

Gizem ÃufaoÄlu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1743905/publications.pdf>

Version: 2024-02-01

9
papers

52
citations

1937685

4
h-index

1720034

7
g-index

9
all docs

9
docs citations

9
times ranked

70
citing authors

#	ARTICLE	IF	CITATIONS
1	Does Food Safety Knowledge Affect Attitudes and Practices? A Preliminary Study of Turkish Veterinary Students. <i>Journal of Veterinary Medical Education</i> , 2022, , e20210132.	0.6	0
2	Antibiotic, heavy metal, and disinfectant resistance in chicken, cattle, and sheep origin <i>E. coli</i> and whole-genome sequencing analysis of a multidrug-resistant <i>E. coli</i> O100:H25 strain. <i>Journal of Food Safety</i> , 2022, 42, .	2.3	2
3	Meta-analysis of the prevalence of <i>Listeria</i> spp. and antibiotic resistant <i>L. monocytogenes</i> isolates from foods in Turkey. <i>LWT - Food Science and Technology</i> , 2021, 144, 111210.	5.2	9
4	Potential risk of <i>Bacillus cereus</i> in spices in Turkey. <i>Food Control</i> , 2021, , 108570.	5.5	5
5	Plasmid-Mediated Colistin Resistance in <i>Escherichia coli</i> O157:H7 Cattle and Sheep Isolates and Whole-Genome Sequence of a Colistin-Resistant Sorbitol Fermentative <i>Escherichia coli</i> O157:H7. <i>Microbial Drug Resistance</i> , 2019, 25, 1497-1506.	2.0	4
6	<i>Listeria monocytogenes</i> risk associated with chicken at slaughter and biocontrol with three new bacteriophages. <i>Journal of Food Safety</i> , 2019, 39, e12621.	2.3	10
7	Microbiological characterization of <i>kÄ¶fte</i> sold at retail in Ankara, Turkey, and evaluation of selected antimicrobials as ingredients to control foodborne pathogens in <i>kÄ¶fte</i> during refrigerated storage. <i>Food Control</i> , 2018, 84, 138-147.	5.5	6
8	Prevalence and Characterization of <i>Listeria monocytogenes</i> Isolated from Beef and Sheep Carcasses in Turkey with Characterization of Locally Isolated Listeriophages as a Control Measure. <i>Journal of Food Protection</i> , 2018, 81, 2045-2053.	1.7	15
9	Biocontrol of <i>Escherichia coli</i> O157:H7 in ready-to-eat salad using a lytic bacteriophage. <i>Medycyna Weterynaryjna</i> , 2017, 73, 422-424.	0.1	1