

Yesim Ozogul

List of Publications by Year in descending order

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114
papers

4,711
citations

109264

35
h-index

114418

63
g-index

116
all docs

116
docs citations

116
times ranked

4518
citing authors

#	ARTICLE	IF	CITATIONS
1	The effects of modified atmosphere packaging and vacuum packaging on chemical, sensory and microbiological changes of sardines (<i>Sardina pilchardus</i>). <i>Food Chemistry</i> , 2004, 85, 49-57.	4.2	291
2	Marine Bioactive Compounds and Their Health Benefits: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 446-465.	5.9	286
3	Technological Factors Affecting Biogenic Amine Content in Foods: A Review. <i>Frontiers in Microbiology</i> , 2016, 7, 1218.	1.5	238
4	Evaluation of effects of nanoemulsion based on herb essential oils (rosemary, laurel, thyme and sage) on sensory, chemical and microbiological quality of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets during ice storage. <i>LWT - Food Science and Technology</i> , 2017, 75, 677-684.	2.5	182
5	Fatty acid profiles and fat contents of commercially important seawater and freshwater fish species of Turkey: A comparative study. <i>Food Chemistry</i> , 2007, 103, 217-223.	4.2	166
6	Freshness assessment of European eel (<i>Anguilla anguilla</i>) by sensory, chemical and microbiological methods. <i>Food Chemistry</i> , 2005, 92, 745-751.	4.2	164
7	Fatty acid profiles of commercially important fish species from the Mediterranean, Aegean and Black Seas. <i>Food Chemistry</i> , 2007, 100, 1634-1638.	4.2	152
8	Antimicrobial influence of nanoemulsified lemon essential oil and pure lemon essential oil on food-borne pathogens and fish spoilage bacteria. <i>International Journal of Food Microbiology</i> , 2019, 306, 108266.	2.1	119
9	Antimicrobial activity of thyme essential oil nanoemulsions on spoilage bacteria of fish and food-borne pathogens. <i>Food Bioscience</i> , 2020, 36, 100635.	2.0	119
10	Biogenic amine content and biogenic amine quality indices of sardines (<i>Sardina pilchardus</i>) stored in modified atmosphere packaging and vacuum packaging. <i>Food Chemistry</i> , 2006, 99, 574-578.	4.2	106
11	Evaluation of fatty acid profiles and mineral content of grape seed oil of some grape genotypes. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 32-39.	1.3	105
12	Biogenic amines formation in Atlantic herring (<i>Clupea harengus</i>) stored under modified atmosphere packaging using a rapid HPLC method. <i>International Journal of Food Science and Technology</i> , 2002, 37, 515-522.	1.3	101
13	Fat content and fatty acid compositions of 34 marine water fish species from the Mediterranean Sea. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 464-475.	1.3	93
14	Biological activity of plant-based carvacrol and thymol and their impact on human health and food quality. <i>Trends in Food Science and Technology</i> , 2021, 116, 733-748.	7.8	93
15	A rapid HPLC determination of ATP-related compounds and its application to herring stored under modified atmosphere. <i>International Journal of Food Science and Technology</i> , 2000, 35, 549-554.	1.3	89
16	The effects of rosemary extract combination with vacuum packing on the quality changes of Atlantic mackerel fish burgers. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1157-1163.	1.3	87
17	Chemical, microbiological and sensory evaluation of Atlantic herring (<i>Clupea harengus</i>) stored in ice, modified atmosphere and vacuum pack. <i>Food Chemistry</i> , 2000, 71, 267-273.	4.2	86
18	Biochemical, sensory and microbiological attributes of wild turbot (<i>Scophthalmus maximus</i>), from the Black Sea, during chilled storage. <i>Food Chemistry</i> , 2006, 99, 752-758.	4.2	80

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19	Significance of Antioxidants for Seafood Safety and Human Health. Journal of Agricultural and Food Chemistry, 2013, 61, 475-491.	2.4	72
20	Recent developments in valorisation of bioactive ingredients in discard/seafood processing by-products. Trends in Food Science and Technology, 2021, 116, 559-582.	7.8	71
21	The capability of rosemary extract in preventing oxidation of fish lipid. International Journal of Food Science and Technology, 2010, 45, 1717-1723.	1.3	69
22	Seasonal effects in the nutritional quality of the body structural tissue of cephalopods. Food Chemistry, 2008, 108, 847-852.	4.2	66
23	Comparative study of nanoemulsions based on commercial oils (sunflower, canola, corn, olive,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 farmed sea bass. Innovative Food Science and Emerging Technologies, 2016, 33, 422-430.	2.7	60
24	The ability of biogenic amines and ammonia production by single bacterial cultures. European Food Research and Technology, 2007, 225, 385-394.	1.6	58
25	Biochemical composition of some red and brown macro algae from the Northeastern Mediterranean Sea. International Journal of Food Sciences and Nutrition, 2008, 59, 566-572.	1.3	50
26	Quality assessment of wild European eel (<i>Anguilla anguilla</i>) stored in ice. Food Chemistry, 2006, 95, 458-465.	4.2	49
27	Nucleotide degradation and biogenic amine formation of wild white grouper (<i>Epinephelus aeneus</i>) stored in ice and at chill temperature (4 ± 2°C). Food Chemistry, 2008, 108, 933-941.	4.2	49
28	Recent developments in industrial applications of nanoemulsions. Advances in Colloid and Interface Science, 2022, 304, 102685.	7.0	48
29	The antimicrobial effect of grapefruit peel essential oil and its nanoemulsion on fish spoilage bacteria and food-borne pathogens. LWT - Food Science and Technology, 2021, 136, 110362.	2.5	47
30	Effects of Oil-in-Water Nanoemulsion Based on Sunflower Oil on the Quality of Farmed Sea Bass and Gilthead Sea Bream Stored at Chilled Temperature (2 ± 2°C). Journal of Aquatic Food Product Technology, 2017, 26, 979-992.	0.6	45
31	Effects of slaughtering methods on sensory, chemical and microbiological quality of rainbow trout (<i>Onchorynchus mykiss</i>) stored in ice and MAP. European Food Research and Technology, 2004, 219, 211.	1.6	44
32	Antimicrobial effect of laurel essential oil nanoemulsion on food-borne pathogens and fish spoilage bacteria. Food Chemistry, 2022, 368, 130831.	4.2	43
33	Antimicrobial Impacts of Essential Oils on Food Borne-Pathogens. Recent Patents on Food, Nutrition & Agriculture, 2015, 7, 53-61.	0.5	41
34	The Effects of Natural Extracts on the Quality Changes of Frozen Chub Mackerel (<i>Scomber japonicus</i>) Burgers. Food and Bioprocess Technology, 2013, 6, 1550-1560.	2.6	37
35	Biogenic amine production and nucleotide ratios in gutted wild sea bass (<i>Dicentrarchus labrax</i>) stored in ice, wrapped in aluminium foil and wrapped in cling film at 4 ± 2°C. Food Chemistry, 2006, 98, 76-84.	4.2	36
36	Tetrodotoxin levels in pufferfish (<i>Lagocephalus sceleratus</i>) caught in the Northeastern Mediterranean Sea. Food Chemistry, 2016, 210, 332-337.	4.2	36

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37	Tetrodotoxin levels of three pufferfish species (<i>Lagocephalus</i> sp.) caught in the North-Eastern Mediterranean sea. <i>Chemosphere</i> , 2019, 219, 95-99.	4.2	36
38	The function of nanoemulsion on preservation of rainbow trout fillet. <i>Journal of Food Science and Technology</i> , 2020, 57, 895-904.	1.4	36
39	PHYTOCHEMICAL AND FATTY ACID PROFILE OF SELECTED RED RASPBERRY CULTIVARS: A COMPARATIVE STUDY. <i>Journal of Food Quality</i> , 2008, 31, 67-78.	1.4	35
40	Fatty acid profile and mineral content of the wild snail (<i>Helix pomatia</i>) from the region of the south of the Turkey. <i>European Food Research and Technology</i> , 2005, 221, 547-549.	1.6	32
41	The influence of the cell free solution of lactic acid bacteria on tyramine production by food borne-pathogens in tyrosine decarboxylase broth. <i>Food Chemistry</i> , 2015, 173, 45-53.	4.2	32
42	Formation of biogenic amines by Gram-negative rods isolated from fresh, spoiled, VP-packed and MAP-packed herring (<i>Clupea harengus</i>). <i>European Food Research and Technology</i> , 2005, 221, 575-581.	1.6	31
43	PROXIMATE ANALYSIS. FATTY ACID PROFILES AND MINERAL CONTENTS OF MEATS: A COMPARATIVE STUDY. <i>Journal of Muscle Foods</i> , 2010, 21, 210-223.	0.5	31
44	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , 2020, 9, 882.	2.2	31
45	The function of lactic acid bacteria and brine solutions on biogenic amine formation by foodborne pathogens in trout fillets. <i>Food Chemistry</i> , 2011, 129, 1211-1216.	4.2	30
46	The effects of sex and seasonality on the metal levels of different muscle tissues of mature Atlantic blue crabs (<i>Callinectes sapidus</i>) in Mersin Bay, north-eastern mediterranean. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2030-2034.	1.3	29
47	Determination of the quality parameters of pike perch <i>Sander lucioperca</i> caught by gillnet, longline and harpoon in Turkey. <i>Fisheries Science</i> , 2007, 73, 412-420.	0.7	26
48	First report on TTX levels of the yellow spotted pufferfish (<i>Torquigener flavimaculosus</i>) in the Mediterranean Sea. <i>Toxicon</i> , 2018, 148, 101-106.	0.8	26
49	Sensory, chemical and microbiological quality parameters in sea bream (<i>Sparus aurata</i>) stored in ice or wrapped in cling film or in aluminium foil at 2±1°C. <i>International Journal of Food Science and Technology</i> , 2007, 42, 903-909.	1.3	25
50	Seasonal fat and fatty acids variations of seven marine fish species from the Mediterranean Sea. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1491-1498.	1.0	25
51	A rapid HPLC-determination of ATP-related compounds and its application to herring stored under modified atmosphere. <i>International Journal of Food Science and Technology</i> , 2000, 35, 549-554.	1.3	25
52	Comparison of fatty acid and proximate compositions of the body and claw of male and female blue crabs (<i>Callinectes sapidus</i>) from different regions of the Mediterranean coast. <i>International Journal of Food Sciences and Nutrition</i> , 2008, 59, 573-580.	1.3	24
53	Comparision of Green and Conventional Extraction Methods on Lipid Yield and Fatty Acid Profiles of Fish Species. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800107.	1.0	24
54	Effects of aluminium foil and cling film on biogenic amines and nucleotide degradation products in gutted sea bream stored at 2±1 °C. <i>European Food Research and Technology</i> , 2005, 221, 582-591.	1.6	23

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55	The effects of edible oil nanoemulsions on the chemical, sensory, and microbiological changes of vacuum packed and refrigerated sea bass fillets during storage period at 2±2°C. Journal of Food Processing and Preservation, 2019, 43, e14282.	0.9	23
56	Effect of Various Processing Methods on Quality of Mackerel (<i>Scomber scombrus</i>). Food and Bioprocess Technology, 2013, 6, 1091-1098.	2.6	22
57	Effects of laurel and myrtle extracts on the sensory, chemical and microbiological properties of vacuum packed and refrigerated European eel (<i>Anguilla anguilla</i>) fillets. International Journal of Food Science and Technology, 2014, 49, 847-853.	1.3	22
58	Effects of cooking and reheating methods on the fatty acid profile of sea bream treated with rosemary extract. Journal of the Science of Food and Agriculture, 2009, 89, 1481-1489.	1.7	21
59	Recent developments in non-thermal processing for seafood and seafood products: cold plasma, pulsed electric field and high hydrostatic pressure. International Journal of Food Science and Technology, 2022, 57, 774-790.	1.3	21
60	Effect of nisin on the shelf life of sea bass (<i>Dicentrarchus labrax</i> L.) fillets stored at chilled temperature (4±2°C). Aquaculture International, 2020, 28, 851-863.	1.1	20
61	The effects of gamma-irradiation on the nucleotide degradation compounds in sea bass (<i>Dicentrarchus labrax</i>) stored in ice. Food Chemistry, 2010, 122, 789-794.	4.2	19
62	The combined impact of nanoemulsion based on commercial oils and vacuum packing on the fatty acid profiles of sea bass fillets. Journal of Food Processing and Preservation, 2017, 41, e13222.	0.9	19
63	The impact of applying natural clinoptilolite (zeolite) on the chemical, sensory and microbiological changes of vacuum packed sardine fillets. International Journal of Food Science and Technology, 2012, 47, 1977-1985.	1.3	18
64	The effects of sex and season on the metal levels and proximate composition of red mullet (<i>Mullus barbatus</i>) (HERA), 2018, 24, 731-742.	1.7	18
65	The effects of partial replacement of fish meal by vegetable protein sources in the diet of rainbow trout (<i>Onchorynchus mykiss</i>) on post mortem spoilage of fillets. Food Chemistry, 2006, 96, 549-561.	4.2	17
66	The effects of the combination of freezing and the use of natural antioxidant technology on the quality of frozen sardine fillets (<i>Sardinella aurita</i>). International Journal of Food Science and Technology, 2011, 46, 236-242.	1.3	17
67	The potential use of recovered fish protein as wall material for microencapsulated anchovy oil. LWT - Food Science and Technology, 2020, 129, 109554.	2.5	17
68	The effects of season on fat and fatty acids contents of shrimp and prawn species. European Journal of Lipid Science and Technology, 2013, 115, 356-362.	1.0	16
69	The effects of ice storage on inosine monophosphate, inosine, hypoxanthine, and biogenic amine formation in European catfish (<i>Silurus glanis</i>) fillets. International Journal of Food Science and Technology, 2009, 44, 1966-1972.	1.3	15
70	Fatty acid profile and proximate composition of Pacific mullet (<i>Mugil soळा</i>) caught in the Black Sea. International Journal of Food Science and Technology, 2010, 45, 1594-1602.	1.3	15
71	The Influences of Natural Zeolite (cliptinolite) on Ammonia and Biogenic Amine Formation by Foodborne Pathogen. Journal of Food Science, 2012, 77, M452-7.	1.5	15
72	Fatty acid composition and oxidative stability of oils recovered from acid silage and bacterial fermentation of fish (Sea bass <i>Dicentrarchus labrax</i>) by-products. International Journal of Food Science and Technology, 2018, 53, 1255-1261.	1.3	15

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73	Effects of Black Cumin Oil (<i>Nigella sativa</i>) on Sensory, Chemical and Microbiological Properties of Rainbow Trout During 23 Days of Storage at 2 ± 1°C. Journal of Aquatic Food Product Technology, 2017, 26, 665-674.	0.6	14
74	Hydrolysis and oxidation of European eel oil during frozen storage for 48 weeks. European Food Research and Technology, 2006, 224, 33-37.	1.6	13
75	Effects of combining of smoking and marinating on the shelf life of anchovy stored at 4°C. Food Science and Biotechnology, 2010, 19, 69-75.	1.2	13
76	Effect of Natural Zeolite (Clinoptilolite) on in vitro Biogenic Amine Production by Gram Positive and Gram Negative Pathogens. Frontiers in Microbiology, 2018, 9, 2585.	1.5	13
77	The effects of extraction methods on the contents of fatty acids, especially EPA and DHA in marine lipids. International Journal of Food Sciences and Nutrition, 2012, 63, 326-331.	1.3	12
78	TOCOPHEROL CONTENT OF COMMERCIAL FISH SPECIES AS AFFECTED BY MICROWAVE COOKING. Journal of Food Biochemistry, 2013, 37, 381-387.	1.2	12
79	Comparative Quality Loss in Wild and Cultured Rainbow Trout (<i>Oncorhynchus mykiss</i>) during Chilling Storage. Food Science and Technology Research, 2013, 19, 445-454.	0.3	12
80	Evaluation of the potential use of discard species for fish silage and assessment of its oils for human consumption. International Journal of Food Science and Technology, 2019, 54, 1081-1088.	1.3	11
81	The effects of microalgae (<i>Spirulina platensis</i> and <i>Chlorella vulgaris</i>) extracts on the quality of vacuum packaged sardine during chilled storage. Journal of Food Measurement and Characterization, 2021, 15, 1327-1340.	1.6	11
82	Comparison of fatty acid, mineral and proximate composition of body and legs of edible frog (<i>Rana</i>)	1.3	10
83	Simple Extraction and Rapid HPLC Method for Tocopherol Analysis in Marine and Fresh-water Fish Species. Food Science and Technology Research, 2011, 17, 595-598.	0.3	10
84	The Effects of Season and Sex in the Metal Levels of Mature Common Cuttlefish (<i>Sepia</i>)	1.5	10
85	Sterol Content of Fish, Crustacea and Mollusc: Effects of Cooking Methods. International Journal of Food Properties, 2015, 18, 2026-2041.	1.3	10
86	Impact of icing with potato, sweet potato, sugar beet, and red beet peel extract on the sensory, chemical, and microbiological changes of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets stored at (3 ± 2) °C.	1.3	10
87	The effects of nanoemulsions on the fatty acid profiles of sea bass fillets during storage at 2 ± 2 °C. Su	0.1	10
88	Effectiveness of Lactobacilli cell-free supernatant and propolis extract microcapsules on oxidation and microbiological growth in sardine burger. Food Bioscience, 2021, 44, 101417.	2.0	10
89	Recent developments in the use of cold plasma, high hydrostatic pressure, and pulsed electric fields on microorganisms and viruses in seafood. Critical Reviews in Food Science and Nutrition, 2023, 63, 9716-9730.	5.4	10
90	Quality Changes of Marinated Tench (<i>Tinca tinca</i>) during Refrigerated Storage. Food Science and Technology International, 2009, 15, 513-521.	1.1	8

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91	The effects of season and sex on fat, fatty acids and protein contents of <i>Sepia officinalis</i> in the northeastern Mediterranean Sea. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 440-445.	1.3	8
92	Function of cell-free supernatants of <i>Leuconostoc</i> , <i>Lactococcus</i> , <i>Streptococcus</i> , <i>Pediococcus</i> strains on histamine formation by foodborne pathogens in histidine decarboxylase broth. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13208.	0.9	8
93	Nucleotide degradation, biogenic amine level and microbial contamination as quality indicators of cold-stored rainbow trout (<i>Oncorhynchus mykiss</i>) gravad. <i>Food Chemistry</i> , 2021, 346, 128904.	4.2	8
94	The impact of different levels of nisin as a biopreservative agent on the chemical, sensory and microbiological quality of vacuum-packed sea bass (<i>Dicentrarchus labrax</i>) fillets stored at 4 ± 2 °C. <i>Grasas Y Aceites</i> , 2021, 72, e401.	0.3	8
95	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2011, 11, .	0.4	7
96	The Function of Emulsions on the Biogenic Amine Formation and their Indices of Sea Bass Fillets (<i>Dicentrarchus Labrax</i>) Stored in Vacuum Packaging. <i>Journal of Food Science</i> , 2018, 83, 318-325.	1.5	7
97	The effects of nisin on the growth of foodborne pathogens and biogenic amine formation: in vivo and in vitro studies. <i>Food Bioscience</i> , 2021, 43, 101266.	2.0	7
98	The impact of aromatic plant-derived bioactive compounds on seafood quality and safety. <i>Advances in Food and Nutrition Research</i> , 2022, , 275-339.	1.5	7
99	Bacteriological and biochemical assessment of marinating cephalopods, crustaceans and gastropoda during 24 weeks of storage. <i>International Journal of Food Sciences and Nutrition</i> , 2008, 59, 465-476.	1.3	6
100	Fatty acid composition of achenes of <i>Cirsium</i> taxa (Asteraceae, Carduoideae) from Turkey. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2016, 71, 45-54.	0.6	6
101	The impact of gravading process on the quality of carp fillets (<i>Cyprinus carpio</i>): sensory, microbiological, protein profiles and textural changes. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2017, 12, 147-155.	0.5	6
102	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2018, 18, .	0.4	6
103	The Effects of Sex and Seasonality on the Metal Levels of Warty Crab (<i>Eriphia verrucosa</i>) in the Black Sea. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 749-758.	0.6	6
104	Nucleotide degradation products of gamma-irradiated sea bream (<i>Sparus aurata</i>) stored in ice. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2290-2296.	1.3	5
105	The Effects of Fermentation Process with Acid and Lactic Acid Bacteria Strains on the Biogenic Amine Formation of Wet and Spray-Dried Fish Silages of Discards. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 314-328.	0.6	5
106	Seafood infusion broths as novel sources to produce organic acids using selected lactic acid bacteria strains. <i>Food Bioscience</i> , 2021, 43, 101227.	2.0	5
107	Methods for Freshness Quality and Deterioration. , 2009, , 189-214.		4
108	Lactic Acid Bacteria: <i>Lactobacillus</i> spp.: <i>Lactobacillus acidophilus</i> . , 2020, , .		4

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109	Influence of olive oil-based nanoemulsion on the fatty acid profiles of rainbow trout fillets. <i>Aquaculture International</i> , 2020, 28, 1997-2014.	1.1	4
110	Inhibitory impacts of <i>Spirulina platensis</i> and <i>Chlorella vulgaris</i> extracts on biogenic amine accumulation in sardine fillets. <i>Food Bioscience</i> , 2021, 41, 101087.	2.0	4
111	Nano-technological approaches for plant and marine-based polysaccharides for nano-encapsulations and their applications in food industry. <i>Advances in Food and Nutrition Research</i> , 2021, 97, 187-236.	1.5	4
112	Contribution of polysaccharides from crustacean in fermented food products. <i>Advances in Food and Nutrition Research</i> , 2022, , 47-92.	1.5	3
113	L-Carnitine Contents in Seafoods Commonly Eaten in Middle Eastern Countries. <i>Journal of Food Biochemistry</i> , 2013, 37, 702-707.	1.2	2
114	The effects of nisin used at different concentrations on fatty acids profile of sea bass (<i>Dicentrarchus</i>)	0.1	1