Meltem YesilÃimen Akbas

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2404946/publications.pdf

Version: 2024-02-01

24 papers	898 citations	567281 15 h-index	642732 23 g-index
24 all docs	24 docs citations	24 times ranked	1000 citing authors

#	Article	IF	Citations
1	Screening for Bioactive Compound Rich Pomegranate Peel Extracts and Their Antimicrobial Activities. Johnson Matthey Technology Review, 2022, 66, 81-89.	1.0	9
2	Potential utilization of dairy industries by-products and wastes through microbial processes: A critical review. Science of the Total Environment, 2022, 810, 152253.	8.0	50
3	Potential use of olive oil mill wastewater for bacterial cellulose production. Bioengineered, 2022, 13, 7659-7669.	3.2	16
4	Combining coâ€culturing of Paenibacillus strains and Vitreoscilla hemoglobin expression as a strategy to improve biodesulfurization. Letters in Applied Microbiology, 2021, 72, 484-494.	2.2	4
5	Antibiofilm effects of pomegranate peel extracts against B.Âcereus, B.Âsubtilis, and E.Âfaecalis. International Journal of Food Science and Technology, 2021, 56, 4915-4924.	2.7	15
6	Bioethanol production from whey powder by immobilizedE. coliexpressingVitreoscillahemoglobin: optimization of sugar concentration and inoculum size. Biofuels, 2019, , 1-6.	2.4	10
7	Biofilm formation by Staphylococcus aureus strains and their control by selected phytochemicals. International Journal of Dairy Technology, 2018, 71, 637-646.	2.8	19
8	In-situ wrapping of tin oxide nanoparticles by bacterial cellulose derived carbon nanofibers and its application as freestanding interlayer in lithium sulfide based lithium-sulfur batteries. Journal of Colloid and Interface Science, 2018, 530, 137-145.	9.4	33
9	Repeated batch fermentation of immobilizedE. coliexpressingVitreoscillahemoglobin for long-term use. Bioengineered, 2017, 8, 651-660.	3.2	12
10	Effective ethanol production from whey powder through immobilizedE. coliexpressingVitreoscillahemoglobin. Bioengineered, 2017, 8, 171-181.	3.2	26
11	Recent trends in bioethanol production from food processing byproducts. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 1593-1609.	3.0	35
12	Pyrolyzed bacterial cellulose-supported SnO2 nanocomposites as high-capacity anode materials for sodium-ion batteries. Cellulose, 2016, 23, 2597-2607.	4.9	19
13	Use of organic acids for prevention and removal of Bacillus subtilis biofilms on food contact surfaces. Food Science and Technology International, 2016, 22, 587-597.	2.2	27
14	The prevention and removal of biofilm formation of Staphylococcus aureus strains isolated from raw milk samples by citric acid treatments. International Journal of Food Science and Technology, 2015, 50, 1666-1672.	2.7	26
15	Efficient ethanol production from potato and corn processing industry waste usingE. coliengineered to expressVitreoscillahaemoglobin. Environmental Technology (United) Tj ETQq1 1 0.784314 rgBT /Overloc	2.2	10
16	Improved ethanol production from cheese whey, whey powder, and sugar beet molasses by â€œVitreoscilla hemoglobin expressingâ€•Escherichia coli. Bioscience, Biotechnology and Biochemistry, 2014, 78, 687-694.	1.3	24
17	Enhancement of ethanol production from potato-processing wastewater by engineering Escherichia coli using Vitreoscilla haemoglobin. Letters in Applied Microbiology, 2012, 55, 436-443.	2.2	23
18	Further investigation of the mechanism of Vitreoscilla hemoglobin (VHb) protection from oxidative stress in Escherichia coli. Biologia (Poland), 2011, 66, 735-740.	1.5	6

#	Article	IF	Citations
19	Application of gaseous ozone to control populations of Escherichia coli, Bacillus cereus and Bacillus cereus spores in dried figs. Food Microbiology, 2008, 25, 386-391.	4.2	77
20	Effectiveness of organic acid, ozonated water and chlorine dippings on microbial reduction and storage quality of freshâ€cut iceberg lettuce. Journal of the Science of Food and Agriculture, 2007, 87, 2609-2616.	3.5	115
21	Inactivation of Escherichia coli and Listeria monocytogenes on iceberg lettuce by dip wash treatments with organic acids. Letters in Applied Microbiology, 2007, 44, 619-624.	2.2	177
22	Effectiveness of ozone for inactivation of Escherichia coli and Bacillus cereus in pistachios. International Journal of Food Science and Technology, 2006, 41, 513-519.	2.7	47
23	Effect of different ozone treatments on aflatoxin degradation and physicochemical properties of pistachios. Journal of the Science of Food and Agriculture, 2006, 86, 2099-2104.	3.5	115
24	Improvement in desulfurization of dibenzothiophene and dibenzothiophene sulfone by Paenibacillus strains using immobilization or nanoparticle coating. Journal of Applied Microbiology, 0, , .	3.1	2