

Duygu Ercan

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

373
citations

1040056

9
h-index

1281871

11
g-index

13
all docs

13
docs citations

13
times ranked

496
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial effect of synergistic interaction between UV-A light and gallic acid against <i>Escherichia coli</i> O157:H7 in fresh produce wash water and biofilm. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 44-52.	5.6	57
2	Antimicrobial Effect of Photosensitized Rose Bengal on Bacteria and Viruses in Model Wash Water. <i>Food and Bioprocess Technology</i> , 2016, 9, 441-451.	4.7	24
3	Synergistic interaction of ultraviolet light and zinc oxide photosensitizer for enhanced microbial inactivation in simulated wash-water. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 240-250.	5.6	19
4	Recent advances for the production and recovery methods of lysozyme. <i>Critical Reviews in Biotechnology</i> , 2016, 36, 1078-1088.	9.0	51
5	Enhanced human lysozyme production by <i>Kluyveromyces lactis</i> K7 in biofilm reactor coupled with online recovery system. <i>Biochemical Engineering Journal</i> , 2015, 98, 68-74.	3.6	9
6	Effects of fed-batch and continuous fermentations on human lysozyme production by <i>Kluyveromyces lactis</i> K7 in biofilm reactors. <i>Bioprocess and Biosystems Engineering</i> , 2015, 38, 2461-2468.	3.4	9
7	Current and future trends for biofilm reactors for fermentation processes. <i>Critical Reviews in Biotechnology</i> , 2015, 35, 1-14.	9.0	98
8	Microbiological quality of artisanal <i>Şepet</i> cheese. <i>International Journal of Dairy Technology</i> , 2014, 67, 384-393.	2.8	9
9	Enhanced human lysozyme production in biofilm reactor by <i>Kluyveromyces lactis</i> K7. <i>Biochemical Engineering Journal</i> , 2014, 92, 2-8.	3.6	21
10	Production of human lysozyme in biofilm reactor and optimization of growth parameters of <i>Kluyveromyces lactis</i> K7. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 6211-6221.	3.6	35
11	Physicochemical, textural, volatile, and sensory profiles of traditional <i>Şepet</i> cheese. <i>Journal of Dairy Science</i> , 2011, 94, 4300-4312.	3.4	27