

# Muhammed Zeki Durak

## List of Publications by Year in descending order

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21  
papers

433  
citations

1040056

9  
h-index

752698

20  
g-index

21  
all docs

21  
docs citations

21  
times ranked

680  
citing authors

#	ARTICLE	IF	CITATIONS
1	An evaluation of Fourier transforms infrared spectroscopy method for the classification and discrimination of bovine, porcine and fish gelatins. <i>Food Chemistry</i> , 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. <i>Carbohydrate Polymers</i> , 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. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 669-675.	7.5	51
4	Biodiversity and techno-functional properties of lactic acid bacteria in fermented hull-less barley sourdough. <i>Journal of Bioscience and Bioengineering</i> , 2020, 130, 450-456.	2.2	20
5	Solvent optimization and characterization of fatty acid profile and antimicrobial and antioxidant activities of Turkish <i>Pistacia terebinthus</i> L. extracts. <i>Türk Tarım Ve Ormancılık Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2015, 39, 10-19.	2.1	18
6	Rapid detection of sucrose adulteration in honey using Fourier transform infrared spectroscopy. <i>Spectroscopy Letters</i> , 2019, 52, 267-273.	1.0	15
7	Rapid detection of adulteration of milks from different species using Fourier Transform Infrared Spectroscopy (FTIR). <i>Journal of Dairy Research</i> , 2018, 85, 222-225.	1.4	13
8	Effect of ultrasound and low-intensity electrical current for microbial safety of lettuce. <i>LWT - Food Science and Technology</i> , 2019, 116, 108509.	5.2	12
9	A Novel Method for Fresh-Cut Decontamination: Efficiency of Vaporized Ethyl Pyruvate in Reducing <i>S. taphylococcus aureus</i> and <i>E. scherichia coli</i> O157:H7 from Fresh Parsley. <i>Journal of Food Processing and Preservation</i> , 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. <i>Applied Sciences (Switzerland)</i> , 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. <i>Food Chemistry</i> , 2022, 371, 131141.	8.2	10
12	Essential Oil Compositions and Bioactivities of <i>Thymus revolutus</i> and <i>Cyclotrichium organifolium</i> . <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2013, 16, 795-805.	1.9	9
13	Biodiversity and technological properties of yeasts from Turkish sourdough. <i>Food Science and Biotechnology</i> , 2018, 27, 499-508.	2.6	8
14	Antimicrobial Susceptibility Test for the Determination of Resistant and Susceptible <i>S. aureus</i> and <i>Enterococcus</i> spp. Using a Multi-Channel Surface Plasmon Resonance Device. <i>Diagnostics</i> , 2019, 9, 191.	2.6	8
15	The molecular and technological characterization of lactic acid bacteria in einkorn sourdough: effect on bread quality. <i>Journal of Food Measurement and Characterization</i> , 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. <i>International Journal of Food Properties</i> , 2015, 18, 746-756.	3.0	5
17	Modeling of Bioactive Compound Content of Different Tea Bags: Effect of Steeping Temperature and Time. <i>Journal of Food Processing and Preservation</i> , 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. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 73, 102795.	5.6	4

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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