Enes Dertli

List of Publications by Year
in descending order

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67	1,701	279798	315739
papers	citations	23 h-index	38 g-index

68	68	68	1625
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Isolation and characterization of yogurt starter cultures from traditional yogurts and growth kinetics of selected cultures under lab-scale fermentation. Preparative Biochemistry and Biotechnology, 2023, 53, 454-463.	1.9	1
2	Optimization of lactose derivative hetero-oligosaccharides production using whey as the acceptor molecule by an active glucansucrase. Biocatalysis and Biotransformation, 2022, 40, 9-16.	2.0	5
3	Optimization of asymmetric reduction conditions of 1-(benzo [d] [1,3] dioxol-5-yl) ethanone by Lactobacillus fermentum P1 using D-optimal experimental design-based model. Preparative Biochemistry and Biotechnology, 2022, 52, 218-225.	1.9	3
4	Optimization of Biocatalytic Production of Enantiopure (S)-1-(4-Methoxyphenyl) Ethanol with Lactobacillus senmaizuke Using the Boxâ€“Behnken Design-Based Model. Arabian Journal for Science and Engineering, 2022, 47, 5849-5858.	3.0	2
5	Characterisation and functional roles of a highly branched dextran produced by a bee pollen isolate Leuconostoc mesenteroides BI-20. Food Bioscience, 2022, 45, 101330.	4.4	19
6	Production and characterization of yeast extracts produced by Saccharomyces cerevisiae, Saccharomyces boulardii and Kluyveromyces marxianus. Preparative Biochemistry and Biotechnology, 2022, 52, 657-667.	1.9	7
7	Biocatalytic asymmetric synthesis of (S)-1-indanol using Lactobacillus paracasei BD71. Biocatalysis and Biotransformation, 2022, 40, 386-392.	2.0	4
8	Structural and bioactive characteristics of a dextran produced by Lactobacillus kunkeei AK1. International Journal of Biological Macromolecules, 2022, 200, 293-302.	7.5	14
9	Prevalence of Clostridium spp., in Kashar cheese and efficiency of Lactiplantibacillus plantarum and Lactococcus lactis subsp. lactis mix as a biocontrol agents for Clostridium spp.. Food Bioscience, 2022, 46, 101581.	4.4	7
10	Bioactive and technological properties of an Î±-D-glucan synthesized by Weissella cibaria PDER21. Carbohydrate Polymers, 2022, 285, 119227.	10.2	18
11	Synthesis of silver nanoparticles prepared with a dextran-type exopolysaccharide from Weissella cibaria MED17 with antimicrobial functions. Preparative Biochemistry and Biotechnology, 2021, 51, 112-119.	1.9	6
12	Production of lactose derivative hetero-oligosaccharides from whey by glucansucrase E81 and determination of prebiotic functions. LWT - Food Science and Technology, 2021, 137, 110471.	5.2	6
13	Synthesis of alternan-stabilized zinc nanoparticles: morphological, thermal, antioxidant and antimicrobial characterization. Preparative Biochemistry and Biotechnology, 2021, 51, 331-339.	1.9	2
14	Effects of GSM 1800 band radiation on composition, structure and bioactivity of exopolysaccharides produced by yoghurt starter cultures. Archives of Microbiology, 2021, 203, 1697-1706.	2.2	0
15	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
16	A green nano-biosynthesis of selenium nanoparticles with Tarragon extract: Structural, thermal, and antimicrobial characterization. LWT - Food Science and Technology, 2021, 141, 110969.	5.2	39
17	Synthesis and characterization of Bifidogenic raffinose-derived oligosaccharides via acceptor reactions of glucansucrase E81. LWT - Food Science and Technology, 2021, 147, 111525.	5.2	4
18	Characterisation of probiotic properties of yeast strains isolated from kefir samples. International Journal of Dairy Technology, 2021, 74, 715-722.	2.8	18

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19	Synthesis and characterization of cellobiose-derived oligosaccharides with Bifidogenic activity by glucansucrase E81. Food Bioscience, 2021, 44, 101388.	4.4	2
20	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. Journal of Dairy Research, 2021, 88, 445-451.	1.4	1
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	Impact of glucan type exopolysaccharide (EPS) production on technological characteristics of sourdough bread. Food Control, 2020, 107, 106812.	5.5	39
23	Production of mannose-containing oligosaccharides by glucansucrase E81 and determination of their functional characteristics. Biocatalysis and Biotransformation, 2020, 38, 202-209.	2.0	6
24	Bifidogenic effect and in vitro immunomodulatory roles of melibiose-derived oligosaccharides produced by the acceptor reaction of glucansucrase E81. Process Biochemistry, 2020, 91, 126-131.	3.7	9
25	An alternative way to encapsulate probiotics within electrospun alginate nanofibers as monitored under simulated gastrointestinal conditions and in kefir. Carbohydrate Polymers, 2020, 244, 116447.	10.2	81
26	Response of Japanese quails (Coturnix coturnix japonica) to dietary inclusion of Moringa oleifera essential oil under heat stress condition. Italian Journal of Animal Science, 2020, 19, 514-523.	1.9	6
27	Structural and physicochemical characterisation and antioxidant activity of an Î±-D-glucan produced by sourdough isolate Weissella cibaria MED17. International Journal of Biological Macromolecules, 2020, 161, 648-655.	7.5	33
28	Optimization of cryoprotectant formulation to enhance the viability of Lactobacillus brevis ED25: Determination of storage stability and acidification kinetics in sourdough. Journal of Food Processing and Preservation, 2020, 44, e14400.	2.0	9
29	Green synthesis of chiral aromatic alcohols with Lactobacillus kefiri P2 as a novel biocatalyst. Synthetic Communications, 2020, 50, 1035-1045.	2.1	21
30	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
31	Determining the optimum model parameters for oligosaccharide production efficiency using response surface integrated particle swarm optimization method: an experimental validation study. Preparative Biochemistry and Biotechnology, 2020, 50, 820-826.	1.9	4
32	Bio-catalytic asymmetric synthesis of Î²-adrenergic receptor blocker precursor: (R)-2-bromo-1-(naphthalen-2-yl)ethanol. Biocatalysis and Biotransformation, 2020, 38, 438-444.	2.0	2
33	Optimization of exopolysaccharide production of Lactobacillus brevis E25 using RSM and characterization. Sakarya University Journal of Science, 2020, 24, 151-160.	0.7	4
34	Characterization of chemical, molecular, thermal and rheological properties of medlar pectin extracted at optimum conditions as determined by Box-Behnken and ANFIS models. Food Chemistry, 2019, 271, 650-662.	8.2	47
35	Response surface methodology as optimization strategy for asymmetric bioreduction of acetophenone using whole cell of Lactobacillus senmaizukei. Preparative Biochemistry and Biotechnology, 2019, 49, 884-890.	1.9	8
36	Preparation of gentiobiose-derived oligosaccharides by glucansucrase E81 and determination of prebiotic and immune-modulatory functions. Carbohydrate Research, 2019, 486, 107837.	2.3	16

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37	Biocatalyzed Enantiomerically Pure Production of (S)â€Phenyl(thiophenâ€2â€yl)methanol. Journal of Heterocyclic Chemistry, 2019, 56, 2884-2888.	2.6	12
38	Synthesis and Biological Evaluation of Novel Tricyclic Pyrrolidinyl (R)â€Alcohols and Amines. Journal of Heterocyclic Chemistry, 2019, 56, 824-831.	2.6	1
39	Production of enantiomerically pure (S)-phenyl(pyridin-2-yl)methanol with Lactobacillus paracasei BD101. Biocatalysis and Biotransformation, 2019, 37, 448-454.	2.0	9
40	Partial characterization of a levan type exopolysaccharide (EPS) produced by Leuconostoc mesenteroides showing immunostimulatory and antioxidant activities. International Journal of Biological Macromolecules, 2019, 136, 436-444.	7.5	78
41	Characterization of a glucansucrase fromLactobacillus reuteriE81 and production of malto-oligosaccharides. Biocatalysis and Biotransformation, 2019, 37, 421-430.	2.0	23
42	Production of enantiomerically enriched chiral carbinols using Weissella paramesenteroides as a novel whole cell biocatalyst. Biocatalysis and Biotransformation, 2019, 37, 388-398.	2.0	8
43	Physicochemical characterisation of an Î±-glucan from Lactobacillus reuteri E81 as a potential exopolysaccharide suitable for food applications. Process Biochemistry, 2019, 79, 91-96.	3.7	52
44	Whole cell application of Lactobacillus paracasei BD101 to produce enantiomerically pure (S)â€cyclohexyl(phenyl)methanol. Chirality, 2019, 31, 211-218.	2.6	31
45	Characterization of a 4,6â€Î±â€glucanotransferase from Lactobacillus reuteri E81 and production of malto-oligosaccharides with immune-modulatory roles. International Journal of Biological Macromolecules, 2019, 124, 1213-1219.	7.5	28
46	Synthesis of Enantiomerically Enriched Drug Precursors by Lactobacillus paracasei <scp>BD</scp>87E6 as a Biocatalyst. Chemistry and Biodiversity, 2018, 15, e1800028.	2.1	15
47	Isolation and identification of exopolysaccharide producer lactic acid bacteria from Turkish yogurt. Journal of Food Processing and Preservation, 2018, 42, e13351.	2.0	22
48	Structural analysis of the Î±-d-glucan produced by the sourdough isolate Lactobacillus brevis E25. Food Chemistry, 2018, 242, 45-52.	8.2	50
49	Identification of Lactic Acid Bacteria from Spontaneous Rye Sourdough and Determination of Their Functional Characteristics. Food Biotechnology, 2018, 32, 222-235.	1.5	11
50	Genome Sequences of Five Lactobacillus sp. Isolates from Traditional Turkish Sourdough. Genome Announcements, 2018, 6, .	0.8	6
51	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
52	Antimicrobial and functional properties of lactic acid bacteria isolated from sourdoughs. LWT - Food Science and Technology, 2017, 79, 361-366.	5.2	47
53	Highly Enantioselective Production of Chiral Secondary Alcohols with Candida zeylanoides as a New Whole Cell Biocatalyst. Chemistry and Biodiversity, 2017, 14, e1700121.	2.1	24
54	Highly Enantioselective Production of Chiral Secondary Alcohols Using Lactobacillus paracasei <scp>BD</scp>101 as a New Whole Cell Biocatalyst and Evaluation of Their Antimicrobial Effects. Chemistry and Biodiversity, 2017, 14, e1700269.	2.1	37

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55	Isolation and characterisation of lactic acid bacteria from traditional koumiss and kurut. International Journal of Food Properties, 2017, 20, S2441-S2449.	3.0	15
56	Effects of in situ exopolysaccharide production and fermentation conditions on physicochemical, microbiological, textural and microstructural properties of Turkish-type fermented sausage (sucuk). Meat Science, 2016, 121, 156-165.	5.5	39
57	<scp>EpsA</scp> is an essential gene in exopolysaccharide production in <scp>L</scp>actobacillus johnsonii FI9785. Microbial Biotechnology, 2016, 9, 496-501.	4.2	31
58	Characterisation of lactic acid bacteria from Turkish sourdough and determination of their exopolysaccharide (EPS) production characteristics. LWT - Food Science and Technology, 2016, 71, 116-124.	5.2	137
59	Development of a fermented ice-cream as influenced by in situ exopolysaccharide production: Rheological, molecular, microstructural and sensory characterization. Carbohydrate Polymers, 2016, 136, 427-440.	10.2	57
60	Decontamination of E scherichia coli â€...O157:H7 and S taphylococcus aureus from Fresh-Cut Parsley with Natural Plant Hydrosols. Journal of Food Processing and Preservation, 2015, 39, 1587-1594.	2.0	9
61	Impact of the exopolysaccharide layer on biofilms, adhesion and resistance to stress in Lactobacillus johnsonii FI9785. BMC Microbiology, 2015, 15, 8.	3.3	141
62	Impact of exopolysaccharide production on functional properties of some Lactobacillus salivarius strains. Archives of Microbiology, 2015, 197, 1041-1049.	2.2	13
63	Characterization of functional properties of Enterococcus faecium strains isolated from human gut. Canadian Journal of Microbiology, 2015, 61, 861-870.	1.7	33
64	Steady, dynamic and creep rheological analysis as a novel approach to detect honey adulteration by fructose and saccharose syrups: Correlations with HPLC-RID results. Food Research International, 2014, 64, 634-646.	6.2	64
65	Spontaneous Mutation Reveals Influence of Exopolysaccharide on Lactobacillus johnsonii Surface Characteristics. PLoS ONE, 2013, 8, e59957.	2.5	60
66	Structure and Biosynthesis of Two Exopolysaccharides Produced by Lactobacillus johnsonii FI9785. Journal of Biological Chemistry, 2013, 288, 31938-31951.	3.4	102
67	Facile biomimetic synthesis of AgNPs using aqueous extract of Helichrysum arenarium: characterization and antimicrobial activity. Inorganic and Nano-Metal Chemistry, 0, , 1-12.	1.6	1