

Enes Dertli

List of Publications by Year in descending order

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67
papers

1,701
citations

279798

23
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315739

38
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times ranked

1625
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of the exopolysaccharide layer on biofilms, adhesion and resistance to stress in <i>Lactobacillus johnsonii</i> F19785. <i>BMC Microbiology</i> , 2015, 15, 8.	3.3	141
2	Characterisation of lactic acid bacteria from Turkish sourdough and determination of their exopolysaccharide (EPS) production characteristics. <i>LWT - Food Science and Technology</i> , 2016, 71, 116-124.	5.2	137
3	Structure and Biosynthesis of Two Exopolysaccharides Produced by <i>Lactobacillus johnsonii</i> F19785. <i>Journal of Biological Chemistry</i> , 2013, 288, 31938-31951.	3.4	102
4	An alternative way to encapsulate probiotics within electrospun alginate nanofibers as monitored under simulated gastrointestinal conditions and in kefir. <i>Carbohydrate Polymers</i> , 2020, 244, 116447.	10.2	81
5	Partial characterization of a levan type exopolysaccharide (EPS) produced by <i>Leuconostoc mesenteroides</i> showing immunostimulatory and antioxidant activities. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 436-444.	7.5	78
6	Steady, dynamic and creep rheological analysis as a novel approach to detect honey adulteration by fructose and saccharose syrups: Correlations with HPLC-RID results. <i>Food Research International</i> , 2014, 64, 634-646.	6.2	64
7	Spontaneous Mutation Reveals Influence of Exopolysaccharide on <i>Lactobacillus johnsonii</i> Surface Characteristics. <i>PLoS ONE</i> , 2013, 8, e59957.	2.5	60
8	Development of a fermented ice-cream as influenced by in situ exopolysaccharide production: Rheological, molecular, microstructural and sensory characterization. <i>Carbohydrate Polymers</i> , 2016, 136, 427-440.	10.2	57
9	Physicochemical characterisation of an $\hat{\alpha}$ -glucan from <i>Lactobacillus reuteri</i> E81 as a potential exopolysaccharide suitable for food applications. <i>Process Biochemistry</i> , 2019, 79, 91-96.	3.7	52
10	Structural analysis of the $\hat{\alpha}$ -D-glucan produced by the sourdough isolate <i>Lactobacillus brevis</i> E25. <i>Food Chemistry</i> , 2018, 242, 45-52.	8.2	50
11	Antimicrobial and functional properties of lactic acid bacteria isolated from sourdoughs. <i>LWT - Food Science and Technology</i> , 2017, 79, 361-366.	5.2	47
12	Characterization of chemical, molecular, thermal and rheological properties of medlar pectin extracted at optimum conditions as determined by Box-Behnken and ANFIS models. <i>Food Chemistry</i> , 2019, 271, 650-662.	8.2	47
13	Effects of in situ exopolysaccharide production and fermentation conditions on physicochemical, microbiological, textural and microstructural properties of Turkish-type fermented sausage (sucuk). <i>Meat Science</i> , 2016, 121, 156-165.	5.5	39
14	Impact of glucan type exopolysaccharide (EPS) production on technological characteristics of sourdough bread. <i>Food Control</i> , 2020, 107, 106812.	5.5	39
15	A green nano-biosynthesis of selenium nanoparticles with Tarragon extract: Structural, thermal, and antimicrobial characterization. <i>LWT - Food Science and Technology</i> , 2021, 141, 110969.	5.2	39
16	Highly Enantioselective Production of Chiral Secondary Alcohols Using <i>Lactobacillus paracasei</i> BD101 as a New Whole Cell Biocatalyst and Evaluation of Their Antimicrobial Effects. <i>Chemistry and Biodiversity</i> , 2017, 14, e1700269.	2.1	37
17	Characterization of functional properties of <i>Enterococcus faecium</i> strains isolated from human gut. <i>Canadian Journal of Microbiology</i> , 2015, 61, 861-870.	1.7	33
18	Structural and physicochemical characterisation and antioxidant activity of an $\hat{\alpha}$ -D-glucan produced by sourdough isolate <i>Weissella cibaria</i> MED17. <i>International Journal of Biological Macromolecules</i> , 2020, 161, 648-655.	7.5	33

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19	<sc><i>EpsA</i></sc> is an essential gene in exopolysaccharide production in <sc><i>Lactobacillus johnsonii</i> FI9785. Microbial Biotechnology, 2016, 9, 496-501.	4.2	31
20	Whole cell application of <i>Lactobacillus paracasei</i> BD101 to produce enantiomerically pure (<i>S</i>)- α -cyclohexyl(phenyl)methanol. Chirality, 2019, 31, 211-218.	2.6	31
21	Diversity and functional characteristics of lactic acid bacteria from traditional kefir grains. International Journal of Dairy Technology, 2020, 73, 57-66.	2.8	30
22	Characterization of a 4,6- α -glucanotransferase from <i>Lactobacillus reuteri</i> E81 and production of malto-oligosaccharides with immune-modulatory roles. International Journal of Biological Macromolecules, 2019, 124, 1213-1219.	7.5	28
23	Synthesis and characterisation of alternan-stabilised silver nanoparticles and determination of their antibacterial and antifungal activities against foodborne pathogens and fungi. LWT - Food Science and Technology, 2020, 128, 109497.	5.2	27
24	Highly Enantioselective Production of Chiral Secondary Alcohols with <i>Candida zeylanoides</i> as a New Whole Cell Biocatalyst. Chemistry and Biodiversity, 2017, 14, e1700121.	2.1	24
25	Characterization of a glucansucrase from <i>Lactobacillus reuteri</i> E81 and production of malto-oligosaccharides. Biocatalysis and Biotransformation, 2019, 37, 421-430.	2.0	23
26	Isolation and identification of exopolysaccharide producer lactic acid bacteria from Turkish yogurt. Journal of Food Processing and Preservation, 2018, 42, e13351.	2.0	22
27	Green synthesis of chiral aromatic alcohols with <i>Lactobacillus kefiri</i> P2 as a novel biocatalyst. Synthetic Communications, 2020, 50, 1035-1045.	2.1	21
28	Glucan type exopolysaccharide (EPS) shows prebiotic effect and reduces syneresis in chocolate pudding. Journal of Food Science and Technology, 2018, 55, 3821-3826.	2.8	19
29	Characterisation and functional roles of a highly branched dextran produced by a bee pollen isolate <i>Leuconostoc mesenteroides</i> BI-20. Food Bioscience, 2022, 45, 101330.	4.4	19
30	Characterisation of probiotic properties of yeast strains isolated from kefir samples. International Journal of Dairy Technology, 2021, 74, 715-722.	2.8	18
31	Bioactive and technological properties of an α -D-glucan synthesized by <i>Weissella cibaria</i> PDER21. Carbohydrate Polymers, 2022, 285, 119227.	10.2	18
32	Preparation of gentiobiose-derived oligosaccharides by glucansucrase E81 and determination of prebiotic and immune-modulatory functions. Carbohydrate Research, 2019, 486, 107837.	2.3	16
33	Isolation and characterisation of lactic acid bacteria from traditional koumiss and kurut. International Journal of Food Properties, 2017, 20, S2441-S2449.	3.0	15
34	Synthesis of Enantiomerically Enriched Drug Precursors by <i>Lactobacillus paracasei</i> <sc>BD</sc>87E6 as a Biocatalyst. Chemistry and Biodiversity, 2018, 15, e1800028.	2.1	15
35	Detection of fructophilic lactic acid bacteria (FLAB) in bee bread and bee pollen samples and determination of their functional roles. Journal of Food Processing and Preservation, 2021, 45, e15414.	2.0	15
36	Structural and bioactive characteristics of a dextran produced by <i>Lactobacillus kunkeei</i> AK1. International Journal of Biological Macromolecules, 2022, 200, 293-302.	7.5	14

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37	Impact of exopolysaccharide production on functional properties of some <i>Lactobacillus salivarius</i> strains. <i>Archives of Microbiology</i> , 2015, 197, 1041-1049.	2.2	13
38	Biocatalyzed Enantiomerically Pure Production of (<i>S</i>)-Phenyl(thiophen-2-yl)methanol. <i>Journal of Heterocyclic Chemistry</i> , 2019, 56, 2884-2888.	2.6	12
39	Identification of Lactic Acid Bacteria from Spontaneous Rye Sourdough and Determination of Their Functional Characteristics. <i>Food Biotechnology</i> , 2018, 32, 222-235.	1.5	11
40	Decontamination of <i>Escherichia coli</i> O157:H7 and <i>Staphylococcus aureus</i> from Fresh-Cut Parsley with Natural Plant Hydrosols. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1587-1594.	2.0	9
41	Production of enantiomerically pure (<i>S</i>)-phenyl(pyridin-2-yl)methanol with <i>Lactobacillus paracasei</i> BD101. <i>Biocatalysis and Biotransformation</i> , 2019, 37, 448-454.	2.0	9
42	Bifidogenic effect and in vitro immunomodulatory roles of melibiose-derived oligosaccharides produced by the acceptor reaction of glucanase E81. <i>Process Biochemistry</i> , 2020, 91, 126-131.	3.7	9
43	Optimization of cryoprotectant formulation to enhance the viability of <i>Lactobacillus brevis</i> ED25: Determination of storage stability and acidification kinetics in sourdough. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14400.	2.0	9
44	Response surface methodology as optimization strategy for asymmetric bioreduction of acetophenone using whole cell of <i>Lactobacillus senmaizukei</i> . <i>Preparative Biochemistry and Biotechnology</i> , 2019, 49, 884-890.	1.9	8
45	Production of enantiomerically enriched chiral carbinols using <i>Weissella paramesenteroides</i> as a novel whole cell biocatalyst. <i>Biocatalysis and Biotransformation</i> , 2019, 37, 388-398.	2.0	8
46	Production and characterization of yeast extracts produced by <i>Saccharomyces cerevisiae</i> , <i>Saccharomyces boulardii</i> and <i>Kluyveromyces marxianus</i> . <i>Preparative Biochemistry and Biotechnology</i> , 2022, 52, 657-667.	1.9	7
47	Prevalence of <i>Clostridium</i> spp., in Kashar cheese and efficiency of <i>Lactiplantibacillus plantarum</i> and <i>Lactococcus lactis</i> subsp. <i>lactis</i> mix as a biocontrol agents for <i>Clostridium</i> spp.. <i>Food Bioscience</i> , 2022, 46, 101581.	4.4	7
48	Genome Sequences of Five <i>Lactobacillus</i> sp. Isolates from Traditional Turkish Sourdough. <i>Genome Announcements</i> , 2018, 6, .	0.8	6
49	Production of mannose-containing oligosaccharides by glucanase E81 and determination of their functional characteristics. <i>Biocatalysis and Biotransformation</i> , 2020, 38, 202-209.	2.0	6
50	Response of Japanese quails (<i>Coturnix coturnix japonica</i>) to dietary inclusion of <i>Moringa oleifera</i> essential oil under heat stress condition. <i>Italian Journal of Animal Science</i> , 2020, 19, 514-523.	1.9	6
51	Synthesis of silver nanoparticles prepared with a dextran-type exopolysaccharide from <i>Weissella cibaria</i> MED17 with antimicrobial functions. <i>Preparative Biochemistry and Biotechnology</i> , 2021, 51, 112-119.	1.9	6
52	Production of lactose derivative hetero-oligosaccharides from whey by glucanase E81 and determination of prebiotic functions. <i>LWT - Food Science and Technology</i> , 2021, 137, 110471.	5.2	6
53	Optimization of lactose derivative hetero-oligosaccharides production using whey as the acceptor molecule by an active glucanase. <i>Biocatalysis and Biotransformation</i> , 2022, 40, 9-16.	2.0	5
54	Determining the optimum model parameters for oligosaccharide production efficiency using response surface integrated particle swarm optimization method: an experimental validation study. <i>Preparative Biochemistry and Biotechnology</i> , 2020, 50, 820-826.	1.9	4

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55	Synthesis and characterization of Bifidogenic raffinose-derived oligosaccharides via acceptor reactions of glucansucrase E81. <i>LWT - Food Science and Technology</i> , 2021, 147, 111525.	5.2	4
56	Optimization of exopolysaccharide production of <i>Lactobacillus brevis</i> E25 using RSM and characterization. <i>Sakarya University Journal of Science</i> , 2020, 24, 151-160.	0.7	4
57	Biocatalytic asymmetric synthesis of (S)-1-indanol using <i>Lactobacillus paracasei</i> BD71. <i>Biocatalysis and Biotransformation</i> , 2022, 40, 386-392.	2.0	4
58	Optimization of asymmetric reduction conditions of 1-(benzo [d] [1,3] dioxol-5-yl) ethanone by <i>Lactobacillus fermentum</i> P1 using D-optimal experimental design-based model. <i>Preparative Biochemistry and Biotechnology</i> , 2022, 52, 218-225.	1.9	3
59	Synthesis of alternan-stabilized zinc nanoparticles: morphological, thermal, antioxidant and antimicrobial characterization. <i>Preparative Biochemistry and Biotechnology</i> , 2021, 51, 331-339.	1.9	2
60	Optimization of Biocatalytic Production of Enantiopure (S)-1-(4-Methoxyphenyl) Ethanol with <i>Lactobacillus senmaizuke</i> Using the Box-Behnken Design-Based Model. <i>Arabian Journal for Science and Engineering</i> , 2022, 47, 5849-5858.	3.0	2
61	Synthesis and characterization of cellobiose-derived oligosaccharides with Bifidogenic activity by glucansucrase E81. <i>Food Bioscience</i> , 2021, 44, 101388.	4.4	2
62	Bio-catalytic asymmetric synthesis of β^2 -adrenergic receptor blocker precursor: (R)-2-bromo-1-(naphthalen-2-yl)ethanol. <i>Biocatalysis and Biotransformation</i> , 2020, 38, 438-444.	2.0	2
63	Synthesis and Biological Evaluation of Novel Tricyclic Pyrrolidinyl (R)-Alcohols and Amines. <i>Journal of Heterocyclic Chemistry</i> , 2019, 56, 824-831.	2.6	1
64	Comparison of culture-dependent and culture-independent techniques in the detection of lactic acid bacteria biodiversity and dynamics throughout the ripening process: The case of Turkish artisanal Tulum cheese produced in the Anamur region. <i>Journal of Dairy Research</i> , 2021, 88, 445-451.	1.4	1
65	Facile biomimetic synthesis of AgNPs using aqueous extract of <i>Helichrysum arenarium</i> : characterization and antimicrobial activity. <i>Inorganic and Nano-Metal Chemistry</i> , 0, , 1-12.	1.6	1
66	Isolation and characterization of yogurt starter cultures from traditional yogurts and growth kinetics of selected cultures under lab-scale fermentation. <i>Preparative Biochemistry and Biotechnology</i> , 2023, 53, 454-463.	1.9	1
67	Effects of GSM 1800 band radiation on composition, structure and bioactivity of exopolysaccharides produced by yoghurt starter cultures. <i>Archives of Microbiology</i> , 2021, 203, 1697-1706.	2.2	0