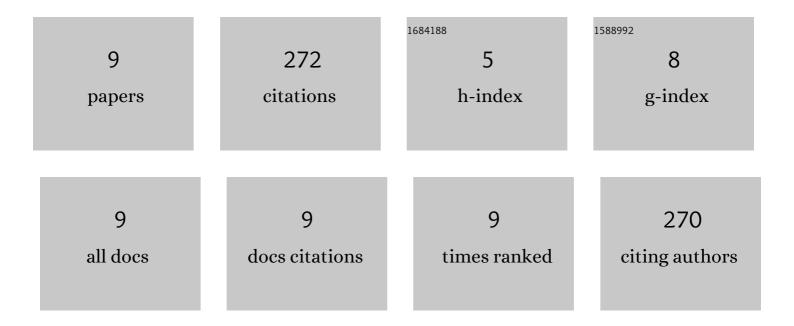
Aysegul Mutlu-Ingok

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2189158/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Antioxidant and antimicrobial activities of fennel, ginger, oregano and thyme essential oils. Food Frontiers, 2021, 2, 508-518.	7.4	33
2	Antibacterial, Antifungal, Antimycotoxigenic, and Antioxidant Activities of Essential Oils: An Updated Review. Molecules, 2020, 25, 4711.	3.8	152
3	A study on correlations between antimicrobial effects and diffusion coefficient, zeta potential and droplet size of essential oils. International Journal of Food Engineering, 2020, 16, .	1.5	8
4	Evaluation of the single and combined antibacterial efficiency of essential oils for controlling <i>Campylobacter coli</i> , <i> Campylobacter jejuni</i> , <i> Escherichia coli</i> , <i> Staphylococcus aureus</i> , and mixed cultures. Flavour and Fragrance Journal, 2019, 34, 280-287.	2.6	12
5	Chemical composition and comparative antibacterial properties of basil essential oil against clinical and standard strains of campylobacter spp ACTA Pharmaceutica Sciencia, 2019, 57, 183.	0.2	2
6	Antimicrobial and Antioxidant Properties of Hydrosol/Essential Oils Obtained from Orange (Citrus) Tj ETQq0 0 0	rgBT_/Ove	rlogk 10 Tf 50

7	Cardamom, Cumin, and Dill Weed Essential Oils: Chemical Compositions, Antimicrobial Activities, and Mechanisms of Action against Campylobacter spp Molecules, 2017, 22, 1191.	3.8	56
8	Effect of Temperature on the Growth and Ochratoxin <scp>A</scp> Production of the <scp><i>A</i></scp> <i>spergillus</i> section <scp><i>N</i></scp> <i>igri</i> Members Isolated from Dried Figs. Journal of Food Safety, 2014, 34, 333-339.	2.3	5
9	Growth And Ochratoxin A Production by Aspergillus carbonarius Isolated From Dried Figs In Aegean Region of Turkey Affected by Temperature And Water Activity. Sakarya University Journal of Science, 0, , 140-150.	0.7	1