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Publication Metrics

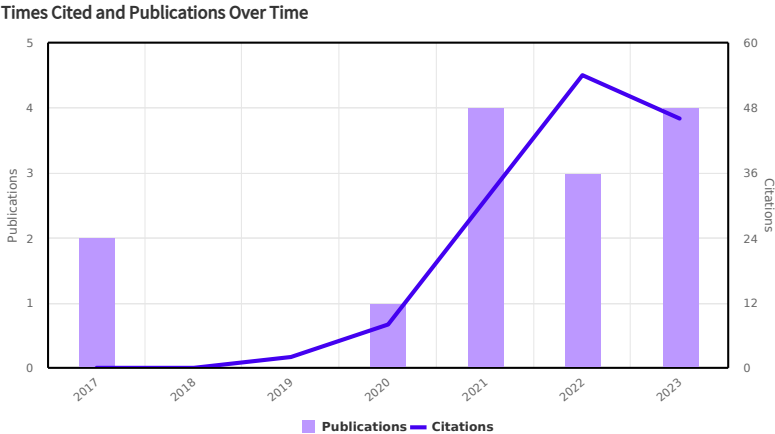
For manuscripts published from date range January 2016 - January 2024

7	142
H-index	Sum of Times Cited
17	14
Total Publications	Web of Science Core Collection Publications

For all time

7	142
H-index	Sum of Times Cited
17	14
Total Publications	Web of Science Core Collection Publications

Publication Impact Over Time



Publishing Summary

For manuscripts published from date range January 2016 - January 2024

(3) LWT - Food Science and Technol...	(2) Journal of Food Processing and Pr...
(2) EJOSAT: European Journal of Scie...	(1) European Food Research and Tec...
(1) International Journal of Food Pro...	(1) Food Science and Technology
(1) International Journal of Dairy Tec...	(1) International Journal of Gastrono...
(1) Preparative Biochemistry and Bi...	(1) Journal of Food Measurement an...
(1) Food Science and Biotechnology	(1) International Journal of Food Sci...
(1) Gida / the Journal of Food	

Publications

For manuscripts published from date range January 2016 - January 2024 (17)

Times Cited
(All time)

FARKLI KURUTMA TEKNİKLERİNİN HURMA ERİĞİ MEYVELERİNİN (DIOSPYROS LOTUS L.) BİYOAKTİF, RENK, ANTİBAKTERİYEL VE DUYUSAL ÖZELLİKLERİ ÜZERİNE ETKİSİ

Published: Dec 2023 in Gida / the Journal of Food

DOI: 10.15237/GIDA.GD23105

Not indexed in
the Web of
Science

Enrichment of antioxidant activity of ice cream samples with addition of rowanberry (*Sorbus aucuparia* L.) pulp and production of functional probiotic ice cream with using *L. rhamnosus*

Published: Nov 2023 in International Journal of Food Science & Technology

DOI: 10.1111/IJFS.16701

0

Effect of Ultrasound Application at Different Duration on Probiotic and Antioxidant Properties of *S. boulardii*

Published: Aug 2023 in EJOSAT: European Journal of Science and Technology

DOI: 10.31590/EJOSAT.1321968

Not indexed in
the Web of
Science

Isolation and characterization of yogurt starter cultures from traditional yogurts and growth kinetics of selected cultures under lab-scale fermentation

Published: Apr 2023 in Preparative Biochemistry and Biotechnology

DOI: 10.1080/10826068.2022.2098325

2

Multilocus sequence typing of *L. bulgaricus* and *S. thermophilus* strains from Turkish traditional yoghurts and characterisation of their techno-functional roles

Published: 2023 in Food Science and Biotechnology

DOI: 10.1007/S10068-023-01366-2

0

Using paprika extract in chocolate spread and white compound chocolate: effects on color stability and bioavailability Published: 2023 in Journal of Food Measurement and Characterization DOI: 10.1007/S11694-023-01871-2	0
Determination of rheological, melting and sensorial properties and volatile compounds of vegan ice cream produced with fresh and dried walnut milk Published: Jun 2022 in International Journal of Gastronomy and Food Science DOI: 10.1016/J.IJGFS.2022.100521	8
Characteristics of functional ice cream produced with probiotic <i>Saccharomyces boulardii</i> in combination with <i>Lactobacillus rhamnosus</i> GG Published: Jan 2022 in LWT - Food Science and Technology DOI: 10.1016/J.LWT.2021.112489	10
The effects of beetroot powder as a colorant on the color stability and product quality of white compound chocolate and chocolate spread Published: 2022 in Food Science and Technology DOI: 10.1590/FST.66220	2
Characterisation of probiotic properties of yeast strains isolated from kefir samples Published: Nov 2021 in International Journal of Dairy Technology DOI: 10.1111/1471-0307.12802	15
Investigation effects of inulin degree of polymerization on compound chocolate quality Published: Nov 2021 in Journal of Food Processing and Preservation DOI: 10.1111/JFPP.15766	2
Using white spread and compound chocolate as phenolic compound delivering agent: A model study with black carrot extract Published: May 2021 in Journal of Food Processing and Preservation DOI: 10.1111/JFPP.15392	5
Comparison of functional characteristics of distinct <i>Saccharomyces boulardii</i> strains isolated from commercial food supplements Published: Jan 2021 in LWT - Food Science and Technology DOI: 10.1016/J.LWT.2020.110340	18
Piyasada Satılan Ticari Propolis Örneklerinin Biyoaktif Bileşenlerinin Belirlenmesi Published: Aug 2020 in EJOSAT: European Journal of Science and Technology DOI: 10.31590/EJOSAT.734204	Not indexed in the Web of Science
Effect of different drying methods on total bioactive compounds, phenolic profile, in vitro bioaccessibility of phenolic and HMF formation of persimmon Published: Jan 2020 in LWT - Food Science and Technology DOI: 10.1016/J.LWT.2019.108830	61

Rheological and melting properties of sucrose-free dark chocolate Published: Dec 2017 in International Journal of Food Properties DOI: 10.1080/10942912.2017.1362652	9
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Rapid tempering of sucrose-free milk chocolates by beta(V) seeding: textural, rheological and melting properties Published: Oct 2017 in European Food Research and Technology DOI: 10.1007/S00217-017-2891-5	10
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