

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	Advance methods for the qualitative and quantitative determination of microorganisms. <i>Microchemical Journal</i> , 2021, 166, 106188.	4.5	7
2	Protein profile of bacterial extracellular polymeric substance by Fourier transform infrared spectroscopy. <i>Microchemical Journal</i> , 2020, 156, 104831.	4.5	21
3	Essential oils compounds as antimicrobial and antibiofilm agents against strains present in the meat industry. <i>Food Control</i> , 2019, 101, 29-38.	5.5	22
4	Amino acid decarboxylase activities and biogenic amine formation abilities of lactic acid bacteria isolated from shalgam. <i>International Journal of Food Properties</i> , 2017, 20, 171-178.	3.0	19
5	Determination of phenolic acid decarboxylase produced by lactic acid bacteria isolated from shalgam (Åyalgam) juice using green analytical chemistry method. <i>LWT - Food Science and Technology</i> , 2016, 66, 615-621.	5.2	17
6	Purification and mass spectrometry based characterization of a pediocin produced by <i>Pediococcus acidilactici</i> 13. <i>Molecular Biology Reports</i> , 2014, 41, 6879-6885.	2.3	9
7	Predictive model for the reduction of heat resistance of <i>Listeria monocytogenes</i> in ground beef by the combined effect of sodium chloride and apple polyphenols. <i>International Journal of Food Microbiology</i> , 2013, 164, 54-59.	4.7	30
8	Comparison of methods for the microbiological identification and profiling of <i>Cronobacter</i> species from ingredients used in the preparation of infant formula. <i>Molecular and Cellular Probes</i> , 2013, 27, 60-64.	2.1	54
9	Effects of Lactic and Acetic Acid on Survival of <i>Salmonella enteritidis</i> During Refrigerated and Frozen Storage of Chicken Meats. <i>Food and Bioprocess Technology</i> , 2012, 5, 372-377.	4.7	20
10	Antibiotic and Bacteriocin Sensitivity of <i>Listeria monocytogenes</i> Strains Isolated from Different Foods. <i>Food and Nutrition Sciences (Print)</i> , 2012, 03, 363-368.	0.4	9
11	Mikrobiyolojide KullanÄ±lan BazÄ± MolekÃ¼ler Teknikler. <i>Karaelmas Science and Engineering Journal</i> , 2012, 2, 53-62.	0.1	3
12	Some growth parameters and antimicrobial activity of a bacteriocin-producing strain <i>Pediococcus acidilactici</i> 13. <i>International Journal of Food Microbiology</i> , 2010, 141, 28-31.	4.7	41
13	EFFECTS OF LACTIC AND ACETIC ACID TREATMENTS ON <i>CAMPYLOBACTER JEJUNI</i> INOCULATED ONTO CHICKEN LEG AND BREAST MEAT DURING STORAGE AT 4C AND ~18C. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 98-113.	2.0	22
14	ANTIMICROBIAL ACTIVITY AND PROTEIN PROFILES OF <i>PEDIOCOCCLUS</i> SPP. ISOLATED FROM TURKISH "SUCUK". <i>Journal of Food Processing and Preservation</i> , 2007, 31, 190-200.	2.0	11
15	Commercially important characteristics of Turkish origin domestic strains of <i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> . <i>International Journal of Dairy Technology</i> , 2005, 58, 150-157.	2.8	13
16	Biogenic amines produced by <i>Enterobacteriaceae</i> isolated from meat products. <i>Meat Science</i> , 2001, 58, 163-166.	5.5	124
17	Survival of enterohaemorrhagic <i>Escherichia coli</i> O157:H7 strain in Turkish soudjouck during fermentation, drying and storage periods. <i>Meat Science</i> , 2000, 54, 407-411.	5.5	30
18	The effects of a starter culture on the formation of biogenic amines in Turkish soudjoucks. <i>Meat Science</i> , 1999, 53, 183-188.	5.5	55

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