> , 2020, 132, 109109.	6.2	51
82	Investigating the correlation between acrylamide content and browning ratio of model cookies. <i>Journal of Food Engineering</i> , 2008, 87, 380-385.	5.2	50
83	Bioactive compounds in different hazelnut varieties and their skins. <i>Journal of Food Composition and Analysis</i> , 2015, 43, 203-208.	3.9	50
84	Compositional, Nutritional, and Functional Characteristics of Instant Teas Produced from Low- and High-Quality Black Teas. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7529-7536.	5.2	49
85	Computer vision-based analysis of foods: A non-destructive colour measurement tool to monitor quality and safety. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1259-1263.	3.5	49
86	Antioxidant activity of lettuce extract (<i>Lactuca sativa</i>) and synergism with added phenolic antioxidants. <i>Food Chemistry</i> , 2009, 115, 163-168.	8.2	48
87	Rapid reversed-phase liquid chromatographic determination of patulin in apple juice. <i>Journal of Chromatography A</i> , 1996, 730, 53-58.	3.7	47
88	Effect of Cooking Method (Baking Compared with Frying) on Acrylamide Level of Potato Chips. <i>Journal of Food Science</i> , 2010, 75, E25-9.	3.1	47
89	Effect of Calcium on Acrylamide Level and Sensory Properties of Cookies. <i>Food and Bioprocess Technology</i> , 2012, 5, 519-526.	4.7	47
90	Analysis of furan in foods. Is headspace sampling a fit-for-purpose technique?. <i>Food Additives and Contaminants</i> , 2005, 22, 1198-1202.	2.0	46

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91	Selective removal of polyphenols and brown colour in apple juices using PES/PVP membranes in a single ultrafiltration process. <i>Separation and Purification Technology</i> , 2001, 22-23, 53-61.	7.9	45
92	Effects of infusion conditions and decaffeination on free amino acid profiles of green and black tea. <i>Food Research International</i> , 2013, 53, 720-725.	6.2	45
93	Mitigation of acrylamide and hydroxymethyl furfural in instant coffee by yeast fermentation. <i>Food Research International</i> , 2014, 61, 252-256.	6.2	45
94	Characterization of crude lipoxygenase extract from green pea using a modified spectrophotometric method. <i>European Food Research and Technology</i> , 2002, 215, 42-45.	3.3	44
95	Mitigation of acrylamide and hydroxymethylfurfural in biscuits using a combined partial conventional baking and vacuum post-baking process: Preliminary study at the lab scale. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 265-270.	5.6	44
96	Hazelnut skin powder: A new brown colored functional ingredient. <i>Food Research International</i> , 2014, 65, 291-297.	6.2	44
97	Formation of guaiacol from vanillin by <i>Alicyclobacillus acidoterrestris</i> in apple juice: a model study. <i>European Food Research and Technology</i> , 2005, 220, 196-199.	3.3	43
98	A generic method for the determination of acrylamide in thermally processed foods. <i>Journal of Chromatography A</i> , 2006, 1120, 194-198.	3.7	43
99	Soluble Antioxidant Compounds Regenerate the Antioxidants Bound to Insoluble Parts of Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10329-10334.	5.2	41
100	Oxidative stability and chemical safety of mayonnaise enriched with grape seed extract. <i>Food and Function</i> , 2013, 4, 1647.	4.6	40
101	Investigation of free amino acids, bioactive and neuroactive compounds in different types of tea and effect of black tea processing. <i>LWT - Food Science and Technology</i> , 2020, 117, 108655.	5.2	40
102	Effects of controlled atmosphere storage and low-dose irradiation on potato tuber components affecting acrylamide and color formations upon frying. <i>European Food Research and Technology</i> , 2007, 224, 681-687.	3.3	39
103	Effect of pretreatment with gelatin and bentonite on permeate flux and fouling layer resistance during apple juice ultrafiltration. <i>Journal of Food Engineering</i> , 2007, 80, 300-305.	5.2	39
104	Reduction of Acrylamide Level in French Fries by Employing a Temperature Program during Frying. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6162-6166.	5.2	39
105	Solvent effects on total antioxidant capacity of foods measured by direct QUENCHER procedure. <i>Journal of Food Composition and Analysis</i> , 2012, 26, 52-57.	3.9	39
106	Acrylamide mitigation strategies: critical appraisal of the FoodDrinkEurope toolbox. <i>Food and Function</i> , 2016, 7, 2516-2525.	4.6	39
107	Formation of α -dicarbonyl compounds in cookies made from wheat, hull-less barley and colored corn and its relation with phenolic compounds, free amino acids and sugars. <i>European Food Research and Technology</i> , 2016, 242, 51-60.	3.3	39
108	Liquid chromatographic method for the determination of patulin in apple juice using solid-phase extraction. <i>Analytica Chimica Acta</i> , 2005, 543, 64-69.	5.4	37

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109	Processing Treatments for Mitigating Acrylamide Formation in Sweetpotato French Fries. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 310-316.	5.2	36
110	Thermal process contaminants: acrylamide, chloropropanols and furan. <i>Current Opinion in Food Science</i> , 2016, 7, 86-92.	8.0	36
111	Lactose hydrolysis and protein fortification pose an increased risk for the formation of Maillard reaction products in UHT treated milk products. <i>Journal of Food Composition and Analysis</i> , 2019, 84, 103308.	3.9	35
112	A Non-Contact Computer Vision Based Analysis of Color in Foods. <i>International Journal of Food Engineering</i> , 2007, 3, .	1.5	34
113	Effect of Radio Frequency Postdrying of Partially Baked Cookies on Acrylamide Content, Texture, and Color of the Final Product. <i>Journal of Food Science</i> , 2012, 77, E113-7.	3.1	34
114	Effect of alkalization on the Maillard reaction products formed in cocoa during roasting. <i>Food Research International</i> , 2016, 89, 930-936.	6.2	34
115	Significance of furosine as heat-induced marker in cookies. <i>Journal of Cereal Science</i> , 2008, 48, 843-847.	3.7	33
116	Impacts of roasting oily seeds and nuts on their extracted oils. <i>Lipid Technology</i> , 2010, 22, 179-182.	0.3	33
117	Role of curcumin in the conversion of asparagine into acrylamide during heating. <i>Amino Acids</i> , 2013, 44, 1419-1426.	2.7	33
118	Osmotic and membrane distillation for the concentration of tomato juice: Effects on quality and safety characteristics. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 131-138.	5.6	33
119	Formation of Melatonin and Its Isomer during Bread Dough Fermentation and Effect of Baking. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2900-2905.	5.2	32
120	Profiling triacylglycerols, fatty acids and tocopherols in hazelnut varieties grown in Turkey. <i>Journal of Food Composition and Analysis</i> , 2015, 44, 115-121.	3.9	32
121	Investigation of the reactions of acrylamide during in vitro multistep enzymatic digestion of thermally processed foods. <i>Food and Function</i> , 2015, 6, 108-113.	4.6	32
122	Comparisons of phenolic compounds, isoflavones, antioxidant capacity and oxidative enzymes in yellow and black soybeans seed coat and dehulled bean. <i>European Food Research and Technology</i> , 2013, 237, 409-418.	3.3	31
123	Prediction of acrylamide formation in biscuits based on fingerprint data generated by ambient ionization mass spectrometry employing direct analysis in real time (DART) ion source. <i>Food Chemistry</i> , 2015, 173, 290-297.	8.2	31
124	Long-term survey of patulin in apple juice concentrates produced in Turkey. <i>Food Additives and Contaminants</i> , 2000, 17, 933-936.	2.0	30
125	Mitigation of acrylamide formation in cookies by using Maillard reaction products as recipe modifier in a combined partial conventional baking and radio frequency post-baking process. <i>European Food Research and Technology</i> , 2012, 235, 711-717.	3.3	30
126	Nutritional and Functional Characteristics of Seven Grades of Black Tea Produced in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7682-7689.	5.2	30

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127	Synergism between Soluble and Dietary Fiber Bound Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2338-2343.	5.2	30
128	Effect of Sodium Chloride on $\hat{1}\pm$ -Dicarbonyl Compound and 5-Hydroxymethyl-2-furfural Formations from Glucose under Caramelization Conditions: A Multiresponse Kinetic Modeling Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6333-6342.	5.2	30
129	Adsorption of Maillard reaction products from aqueous solutions and sugar syrups using adsorbent resin. <i>Journal of Food Engineering</i> , 2007, 82, 342-350.	5.2	28
130	Punica Granatum Peel Extract Protects Against Ionizing Radiation-Induced Enteritis And Leukocyte Apoptosis In Rats. <i>Journal of Radiation Research</i> , 2009, 50, 345-353.	1.6	28
131	Role of bioactive carbonyl compounds on the conversion of asparagine into acrylamide during heating. <i>European Food Research and Technology</i> , 2012, 235, 1093-1099.	3.3	28
132	Investigations on the reactions of $\hat{1}\pm$ -dicarbonyl compounds with amino acids and proteins during in vitro digestion of biscuits. <i>Food and Function</i> , 2016, 7, 2544-2550.	4.6	28
133	Investigation and kinetic evaluation of the reactions of hydroxymethylfurfural with amino and thiol groups of amino acids. <i>Food Chemistry</i> , 2018, 240, 354-360.	8.2	28
134	Formation of Maillard reaction products in bread crust-like model system made of different whole cereal flours. <i>European Food Research and Technology</i> , 2020, 246, 1207-1218.	3.3	28
135	Potential of furan formation in hazelnuts during heat treatment. <i>Food Additives and Contaminants</i> , 2007, 24, 136-142.	2.0	27
136	Reversible degradation kinetics of vitamin C in peas during frozen storage. <i>European Food Research and Technology</i> , 2007, 224, 749-753.	3.3	27
137	Effects of Hydrophobic and Ionic Interactions on Glycation of Casein during Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11289-11295.	5.2	27
138	Effects of Sodium Chloride, Potassium Chloride, and Calcium Chloride on the Formation of $\hat{1}\pm$ -Dicarbonyl Compounds and Furfurals and the Development of Browning in Cookies during Baking. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7838-7848.	5.2	27
139	Formation of tyramine in yoghurt during fermentation " Interaction between yoghurt starter bacteria and <i>Lactobacillus plantarum</i> . <i>Food Research International</i> , 2017, 97, 288-295.	6.2	27
140	Determination of Furosine in Thermally Processed Foods by Hydrophilic Interaction Liquid Chromatography. <i>Journal of AOAC INTERNATIONAL</i> , 2009, 92, 1460-1463.	1.5	25
141	Computer vision-based image analysis for rapid detection of acrylamide in heated foods. <i>Quality Assurance and Safety of Crops and Foods</i> , 2010, 2, 203-207.	3.4	25
142	Effects of different grain mixtures on Maillard reaction products and total antioxidant capacities of breads. <i>Journal of Food Composition and Analysis</i> , 2012, 26, 160-168.	3.9	25
143	Raising agents strongly influence acrylamide and HMF formation in cookies and conditions for asparaginase activity in dough. <i>European Food Research and Technology</i> , 2013, 237, 1-8.	3.3	25
144	Investigations on the formation of Maillard reaction products in sweet cookies made of different cereals. <i>Food Research International</i> , 2021, 144, 110352.	6.2	25

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145	Effect of Chitosan-Ascorbic Acid Coatings on the Refrigerated Storage Stability of Fresh-Cut Apples. <i>Coatings</i> , 2019, 9, 503.	2.6	24
146	Computer vision based analysis of potato chips – A tool for rapid detection of acrylamide level. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 805-810.	3.3	23
147	Kinetics of Furan Formation from Ascorbic Acid during Heating under Reducing and Oxidizing Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10191-10196.	5.2	23
148	Effects of formulation, extrusion cooking conditions, and CO_2 injection on the formation of acrylamide in corn extrudates. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2562-2568.	3.5	23
149	Formation of Monochloropropane-1,2-diol and Its Esters in Biscuits during Baking. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7297-7301.	5.2	23
150	Effect of vacuum-combined baking of cookies on acrylamide content, texture and color. <i>European Food Research and Technology</i> , 2015, 240, 243-249.	3.3	23
151	Kinetic evaluation of the reaction between methylglyoxal and certain scavenging compounds and determination of their in vitro dicarbonyl scavenging activity. <i>Food Research International</i> , 2019, 121, 257-268.	6.2	23
152	Inhibition of enzymatic browning in actual food systems by the Maillard reaction products. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2556-2562.	3.5	22
153	Effect of microwave pre-thawing of frozen potato strips on acrylamide level and quality of French fries. <i>Journal of Food Engineering</i> , 2010, 97, 261-266.	5.2	22
154	Effect of combining conventional frying with radio-frequency post-drying on acrylamide level and quality attributes of potato chips. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2002-2008.	3.5	22
155	Investigation and kinetic evaluation of furan formation in tomato paste and pulp during heating. <i>Food Research International</i> , 2015, 78, 224-230.	6.2	22
156	Microbial inactivation and evaluation of furan formation in high hydrostatic pressure (HHP) treated vegetable-based infant food. <i>Food Research International</i> , 2017, 101, 17-23.	6.2	22
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