İsmaİl Akyol

List of Publications by Year in descending order

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1163117 940533 22 283 8 16 citations g-index h-index papers 23 23 23 429 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	The Role of Selected Lactic Acid Bacteria on Organic Acid Accumulation during Wet and Spray-Dried Fish-Based Silages. Contributions to the Winning Combination of Microbial Food Safety and Environmental Sustainability. Microorganisms, 2020, 8, 172.	3.6	30
2	Development and application of a new multiplex realâ€time PCR assay for simultaneous identification of ⟨i⟩Brucella melitensis⟨ i⟩,⟨i⟩ Cronobacter sakazakii⟨ i⟩ and ⟨i⟩Listeria monocytogenes⟨ i⟩ in raw milk and cheese. International Journal of Dairy Technology, 2018, 71, 629-636.	2.8	11
3	Development and application of RTi-PCR method for common food pathogen presence and quantity in beef, sheep and chicken meat. Meat Science, 2018, 137, 9-15.	5.5	7
4	Geleneksel Yöntemlerle Yapılmış Peynirlerden Leuconostoc sp ve Pediococcus sp.'lerin İzolasyonu, Moleküler Tanımlanması ve Kısmi Karakterizasyonu. Kahramanmaraş Sütçü İmam Üniversitesi DoÄŸa Dergisi, 2018, 21, 41-47.	T erä ±m V∈	20
5	Hydrogen bond directed 1D to 3D structures of square-planar Ni(II) complexes and their antimicrobial studies. Inorganica Chimica Acta, 2017, 462, 281-288.	2.4	9
6	Phenotypic and Genotypic Determination of Antibiotic Resistances of Some Clinical Staphylococcus aureus Isolates. Flora: the Journal of Infectious Diseses and Clinical Microbiology = Infeksiyon Hastalıkları Ve Klinik Mikrobiyoloji Dergisi, 2017, 22, 107-109.	0.1	1
7	Genetic Polymorphism of Manganese Superoxide Dismutase in Behçet's Disease. Archives of Rheumatology, 2016, 31, 48-54.	0.9	1
8	Quantitative analysis of the lactic acid and acetaldehyde produced by Streptococcus thermophilus and Lactobacillus bulgaricus strains isolated from traditional Turkish yogurts using HPLC. Journal of Dairy Science, 2015, 98, 1426-1434.	3.4	52
9	Cloning and Overexpression of the als, pflA, and adhB Genes in Streptococcus thermophilus and Their Effects on Metabolite Formation. Molecular Biotechnology, 2015, 57, 923-930.	2.4	7
10	Biogenic amines formation in Streptococcus thermophilus isolated from home-made natural yogurt. Food Chemistry, 2013, 138, 655-662.	8.2	68
11	Proteomics analysis of the <scp>F</scp> lp regulon in <i><scp>L</scp>actococcus lactis</i> subsp. <i>cremoris</i> . Electrophoresis, 2013, 34, 2218-2228.	2.4	1
12	Expression ofdarGene in Lactic Acid Bacteria and Effect on Metabolite Formation in Feta-Type Cheese Quality. Food Biotechnology, 2012, 26, 45-57.	1.5	1
13	The function of lactic acid bacteria and brine solutions on biogenic amine formation by foodborne pathogens in trout fillets. Food Chemistry, 2011, 129, 1211-1216.	8.2	30
14	Polysaccharidase and glycosidase production of avicel grown rumen fungus <i>Orpinomyces</i> Sp. GMLF5. Acta Biologica Hungarica, 2010, 61, 333-343.	0.7	9
15	Expression of fungal cellulase gene in Lactococcus lactis to construct novel recombinant silage inoculants. Folia Microbiologica, 2009, 54, 335-342.	2.3	18
16	Cloning of a xylanase gene xyn2A from rumen fungus Neocallimastix sp. GMLF2 in Escherichia coli and its partial characterization. Biologia (Poland), 2009, 64, 664-670.	1.5	5
17	Redirection of Pyruvate Pathway of Lactic Acid Bacteria to Improve Cheese Quality. Food Biotechnology, 2009, 23, 200-213.	1.5	6
18	Regulation of the acid induciblercfB promoter inLactococcus lactis subsp.lactis. Annals of Microbiology, 2008, 58, 269-273.	2.6	4

#	Article	IF	CITATION
19	Carboxymethylcellulase production by the anaerobic rumen fungusNeocallimastix sp. GMLF7. Annals of Microbiology, 2008, 58, 115-119.	2.6	10
20	Regulation of flpA, flpB and rcfA Promoters in Lactococcus lactis. Current Microbiology, 2008, 57, 200-205.	2.2	5
21	Regulation of the ribonucleotide reductases inLactococcus lactissubsp.cremoris. Acta Biologica Hungarica, 2007, 58, 105-114.	0.7	4
22	Molecular Study on Cloned Endoglucanase Gene from Rumen Bacterium. Journal of Molecular Microbiology and Biotechnology, 2004, 8, 111-116.	1.0	4