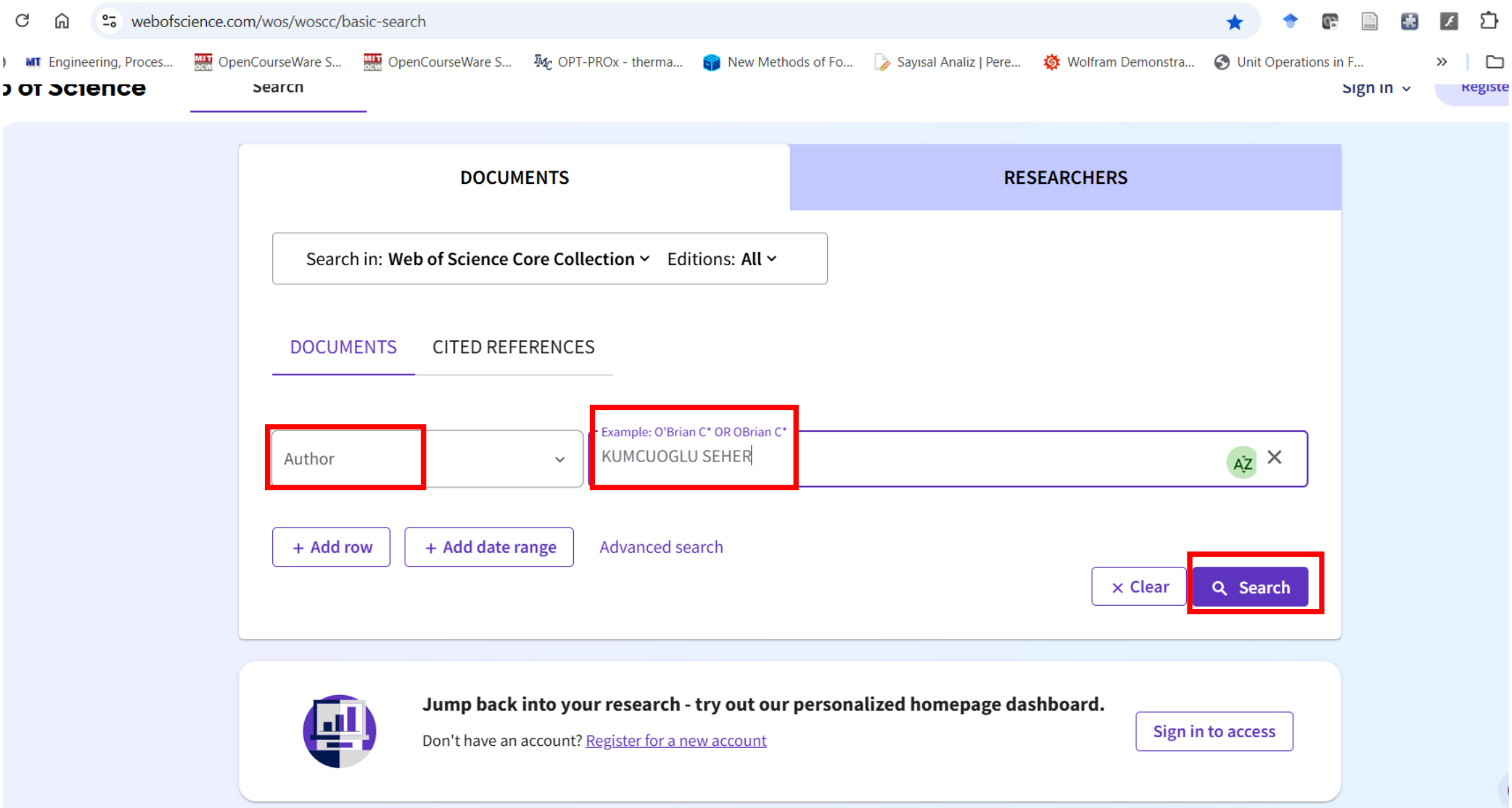
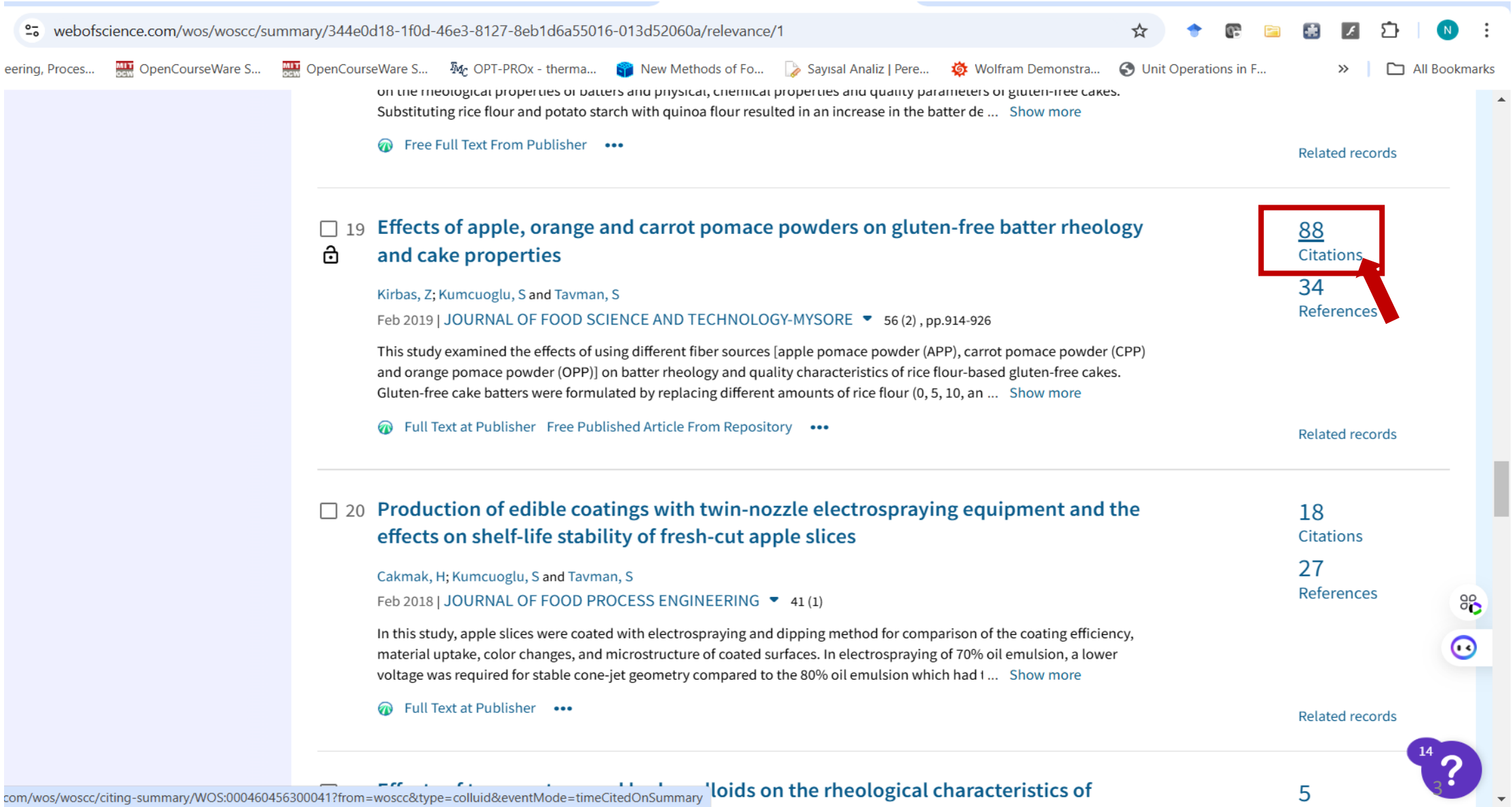
SCI, SCI-Expanded, SSCI ve AHCI Kapsamındaki Dergilerde Yayımlanmış Makalelerde Atıf İçin WoS Listesi Hazırlanması


webofscience.com/wos/woscc/basic-search
Engineering, Proces...
OpenCourseWare S...
OpenCourseWare S...
OPT-PROx - therma...
New Methods of Fo...
Sayısal Analiz | Pere...
Wolfram Demonstra...
Unit Operations in F...
Search
Sign In
DOCUMENTS
RESEARCHERS
Search in: Web of Science Core Collection
Editions: All
DOCUMENTS
CITED REFERENCES
Author
Example: O'Brian C* OR OBrian C*
KUMCUOGLU SEHER
+ Add row
+ Add date range
Advanced search
Clear
Search
Jump back into your research - try out our personalized homepage dashboard.
Don't have an account? Register for a new account
Sign in to access


webofscience.com/wos/woscc/summary/344e0d18-1f0d-46e3-8127-8eb1d6a55016-013d52060a/relevance/1
eering, Proces...
OpenCourseWare S...
OpenCourseWare S...
OPT-PROx - therma...
New Methods of Fo...
Sayısal Analiz | Pere...
Wolfram Demonstra...
Unit Operations in F...
All Bookmarks
Substituting rice flour and potato starch with quinoa flour resulted in an increase in the batter de ... Show more
Free Full Text From Publisher
Related records
19
Effects of apple, orange and carrot pomace powders on gluten-free batter rheology and cake properties
88
Citations
34
References
Kirbas, Z; Kumcuoglu, S and Tavman, S
Feb 2019 | JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE 56 (2) , pp.914-926
This study examined the effects of using different fiber sources [apple pomace powder (APP), carrot pomace powder (CPP) and orange pomace powder (OPP)] on batter rheology and quality characteristics of rice flour-based gluten-free cakes. Gluten-free cake batters were formulated by replacing different amounts of rice flour (0, 5, 10, an ... Show more
Full Text at Publisher
Free Published Article From Repository
Related records
20
Production of edible coatings with twin-nozzle electrospraying equipment and the effects on shelf-life stability of fresh-cut apple slices
18
Citations
27
References
Cakmak, H; Kumcuoglu, S and Tavman, S
Feb 2018 | JOURNAL OF FOOD PROCESS ENGINEERING 41 (1)
In this study, apple slices were coated with electrospraying and dipping method for comparison of the coating efficiency, material uptake, color changes, and microstructure of coated surfaces. In electrospraying of 70% oil emulsion, a lower voltage was required for stable cone-jet geometry compared to the 80% oil emulsion which had ... Show more
Full Text at Publisher
Related records
loids on the rheological characteristics of
5
com/wos/woscc/citing-summary/WOS:000460456300041?from=woscc&type=colluid&eventMode=timeCitedOnSummary

MENU

Document Types

- Article 66
- Review Article 21
- Early Access 4
- Book Chapters 2
- Proceeding Paper 1

Researcher Profiles

Show Researcher Profiles

- Raymundo, Anabela 3
- Salehi, Fakhreddin 2
- Harasym, Joanna 2
- Khan, Muhammad Kashif Iqbal 2
- Moses, J. A. 2

See all >

Web of Science Categories

Citation Topics Meso

Citation Topics Micro

Web of Science Index

3 **Optimization of Functional Gluten-Free Cake Formulation Using Rice Flour, Coconut Flour, and Xanthan Gum via D-Optimal Mixture Design**

Taromsari, A and Tarzi, BG

2024Nov 2024 (Early Access) | FOOD SCIENCE & NUTRITION

Enriched Cited References

Prolamins in wheat, barley, and rye cause celiac disease (CD), non-celiac gluten sensitivity (NCGS), and wheat allergies (WA). Although rice can be a suitable alternative, gluten-free rice flour products are less technologically advanced. However, coconut flour and xanthan gum could enhance product quality, fiber content, and functional pro ... Show more

Free Full Text From Publisher •••

103 References

Related records

4 **Use of dehydrated carrot (*Daucus carota*) pomace and almond (*Prunus dulcis*) powder for partial replacement of wheat flour in cake: effect on product quality and acceptability**

Kausar, T; Laaraj, S; (...); Elfazazi, K

Nov 14 2024 | FRONTIERS IN SUSTAINABLE FOOD SYSTEMS 8

Enriched Cited References

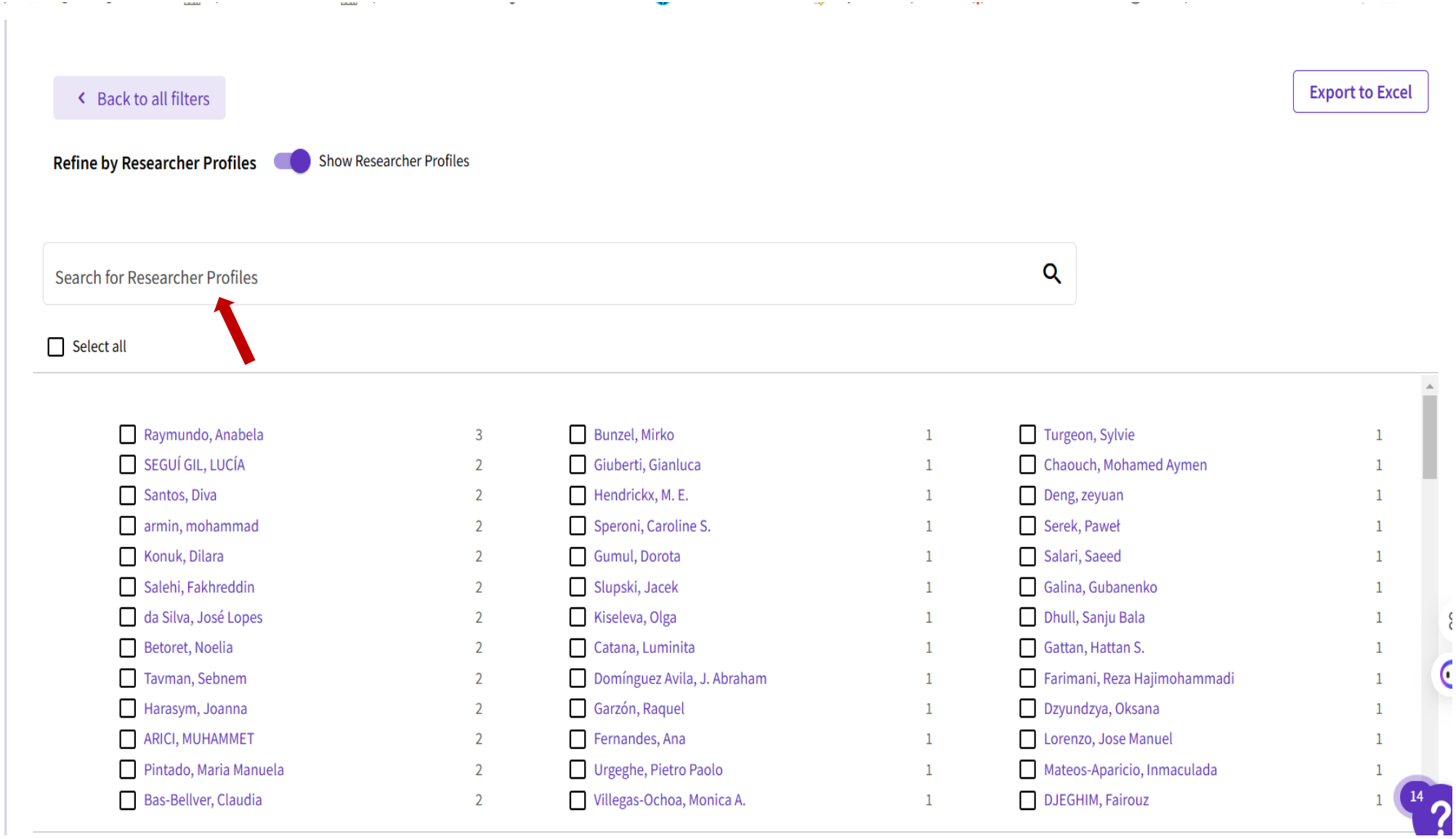
Introduction Carrot (Daucus carota) is a nutrient-dense root vegetable, and carrot pomace is a by-product of the juice extraction procedure, which is recognized a source of phytochemicals and functional components. Almonds (Prunus dulcis) are packed with a decent amount of nutrients and bioactives.Methods This study investigates the ... Show more

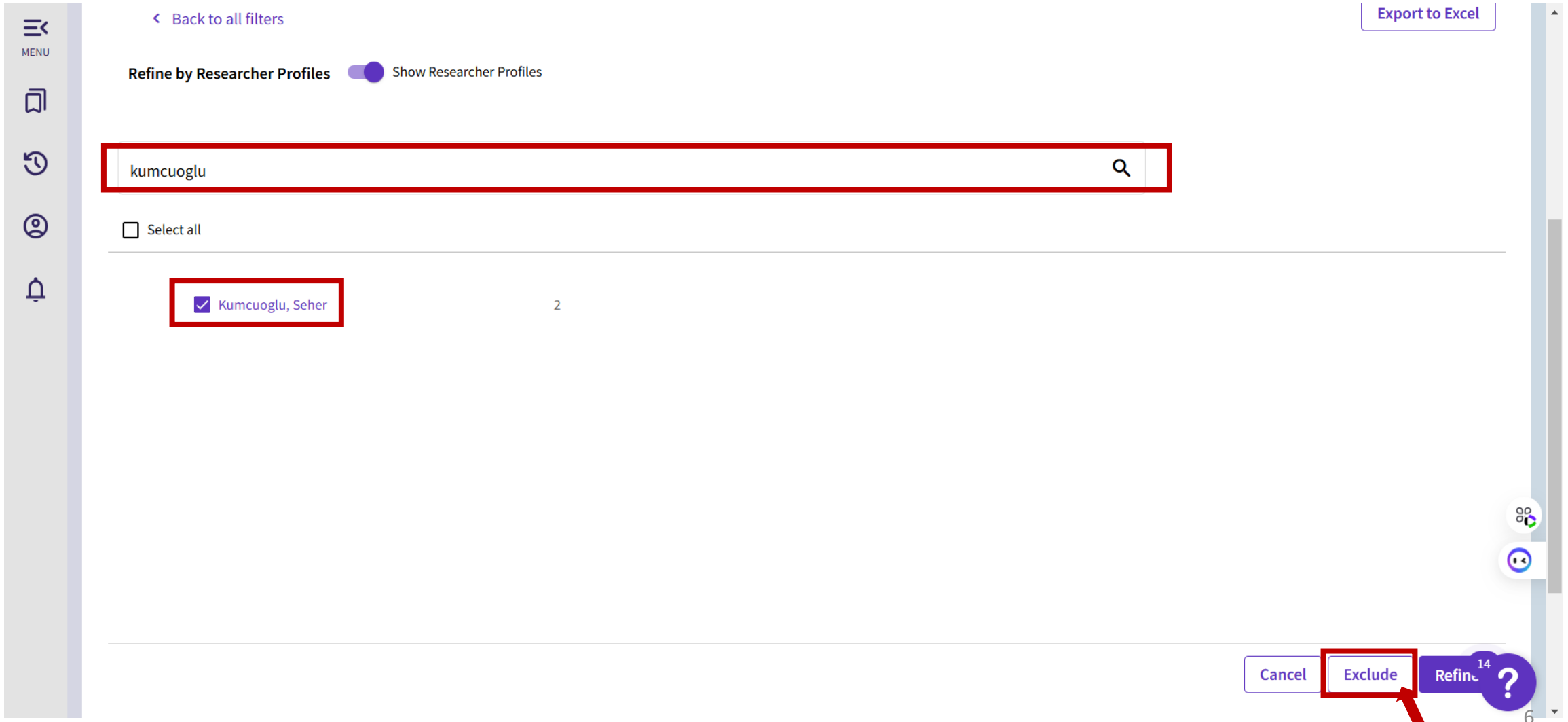
View full text •••

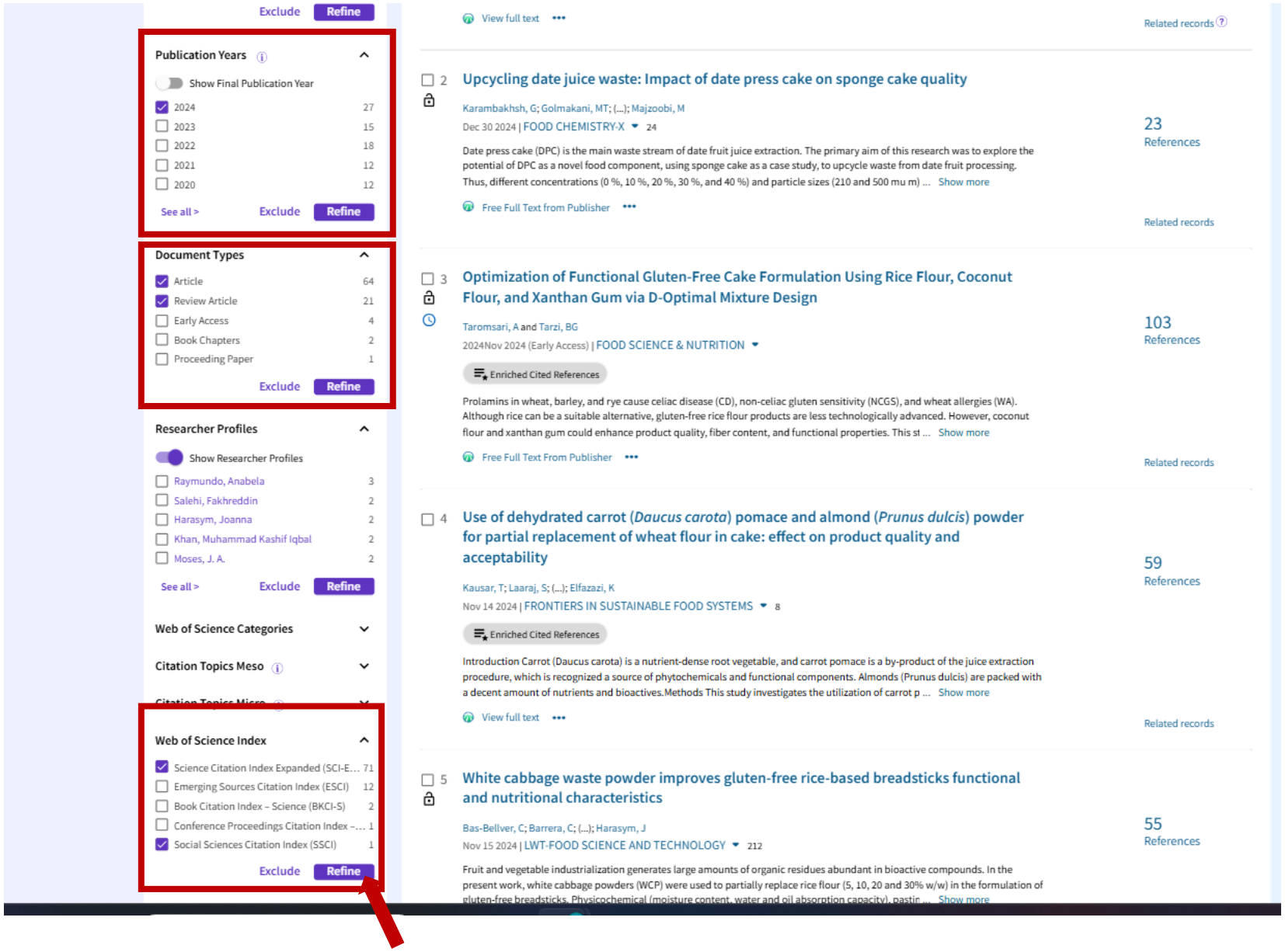
59 References

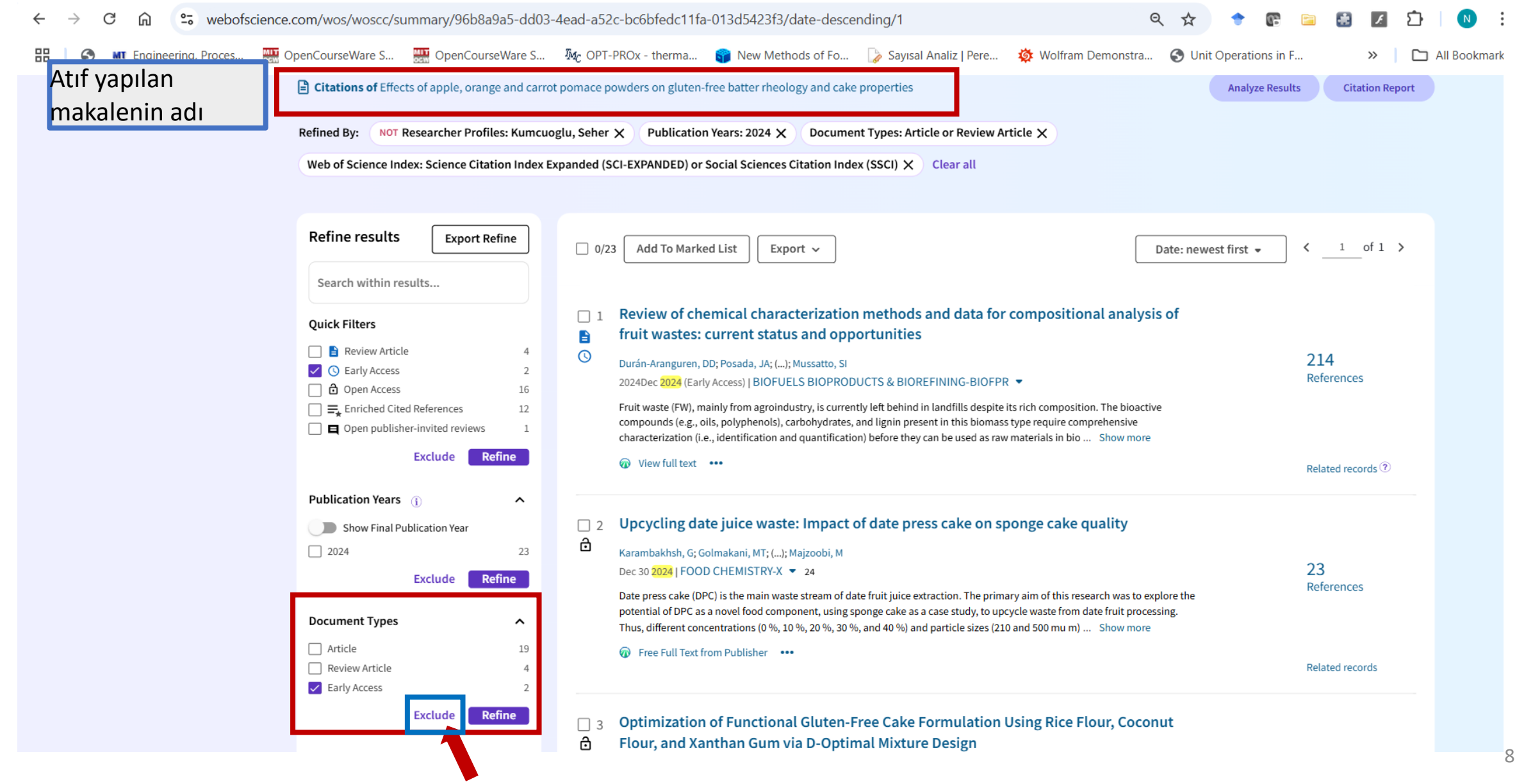
Related records

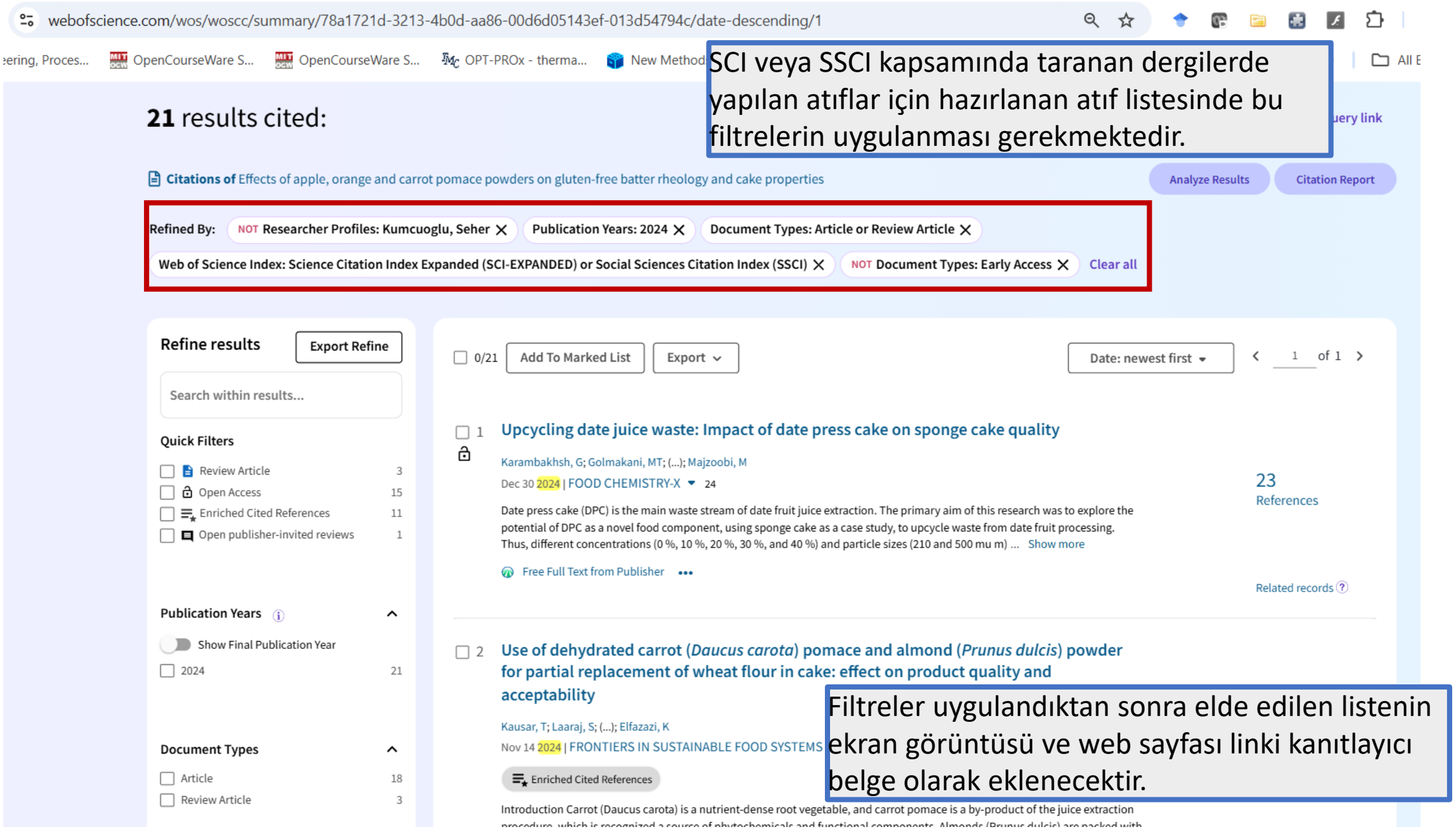
14


Back to all filters
Export to Excel
Refine by Researcher Profiles
Show Researcher Profiles
Search for Researcher Profiles
Select all
Raymundo, Anabela 3
SEGUÍ GIL, LUCÍA 2
Santos, Diva 2
armin, mohammad 2
Konuk, Dilara 2
Salehi, Fakhreddin 2
da Silva, José Lopes 2
Betoret, Noelia 2
Tavman, Sebnem 2
Harasym, Joanna 2
ARICI, MUHAMMET 2
Pintado, Maria Manuela 2
Bas-Bellver, Claudia 2
Bunzel, Mirko 1
Giuberti, Gianluca 1
Hendrickx, M. E. 1
Speroni, Caroline S. 1
Gumul, Dorota 1
Slupski, Jacek 1
Kiseleva, Olga 1
Catana, Luminita 1
Domínguez Avila, J. Abraham 1
Garzón, Raquel 1
Fernandes, Ana 1
Urgeghe, Pietro Paolo 1
Villegas-Ochoa, Monica A. 1
Turgeon, Sylvie 1
Chaouch, Mohamed Aymen 1
Deng, zeyuan 1
Serek, Paweł 1
Salari, Saeed 1
Galina, Gubanenko 1
Dhull, Sanju Bala 1
Gattan, Hattan S. 1
Farimani, Reza Hajimohammadi 1
Dzyundzya, Oksana 1
Lorenzo, Jose Manuel 1
Mateos-Aparicio, Inmaculada 1
DJEGHIM, Fairouz 1
14


MENU
Back to all filters
Export to Excel
Refine by Researcher Profiles
Show Researcher Profiles
kumcuoglu
Select all
Kumcuoglu, Seher
2
Cancel
Exclude
Refine
14


Exclude
Refine
Publication Years
Show Final Publication Year
2024 27
2023 15
2022 18
2021 12
2020 12
See all >
Exclude
Refine
Document Types
Article 64
Review Article 21
Early Access 4
Book Chapters 2
Proceeding Paper 1
Exclude
Refine
Researcher Profiles
Show Researcher Profiles
Raymundo, Anabela 3
Salehi, Fakhreddin 2
Harasym, Joanna 2
Khan, Muhammad Kashif Iqbal 2
Moses, J. A. 2
See all >
Exclude
Refine
Web of Science Categories
Citation Topics Meso
Web of Science Index
Science Citation Index Expanded (SCI-E... 71
Emerging Sources Citation Index (ESCI) 12
Book Citation Index – Science (BKCI-S) 2
Conference Proceedings Citation Index –... 1
Social Sciences Citation Index (SSCI) 1
Exclude
Refine
View full text
Related records
2 Upcycling date juice waste: Impact of date press cake on sponge cake quality
Karambakhsh, G; Golmakani, MT; (...); Majzoobi, M
Dec 30 2024 | FOOD CHEMISTRY-X 24
Date press cake (DPC) is the main waste stream of date fruit juice extraction. The primary aim of this research was to explore the potential of DPC as a novel food component, using sponge cake as a case study, to upcycle waste from date fruit processing. Thus, different concentrations (0 %, 10 %, 20 %, 30 %, and 40 %) and particle sizes (210 and 500 mu m) ... Show more
23 References
Free Full Text from Publisher
Related records
3 Optimization of Functional Gluten-Free Cake Formulation Using Rice Flour, Coconut Flour, and Xanthan Gum via D-Optimal Mixture Design
Taromsari, A and Tarzi, BG
2024Nov 2024 (Early Access) | FOOD SCIENCE & NUTRITION
Enriched Cited References
Prolamins in wheat, barley, and rye cause celiac disease (CD), non-celiac gluten sensitivity (NCGS), and wheat allergies (WA). Although rice can be a suitable alternative, gluten-free rice flour products are less technologically advanced. However, coconut flour and xanthan gum could enhance product quality, fiber content, and functional properties. This st ... Show more
103 References
Free Full Text From Publisher
Related records
4 Use of dehydrated carrot (Daucus carota) pomace and almond (Prunus dulcis) powder for partial replacement of wheat flour in cake: effect on product quality and acceptability
Kausar, T; Laaraj, S; (...); Elfazazi, K
Nov 14 2024 | FRONTIERS IN SUSTAINABLE FOOD SYSTEMS 8
Enriched Cited References
Introduction Carrot (Daucus carota) is a nutrient-dense root vegetable, and carrot pomace is a by-product of the juice extraction procedure, which is recognized a source of phytochemicals and functional components. Almonds (Prunus dulcis) are packed with a decent amount of nutrients and bioactives.Methods This study investigates the utilization of carrot p ... Show more
59 References
View full text
Related records
5 White cabbage waste powder improves gluten-free rice-based breadsticks functional and nutritional characteristics
Bas-Bellver, C; Barrera, C; (...); Harasym, J
Nov 15 2024 | LWT-FOOD SCIENCE AND TECHNOLOGY 212
Fruit and vegetable industrialization generates large amounts of organic residues abundant in bioactive compounds. In the present work, white cabbage powders (WCP) were used to partially replace rice flour (5, 10, 20 and 30% w/w) in the formulation of gluten-free breadsticks. Physicochemical (moisture content, water and oil absorption capacity), pastir ... Show more
55 References


webofscience.com/wos/woscc/summary/96b8a9a5-dd03-4ead-a52c-bc6bfedc11fa-013d5423f3/date-descending/1
Engineering, Proces...
OpenCourseWare S...
OpenCourseWare S...
OPT-PROx - therma...
New Methods of Fo...
Sayısal Analiz | Pere...
Wolfram Demonstra...
Unit Operations in F...
All Bookmark
Atıf yapılan makalenin adı
Citations of Effects of apple, orange and carrot pomace powders on gluten-free batter rheology and cake properties
Analyze Results
Citation Report
Refined By:
NOT Researcher Profiles: Kumcuoglu, Seher
Publication Years: 2024
Document Types: Article or Review Article
Web of Science Index: Science Citation Index Expanded (SCI-EXPANDED) or Social Sciences Citation Index (SSCI)
Clear all
Refine results
Export Refine
Search within results...
Quick Filters
Review Article 4
Early Access 2
Open Access 16
Enriched Cited References 12
Open publisher-invited reviews 1
Exclude
Refine
Publication Years
Show Final Publication Year
2024 23
Exclude
Refine
Document Types
Article 19
Review Article 4
Early Access 2
Exclude
Refine
0/23
Add To Marked List
Export
Date: newest first
1 of 1
1 Review of chemical characterization methods and data for compositional analysis of fruit wastes: current status and opportunities
Durán-Aranguren, DD; Posada, JA; (...); Mussatto, SI
2024Dec 2024 (Early Access) | BIOFUELS BIOPRODUCTS & BIOREFINING-BIOFPR
Fruit waste (FW), mainly from agroindustry, is currently left behind in landfills despite its rich composition. The bioactive compounds (e.g., oils, polyphenols), carbohydrates, and lignin present in this biomass type require comprehensive characterization (i.e., identification and quantification) before they can be used as raw materials in bio ... Show more
View full text
214 References
Related records
2 Upcycling date juice waste: Impact of date press cake on sponge cake quality
Karambakhsh, G; Golmakani, MT; (...); Majzoobi, M
Dec 30 2024 | FOOD CHEMISTRY-X 24
Date press cake (DPC) is the main waste stream of date fruit juice extraction. The primary aim of this research was to explore the potential of DPC as a novel food component, using sponge cake as a case study, to upcycle waste from date fruit processing. Thus, different concentrations (0 %, 10 %, 20 %, 30 %, and 40 %) and particle sizes (210 and 500 mu m) ... Show more
Free Full Text from Publisher
23 References
Related records
3 Optimization of Functional Gluten-Free Cake Formulation Using Rice Flour, Coconut Flour, and Xanthan Gum via D-Optimal Mixture Design


webofscience.com/wos/woscc/summary/78a1721d-3213-4b0d-aa86-00d6d05143ef-013d54794c/date-descending/1
ering, Proces...
OpenCourseWare S...
OpenCourseWare S...
OPT-PROx - therma...
New Method
All E
21 results cited:
uery link
Citations of Effects of apple, orange and carrot pomace powders on gluten-free batter rheology and cake properties
Analyze Results
Citation Report
Refined By:
NOT Researcher Profiles: Kumcuoglu, Seher
Publication Years: 2024
Document Types: Article or Review Article
Web of Science Index: Science Citation Index Expanded (SCI-EXPANDED) or Social Sciences Citation Index (SSCI)
NOT Document Types: Early Access
Clear all
Refine results
Export Refine
Search within results...
Quick Filters
Review Article 3
Open Access 15
Enriched Cited References 11
Open publisher-invited reviews 1
Publication Years
Show Final Publication Year
2024 21
Document Types
Article 18
Review Article 3
0/21
Add To Marked List
Export
Date: newest first
1 of 1
1 Upcycling date juice waste: Impact of date press cake on sponge cake quality
Karambakhsh, G; Golmakani, MT; (...); Majzoobi, M
Dec 30 2024 | FOOD CHEMISTRY-X 24
Date press cake (DPC) is the main waste stream of date fruit juice extraction. The primary aim of this research was to explore the potential of DPC as a novel food component, using sponge cake as a case study, to upcycle waste from date fruit processing. Thus, different concentrations (0 %, 10 %, 20 %, 30 %, and 40 %) and particle sizes (210 and 500 mu m) ... Show more
Free Full Text from Publisher
23 References
Related records
2 Use of dehydrated carrot (Daucus carota) pomace and almond (Prunus dulcis) powder for partial replacement of wheat flour in cake: effect on product quality and acceptability
Kausar, T; Laaraj, S; (...); Elfazazi, K
Nov 14 2024 | FRONTIERS IN SUSTAINABLE FOOD SYSTEMS
Enriched Cited References
Introduction Carrot (Daucus carota) is a nutrient-dense root vegetable, and carrot pomace is a by-product of the juice extraction
SCI veya SSCI kapsamında taranan dergilerde yapılan atıflar için hazırlanan atıf listesinde bu filtrelerin uygulanması gerekmektedir.
Filtreler uygulandıktan sonra elde edilen listenin ekran görüntüsü ve web sayfası linki kanıtlayıcı belge olarak eklenecektir.