

# Fatih Ozogul

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

189  
papers

4,968  
citations

36  
h-index

64  
g-index

196  
ext. papers

6,113  
ext. citations

5.3  
avg, IF

6.21  
L-index

#	Paper	IF	Citations
189	Recent developments in dairy kefir-derived lactic acid bacteria and their health benefits. <i>Food Bioscience</i> , <b>2022</b> , 46, 101592	4.9	2
188	Properties, preparation methods, and application of sour starches in the food. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 121, 44-58	15.3	1
187	Retrospecting the concept and industrial significance of LAB bacteriocins. <i>Food Bioscience</i> , <b>2022</b> , 46, 101607	4.9	1
186	Bread Sourdough Lactic Acid Bacteria-Technological, Antimicrobial, Toxin-Degrading, Immune System-, and Faecal Microbiota-Modelling Biological Agents for the Preparation of Food, Nutraceuticals and Feed.. <i>Foods</i> , <b>2022</b> , 11,	4.9	4
185	The fourth industrial revolution in the food industry-Part I: Industry 4.0 technologies.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-17	11.5	12
184	Effects of different plant (Marjoram and Olive leaf) extracts on quality characteristics of red and ordinary muscles of vacuum packaged tuna like fillets. <i>Applied Food Research</i> , <b>2022</b> , 2, 100034		0
183	Application of oil-in-water nanoemulsions based on grape and cinnamon essential oils for shelf-life extension of chilled flathead mullet fillets. <i>Journal of the Science of Food and Agriculture</i> , <b>2022</b> , 102, 105412	4.7	3
182	Antimicrobial effect of laurel essential oil nanoemulsion on food-borne pathogens and fish spoilage bacteria. <i>Food Chemistry</i> , <b>2022</b> , 368, 130831	8.5	9
181	The impact of nano/micro-plastics toxicity on seafood quality and human health: facts and gaps.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-19	11.5	4
180	Changes in the Microbial Community and Biogenic Amine Content in Rapeseed Meal during Fermentation with an Antimicrobial Combination of Lactic Acid Bacteria Strains. <i>Fermentation</i> , <b>2022</b> , 8, 136	4.7	0
179	Antimicrobial Impacts of Microbial Metabolites on the Preservation of Fish and Fishery Products: A Review with Current Knowledge.. <i>Microorganisms</i> , <b>2022</b> , 10,	4.9	3
178	Organic acids production from lactic acid bacteria: A preservation approach. <i>Food Bioscience</i> , <b>2022</b> , 46, 101615	4.9	4
177	Lactic acid bacteria as pro-technological, bioprotective and health-promoting cultures in the dairy food industry. <i>Food Bioscience</i> , <b>2022</b> , 47, 101617	4.9	1
176	Development of starch-based films reinforced with cellulosic nanocrystals and essential oil to extend the shelf life of red grapes. <i>Food Bioscience</i> , <b>2022</b> , 47, 101621	4.9	3
175	The Impacts of on the Functional Properties of Fermented Foods: A Review of Current Knowledge.. <i>Microorganisms</i> , <b>2022</b> , 10,	4.9	8
174	Kaempferol: A flavonoid with wider biological activities and its applications.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-25	11.5	2
173	Recent developments of lactic acid bacteria and their metabolites on foodborne pathogens and spoilage bacteria: Facts and gaps. <i>Food Bioscience</i> , <b>2022</b> , 101741	4.9	3

172	Recent developments in industrial applications of nanoemulsions.. <i>Advances in Colloid and Interface Science</i> , <b>2022</b> , 304, 102685	14.3	4
171	The impact of aromatic plant-derived bioactive compounds on seafood quality and safety. <i>Advances in Food and Nutrition Research</i> , <b>2022</b> ,	6	1
170	Contribution of polysaccharides from crustacean in fermented food products. <i>Advances in Food and Nutrition Research</i> , <b>2022</b> ,	6	0
169	Recent advances in industrial applications of seaweeds. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-30	11.5	7
168	Dairy Lactic Acid Bacteria and Their Potential Function in Dietetics: The Food-Gut-Health Axis.. <i>Foods</i> , <b>2021</b> , 10,	4.9	8
167	Mediterranean Spontaneously Fermented Sausages: Spotlight on Microbiological and Quality Features to Exploit Their Bacterial Biodiversity. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
166	Recent developments in applications of lactic acid bacteria against mycotoxin production and fungal contamination. <i>Food Bioscience</i> , <b>2021</b> , 101444	4.9	6
165	Recent advances in bio-preservatives impacts of lactic acid bacteria and their metabolites on aquatic food products. <i>Food Bioscience</i> , <b>2021</b> , 44, 101440	4.9	6
164	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> , <b>2021</b> , 1-23	11.5	10
163	Bio-refinery of plant drinks press cake permeate using ultrafiltration and lactobacillus fermentation into antimicrobials and its effect on the growth of wheatgrass in vivo. <i>Food Bioscience</i> , <b>2021</b> , 46, 101427	4.9	3
162	Maximizing the Antioxidant Capacity of <i>Padina pavonica</i> by Choosing the Right Drying and Extraction Methods. <i>Processes</i> , <b>2021</b> , 9, 587	2.9	9
161	Perspectives for Chitin/Chitosan Based Films as Active Packaging Systems on a Food Product <b>2021</b> , 85-103		0
160	Nucleotide degradation, biogenic amine level and microbial contamination as quality indicators of cold-stored rainbow trout ( <i>Oncorhynchus mykiss</i> ) gravad. <i>Food Chemistry</i> , <b>2021</b> , 346, 128904	8.5	2
159	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> , <b>2021</b> , 72, e401	1.3	5
158	Recent developments of natural antimicrobials and antioxidants on fish and fishery food products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 4182-4210	16.4	12
157	Proximate composition and fatty acid profiles of common pufferfish species in the Mediterranean Sea. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 874-884	3.8	
156	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> , <b>2021</b> , 136, 110362	5.4	22
155	Control of biogenic amine production and bacterial growth in fish and seafood products using phytochemicals as biopreservatives: A review. <i>Food Bioscience</i> , <b>2021</b> , 39, 100807	4.9	9

154	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> , <b>2021</b> , 45,	2.1	9
153	Sustainable sources for antioxidant and antimicrobial compounds used in meat and seafood products. <i>Advances in Food and Nutrition Research</i> , <b>2021</b> , 97, 55-118	6	3
152	Exploiting of Secondary Raw Materials from Fish Processing Industry as a Source of Bioactive Peptide-Rich Protein Hydrolysates. <i>Marine Drugs</i> , <b>2021</b> , 19,	6	3
151	Cold plasma for the preservation of aquatic food products: An overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 4407-4425	16.4	12
150	The effects of nisin on the growth of foodborne pathogens and biogenic amine formation: in vivo and in vitro studies. <i>Food Bioscience</i> , <b>2021</b> , 43, 101266	4.9	2
149	Recent developments in valorisation of bioactive ingredients in discard/seafood processing by-products. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 116, 559-582	15.3	15
148	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> , <b>2021</b> , 116, 733-748	15.3	18
147	Seafood infusion broths as novel sources to produce organic acids using selected lactic acid bacteria strains. <i>Food Bioscience</i> , <b>2021</b> , 43, 101227	4.9	3
146	Nano-technological approaches for plant and marine-based polysaccharides for nano-encapsulations and their applications in food industry. <i>Advances in Food and Nutrition Research</i> , <b>2021</b> , 97, 187-236	6	2
145	Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. <i>Marine Drugs</i> , <b>2020</b> , 18,	6	36
144	Challenges Associated with Byproducts Valorization-Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. <i>Foods</i> , <b>2020</b> , 9,	4.9	8
143	The biogenic amine and mineral contents of different milling fractions of bread and durum wheat ( <i>Triticum L.</i> ) cultivars. <i>Food Bioscience</i> , <b>2020</b> , 37, 100676	4.9	5
142	Suppression effects of aqueous and ethanolic extracts of propolis on biogenic amine production by <i>Morganella psychrotolerans</i> . <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109771	5.4	2
141	Effect of nisin on the shelf life of sea bass ( <i>Dicentrarchus labrax L.</i> ) fillets stored at chilled temperature (4 ± 2 °C). <i>Aquaculture International</i> , <b>2020</b> , 28, 851-863	2.6	14
140	The impact of chitosan on seafood quality and human health: A review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 97, 404-416	15.3	40
139	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> , <b>2020</b> , 8,	4.9	18
138	The effects of nisin used at different concentrations on fatty acids profile of sea bass ( <i>Dicentrarchus labrax</i> ) fillets under chilled (4 ± 2 °C) and vacuum-packed conditions. <i>Suğöner Dergisi</i> , <b>2020</b> , 37, 43-51	0.3	1
137	Lactic Acid Bacteria: <i>Lactobacillus</i> spp.: <i>Lactobacillus acidophilus</i> <b>2020</b> ,		2

136	Importance of electrospun chitosan-based nanoscale materials for seafood products safety <b>2020</b> , 195-223	2
135	Influence of olive oilBased nanoemulsion on the fatty acid profiles of rainbow trout fillets. <i>Aquaculture International</i> , <b>2020</b> , 28, 1997-2014	2.6 1
134	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1 16
133	Antioxidant and antimicrobial preservatives: Properties, mechanism of action and applications in food - a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-17	11.5 17
132	Chitosan role for shelf-life extension of seafood. <i>Environmental Chemistry Letters</i> , <b>2020</b> , 18, 61-74	13.3 13
131	The function of nanoemulsion on preservation of rainbow trout fillet. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 895-904	3.3 20
130	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> , <b>2020</b> , 28, 187-197	2.6 7
129	The combined impact of cold smoking and natural antioxidants on quality and shelf life of dolphinfish ( <i>Scomber japonicus</i> ) fillets. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 1239-1250	3.2 2
128	Chitosan for Seafood Processing and Preservation. <i>Sustainable Agriculture Reviews</i> , <b>2019</b> , 45-79	1.3 1
127	Elemental composition of pufferfish species from Northeastern Mediterranean Sea. <i>Environmental Monitoring and Assessment</i> , <b>2019</b> , 191, 334	3.1 2
126	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> , <b>2019</b> , 28, 314-328	1.6 4
125	Physiochemical and functional properties of gelatin obtained from tuna, frog and chicken skins. <i>Food Chemistry</i> , <b>2019</b> , 287, 273-279	8.5 31
124	Crustacean By-products <b>2019</b> , 33-38	5
123	Inhibitory effects of safflower and bitter melon extracts on biogenic amine formation by fish spoilage bacteria and food borne pathogens. <i>Food Bioscience</i> , <b>2019</b> , 32, 100478	4.9 12
122	Advances in Packaging <b>2019</b> , 45-69	1
121	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> , <b>2019</b> , 12, 155-164	1.7 6
120	Fatty acids of oil and antioxidant capacity of phenolics from fruits of 11 Cardueae (Carduoideae, Asteraceae) taxa from northeast Anatolia (Turkey). <i>Botanica Serbica</i> , <b>2019</b> , 43, 31-45	0.6 4
119	Farklı Konsantrasyonlarda Kullanılan Nisin'in Soğukta ve Vakum Paketlenerek Depolanan Levrek ( <i>Dicentrarchus labrax</i> , Linnaeus, 1758) Filetolarının Renk Değişimleri Üzerine Etkileri. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , <b>2019</b> , 7, 1657	1.1 2

118	Chapter 1:Biogenic Amines Formation, Toxicity, Regulations in Food. <i>Food Chemistry, Function and Analysis</i> , <b>2019</b> , 1-17	0.6	17
117	Tetrodotoxin levels of three pufferfish species ( <i>Lagocephalus</i> sp.) caught in the North-Eastern Mediterranean sea. <i>Chemosphere</i> , <b>2019</b> , 219, 95-99	8.4	16
116	The occurrence of polycyclic aromatic hydrocarbons in fish and meat products of Croatia and dietary exposure. <i>Journal of Food Composition and Analysis</i> , <b>2019</b> , 75, 49-60	4.1	27
115	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> , <b>2018</b> , 83, 318-325	3.4	6
114	First report on TTX levels of the yellow spotted pufferfish ( <i>Torquigener flavimaculosus</i> ) in the Mediterranean Sea. <i>Toxicon</i> , <b>2018</b> , 148, 101-106	2.8	14
113	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> , <b>2018</b> , 58, 1660-1670	11.5	84
112	Marine-Based Toxins and Their Health Risk <b>2018</b> , 109-144		0
111	. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , <b>2018</b> , 18,	1.2	4
110	Chemical composition and antifungal activity of <i>Anacyclus valentinus</i> essential oil from Algeria. <i>Food Bioscience</i> , <b>2018</b> , 25, 28-31	4.9	18
109	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> , <b>2018</b> , 24, 731-742	4.9	14
108	Effect of Natural Zeolite (Clinoptilolite) on Biogenic Amine Production by Gram Positive and Gram Negative Pathogens. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2585	5.7	6
107	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> , <b>2018</b> , 24, 127-136	4.9	11
106	Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 1029-1043	3	24
105	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> , <b>2017</b> , 41, e13222	2.1	11
104	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> , <b>2017</b> , 41, e13208	2.1	5
103	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> , <b>2017</b> , 82, 1278-1284	3.4	10
102	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> , <b>2017</b> , 12, 147-155	2.3	5
101	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> , <b>2017</b> , 84, 529-535	5.4	11

100	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> , <b>2017</b> , 112, 474-482	2.9	6
99	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> , <b>2017</b> , 75, 677-684	5.4	121
98	The function of probiotics on the treatment of ventilator-associated pneumonia (VAP): facts and gaps. <i>Journal of Medical Microbiology</i> , <b>2017</b> , 66, 1275-1285	3.2	10
97	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> , <b>2016</b> , 65, 703-710	5.4	9
96	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> , <b>2016</b> , 25, 585-596	1.6	13
95	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> , <b>2016</b> , 96, 1373-9	4.3	19
94	Assessment of Color and Sensory Evaluation of Frozen Fillets from <i>Pangasius</i> Catfish and Nile Tilapia Imported to European Countries. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 1439-1446	3	9
93	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> , <b>2016</b> , 33, 422-430	6.8	43
92	Industrial applications of crustacean by-products (chitin, chitosan, and chitooligosaccharides): A review. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 48, 40-50	15.3	590
91	In Vitro Determination of the Antifungal Activity of <i>Artemisia campestris</i> Essential Oil from Algeria. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 1749-1756	3	17
90	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 &amp; Agriculture</i> , <b>2016</b> , 8, 99-106	1.9	9
89	Technological Factors Affecting Biogenic Amine Content in Foods: A Review. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 1218	5.7	153
88	Lactic Acid Bacteria: <i>Lactobacillus</i> spp.: <i>Lactobacillus acidophilus</i> <b>2016</b> ,		3
87	Formation of lactic, acetic, succinic, propionic, formic and butyric acid by lactic acid bacteria. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 73, 536-542	5.4	76
86	Fatty acid composition of achenes of <i>Cirsium taxa</i> (Asteraceae, Carduoideae) from Turkey. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , <b>2016</b> , 71, 45-54	1.7	4
85	Nutritional Composition of Frozen Fillets from <i>Pangasius</i> Catfish ( <i>Pangasius hypophthalmus</i> ) and Nile Tilapia ( <i>Oreochromis niloticus</i> ) Imported to European Countries. <i>Annals of Animal Science</i> , <b>2016</b> , 16, 931-950	2	4
84	Tetrodotoxin levels in pufferfish ( <i>Lagocephalus sceleratus</i> ) caught in the Northeastern Mediterranean Sea. <i>Food Chemistry</i> , <b>2016</b> , 210, 332-7	8.5	21
83	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> , <b>2015</b> , 63, 5828-35	5.7	10

82	Effect of Natural Extracts (Mentha spicata L. and Artemisia campestris) on Biogenic Amine Formation of Sardine Vacuum-Packed and Refrigerated (Sardina pilchardus) Fillets. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 2393-2403	2.1	20
81	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> , <b>2015</b> , 173, 45-53	8.5	25
80	Marine Bioactive Compounds and Their Health Benefits: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2015</b> , 14, 446-465	16.4	199
79	The Impact of Carvacrol on Ammonia and Biogenic Amine Production by Common Foodborne Pathogens. <i>Journal of Food Science</i> , <b>2015</b> , 80, M2899-903	3.4	7
78	Antimicrobial Impacts of Essential Oils on Food Borne-Pathogens. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , <b>2015</b> , 7, 53-61	1.9	30
77	Sterol Content of Fish, Crustacea and Mollusc: Effects of Cooking Methods. <i>International Journal of Food Properties</i> , <b>2015</b> , 18, 2026-2041	3	9
76	Inhibition effects of carvacrol on biogenic amines formation by common food-borne pathogens in histidine decarboxylase broth. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 50-55	5.4	18
75	The new toxin of Mediterranean:Tetrodotoxin. <i>Suğöner Dergisi</i> , <b>2015</b> , 32, 15-24	0.3	3
74	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> , <b>2014</b> , 49, 847-853	3.8	19
73	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> , <b>2014</b> , 145, 681-6	8.5	78
72	TOCOPHEROL CONTENT OF COMMERCIAL FISH SPECIES AS AFFECTED BY MICROWAVE COOKING. <i>Journal of Food Biochemistry</i> , <b>2013</b> , 37, 381-387	3.3	9
71	L-Carnitine Contents in Seafoods Commonly Eaten in Middle Eastern Countries. <i>Journal of Food Biochemistry</i> , <b>2013</b> , 37, 702-707	3.3	2
70	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> , <b>2013</b> , 6, 1343-1349	5.1	10
69	Biogenic amines formation in <i>Streptococcus thermophilus</i> isolated from home-made natural yogurt. <i>Food Chemistry</i> , <b>2013</b> , 138, 655-62	8.5	56
68	Significance of antioxidants for seafood safety and human health. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 475-91	5.7	59
67	Comparative seasonal sterol profiles in edible parts of Mediterranean fish and shellfish species. <i>International Journal of Food Sciences and Nutrition</i> , <b>2013</b> , 64, 476-83	3.7	9
66	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> , <b>2013</b> , 76, 1719-25	2.5	15
65	Freshness and quality attributes of cold stored Atlantic bonito ( <i>Sarda sarda</i> ) gravad. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 1318-1326	3.8	14



64	Quality properties, fatty acids, and biogenic amines profile of fresh tilapia stored in ice. <i>Journal of Food Science</i> , <b>2013</b> , 78, S1063-8	3.4	14
63	Comparative Quality Loss in Wild and Cultured Rainbow Trout ( <i>Oncorhynchus mykiss</i> ) during Chilling Storage. <i>Food Science and Technology Research</i> , <b>2013</b> , 19, 445-454	0.8	8
62	The influences of fish infusion broth on the biogenic amines formation by lactic acid bacteria. <i>Brazilian Journal of Microbiology</i> , <b>2013</b> , 44, 407-15	2.2	10
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55	. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , <b>2011</b> , 11,	1.2	6
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50	Seasonal fat and fatty acids variations of seven marine fish species from the Mediterranean Sea. <i>European Journal of Lipid Science and Technology</i> , <b>2011</b> , 113, 1491-1498	3	18
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47	Tocopherol content in fifteen grape varieties obtained using a rapid HPLC method. <i>Journal of Food Composition and Analysis</i> , <b>2011</b> , 24, 481-486	4.1	28

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45	The capability of rosemary extract in preventing oxidation of fish lipid. <i>International Journal of Food Science and Technology</i> , <b>2010</b> , 45, 1717-1723	3.8	55
44	Nucleotide degradation products of gamma-irradiated sea bream ( <i>Sparus aurata</i> ) stored in ice. <i>International Journal of Food Science and Technology</i> , <b>2010</b> , 45, 2290-2296	3.8	4
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41	Novel Approaches in Seafood Preservation Techniques <b>2010</b> , 206-216		1
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37	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> , <b>2009</b> , 60, 464-75	3.7	72
36	Quality Changes of Marinated Tench ( <i>Tinca tinca</i> ) during Refrigerated Storage. <i>Food Science and Technology International</i> , <b>2009</b> , 15, 513-521	2.6	6
35	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> , <b>2008</b> , 59, 558-65	3.7	8
34	Bacteriological and biochemical assessment of marinating cephalopods, crustaceans and gastropoda during 24 weeks of storage. <i>International Journal of Food Sciences and Nutrition</i> , <b>2008</b> , 59, 465-76	3.7	3
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32	Seasonal effects in the nutritional quality of the body structural tissue of cephalopods. <i>Food Chemistry</i> , <b>2008</b> , 108, 847-52	8.5	54
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30	Fatty acid profiles of commercially important fish species from the Mediterranean, Aegean and Black Seas. <i>Food Chemistry</i> , <b>2007</b> , 100, 1634-1638	8.5	124
29	Fatty acid profiles and fat contents of commercially important seawater and freshwater fish species of Turkey: A comparative study. <i>Food Chemistry</i> , <b>2007</b> , 103, 217-223	8.5	129

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25	Nucleotide degradation in sardine ( <i>Sardina pilchardus</i> ) stored in different storage condition at 4°C. <i>Journal of Fisheries Sciences</i> , <b>2007</b> , 1, 13-19		6
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19	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> , <b>2006</b> , 99, 574-578	8.5	89
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6	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> , <b>2000</b> , 35, 549-554	3.8	20
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