

Fatih Ozogul

List of Publications by Citations

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189
papers

4,968
citations

36
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64
g-index

196
ext. papers

6,113
ext. citations

5.3
avg, IF

6.21
L-index

#	Paper	IF	Citations
189	Industrial applications of crustacean by-products (chitin, chitosan, and chitooligosaccharides): A review. <i>Trends in Food Science and Technology</i> , 2016 , 48, 40-50	15.3	590
188	The effects of modified atmosphere packaging and vacuum packaging on chemical, sensory and microbiological changes of sardines (<i>Sardina pilchardus</i>). <i>Food Chemistry</i> , 2004 , 85, 49-57	8.5	252
187	Marine Bioactive Compounds and Their Health Benefits: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 446-465	16.4	199
186	Technological Factors Affecting Biogenic Amine Content in Foods: A Review. <i>Frontiers in Microbiology</i> , 2016 , 7, 1218	5.7	153
185	Freshness assessment of European eel (<i>Anguilla anguilla</i>) by sensory, chemical and microbiological methods. <i>Food Chemistry</i> , 2005 , 92, 745-751	8.5	140
184	Fatty acid profiles and fat contents of commercially important seawater and freshwater fish species of Turkey: A comparative study. <i>Food Chemistry</i> , 2007 , 103, 217-223	8.5	129
183	Fatty acid profiles of commercially important fish species from the Mediterranean, Aegean and Black Seas. <i>Food Chemistry</i> , 2007 , 100, 1634-1638	8.5	124
182	Evaluation of effects of nanoemulsion based on herb essential oils (rosemary, laurel, thyme and sage) on sensory, chemical and microbiological quality of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets during ice storage. <i>LWT - Food Science and Technology</i> , 2017 , 75, 677-684	5.4	121
181	Sensory, microbiological and chemical assessment of the freshness of red mullet (<i>Mullus barbatus</i>) and goldband goatfish (<i>Upeneus moluccensis</i>) during storage in ice. <i>Food Chemistry</i> , 2009 , 114, 505-510	8.5	121
180	Biogenic amines formation in Atlantic herring (<i>Clupea harengus</i>) stored under modified atmosphere packaging using a rapid HPLC method. <i>International Journal of Food Science and Technology</i> , 2002 , 37, 515-522	3.8	90
179	Biogenic amine content and biogenic amine quality indices of sardines (<i>Sardina pilchardus</i>) stored in modified atmosphere packaging and vacuum packaging. <i>Food Chemistry</i> , 2006 , 99, 574-578	8.5	89
178	Production of biogenic amines by <i>Morganella morganii</i> , <i>Klebsiella pneumoniae</i> and <i>Hafnia alvei</i> using a rapid HPLC method. <i>European Food Research and Technology</i> , 2004 , 219, 465-469	3.4	85
177	The importance of lactic acid bacteria for the prevention of bacterial growth and their biogenic amines formation: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1660-1670	11.5	84
176	Effect of the icing with thyme, oregano and clove extracts on quality parameters of gutted and beheaded anchovy (<i>Engraulis encrasicolus</i>) during chilled storage. <i>Food Chemistry</i> , 2014 , 145, 681-6	8.5	78
175	A rapid HPLC-determination of ATP-related compounds and its application to herring stored under modified atmosphere. <i>International Journal of Food Science and Technology</i> , 2000 , 35, 549-554	3.8	78
174	Chemical, microbiological and sensory evaluation of Atlantic herring (<i>Clupea harengus</i>) stored in ice, modified atmosphere and vacuum pack. <i>Food Chemistry</i> , 2000 , 71, 267-273	8.5	76
173	Formation of lactic, acetic, succinic, propionic, formic and butyric acid by lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2016 , 73, 536-542	5.4	76

172	Fat content and fatty acid compositions of 34 marine water fish species from the Mediterranean Sea. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60, 464-75	3.7	72
171	Biochemical, sensory and microbiological attributes of wild turbot (<i>Scophthalmus maximus</i>), from the Black Sea, during chilled storage. <i>Food Chemistry</i> , 2006 , 99, 752-758	8.5	66
170	Effect of the Icing with Rosemary Extract on the Oxidative Stability and Biogenic Amine Formation in Sardine (<i>Sardinella aurita</i>) During Chilled Storage. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2777-2786	5.1	65
169	Significance of antioxidants for seafood safety and human health. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 475-91	5.7	59
168	Biogenic amines formation in <i>Streptococcus thermophilus</i> isolated from home-made natural yogurt. <i>Food Chemistry</i> , 2013 , 138, 655-62	8.5	56
167	Effects of rosemary and sage tea extract on biogenic amines formation of sardine (<i>Sardina pilchardus</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 761-766	3.8	55
166	The capability of rosemary extract in preventing oxidation of fish lipid. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1717-1723	3.8	55
165	Seasonal effects in the nutritional quality of the body structural tissue of cephalopods. <i>Food Chemistry</i> , 2008 , 108, 847-52	8.5	54
164	Effects of specific lactic acid bacteria species on biogenic amine production by foodborne pathogen. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 478-484	3.8	53
163	The ability of biogenic amines and ammonia production by single bacterial cultures. <i>European Food Research and Technology</i> , 2007 , 225, 385-394	3.4	50
162	Nucleotide degradation and biogenic amine formation of wild white grouper (<i>Epinephelus aeneus</i>) stored in ice and at chill temperature (4°C). <i>Food Chemistry</i> , 2008 , 108, 933-41	8.5	48
161	The Function of Lactic Acid Bacteria on Biogenic Amines Production by Food-Borne Pathogens in Arginine Decarboxylase Broth. <i>Food Science and Technology Research</i> , 2012 , 18, 795-804	0.8	45
160	Quality assessment of wild European eel (<i>Anguilla anguilla</i>) stored in ice. <i>Food Chemistry</i> , 2006 , 95, 458-465	8.5	44
159	Comparative study of nanoemulsions based on commercial oils (sunflower, canola, corn, olive, soybean, and hazelnut oils): Effect on microbial, sensory, and chemical qualities of refrigerated farmed sea bass. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 422-430	6.8	43
158	The impact of chitosan on seafood quality and human health: A review. <i>Trends in Food Science and Technology</i> , 2020 , 97, 404-416	15.3	40
157	Changes in Biogenic Amines in Herring Stored under Modified Atmosphere and Vacuum Pack. <i>Journal of Food Science</i> , 2002 , 67, 2497-2501	3.4	39
156	Stimulation of cadaverine production by foodborne pathogens in the presence of <i>Lactobacillus</i> , <i>Lactococcus</i> , and <i>Streptococcus</i> spp. <i>Journal of Food Science</i> , 2012 , 77, M650-8	3.4	37
155	Synergistic and antagonistic effect of lactic acid bacteria on tyramine production by food-borne pathogenic bacteria in tyrosine decarboxylase broth. <i>Food Chemistry</i> , 2011 , 127, 1163-8	8.5	37

154	Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. <i>Marine Drugs</i> , 2020 , 18,	6	36
153	Effects of slaughtering methods on sensory, chemical and microbiological quality of rainbow trout (<i>Onchorynchus mykiss</i>) stored in ice and MAP. <i>European Food Research and Technology</i> , 2004 , 219, 211	3.4	36
152	Biogenic amine production and nucleotide ratios in gutted wild sea bass (<i>Dicentrarchus labrax</i>) stored in ice, wrapped in aluminium foil and wrapped in cling film at 4 °C. <i>Food Chemistry</i> , 2006 , 98, 76-84	8.5	34
151	Physiochemical and functional properties of gelatin obtained from tuna, frog and chicken skins. <i>Food Chemistry</i> , 2019 , 287, 273-279	8.5	31
150	Effects of rosemary and sage tea extracts on the sensory, chemical and microbiological changes of vacuum-packed and refrigerated sardine (<i>Sardina pilchardus</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2366-2372	3.8	31
149	Antimicrobial Impacts of Essential Oils on Food Borne-Pathogens. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2015 , 7, 53-61	1.9	30
148	Tocopherol content in fifteen grape varieties obtained using a rapid HPLC method. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 481-486	4.1	28
147	The function of lactic acid bacteria and brine solutions on biogenic amine formation by foodborne pathogens in trout fillets. <i>Food Chemistry</i> , 2011 , 129, 1211-6	8.5	27
146	Formation of biogenic amines by Gram-negative rods isolated from fresh, spoiled, VP-packed and MAP-packed herring (<i>Clupea harengus</i>). <i>European Food Research and Technology</i> , 2005 , 221, 575-581	3.4	27
145	The occurrence of polycyclic aromatic hydrocarbons in fish and meat products of Croatia and dietary exposure. <i>Journal of Food Composition and Analysis</i> , 2019 , 75, 49-60	4.1	27
144	The influence of the cell free solution of lactic acid bacteria on tyramine production by food borne-pathogens in tyrosine decarboxylase broth. <i>Food Chemistry</i> , 2015 , 173, 45-53	8.5	25
143	Determination of the quality parameters of pike perch Sander lucioperca caught by gillnet, longline and harpoon in Turkey. <i>Fisheries Science</i> , 2007 , 73, 412-420	1.9	25
142	Sensory, chemical and microbiological quality parameters in sea bream (<i>Sparus aurata</i>) stored in ice or wrapped in cling film or in aluminium foil at 2 ± 1 °C. <i>International Journal of Food Science and Technology</i> , 2007 , 42, 903-909	3.8	25
141	Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products. <i>International Journal of Food Properties</i> , 2017 , 20, 1029-1043	3	24
140	PROXIMATE ANALYSIS. FATTY ACID PROFILES AND MINERAL CONTENTS OF MEATS: A COMPARATIVE STUDY. <i>Journal of Muscle Foods</i> , 2010 , 21, 210-223		22
139	Quality assessment of gutted wild sea bass (<i>Dicentrarchus Labrax</i>) stored in ice, cling film and aluminium foil. <i>European Food Research and Technology</i> , 2005 , 220, 292-298	3.4	22
138	Effects of aluminium foil and cling film on biogenic amines and nucleotide degradation products in gutted sea bream stored at 2±1 °C. <i>European Food Research and Technology</i> , 2005 , 221, 582-591	3.4	22
137	The antimicrobial effect of grapefruit peel essential oil and its nanoemulsion on fish spoilage bacteria and food-borne pathogens. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110362	5.4	22

136	Tetrodotoxin levels in pufferfish (<i>Lagocephalus sceleratus</i>) caught in the Northeastern Mediterranean Sea. <i>Food Chemistry</i> , 2016 , 210, 332-7	8.5	21
135	Effect of Natural Extracts (<i>Mentha spicata</i> L. and <i>Artemisia campestris</i>) on Biogenic Amine Formation of Sardine Vacuum-Packed and Refrigerated (<i>Sardina pilchardus</i>) Fillets. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2393-2403	2.1	20
134	A rapid HPLC-determination of ATP-related compounds and its application to herring stored under modified atmosphere. <i>International Journal of Food Science and Technology</i> , 2000 , 35, 549-554	3.8	20
133	The function of nanoemulsion on preservation of rainbow trout fillet. <i>Journal of Food Science and Technology</i> , 2020 , 57, 895-904	3.3	20
132	Microbiological and chemical safety concerns regarding frozen fillets obtained from <i>Pangasius sutchi</i> and Nile tilapia exported to European countries. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1373-9	4.3	19
131	Effects of laurel and myrtle extracts on the sensory, chemical and microbiological properties of vacuum-packed and refrigerated European eel (<i>Anguilla anguilla</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 847-853	3.8	19
130	Fatty acid profile and mineral content of the wild snail (<i>Helix pomatia</i>) from the region of the south of the Turkey. <i>European Food Research and Technology</i> , 2005 , 221, 547-549	3.4	19
129	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. <i>Microorganisms</i> , 2020 , 8,	4.9	18
128	Chemical composition and antifungal activity of <i>Anacyclus valentinus</i> essential oil from Algeria. <i>Food Bioscience</i> , 2018 , 25, 28-31	4.9	18
127	Inhibition effects of carvacrol on biogenic amines formation by common food-borne pathogens in histidine decarboxylase broth. <i>LWT - Food Science and Technology</i> , 2015 , 64, 50-55	5.4	18
126	Seasonal fat and fatty acids variations of seven marine fish species from the Mediterranean Sea. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 1491-1498	3	18
125	Biological activity of plant-based carvacrol and thymol and their impact on human health and food quality. <i>Trends in Food Science and Technology</i> , 2021 , 116, 733-748	15.3	18
124	In Vitro Determination of the Antifungal Activity of <i>Artemisia campestris</i> Essential Oil from Algeria. <i>International Journal of Food Properties</i> , 2016 , 19, 1749-1756	3	17
123	The effects of gamma-irradiation on the nucleotide degradation compounds in sea bass (<i>Dicentrarchus labrax</i>) stored in ice. <i>Food Chemistry</i> , 2010 , 122, 789-794	8.5	17
122	Chapter 1:Biogenic Amines Formation, Toxicity, Regulations in Food. <i>Food Chemistry, Function and Analysis</i> , 2019 , 1-17	0.6	17
121	Antioxidant and antimicrobial preservatives: Properties, mechanism of action and applications in food - a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-17	11.5	17
120	The impact of applying natural clinoptilolite (zeolite) on the chemical, sensory and microbiological changes of vacuum packed sardine fillets. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1977-1985	3.8	16
119	Comparison of fatty acid and proximate compositions of the body and claw of male and female blue crabs (<i>Callinectes sapidus</i>) from different regions of the Mediterranean coast. <i>International Journal of Food Sciences and Nutrition</i> , 2008 , 59, 573-80	3.7	16

118	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , 2020 , 9,	7.1	16
117	Tetrodotoxin levels of three pufferfish species (<i>Lagocephalus</i> sp.) caught in the North-Eastern Mediterranean sea. <i>Chemosphere</i> , 2019 , 219, 95-99	8.4	16
116	Effect of <i>Mentha spicata</i> L. and <i>Artemisia campestris</i> extracts on the shelf life and quality of vacuum-packed refrigerated sardine (<i>Sardina pilchardus</i>) fillets. <i>Journal of Food Protection</i> , 2013 , 76, 1719-25	2.5	15
115	The effects of the combination of freezing and the use of natural antioxidant technology on the quality of frozen sardine fillets (<i>Sardinella aurita</i>). <i>International Journal of Food Science and Technology</i> , 2011 , 46, 236-242	3.8	15
114	The effects of ice storage on inosine monophosphate, inosine, hypoxanthine, and biogenic amine formation in European catfish (<i>Silurus glanis</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1966-1972	3.8	15
113	Recent developments in valorisation of bioactive ingredients in discard/seafood processing by-products. <i>Trends in Food Science and Technology</i> , 2021 , 116, 559-582	15.3	15
112	Effect of nisin on the shelf life of sea bass (<i>Dicentrarchus labrax</i> L.) fillets stored at chilled temperature (4 ± 2 °C). <i>Aquaculture International</i> , 2020 , 28, 851-863	2.6	14
111	First report on TTX levels of the yellow spotted pufferfish (<i>Torquigener flavimaculosus</i>) in the Mediterranean Sea. <i>Toxicon</i> , 2018 , 148, 101-106	2.8	14
110	Freshness and quality attributes of cold stored Atlantic bonito (<i>Sarda sarda</i>) gravad. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1318-1326	3.8	14
109	Quality properties, fatty acids, and biogenic amines profile of fresh tilapia stored in ice. <i>Journal of Food Science</i> , 2013 , 78, S1063-8	3.4	14
108	The effects of sex and season on the metal levels and proximate composition of red mullet (<i>Mullus barbatus</i> Linnaeus 1758) caught from the Middle Black Sea. <i>Human and Ecological Risk Assessment (HERA)</i> , 2018 , 24, 731-742	4.9	14
107	The Effect of Whey Protein Isolate Coating Enriched with Thyme Essential Oils on Trout Quality at Refrigerated Storage (4 ± 2 °C). <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 585-596	1.6	13
106	The influences of natural zeolite (cliptinolite) on ammonia and biogenic amine formation by foodborne pathogen. <i>Journal of Food Science</i> , 2012 , 77, M452-7	3.4	13
105	The effects of partial replacement of fish meal by vegetable protein sources in the diet of rainbow trout (<i>Onchorynchus mykiss</i>) on post mortem spoilage of fillets. <i>Food Chemistry</i> , 2006 , 96, 549-561	8.5	13
104	Chitosan role for shelf-life extension of seafood. <i>Environmental Chemistry Letters</i> , 2020 , 18, 61-74	13.3	13
103	Inhibitory effects of safflower and bitter melon extracts on biogenic amine formation by fish spoilage bacteria and food borne pathogens. <i>Food Bioscience</i> , 2019 , 32, 100478	4.9	12
102	The fourth industrial revolution in the food industry-Part I: Industry 4.0 technologies.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-17	11.5	12
101	Recent developments of natural antimicrobials and antioxidants on fish and fishery food products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 4182-4210	16.4	12

100	Cold plasma for the preservation of aquatic food products: An overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 4407-4425	16.4	12
99	The combined impact of nanoemulsion based on commercial oils and vacuum packing on the fatty acid profiles of sea bass fillets. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13222	2.1	11
98	Effect of lavender and lemon balm extracts on fatty acid profile, chemical quality parameters and sensory quality of vacuum packaged anchovy (<i>Engraulis encrasicolus</i>) fillets under refrigerated condition. <i>LWT - Food Science and Technology</i> , 2017 , 84, 529-535	5.4	11
97	Combined effects of plant and cell-free extracts of lactic acid bacteria on biogenic amines and bacterial load of fermented sardine stored at 3 ± 1 °C. <i>Food Bioscience</i> , 2018 , 24, 127-136	4.9	11
96	Biogenic Amine Formation and Microbiological Quality of Anchovy (<i>Engraulis encrasicolus</i>) Treated with Lavender and Lemon Balm Ethanol Extracts. <i>Journal of Food Science</i> , 2017 , 82, 1278-1284	3.4	10
95	Impact of Cell-free Supernatant of Lactic Acid Bacteria on Putrescine and Other Polyamine Formation by Foodborne Pathogens in Ornithine Decarboxylase Broth. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 5828-35	5.7	10
94	The Effects of Gamma Irradiation on the Biogenic Amine Formation in Sea Bream (<i>Sparus aurata</i>) Stored in Ice. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1343-1349	5.1	10
93	The influences of fish infusion broth on the biogenic amines formation by lactic acid bacteria. <i>Brazilian Journal of Microbiology</i> , 2013 , 44, 407-15	2.2	10
92	Simple Extraction and Rapid HPLC Method for Tocopherol Analysis in Marine and Fresh-water Fish Species. <i>Food Science and Technology Research</i> , 2011 , 17, 595-598	0.8	10
91	Impact of lactic acid bacteria and their metabolites on the techno-functional properties and health benefits of fermented dairy products. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-23	11.5	10
90	The function of probiotics on the treatment of ventilator-associated pneumonia (VAP): facts and gaps. <i>Journal of Medical Microbiology</i> , 2017 , 66, 1275-1285	3.2	10
89	The impact of natural clinoptilolite on ammonia, cadaverine and other polyamine formation by food-borne pathogen in lysine decarboxylase broth. <i>LWT - Food Science and Technology</i> , 2016 , 65, 703-710	5.4	9
88	Assessment of Color and Sensory Evaluation of Frozen Fillets from Pangasius Catfish and Nile Tilapia Imported to European Countries. <i>International Journal of Food Properties</i> , 2016 , 19, 1439-1446	3	9
87	TOCOPHEROL CONTENT OF COMMERCIAL FISH SPECIES AS AFFECTED BY MICROWAVE COOKING. <i>Journal of Food Biochemistry</i> , 2013 , 37, 381-387	3.3	9
86	Sterol Content of Fish, Crustacea and Mollusc: Effects of Cooking Methods. <i>International Journal of Food Properties</i> , 2015 , 18, 2026-2041	3	9
85	Comparative seasonal sterol profiles in edible parts of Mediterranean fish and shellfish species. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 476-83	3.7	9
84	In Vitro Study of the Antifungal Activity of Essential Oils Obtained from <i>Mentha spicata</i> , <i>Thymus vulgaris</i> , and <i>Laurus nobilis</i> . <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2016 , 8, 99-106	1.9	9
83	Maximizing the Antioxidant Capacity of <i>Padina pavonica</i> by Choosing the Right Drying and Extraction Methods. <i>Processes</i> , 2021 , 9, 587	2.9	9

82	Control of biogenic amine production and bacterial growth in fish and seafood products using phytochemicals as biopreservatives: A review. <i>Food Bioscience</i> , 2021 , 39, 100807	4.9	9
81	The antimicrobial properties and biogenic amine production of lactic acid bacteria isolated from various fermented food products. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	9
80	Antimicrobial effect of laurel essential oil nanoemulsion on food-borne pathogens and fish spoilage bacteria. <i>Food Chemistry</i> , 2022 , 368, 130831	8.5	9
79	Challenges Associated with Byproducts Valorization-Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. <i>Foods</i> , 2020 , 9,	4.9	8
78	Comparative Quality Loss in Wild and Cultured Rainbow Trout (<i>Oncorhynchus mykiss</i>) during Chilling Storage. <i>Food Science and Technology Research</i> , 2013 , 19, 445-454	0.8	8
77	Comparison of fatty acid, mineral and proximate composition of body and legs of edible frog (<i>Rana esculenta</i>). <i>International Journal of Food Sciences and Nutrition</i> , 2008 , 59, 558-65	3.7	8
76	Hydrolysis and oxidation of European eel oil during frozen storage for 48 weeks. <i>European Food Research and Technology</i> , 2006 , 224, 33-37	3.4	8
75	Dairy Lactic Acid Bacteria and Their Potential Function in Dietetics: The Food-Gut-Health Axis.. <i>Foods</i> , 2021 , 10,	4.9	8
74	Recent developments in non-thermal processing for seafood and seafood products: cold plasma, pulsed electric field and high hydrostatic pressure. <i>International Journal of Food Science and Technology</i> ,	3.8	8
73	The Impacts of on the Functional Properties of Fermented Foods: A Review of Current Knowledge.. <i>Microorganisms</i> , 2022 , 10,	4.9	8
72	The Impact of Carvacrol on Ammonia and Biogenic Amine Production by Common Foodborne Pathogens. <i>Journal of Food Science</i> , 2015 , 80, M2899-903	3.4	7
71	Effects of combining of smoking and marinating on the shelf life of anchovy stored at 4°C. <i>Food Science and Biotechnology</i> , 2010 , 19, 69-75	3	7
70	Recent advances in industrial applications of seaweeds. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-30	11.5	7
69	Impact of icing with potato, sweet potato, sugar beet, and red beet peel extract on the sensory, chemical, and microbiological changes of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets stored at (3 ± 1 °C). <i>Aquaculture International</i> , 2020 , 28, 187-197	2.6	7
68	The Function of Emulsions on the Biogenic Amine Formation and their Indices of Sea Bass Fillets (<i>Dicentrarchus Labrax</i>) Stored in Vacuum Packaging. <i>Journal of Food Science</i> , 2018 , 83, 318-325	3.4	6
67	Fatty acid composition and antioxidant capacity of cypselas in <i>Centaurea s.l. taxa</i> (Asteraceae, Cardueae) from NE Anatolia. <i>South African Journal of Botany</i> , 2017 , 112, 474-482	2.9	6
66	. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2011 , 11,	1.2	6
65	Quality Changes of Marinated Tench (<i>Tinca tinca</i>) during Refrigerated Storage. <i>Food Science and Technology International</i> , 2009 , 15, 513-521	2.6	6

64	Combined impacts of oregano extract and vacuum packaging on the quality changes of frigate tuna muscles stored at 3±1°C. <i>Veterinary World</i> , 2019 , 12, 155-164	1.7	6
63	Recent developments in applications of lactic acid bacteria against mycotoxin production and fungal contamination. <i>Food Bioscience</i> , 2021 , 101444	4.9	6
62	Recent advances in bio-preservatives impacts of lactic acid bacteria and their metabolites on aquatic food products. <i>Food Bioscience</i> , 2021 , 44, 101440	4.9	6
61	Nucleotide degradation in sardine (<i>Sardina pilchardus</i>) stored in different storage condition at 4°C. <i>Journal of Fisheries Sciences</i> , 2007 , 1, 13-19		6
60	Effect of Natural Zeolite (Clinoptilolite) on Biogenic Amine Production by Gram Positive and Gram Negative Pathogens. <i>Frontiers in Microbiology</i> , 2018 , 9, 2585	5.7	6
59	Function of cell-free supernatants of <i>Leuconostoc</i> , <i>Lactococcus</i> , <i>Streptococcus</i> , <i>Pediococcus</i> strains on histamine formation by foodborne pathogens in histidine decarboxylase broth. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13208	2.1	5
58	The impact of gravading process on the quality of carp fillets (<i>Cyprinus carpio</i>): sensory, microbiological, protein profiles and textural changes. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2017 , 12, 147-155	2.3	5
57	The biogenic amine and mineral contents of different milling fractions of bread and durum wheat (<i>Triticum L.</i>) cultivars. <i>Food Bioscience</i> , 2020 , 37, 100676	4.9	5
56	Crustacean By-products 2019 , 33-38		5
55	The impact of different levels of nisin as a biopreservative agent on the chemical, sensory and microbiological quality of vacuum-packed sea bass (<i>Dicentrarchus labrax</i>) fillets stored at 4 ± 2 °C. <i>Grasas Y Aceites</i> , 2021 , 72, e401	1.3	5
54	The Effects of Fermentation Process with Acid and Lactic Acid Bacteria Strains on the Biogenic Amine Formation of Wet and Spray-Dried Fish Silages of Discards. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 314-328	1.6	4
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