# Fatih Ozogul

List of Publications by Year
in descending order



| 194 | 7,592 | 57758 | 71685 |
|---|---|---|---|
| papers | citations | 44 h-index | 76 g-index |

| 196 | 196 | 196 | 7003 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Industrial applications of crustacean by-products (chitin, chitosan, and chitooligosaccharides): A review. Trends in Food Science and Technology, 2016, 48, 40-50. | 15.1 | 780 |
| 2 | The effects of modified atmosphere packaging and vacuum packaging on chemical, sensory and microbiological changes of sardines (Sardina pilchardus). Food Chemistry, 2004, 85, 49-57. | 8.2 | 291 |
| 3 | Marine Bioactive Compounds and Their Health Benefits: A Review. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 446-465. | 11.7 | 286 |
| 4 | Technological Factors Affecting Biogenic Amine Content in Foods: A Review. Frontiers in Microbiology, 2016, 7, 1218. | 3.5 | 238 |
| 5 | Evaluation of effects of nanoemulsion based on herb essential oils (rosemary, laurel, thyme and sage) on sensory, chemical and microbiological quality of rainbow trout (Oncorhynchus mykiss) fillets during ice storage. LWT - Food Science and Technology, 2017, 75, 677-684. | 5.2 | 182 |
| 6 | Fatty acid profiles and fat contents of commercially important seawater and freshwater fish species of Turkey: A comparative study. Food Chemistry, 2007, 103, 217-223. | 8.2 | 166 |
| 7 | Freshness assessment of European eel () by sensory, chemical and microbiological methods. Food Chemistry, 2005, 92, 745-751. | 8.2 | 164 |
| 8 | Fatty acid profiles of commercially important fish species from the Mediterranean, Aegean and Black Seas. Food Chemistry, 2007, 100, 1634-1638. | 8.2 | 152 |
| 9 | Sensory, microbiological and chemical assessment of the freshness of red mullet (Mullus barbatus) and goldband goatfish (Upeneus moluccensis) during storage in ice. Food Chemistry, 2009, 114, 505-510. | 8.2 | 148 |
| 10 | The importance of lactic acid bacteria for the prevention of bacterial growth and their biogenic amines formation: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 1660-1670. | 10.3 | 137 |
| 11 | Formation of lactic, acetic, succinic, propionic, formic and butyric acid by lactic acid bacteria. LWT - Food Science and Technology, 2016, 73, 536-542. | 5.2 | 124 |
| 12 | Production of biogenic amines by Morganella morganii, Klebsiella pneumoniae and Hafnia alvei using a rapid HPLC method. European Food Research and Technology, 2004, 219, 465-469. | 3.3 | 110 |
| 13 | Biogenic amine content and biogenic amine quality indices of sardines (Sardina pilchardus) stored in modified atmosphere packaging and vacuum packaging. Food Chemistry, 2006, 99, 574-578. | 8.2 | 106 |
| 14 | Biogenic amines formation in Atlantic herring (Clupea harengus) stored under modified atmosphere packaging using a rapid HPLC method. International Journal of Food Science and Technology, 2002, 37, 515-522. | 2.7 | 101 |
| 15 | Effect of the icing with thyme, oregano and clove extracts on quality parameters of gutted and beheaded anchovy (Engraulis encrasicholus) during chilled storage. Food Chemistry, 2014, 145, 681-686. | 8.2 | 100 |
| 16 | Fat content and fatty acid compositions of 34 marine water fish species from the Mediterranean Sea. International Journal of Food Sciences and Nutrition, 2009, 60, 464-475. | 2.8 | 93 |
| 17 | Biological activity of plant-based carvacrol and thymol and their impact on human health and food quality. Trends in Food Science and Technology, 2021, 116, 733-748. | 15.1 | 93 |
| 18 | A rapid HPLCâ€determination of ATPâ€related compounds and its application to herring stored under modified atmosphere. International Journal of Food Science and Technology, 2000, 35, 549-554. | 2.7 | 89 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Chemical, microbiological and sensory evaluation of Atlantic herring (Clupea harengus) stored in ice, modified atmosphere and vacuum pack. Food Chemistry, 2000, 71, 267-273. | 8.2 | 86 |
| 20 | Biochemical, sensory and microbiological attributes of wild turbot (Scophthalmus maximus), from the Black Sea, during chilled storage. Food Chemistry, 2006, 99, 752-758. | 8.2 | 80 |
| 21 | Effect of the Icing with Rosemary Extract on the Oxidative Stability and Biogenic Amine Formation in Sardine (Sardinella aurita) During Chilled Storage. Food and Bioprocess Technology, 2012, 5, 2777-2786. | 4.7 | 80 |
| 22 | The impact of chitosan on seafood quality and human health: A review. Trends in Food Science and Technology, 2020, 97, 404-416. | 15.1 | 73 |
| 23 | The Function of Lactic Acid Bacteria on Biogenic Amines Production by Food-Borne Pathogens in Arginine Decarboxylase Broth. Food Science and Technology Research, 2012, 18, 795-804. | 0.6 | 72 |
| 24 | Significance of Antioxidants for Seafood Safety and Human Health. Journal of Agricultural and Food Chemistry, 2013, 61, 475-491. | 5.2 | 72 |
| 25 | Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. Marine Drugs, 2020, 18, 627. | 4.6 | 72 |
| 26 | Recent developments in valorisation of bioactive ingredients in discard/seafood processing by-products. Trends in Food Science and Technology, 2021, 116, 559-582. | 15.1 | 71 |
| 27 | Effects of specific lactic acid bacteria species on biogenic amine production by foodborne pathogen. International Journal of Food Science and Technology, 2011, 46, 478-484. | 2.7 | 70 |
| 28 | The capability of rosemary extract in preventing oxidation of fish lipid. International Journal of Food Science and Technology, 2010, 45, 1717-1723. | 2.7 | 69 |
| 29 | Biogenic amines formation in Streptococcus thermophilus isolated from home-made natural yogurt. Food Chemistry, 2013, 138, 655-662. | 8.2 | 68 |
| 30 | Seasonal effects in the nutritional quality of the body structural tissue of cephalopods. Food Chemistry, 2008, 108, 847-852. | 8.2 | 66 |
| 31 | Antioxidant and antimicrobial preservatives: Properties, mechanism of action and applications in food â€“ a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 2985-3001. | 10.3 | 62 |
| 32 | Comparative study of nanoemulsions based on commercial oils (sunflower, canola, corn, olive,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22<br>farmed sea bass. Innovative Food Science and Emerging Technologies, 2016, 33, 422-430. | 5.6 | 60 |
| 33 | Recent developments of natural antimicrobials and antioxidants on fish and fishery food products. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4182-4210. | 11.7 | 60 |
| 34 | Effects of rosemary and sage tea extract on biogenic amines formation of sardine (<i>Sardina) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 | 2.7 | 59 |
| 35 | The ability of biogenic amines and ammonia production by single bacterial cultures. European Food Research and Technology, 2007, 225, 385-394. | 3.3 | 58 |
| 36 | The fourth industrial revolution in the food industryâ€"Part I: Industry 4.0 technologies. Critical Reviews in Food Science and Nutrition, 2023, 63, 6547-6563. | 10.3 | 57 |

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| 37 | Organic acids production from lactic acid bacteria: A preservation approach. Food Bioscience, 2022, 46, 101615. | 4.4 | 57 |
| 38 | Physiochemical and functional properties of gelatin obtained from tuna, frog and chicken skins. Food Chemistry, 2019, 287, 273-279. | 8.2 | 56 |
| 39 | The occurrence of polycyclic aromatic hydrocarbons in fish and meat products of Croatia and dietary exposure. Journal of Food Composition and Analysis, 2019, 75, 49-60. | 3.9 | 52 |
| 40 | Quality assessment of wild European eel () stored in ice. Food Chemistry, 2006, 95, 458-465. | 8.2 | 49 |
| 41 | Nucleotide degradation and biogenic amine formation of wild white grouper (Epinephelus aeneus) stored in ice and at chill temperature (4 Â°C). Food Chemistry, 2008, 108, 933-941. | 8.2 | 49 |
| 42 | Recent developments in industrial applications of nanoemulsions. Advances in Colloid and Interface Science, 2022, 304, 102685. | 14.7 | 48 |
| 43 | The antimicrobial effect of grapefruit peel essential oil and its nanoemulsion on fish spoilage bacteria and food-borne pathogens. LWT - Food Science and Technology, 2021, 136, 110362. | 5.2 | 47 |
| 44 | An Updated Review of Tetrodotoxin and Its Peculiarities. Marine Drugs, 2022, 20, 47. | 4.6 | 47 |
| 45 | Changes in Biogenic Amines in Herring Stored under Modified Atmosphere and Vacuum Pack. Journal of Food Science, 2002, 67, 2497-2501. | 3.1 | 45 |
| 46 | Effects of slaughtering methods on sensory, chemical and microbiological quality of rainbow trout (Onchorynchus mykiss) stored in ice and MAP. European Food Research and Technology, 2004, 219, 211. | 3.3 | 44 |
| 47 | Cold plasma for the preservation of aquatic food products: An overview. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4407-4425. | 11.7 | 43 |
| 48 | Antimicrobial effect of laurel essential oil nanoemulsion on food-borne pathogens and fish spoilage bacteria. Food Chemistry, 2022, 368, 130831. | 8.2 | 43 |
| 49 | Kaempferol: A flavonoid with wider biological activities and its applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 9580-9604. | 10.3 | 43 |
| 50 | Synergistic and antagonistic effect of lactic acid bacteria on tyramine production by food-borne pathogenic bacteria in tyrosine decarboxylase broth. Food Chemistry, 2011, 127, 1163-1168. | 8.2 | 42 |
| 51 | Impact of lactic acid bacteria and their metabolites on the techno-functional properties and health benefits of fermented dairy products. Critical Reviews in Food Science and Nutrition, 2023, 63, 4819-4841. | 10.3 | 42 |
| 52 | Antimicrobial Impacts of Essential Oils on Food Borne-Pathogens. Recent Patents on Food, Nutrition & Agriculture, 2015, 7, 53-61. | 0.9 | 41 |
| 53 | The Impacts of Lactiplantibacillus plantarum on the Functional Properties of Fermented Foods: A Review of Current Knowledge. Microorganisms, 2022, 10, 826. | 3.6 | 40 |
| 54 | Effects of rosemary and sage tea extracts on the sensory, chemical and microbiological changes of vacuumâ€packed and refrigerated sardine (Sardina pilchardus) fillets. International Journal of Food Science and Technology, 2010, 45, 2366-2372. | 2.7 | 39 |

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| 55 | Tocopherol content in fifteen grape varieties obtained using a rapid HPLC method. Journal of Food Composition and Analysis, 2011, 24, 481-486. | 3.9 | 39 |
| 56 | Stimulation of Cadaverine Production by Foodborne Pathogens in the Presence of Lactobacillus, Lactococcus, and Streptococcus spp.. Journal of Food Science, 2012, 77, M650-8. | 3.1 | 39 |
| 57 | Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products. International Journal of Food Properties, 2017, 20, 1029-1043. | 3.0 | 39 |
| 58 | Control of biogenic amine production and bacterial growth in fish and seafood products using phytochemicals as biopreservatives: A review. Food Bioscience, 2021, 39, 100807. | 4.4 | 39 |
| 59 | Recent advances in industrial applications of seaweeds. Critical Reviews in Food Science and Nutrition, 2023, 63, 4979-5008. | 10.3 | 38 |
| 60 | Biogenic amine production and nucleotide ratios in gutted wild sea bass (Dicentrarchus labrax) stored in ice, wrapped in aluminium foil and wrapped in cling film at 4 Â°C. Food Chemistry, 2006, 98, 76-84. | 8.2 | 36 |
| 61 | Tetrodotoxin levels in pufferfish (Lagocephalus sceleratus) caught in the Northeastern Mediterranean Sea. Food Chemistry, 2016, 210, 332-337. | 8.2 | 36 |
| 62 | Tetrodotoxin levels of three pufferfish species (Lagocephalus sp.) caught in the North-Eastern Mediterranean sea. Chemosphere, 2019, 219, 95-99. | 8.2 | 36 |
| 63 | The function of nanoemulsion on preservation of rainbow trout fillet. Journal of Food Science and Technology, 2020, 57, 895-904. | 2.8 | 36 |
| 64 | Recent developments in applications of lactic acid bacteria against mycotoxin production and fungal contamination. Food Bioscience, 2021, 44, 101444. | 4.4 | 34 |
| 65 | Dairy Lactic Acid Bacteria and Their Potential Function in Dietetics: The Foodâ€“Gut-Health Axis. Foods, 2021, 10, 3099. | 4.3 | 33 |
| 66 | Fatty acid profile and mineral content of the wild snail (Helix pomatia) from the region of the south of the Turkey. European Food Research and Technology, 2005, 221, 547-549. | 3.3 | 32 |
| 67 | The influence of the cell free solution of lactic acid bacteria on tyramine production by food borne-pathogens in tyrosine decarboxylase broth. Food Chemistry, 2015, 173, 45-53. | 8.2 | 32 |
| 68 | Formation of biogenic amines by Gram-negative rods isolated from fresh, spoiled, VP-packed and MAP-packed herring (Clupea harengus). European Food Research and Technology, 2005, 221, 575-581. | 3.3 | 31 |
| 69 | PROXIMATE ANALYSIS. FATTY ACID PROFILES AND MINERAL CONTENTS OF MEATS: A COMPARATIVE STUDY. Journal of Muscle Foods, 2010, 21, 210-223. | 0.5 | 31 |
| 70 | Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. Antioxidants, 2020, 9, 882. | 5.1 | 31 |
| 71 | Chapter 1. Biogenic Amines Formation, Toxicity, Regulations in Food. Food Chemistry, Function and Analysis, 2019, , 1-17. | 0.2 | 31 |
| 72 | The function of lactic acid bacteria and brine solutions on biogenic amine formation by foodborne pathogens in trout fillets. Food Chemistry, 2011, 129, 1211-1216. | 8.2 | 30 |

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| 73 | The Role of Selected Lactic Acid Bacteria on Organic Acid Accumulation during Wet and Spray-Dried Fish-Based Silages. Contributions to the Winning Combination of Microbial Food Safety and Environmental Sustainability. Microorganisms, 2020, 8, 172. | 3.6 | 30 |
| 74 | Chemical composition and antifungal activity of Anacyclus valentinus essential oil from Algeria. Food Bioscience, 2018, 25, 28-31. | 4.4 | 29 |
| 75 | Maximizing the Antioxidant Capacity of Padina pavonica by Choosing the Right Drying and Extraction Methods. Processes, 2021, 9, 587. | 2.8 | 29 |
| 76 | Microbiological and chemical safety concerns regarding frozen fillets obtained from Pangasius sutchi and Nile tilapia exported to European countries. Journal of the Science of Food and Agriculture, 2016, 96, 1373-1379. | 3.5 | 28 |
| 77 | Determination of the quality parameters of pike perch Sander lucioperca caught by gillnet, longline and harpoon in Turkey. Fisheries Science, 2007, 73, 412-420. | 1.6 | 26 |
| 78 | Effect of Natural Extracts (Mentha spicataâ€...L. andArtemisia campestris) on Biogenic Amine Formation of Sardine Vacuum-Packed and Refrigerated (Sardina) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 537 Td | 2.0 | 26 |
| 79 | First report on TTX levels of the yellow spotted pufferfish (Torquigener flavimaculosus) in the Mediterranean Sea. Toxicon, 2018, 148, 101-106. | 1.6 | 26 |
| 80 | Quality assessment of gutted wild sea bass (Dicentrarchus Labrax) stored in ice, cling film and aluminium foil. European Food Research and Technology, 2005, 220, 292-298. | 3.3 | 25 |
| 81 | Sensory, chemical and microbiological quality parameters in sea bream (Sparus aurata) stored in ice or wrapped in cling film or in aluminium foil at 2ÂÂ±Â1ÂÂ°C. International Journal of Food Science and Technology, 2007, 42, 903-909. | 2.7 | 25 |
| 82 | Seasonal fat and fatty acids variations of seven marine fish species from the Mediterranean Sea. European Journal of Lipid Science and Technology, 2011, 113, 1491-1498. | 1.5 | 25 |
| 83 | In Vitro Determination of the Antifungal Activity of Artemisia campestris Essential Oil from Algeria. International Journal of Food Properties, 2016, 19, 1749-1756. | 3.0 | 25 |
| 84 | Chitosan role for shelf-life extension of seafood. Environmental Chemistry Letters, 2020, 18, 61-74. | 16.2 | 25 |
| 85 | A rapid HPLC-determination of ATP-related compounds and its application to herring stored under modified atmosphere. International Journal of Food Science and Technology, 2000, 35, 549-554. | 2.7 | 25 |
| 86 | Recent developments in dairy kefir-derived lactic acid bacteria and their health benefits. Food Bioscience, 2022, 46, 101592. | 4.4 | 25 |
| 87 | Development of starch-based films reinforced with cellulosic nanocrystals and essential oil to extend the shelf life of red grapes. Food Bioscience, 2022, 47, 101621. | 4.4 | 25 |
| 88 | Comparison of fatty acid and proximate compositions of the body and claw of male and female blue crabs (Callinectes sapidus) from different regions of the Mediterranean coast. International Journal of Food Sciences and Nutrition, 2008, 59, 573-580. | 2.8 | 24 |
| 89 | Effects of aluminium foil and cling film on biogenic amines and nucleotide degradation products in gutted sea bream stored at 2Â±1 Â°C. European Food Research and Technology, 2005, 221, 582-591. | 3.3 | 23 |
| 90 | Exploiting of Secondary Raw Materials from Fish Processing Industry as a Source of Bioactive Peptide-Rich Protein Hydrolysates. Marine Drugs, 2021, 19, 480. | 4.6 | 23 |

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| 91 | The impact of nano/micro-plastics toxicity on seafood quality and human health: facts and gaps. Critical Reviews in Food Science and Nutrition, 2023, 63, 6445-6463. | 10.3 | 23 |
| 92 | Recent developments of lactic acid bacteria and their metabolites on foodborne pathogens and spoilage bacteria: Facts and gaps. Food Bioscience, 2022, 47, 101741. | 4.4 | 23 |
| 93 | Effects of laurel and myrtle extracts on the sensory, chemical and microbiological properties of vacuumâ€packed and refrigerated European eel (<scp>A</scp>nguilla anguilla) fillets. International Journal of Food Science and Technology, 2014, 49, 847-853. | 2.7 | 22 |
| 94 | Quality Properties, Fatty Acids, and Biogenic Amines Profile of Fresh Tilapia Stored in Ice. Journal of Food Science, 2013, 78, S1063-8. | 3.1 | 21 |
| 95 | Inhibitory effects of safflower and bitter melon extracts on biogenic amine formation by fish spoilage bacteria and food borne pathogens. Food Bioscience, 2019, 32, 100478. | 4.4 | 21 |
| 96 | Recent developments in nonâ€thermal processing for seafood and seafood products: cold plasma, pulsed electric field and high hydrostatic pressure. International Journal of Food Science and Technology, 2022, 57, 774-790. | 2.7 | 21 |
| 97 | Inhibition effects of carvacrol on biogenic amines formation by common food-borne pathogens in histidine decarboxylase broth. LWT - Food Science and Technology, 2015, 64, 50-55. | 5.2 | 20 |
| 98 | Combined effects of plant and cell-free extracts of lactic acid bacteria on biogenic amines and bacterial load of fermented sardine stored at 3â€Â±â€1â€Â°C. Food Bioscience, 2018, 24, 127-136. | 4.4 | 20 |
| 99 | Effect of nisin on the shelf life of sea bass (Dicentrarchus labrax L.) fillets stored at chilled temperature (4â€‰Â±â€‰2ÂÂ°C). Aquaculture International, 2020, 28, 851-863. | 2.2 | 20 |
| 100 | The antimicrobial properties and biogenic amine production of lactic acid bacteria isolated from various fermented food products. Journal of Food Processing and Preservation, 2021, 45, . | 2.0 | 20 |
| 101 | Recent developments in cold plasmaâ€based enzyme activity (browning, cell wall degradation, and) Tj ETQq1 1 0.784314 rgBT /Overl 1958-1978. | 11.7 | 20 |
| 102 | The effects of gamma-irradiation on the nucleotide degradation compounds in sea bass (Dicentrarchus labrax) stored in ice. Food Chemistry, 2010, 122, 789-794. | 8.2 | 19 |
| 103 | Effect of Mentha spicata L. and Artemisia campestris Extracts on the Shelf Life and Quality of Vacuum-Packed Refrigerated Sardine (Sardina pilchardus) Fillets. Journal of Food Protection, 2013, 76, 1719-1725. | 1.7 | 19 |
| 104 | Freshness and quality attributes of cold stored Atlantic bonito (<scp>S</scp>arda sarda) gravad. International Journal of Food Science and Technology, 2013, 48, 1318-1326. | 2.7 | 19 |
| 105 | The combined impact of nanoemulsion based on commercial oils and vacuum packing on the fatty acid profiles of sea bass fillets. Journal of Food Processing and Preservation, 2017, 41, e13222. | 2.0 | 19 |
| 106 | Recent advances in bio-preservatives impacts of lactic acid bacteria and their metabolites on aquatic food products. Food Bioscience, 2021, 44, 101440. | 4.4 | 19 |
| 107 | The impact of applying natural clinoptilolite (zeolite) on the chemical, sensory and microbiological changes of vacuum packed sardine fillets. International Journal of Food Science and Technology, 2012, 47, 1977-1985. | 2.7 | 18 |
| 108 | The effects of sex and season on the metal levels and proximate composition of red mullet (Mullus) Tj ETQq0 0 0 rgBT /Overlock 10 T (HERA), 2018, 24, 731-742. | 3.4 | 18 |

| # | Article | IF | Citations |
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| 109 | Mediterranean Spontaneously Fermented Sausages: Spotlight on Microbiological and Quality Features to Exploit Their Bacterial Biodiversity. Foods, 2021, 10, 2691. | 4.3 | 18 |
| 110 | The effects of partial replacement of fish meal by vegetable protein sources in the diet of rainbow trout (Onchorynchus mykiss) on post mortem spoilage of fillets. Food Chemistry, 2006, 96, 549-561. | 8.2 | 17 |
| 111 | The effects of the combination of freezing and the use of natural antioxidant technology on the quality of frozen sardine fillets (Sardinella aurita). International Journal of Food Science and Technology, 2011, 46, 236-242. | 2.7 | 17 |
| 112 | Effect of lavender and lemon balm extracts on fatty acid profile, chemical quality parameters and sensory quality of vacuum packaged anchovy (Engraulis encrasicolus) fillets under refrigerated condition. LWT - Food Science and Technology, 2017, 84, 529-535. | 5.2 | 16 |
| 113 | Application of oilâ€inâ€water nanoemulsions based on grape and cinnamon essential oils for shelfâ€life extension of chilled flathead mullet fillets. Journal of the Science of Food and Agriculture, 2022, 102, 105-112. | 3.5 | 16 |
| 114 | The function of probiotics on the treatment of ventilator-associated pneumonia (VAP): facts and gaps. Journal of Medical Microbiology, 2017, 66, 1275-1285. | 1.8 | 16 |
| 115 | Bread Sourdough Lactic Acid Bacteriaâ€"Technological, Antimicrobial, Toxin-Degrading, Immune System-, and Faecal Microbiota-Modelling Biological Agents for the Preparation of Food, Nutraceuticals and Feed. Foods, 2022, 11, 452. | 4.3 | 16 |
| 116 | Antimicrobial Impacts of Microbial Metabolites on the Preservation of Fish and Fishery Products: A Review with Current Knowledge. Microorganisms, 2022, 10, 773. | 3.6 | 16 |
| 117 | The effects of ice storage on inosine monophosphate, inosine, hypoxanthine, and biogenic amine formation in European catfish (Silurus glanis) fillets. International Journal of Food Science and Technology, 2009, 44, 1966-1972. | 2.7 | 15 |
| 118 | The Influences of Natural Zeolite (cliptinolite) on Ammonia and Biogenic Amine Formation by Foodborne Pathogen. Journal of Food Science, 2012, 77, M452-7. | 3.1 | 15 |
| 119 | Biogenic Amine Formation and Microbiological Quality of Anchovy (Engraulis encrasicolus) Treated with Lavender and Lemon Balm Ethanol Extracts. Journal of Food Science, 2017, 82, 1278-1284. | 3.1 | 15 |
| 120 | Challenges Associated with Byproducts Valorizationâ€"Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. Foods, 2020, 9, 614. | 4.3 | 15 |
| 121 | In Vitro Study of the Antifungal Activity of Essential Oils Obtained from Mentha spicata, Thymus vulgaris, and Laurus nobilis. Recent Patents on Food, Nutrition & Agriculture, 2016, 8, 99-106. | 0.9 | 15 |
| 122 | The Effect of Whey Protein Isolate Coating Enriched with Thyme Essential Oils on Trout Quality at Refrigerated Storage (4 Â± 2Â°C). Journal of Aquatic Food Product Technology, 2016, 25, 585-596. | 1.4 | 14 |
| 123 | Hydrolysis and oxidation of European eel oil during frozen storage for 48 weeks. European Food Research and Technology, 2006, 224, 33-37. | 3.3 | 13 |
| 124 | Effects of combining of smoking and marinating on the shelf life of anchovy stored at 4Â°C. Food Science and Biotechnology, 2010, 19, 69-75. | 2.6 | 13 |
| 125 | The Effects of Gamma Irradiation on the Biogenic Amine Formation in Sea Bream (Sparus aurata) Stored in Ice. Food and Bioprocess Technology, 2013, 6, 1343-1349. | 4.7 | 13 |
| 126 | Impact of Cell-free Supernatant of Lactic Acid Bacteria on Putrescine and Other Polyamine Formation by Foodborne Pathogens in Ornithine Decarboxylase Broth. Journal of Agricultural and Food Chemistry, 2015, 63, 5828-5835. | 5.2 | 13 |

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| 127 | Assessment of Color and Sensory Evaluation of Frozen Fillets from Pangasius Catfish and Nile Tilapia Imported to European Countries. International Journal of Food Properties, 2016, 19, 1439-1446. | 3.0 | 13 |
| 128 | Effect of Natural Zeolite (Clinoptilolite) on in vitro Biogenic Amine Production by Gram Positive and Gram Negative Pathogens. Frontiers in Microbiology, 2018, 9, 2585. | 3.5 | 13 |
| 129 | Sustainable sources for antioxidant and antimicrobial compounds used in meat and seafood products. Advances in Food and Nutrition Research, 2021, 97, 55-118. | 3.0 | 13 |
| 130 | TOCOPHEROL CONTENT OF COMMERCIAL FISH SPECIES AS AFFECTED BY MICROWAVE COOKING. Journal of Food Biochemistry, 2013, 37, 381-387. | 2.9 | 12 |
| 131 | Comparative Quality Loss in Wild and Cultured Rainbow Trout (Oncorhynchus mykiss) during Chilling Storage. Food Science and Technology Research, 2013, 19, 445-454. | 0.6 | 12 |
| 132 | The influences of fish infusion broth on the biogenic amines formation by lactic acid bacteria. Brazilian Journal of Microbiology, 2013, 44, 407-415. | 2.0 | 12 |
| 133 | Comparative seasonal sterol profiles in edible parts of Mediterranean fish and shellfish species. International Journal of Food Sciences and Nutrition, 2013, 64, 476-483. | 2.8 | 11 |
| 134 | Comparison of fatty acid, mineral and proximate composition of body and legs of edible frog (<i>Rana) Tj ETQq0 0 0 rgBT /Overlock 10 T | 2.8 | 10 |
| 135 | Simple Extraction and Rapid HPLC Method for Tocopherol Analysis in Marine and Fresh-water Fish Species. Food Science and Technology Research, 2011, 17, 595-598. | 0.6 | 10 |
| 136 | Sterol Content of Fish, Crustacea and Mollusc: Effects of Cooking Methods. International Journal of Food Properties, 2015, 18, 2026-2041. | 3.0 | 10 |
| 137 | The impact of natural clinoptilolite on ammonia, cadaverine and other polyamine formation by food-borne pathogen in lysine decarboxylase broth. LWT - Food Science and Technology, 2016, 65, 703-710. | 5.2 | 10 |
| 138 | Impact of icing with potato, sweet potato, sugar beet, and red beet peel extract on the sensory, chemical, and microbiological changes of rainbow trout (Oncorhynchus mykiss) fillets stored at (3 Â±) Tj ETQq0 0 0 rgBT /Overlock 10 T | 2.2 | 10 |
| 139 | Combined impacts of oregano extract and vacuum packaging on the quality changes of frigate tuna muscles stored at 3Â±1Â°C. Veterinary World, 2019, 12, 155-164. | 1.7 | 10 |
| 140 | Recent developments in the use of cold plasma, high hydrostatic pressure, and pulsed electric fields on microorganisms and viruses in seafood. Critical Reviews in Food Science and Nutrition, 2023, 63, 9716-9730. | 10.3 | 10 |
| 141 | The Impact of Carvacrol on Ammonia and Biogenic Amine Production by Common Foodborne Pathogens. Journal of Food Science, 2015, 80, M2899-903. | 3.1 | 9 |
| 142 | Fatty acid composition and antioxidant capacity of cypselas in Centaurea s.l. taxa (Asteraceae,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14 | 2.5 | 9 |
| 143 | The biogenic amine and mineral contents of different milling fractions of bread and durum wheat (Triticum L.) cultivars. Food Bioscience, 2020, 37, 100676. | 4.4 | 9 |
| 144 | Properties, preparation methods, and application of sour starches in the food. Trends in Food Science and Technology, 2022, 121, 44-58. | 15.1 | 9 |

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| 145 | Quality Changes of Marinated Tench (Tinca tinca) during Refrigerated Storage. Food Science and Technology International, 2009, 15, 513-521. | 2.2 | 8 |
| 146 | Lactic Acid Bacteria: Lactobacillus spp.: Lactobacillus acidophilus. , 2016, , . | | 8 |
| 147 | Function of cell-free supernatants of Leuconostoc , Lactococcus , Streptococcus , Pediococcus strains on histamine formation by foodborne pathogens in histidine decarboxylase broth. Journal of Food Processing and Preservation, 2017, 41, e13208. | 2.0 | 8 |
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