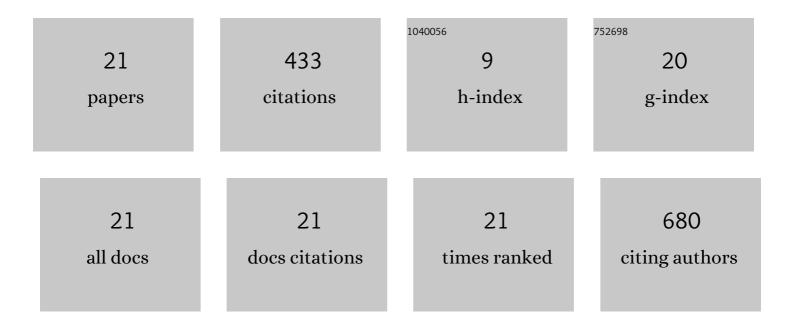
## Muhammed Zeki Durak

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	An evaluation of Fourier transforms infrared spectroscopy method for the classification and discrimination of bovine, porcine and fish gelatins. Food Chemistry, 2016, 190, 1109-1115.	8.2	162
2	Development of a fermented ice-cream as influenced by in situ exopolysaccharide production: Rheological, molecular, microstructural and sensory characterization. Carbohydrate Polymers, 2016, 136, 427-440.	10.2	57
3	Production and characterization of a new biodegradable fenugreek seed gum based active nanocomposite film reinforced with nanoclays. International Journal of Biological Macromolecules, 2017, 103, 669-675.	7.5	51
4	Biodiversity and techno-functional properties of lactic acid bacteria in fermented hull-less barley sourdough. Journal of Bioscience and Bioengineering, 2020, 130, 450-456.	2.2	20
5	Solvent optimization and characterization of fatty acid profile and antimicrobial and antioxidant activities of Turkish Pistacia terebinthus L. extracts. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2015, 39, 10-19.	2.1	18
6	Rapid detection of sucrose adulteration in honey using Fourier transform infrared spectroscopy. Spectroscopy Letters, 2019, 52, 267-273.	1.0	15
7	Rapid detection of adulteration of milks from different species using Fourier Transform Infrared Spectroscopy (FTIR). Journal of Dairy Research, 2018, 85, 222-225.	1.4	13
8	Effect of ultrasound and low-intensity electrical current for microbial safety of lettuce. LWT - Food Science and Technology, 2019, 116, 108509.	5.2	12
9	A Novel Method for Fresh-Cut Decontamination: Efficiency of Vaporized Ethyl Pyruvate in Reducing S taphylococcus aureus and E scherichia coli â€O157:H7 from Fresh Parsley. Journal of Food Processing and Preservation, 2015, 39, 1518-1524.	2.0	11
10	Effect of Stand-Alone and Combined Ultraviolet and Ultrasound Treatments on Physicochemical and Microbial Characteristics of Pomegranate Juice. Applied Sciences (Switzerland), 2020, 10, 5458.	2.5	11
11	The effect of five different sourdough on the formation of glyoxal and methylglyoxal in bread and influence of in vitro digestion. Food Chemistry, 2022, 371, 131141.	8.2	10
12	Essential Oil Compositions and Bioactivities of <i>Thymus revolutus</i> and <i>Cyclotrichium origanifolium</i> . Journal of Essential Oil-bearing Plants: JEOP, 2013, 16, 795-805.	1.9	9
13	Biodiversity and technological properties of yeasts from Turkish sourdough. Food Science and Biotechnology, 2018, 27, 499-508.	2.6	8
14	Antimicrobial Susceptibility Test for the Determination of Resistant and Susceptible S. aureus and Enterococcus spp. Using a Multi-Channel Surface Plasmon Resonance Device. Diagnostics, 2019, 9, 191.	2.6	8
15	The molecular and technological characterization of lactic acid bacteria in einkorn sourdough: effect on bread quality. Journal of Food Measurement and Characterization, 2020, 14, 1646-1655.	3.2	7
16	Ion Chromatographic Determination of Free Cyanide in Different Classes of Bottled Natural Mineral Water Consumed in Turkey. International Journal of Food Properties, 2015, 18, 746-756.	3.0	5
17	Modeling of Bioactive Compound Content of Different Tea Bags: Effect of Steeping Temperature and Time. Journal of Food Processing and Preservation, 2017, 41, e12773.	2.0	5
18	Combination of vaporized ethyl pyruvate and non-thermal atmospheric pressure plasma for the inactivation of bacteria on lettuce surfaces. Innovative Food Science and Emerging Technologies, 2021, 73, 102795.	5.6	4

#	Article	IF	CITATIONS
19	The identification of antioxidant and ACE-I peptides in different turkish ripened cheeses. Journal of Food Science and Technology, 2022, 59, 3274-3282.	2.8	4
20	The functionality, bioavailability, and bioactive peptides in white cheeses produced in Turkey. European Food Research and Technology, 2022, 248, 1645-1652.	3.3	2
21	Isolation and characterization of yogurt starter cultures from traditional yogurts and growth kinetics of selected cultures under lab-scale fermentation. Preparative Biochemistry and Biotechnology, 2023, 53, 454-463.	1.9	1