

AslÄ± AkpÄ±nar

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2412549/publications.pdf>

Version: 2024-02-01

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papers

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1478505

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87
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of setâ€type yoghurt using <i>Enterococcus faecium</i> and <i>Enterococcus durans</i> strains with probiotic potential as starter adjuncts. International Journal of Dairy Technology, 2020, 73, 726-736.	2.8	23
2	Incorporation of <i>Propionibacterium shermanii</i> subsp. <i>freudenreichii</i> in probiotic dairy drink production: physicochemical, rheological, microbiological and sensorial properties. International Journal of Dairy Technology, 2020, 73, 392-402.	2.8	19
3	Evaluation of antimicrobial activity and antibiotic susceptibility profiles of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> and <i>Streptococcus thermophilus</i> strains isolated from commercial yoghurt starter cultures. Food Science and Technology, 2021, 41, 418-425.	1.7	13
4	The effect of various herbs and packaging material on antioxidant activity and colour parameters of whey (Lor) cheese. International Journal of Dairy Technology, 2021, 74, 554-563.	2.8	8
5	An application of selected enterococci using <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 in set-style probiotic yoghurt-like products. Food Bioscience, 2021, 41, 101096.	4.4	7
6	Some potential beneficial properties of <i>Lactocaseibacillus paracasei</i> subsp. <i>paracasei</i> and <i>Leuconostoc mesenteroides</i> strains originating from raw milk and kefir grains. Journal of Food Processing and Preservation, 2021, 45, e15986.	2.0	7
7	Analysis of some physicochemical, rheological, sensorial properties, and probiotic viability of fermented milks containing <i>Enterococcus faecium</i> and <i>Enterococcus durans</i> strains. Journal of Food Processing and Preservation, 2020, 44, e14553.	2.0	6