

# Oktaý Yerlikaya

## List of Publications by Year in descending order

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24  
papers

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citations

1040018

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h-index

839512

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25  
all docs

25  
docs citations

25  
times ranked

507  
citing authors

#	ARTICLE	IF	CITATIONS
1	Starter cultures used in probiotic dairy product preparation and popular probiotic dairy drinks. Food Science and Technology, 2014, 34, 221-229.	1.7	79
2	Probiotic potential and biochemical and technological properties of <i>Lactococcus lactis</i> ssp. <i>lactis</i> strains isolated from raw milk and kefir grains. Journal of Dairy Science, 2019, 102, 124-134.	3.4	61
3	Effect of bee pollen supplement on antimicrobial, chemical, rheological, sensorial properties and probiotic viability of fermented milk beverages. Mljekarstvo, 2014, , 268-279.	0.6	29
4	<i>In vitro</i> characterisation of probiotic properties of <i>Enterococcus faecium</i> and <i>Enterococcus durans</i> strains isolated from raw milk and traditional dairy products. International Journal of Dairy Technology, 2020, 73, 98-107.	2.8	28
5	Production of set-type yoghurt using <i>Enterococcus faecium</i> and <i>Enterococcus durans</i> strains with probiotic potential as starter adjuncts. International Journal of Dairy Technology, 2020, 73, 726-736.	2.8	23
6	Potential effects of a multistrain probiotic-kefir on salivary <i>Streptococcus mutans</i> and <i>Lactobacillus</i> spp.. Journal of Dental Sciences, 2010, 5, 144-149.	2.5	19
7	Incorporation of <i>Propionibacterium shermanii</i> subsp. <i>freudenreichii</i> in probiotic dairy drink production: physicochemical, rheological, microbiological and sensorial properties. International Journal of Dairy Technology, 2020, 73, 392-402.	2.8	19
8	Probiotic viability, viscosity, hardness properties and sensorial quality of synbiotic ice creams produced from goat's milk. Food Science and Technology, 2021, 41, 167-173.	1.7	18
9	Potential use of probiotic <i>Enterococcus faecium</i> and <i>Enterococcus durans</i> strains in Izmir Tulum cheese as adjunct culture. Journal of Food Science and Technology, 2019, 56, 2175-2185.	2.8	16
10	Benzoic acid formation and its relationship with microbial properties in traditional Turkish cheese varieties. Food Bioscience, 2021, 41, 101040.	4.4	15
11	Evaluation of antimicrobial activity and antibiotic susceptibility profiles of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> and <i>Streptococcus thermophilus</i> strains isolated from commercial yoghurt starter cultures. Food Science and Technology, 2021, 41, 418-425.	1.7	13
12	Importance of Dairy Products in Cardiovascular Diseases and Type 2 Diabetes. Critical Reviews in Food Science and Nutrition, 2013, 53, 902-908.	10.3	9
13	The effect of various herbs and packaging material on antioxidant activity and colour parameters of whey (Lor) cheese. International Journal of Dairy Technology, 2021, 74, 554-563.	2.8	8
14	Determination of the microbial flora in traditional İzmir Tulum cheeses by Denaturing Gradient Gel Electrophoresis. Journal of Food Science and Technology, 2018, 55, 956-963.	2.8	7
15	An application of selected enterococci using <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 in set-style probiotic yoghurt-like products. Food Bioscience, 2021, 41, 101096.	4.4	7
16	Some potential beneficial properties of <i>Lactocaseibacillus paracasei</i> subsp. <i>paracasei</i> and <i>Leuconostoc mesenteroides</i> strains originating from raw milk and kefir grains. Journal of Food Processing and Preservation, 2021, 45, e15986.	2.0	7
17	Analysis of some physicochemical, rheological, sensorial properties, and probiotic viability of fermented milks containing <i>Enterococcus faecium</i> and <i>Enterococcus durans</i> strains. Journal of Food Processing and Preservation, 2020, 44, e14553.	2.0	6
18	Farklı Modifiye Atmosfer Koşulları ile Paketlenen Sepet Peynirinin Aroma Bileşenleri, Serbest Yağ Asitleri Kompozisyonu ve Mikrobiyolojik Özellikleri. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2016, , .	0.1	1

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19	Effects of Ripening Period on Textural and Sensory Properties of Capper Cheeses. Journal of Animal and Veterinary Advances, 2011, 10, 1171-1176.	0.1	1
20	The effect of aqueous extracts of some plants on in vitro antioxidant and antidiabetic activity of probiotic yogurt. Journal of Food Science and Technology, 0, , 1.	2.8	1
21	A traditional cheese from Greece to Turkey: Armola. International Journal of Dairy Technology, 2019, 72, 601-609.	2.8	0
22	The influence of plant addition to some physicochemical, textural, microstructural, melting ability and sensory properties of Mozzarella cheese. Mljekarstvo, 2020, 70, 300-312.	0.6	0
23	Farklı starter kültürler kullanılarak yapılan yoğurtların tekstürel ve viskozite özelliklerine etkisi. Ege Üniversitesi Ziraat Fakültesi Dergisi, 2021, 58, 377-383.	0.4	0
24	The Role of Dairy Products in Prostate Cancer: A Review. Pakistan Journal of Nutrition, 2013, 12, 602-606.	0.2	0