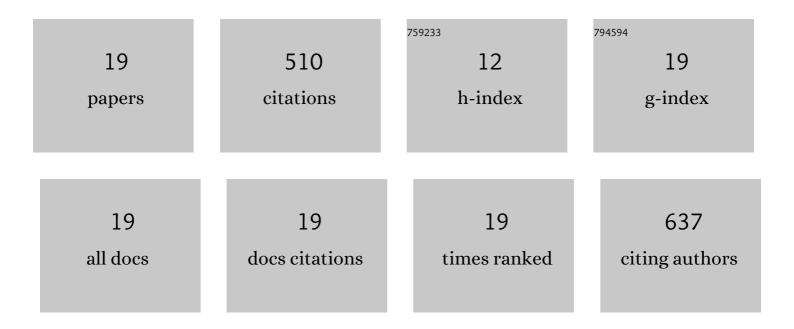
## Kamuran Ayhan

List of Publications by Year in descending order

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ΚλΜΠΟΛΝ ΔΥΗΛΝ

#	Article	IF	CITATIONS
1	Advance methods for the qualitative and quantitative determination of microorganisms. Microchemical Journal, 2021, 166, 106188.	4.5	7
2	Protein profile of bacterial extracellular polymeric substance by Fourier transform infrared spectroscopy. Microchemical Journal, 2020, 156, 104831.	4.5	21
3	Essential oils compounds as antimicrobial and antibiofilm agents against strains present in the meat industry. Food Control, 2019, 101, 29-38.	5.5	22
4	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
5	Determination of phenolic acid decarboxylase produced by lactic acid bacteria isolated from shalgam (ÅŸalgam) juice using green analytical chemistry method. LWT - Food Science and Technology, 2016, 66, 615-621.	5.2	17
6	Purification and mass spectrometry based characterization of a pediocin produced by Pediococcus acidilactici 13. Molecular Biology Reports, 2014, 41, 6879-6885.	2.3	9
7	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
8	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
9	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
10	Antibiotic and Bacteriocin Sensitivity of <i>Listeria monocytogenes</i> Strains Isolated from Different Foods. Food and Nutrition Sciences (Print), 2012, 03, 363-368.	0.4	9
11	Mikrobiyolojide Kullanılan Bazı Moleküler Teknikler. Karaelmas Science and Engineering Journal, 2012, 2, 53-62.	0.1	3
12	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
13	EFFECTS OF LACTIC AND ACETIC ACID TREATMENTS ONCAMPYLOBACTER JEJUNIINOCULATED ONTO CHICKEN LEG AND BREAST MEAT DURING STORAGE AT 4C AND â <sup>~2</sup> 18C. Journal of Food Processing and Preservation, 2010, 34, 98-113.	2.0	22
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	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
16	Biogenic amines produced by Enterobacteriaceae isolated from meat products. Meat Science, 2001, 58, 163-166.	5.5	124
17	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
18	The effects of a starter culture on the formation of biogenic amines in Turkish soudjoucks. Meat Science, 1999, 53, 183-188.	5.5	55

#	Article	IF	CITATIONS
19	Cultivation of Bradyrhizobium CB756 on sucrose prefermented by yeast. Canadian Journal of Microbiology, 1992, 38, 569-572.	1.7	3