

Kamuran Ayhan

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

510
citations

759233

12
h-index

794594

19
g-index

19
all docs

19
docs citations

19
times ranked

637
citing authors

#	ARTICLE	IF	CITATIONS
1	Biogenic amines produced by Enterobacteriaceae isolated from meat products. Meat Science, 2001, 58, 163-166.	5.5	124
2	The effects of a starter culture on the formation of biogenic amines in Turkish soudjoucks. Meat Science, 1999, 53, 183-188.	5.5	55
3	Comparison of methods for the microbiological identification and profiling of Cronobacter species from ingredients used in the preparation of infant formula. Molecular and Cellular Probes, 2013, 27, 60-64.	2.1	54
4	Some growth parameters and antimicrobial activity of a bacteriocin-producing strain Pediococcus acidilactici 13. International Journal of Food Microbiology, 2010, 141, 28-31.	4.7	41
5	Survival of enterohaemorrhagic Escherichia coli O157:H7 strain in Turkish soudjouck during fermentation, drying and storage periods. Meat Science, 2000, 54, 407-411.	5.5	30
6	Predictive model for the reduction of heat resistance of Listeria monocytogenes in ground beef by the combined effect of sodium chloride and apple polyphenols. International Journal of Food Microbiology, 2013, 164, 54-59.	4.7	30
7	EFFECTS OF LACTIC AND ACETIC ACID TREATMENTS ON CAMPYLOBACTER JEJUNI INOCULATED ONTO CHICKEN LEG AND BREAST MEAT DURING STORAGE AT 4C AND 18C. Journal of Food Processing and Preservation, 2010, 34, 98-113.	2.0	22
8	Essential oils compounds as antimicrobial and antibiofilm agents against strains present in the meat industry. Food Control, 2019, 101, 29-38.	5.5	22
9	Protein profile of bacterial extracellular polymeric substance by Fourier transform infrared spectroscopy. Microchemical Journal, 2020, 156, 104831.	4.5	21
10	Effects of Lactic and Acetic Acid on Survival of Salmonella enteritidis During Refrigerated and Frozen Storage of Chicken Meats. Food and Bioprocess Technology, 2012, 5, 372-377.	4.7	20
11	Amino acid decarboxylase activities and biogenic amine formation abilities of lactic acid bacteria isolated from shalgam. International Journal of Food Properties, 2017, 20, 171-178.	3.0	19
12	Determination of phenolic acid decarboxylase produced by lactic acid bacteria isolated from shalgam (Aygam) juice using green analytical chemistry method. LWT - Food Science and Technology, 2016, 66, 615-621.	5.2	17
13	Commercially important characteristics of Turkish origin domestic strains of Streptococcus thermophilus and Lactobacillus delbrueckii ssp. bulgaricus. International Journal of Dairy Technology, 2005, 58, 150-157.	2.8	13
14	ANTIMICROBIAL ACTIVITY AND PROTEIN PROFILES OF PEDIOCOCCUS SPP. ISOLATED FROM TURKISH "SUCUK". Journal of Food Processing and Preservation, 2007, 31, 190-200.	2.0	11
15	Purification and mass spectrometry based characterization of a pediocin produced by Pediococcus acidilactici 13. Molecular Biology Reports, 2014, 41, 6879-6885.	2.3	9
16	Antibiotic and Bacteriocin Sensitivity of Listeria monocytogenes Strains Isolated from Different Foods. Food and Nutrition Sciences (Print), 2012, 03, 363-368.	0.4	9
17	Advance methods for the qualitative and quantitative determination of microorganisms. Microchemical Journal, 2021, 166, 106188.	4.5	7
18	Cultivation of Bradyrhizobium CB756 on sucrose prefermented by yeast. Canadian Journal of Microbiology, 1992, 38, 569-572.	1.7	3

#	ARTICLE	IF	CITATIONS
19	Mikrobiyolojide Kullanılan Bazı Moleküller Teknikler. Karadeniz Science and Engineering Journal, 2012, 2, 53-62.	0.1	3