

AlÄ° DemÄ°rcÄ°

List of Publications by Year in descending order

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222
papers

7,964
citations

53660

45
h-index

64668

79
g-index

242
all docs

242
docs citations

242
times ranked

6205
citing authors

#	ARTICLE	IF	CITATIONS
1	Biosynthesis, production and applications of bacterial cellulose. <i>Cellulose</i> , 2013, 20, 2191-2219.	2.4	380
2	Pullulan: biosynthesis, production, and applications. <i>Applied Microbiology and Biotechnology</i> , 2011, 92, 29-44.	1.7	351
3	Infrared Heating in Food Processing: An Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2008, 7, 2-13.	5.9	318
4	Effect of different additives on bacterial cellulose production by <i>Acetobacter xylinum</i> and analysis of material property. <i>Cellulose</i> , 2009, 16, 1033-1045.	2.4	174
5	Microscopic and Spectroscopic Evaluation of Inactivation of <i>Staphylococcus aureus</i> by Pulsed UV Light and Infrared Heating. <i>Food and Bioprocess Technology</i> , 2010, 3, 93-104.	2.6	166
6	Inactivation of <i>Staphylococcus aureus</i> in Milk Using Flow-Through Pulsed UV-Light Treatment System. <i>Journal of Food Science</i> , 2007, 72, M233-9.	1.5	160
7	Enhanced production of bacterial cellulose by using a biofilm reactor and its material property analysis. <i>Journal of Biological Engineering</i> , 2009, 3, 12.	2.0	156
8	Modeling the inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> on raspberries and strawberries resulting from exposure to ozone or pulsed UV-light. <i>Journal of Food Engineering</i> , 2008, 85, 444-449.	2.7	148
9	Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> inoculated on raw salmon fillets by pulsed UV-light treatment. <i>International Journal of Food Science and Technology</i> , 2006, 41, 354-360.	1.3	144
10	Inactivation of <i>Escherichia coli</i> O157:H7 on Inoculated Alfalfa Seeds with Pulsed Ultraviolet Light and Response Surface Modeling. <i>Journal of Food Science</i> , 2003, 68, 1448-1453.	1.5	141
11	Decontamination of <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> on Blueberries Using Ozone and Pulsed UV-Light. <i>Journal of Food Science</i> , 2007, 72, M391-M396.	1.5	140
12	Comparison of electrolyzed oxidizing water with various antimicrobial interventions to reduce <i>Salmonella</i> species on poultry. <i>Poultry Science</i> , 2002, 81, 1598-1605.	1.5	129
13	Estimation of soil erosion using RUSLE in a GIS framework: a case study in the Buyukcekmece Lake watershed, northwest Turkey. <i>Environmental Earth Sciences</i> , 2012, 66, 903-913.	1.3	126
14	Pulsed UV-light treatment of corn meal for inactivation of <i>Aspergillus niger</i> spores. <i>International Journal of Food Science and Technology</i> , 2003, 38, 883-888.	1.3	124
15	Advances in biofilm reactors for production of value-added products. <i>Applied Microbiology and Biotechnology</i> , 2010, 87, 445-456.	1.7	121
16	Ethanol production from carob extract by using <i>Saccharomyces cerevisiae</i> . <i>Bioresource Technology</i> , 2010, 101, 5290-5296.	4.8	118
17	Efficacy of Pulsed UV-Light for the Decontamination of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> spp. on Raspberries and Strawberries. <i>Journal of Food Science</i> , 2008, 73, M201-7.	1.5	112
18	Inactivation of <i>Staphylococcus aureus</i> by Pulsed UV-Light Sterilization. <i>Journal of Food Protection</i> , 2004, 67, 1027-1030.	0.8	106

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19	Evaluation of agar diffusion bioassay for nisin quantification. <i>Applied Microbiology and Biotechnology</i> , 2004, 65, 268-72.	1.7	103
20	Simultaneous determination of multiple components in lactic acid fermentation using FT-MIR, NIR, and FT-Raman spectroscopic techniques. <i>Process Biochemistry</i> , 2001, 37, 371-378.	1.8	101
21	Effects of CMC Addition on Bacterial Cellulose Production in a Biofilm Reactor and Its Paper Sheets Analysis. <i>Biomacromolecules</i> , 2011, 12, 730-736.	2.6	99
22	Current and future trends for biofilm reactors for fermentation processes. <i>Critical Reviews in Biotechnology</i> , 2015, 35, 1-14.	5.1	98
23	Treatment of <i>Escherichia coli</i> O157:H7 inoculated alfalfa seeds and sprouts with electrolyzed oxidizing water. <i>International Journal of Food Microbiology</i> , 2003, 86, 231-237.	2.1	96
24	Inactivation of <i>Escherichia coli</i> O157:H7 on Inoculated Alfalfa Seeds with Ozonated Water and Heat Treatment. <i>Journal of Food Protection</i> , 2002, 65, 447-451.	0.8	94
25	Ethanol production by <i>Saccharomyces cerevisiae</i> in biofilm reactors. <i>Journal of Industrial Microbiology and Biotechnology</i> , 1997, 19, 299-304.	1.4	90
26	Monitoring a bioprocess for ethanol production using FT-MIR and FT-Raman spectroscopy. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2001, 26, 185-190.	1.4	85
27	Electrolyzed oxidizing water treatment for decontamination of raw salmon inoculated with <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> Scott A and response surface modeling. <i>Journal of Food Engineering</i> , 2006, 72, 234-241.	2.7	85
28	Efficacy of electrolyzed oxidizing water for the microbial safety and quality of eggs. <i>Poultry Science</i> , 2004, 83, 2071-2078.	1.5	76
29	Decontamination of unpackaged and vacuum-packaged boneless chicken breast with pulsed ultraviolet light. <i>Poultry Science</i> , 2010, 89, 570-581.	1.5	76
30	Inactivation of <i>Listeria monocytogenes</i> on Unpackaged and Vacuum-Packaged Chicken Frankfurters Using Pulsed UV Light. <i>Journal of Food Science</i> , 2009, 74, M431-9.	1.5	73
31	Ethanol Production from Waste Potato Mash by Using <i>Saccharomyces Cerevisiae</i> . <i>Applied Sciences (Switzerland)</i> , 2012, 2, 738-753.	1.3	73
32	Efficacy of Ozone in Killing <i>Listeria monocytogenes</i> on Alfalfa Seeds and Sprouts and Effects on Sensory Quality of Sprouts. <i>Journal of Food Protection</i> , 2003, 66, 44-51.	0.8	72
33	The Global Landscape of GIS in Secondary Education. <i>Journal of Geography</i> , 2013, 112, 232-247.	1.8	65
34	Effects of plastic composite support and pH profiles on pullulan production in a biofilm reactor. <i>Applied Microbiology and Biotechnology</i> , 2010, 86, 853-861.	1.7	61
35	Ingredient selection for plastic composite supports for L-(+)-lactic acid biofilm fermentation by <i>Lactobacillus casei</i> subsp. <i>rhamnosus</i> . <i>Applied and Environmental Microbiology</i> , 1997, 63, 2516-2523.	1.4	60
36	Applicability of Optimised In-vessel Food Waste Composting for Windrow Systems. <i>Biosystems Engineering</i> , 2005, 91, 479-486.	1.9	59

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37	Ethanol production via repeated-batch fermentation from carob pod extract by using <i>Saccharomyces cerevisiae</i> in biofilm reactor. <i>Fuel</i> , 2015, 161, 304-311.	3.4	55
38	Medium Evaluation and Plastic Composite Support Ingredient Selection for Biofilm Formation and Succinic Acid Production by <i>Actinobacillus succinogenes</i> . <i>Food Biotechnology</i> , 2003, 17, 53-65.	0.6	54
39	Lactic Acid Production in a Mixed-Culture Biofilm Reactor. <i>Applied and Environmental Microbiology</i> , 1993, 59, 203-207.	1.4	54
40	Pulsed UV Light Inactivation of <i>Salmonella Enteritidis</i> on Eggshells and Its Effects on Egg Quality. <i>Journal of Food Protection</i> , 2010, 73, 1408-1415.	0.8	53
41	Repeated-batch fermentation in biofilm reactors with plastic-composite supports for lactic acid production. <i>Applied Microbiology and Biotechnology</i> , 1995, 43, 585-589.	1.7	52
42	Enhanced production of $d(\hat{\alpha})$ -lactic acid by mutants of <i>Lactobacillus delbrueckii</i> ATCC 9649. <i>Journal of Industrial Microbiology</i> , 1992, 11, 23-28.	0.9	51
43	Recent advances for the production and recovery methods of lysozyme. <i>Critical Reviews in Biotechnology</i> , 2016, 36, 1078-1088.	5.1	51
44	Production and application of menaquinone-7 (vitamin K2): a new perspective. <i>World Journal of Microbiology and Biotechnology</i> , 2017, 33, 2.	1.7	51
45	Microparticle-enhanced <i>Aspergillus ficuum</i> phytase production and evaluation of fungal morphology in submerged fermentation. <i>Bioprocess and Biosystems Engineering</i> , 2015, 38, 1075-1080.	1.7	50
46	An On-Line Approach To Monitor Ethanol Fermentation Using FTIR Spectroscopy. <i>Biotechnology Progress</i> , 2007, 23, 494-500.	1.3	48
47	EFFICACY OF INFRARED HEAT TREATMENT FOR INACTIVATION OF <i>STAPHYLOCOCCUS AUREUS</i> IN MILK. <i>Journal of Food Process Engineering</i> , 2008, 31, 798-816.	1.5	47
48	Enhanced Organically Bound Selenium Yeast Production by Fed-Batch Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2496-2500.	2.4	45
49	Evaluation of Culture Medium for Nisin Production in a Repeated-Batch Biofilm Reactor. <i>Biotechnology Progress</i> , 2006, 22, 217-224.	1.3	45
50	Distillers™ dried grains with solubles (DDGS) and its potential as fermentation feedstock. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 6115-6128.	1.7	44
51	Evaluation of plastic-composite supports in repeated fed-batch biofilm lactic acid fermentation by <i>Lactobacillus casei</i> . <i>Applied Microbiology and Biotechnology</i> , 2001, 55, 434-441.	1.7	43
52	Effects of fed-batch fermentation and pH profiles on nisin production in suspended-cell and biofilm reactors. <i>Applied Microbiology and Biotechnology</i> , 2006, 73, 73-79.	1.7	43
53	Utilization of Gaseous Ozone for the Decontamination of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> on Raspberries and Strawberries. <i>Journal of Food Protection</i> , 2007, 70, 1093-1098.	0.8	43
54	Evaluation of Medium Composition and Fermentation Parameters on Pullulan Production by <i>Aureobasidium pullulans</i> . <i>Food Science and Technology International</i> , 2011, 17, 99-109.	1.1	43

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55	Semi-continuous bacterial cellulose production in a rotating disk bioreactor and its materials properties analysis. <i>Cellulose</i> , 2014, 21, 835-844.	2.4	43
56	SUPERCRITICAL CARBON DIOXIDE TREATMENT TO INACTIVATE AEROBIC MICROORGANISMS ON ALFALFA SEEDS. <i>Journal of Food Safety</i> , 2001, 21, 215-223.	1.1	42
57	Efficacy of Aqueous Ozone for the Decontamination of Escherichia coli O157:H7 and Salmonella on Raspberries and Strawberries. <i>Journal of Food Protection</i> , 2007, 70, 1088-1092.	0.8	42
58	Simultaneous saccharification and fermentation of ethanol from potato waste by co-cultures of <i>Aspergillus niger</i> and <i>Saccharomyces cerevisiae</i> in biofilm reactors. <i>Fuel</i> , 2017, 202, 260-270.	3.4	42
59	Optimization of <i>Bacillus subtilis natto</i> growth parameters in glycerol-based medium for vitamin K (Menaquinone-7) production in biofilm reactors. <i>Bioprocess and Biosystems Engineering</i> , 2018, 41, 195-204.	1.7	42
60	Decontamination of Hard Cheeses by Pulsed UV Light. <i>Journal of Food Protection</i> , 2014, 77, 1723-1731.	0.8	41
61	Evaluation of biofilm reactor solid support for mixed-culture lactic acid production. <i>Applied Microbiology and Biotechnology</i> , 1993, 38, 728-733.	1.7	40
62	APPLICATION OF OZONE FOR INACTIVATION OF ESCHERICHIA COLI O157:H7 ON INOCULATED ALFALFA SPROUTS. <i>Journal of Food Processing and Preservation</i> , 2003, 27, 51-64.	0.9	40
63	Nutrient leaching and end product accumulation in plastic composite supports for L-(+)-lactic Acid biofilm fermentation. <i>Applied and Environmental Microbiology</i> , 1997, 63, 2524-2532.	1.4	40
64	Optimization and modeling of an electrolyzed oxidizing water based Clean-In-Place technique for farm milking systems using a pilot-scale milking system. <i>Journal of Food Engineering</i> , 2014, 135, 1-10.	2.7	38
65	Enhanced Bio-Ethanol Production from Industrial Potato Waste by Statistical Medium Optimization. <i>International Journal of Molecular Sciences</i> , 2015, 16, 24490-24505.	1.8	37
66	Electrolyzed Oxidizing Water and Its Applications as Sanitation and Cleaning Agent. <i>Food Engineering Reviews</i> , 2021, 13, 411-427.	3.1	37
67	Evaluating the Implementation and Effectiveness of GIS-Based Application in Secondary School Geography Lessons. <i>American Journal of Applied Sciences</i> , 2008, 5, 169-178.	0.1	37
68	Enhanced Lactic Acid Production from Carob Extract by <i>Lactobacillus casei</i> Using Invertase Pretreatment. <i>Food Biotechnology</i> , 2010, 24, 364-374.	0.6	36
69	Implementation of fed-batch strategies for vitamin K (menaquinone-7) production by <i>Bacillus subtilis natto</i> in biofilm reactors. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 9147-9157.	1.7	36
70	Biofilm reactors for value-added products production: An in-depth review. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 27, 101662.	1.5	36
71	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.	1.7	35
72	Evaluation of non-thermal hurdle technology for ultraviolet-light to inactivate <i>Escherichia coli</i> K12 on goat meat surfaces. <i>Food Control</i> , 2018, 90, 113-120.	2.8	35

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73	Biofilm reactors as a promising method for vitamin K (menaquinone-7) production. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 5583-5592.	1.7	35
74	Optimization of dilute sulfuric acid, aqueous ammonia, and steam explosion as the pretreatments steps for distillersâ€™ dried grains with solubles as a potential fermentation feedstock. <i>Bioresource Technology</i> , 2019, 282, 475-481.	4.8	35
75	Strain and plastic composite support (PCS) selection for vitamin K (Menaquinone-7) production in biofilm reactors. <i>Bioprocess and Biosystems Engineering</i> , 2017, 40, 1507-1517.	1.7	34
76	A Review on the Utilization of Lignin as a Fermentation Substrate to Produce Lignin-Modifying Enzymes and Other Value-Added Products. <i>Molecules</i> , 2021, 26, 2960.	1.7	34
77	Enhancement and modeling of microparticle-added <i>Rhizopus oryzae</i> lactic acid production. <i>Bioprocess and Biosystems Engineering</i> , 2016, 39, 323-330.	1.7	33
78	Effects of pH profiles on nisin production in biofilm reactor. <i>Applied Microbiology and Biotechnology</i> , 2006, 71, 804-811.	1.7	32
79	Online recovery of nisin during fermentation and its effect on nisin production in biofilm reactor. <i>Applied Microbiology and Biotechnology</i> , 2007, 74, 555-562.	1.7	31
80	Enhanced pullulan production in a biofilm reactor by using response surface methodology. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2010, 37, 587-594.	1.4	31
81	Ethanol production in biofilm reactors from potato waste hydrolysate and optimization of growth parameters for <i>Saccharomyces cerevisiae</i> . <i>Fuel</i> , 2016, 181, 643-651.	3.4	31
82	Effects of medium components in a glycerol-based medium on vitamin K (menaquinone-7) production by <i>Bacillus subtilis natto</i> in biofilm reactors. <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 223-232.	1.7	31
83	Response surface modelling for cleaning and disinfecting materials used in milking systems with electrolysed oxidizing water. <i>International Journal of Dairy Technology</i> , 2005, 58, 65-73.	1.3	30
84	Continuous pullulan fermentation in a biofilm reactor. <i>Applied Microbiology and Biotechnology</i> , 2011, 90, 921-927.	1.7	30
85	Effects of initial ammonium ion concentration on pullulan production by <i>Aureobasidium pullulans</i> and its modeling. <i>Journal of Food Engineering</i> , 2011, 103, 115-122.	2.7	30
86	Production of Organically Bound Selenium Yeast by Continuous Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2491-2495.	2.4	29
87	Pulsed Ultraviolet Light. <i>Food Science and Technology International</i> , 2008, 14, 443-446.	1.1	29
88	Modeling of pullulan fermentation by using a color variant strain of <i>Aureobasidium pullulans</i> . <i>Journal of Food Engineering</i> , 2010, 98, 353-359.	2.7	29
89	Modeling the Inactivation of <i>Salmonella Typhimurium</i> , <i>Listeria monocytogenes</i> , and <i>Salmonella Enteritidis</i> on Poultry Products Exposed to Pulsed UV Light. <i>Journal of Food Protection</i> , 2012, 75, 281-288.	0.8	29
90	Screening of phytase producers and optimization of culture conditions for submerged fermentation. <i>Bioprocess and Biosystems Engineering</i> , 2014, 37, 609-616.	1.7	29

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91	Resistance of <i>Lactobacillus casei</i> in plastic-composite-support biofilm reactors during liquid membrane extraction and optimization of the lactic acid extraction system. <i>Biotechnology and Bioengineering</i> , 2003, 83, 749-759.	1.7	28
92	Implementation and Effectiveness of GIS-Based Projects in Secondary Schools. <i>Journal of Geography</i> , 2013, 112, 214-228.	1.8	28
93	Ultrasound-assisted dilute acid hydrolysis of tea processing waste for production of fermentable sugar. <i>Biotechnology Progress</i> , 2016, 32, 393-403.	1.3	28
94	Microbial decontamination in the food industry. , 2012, , .		28
95	Pulsed UV-Light Penetration of Characterization and the Inactivation of <i>Escherichia coli</i> K12 in Solid Model Systems. <i>Transactions of the ASABE</i> , 2008, 51, 195-204.	1.1	26
96	Strain selection and medium optimization for glucoamylase production from industrial potato waste by <i>Aspergillus niger</i> . <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2788-2795.	1.7	26
97	Improved simultaneous saccharification and fermentation of bioethanol from industrial potato waste with co-cultures of <i>Aspergillus niger</i> and <i>Saccharomyces cerevisiae</i> by medium optimization. <i>Fuel</i> , 2016, 185, 684-691.	3.4	26
98	Enhanced Vitamin K (Menaquinone-7) Production by <i>Bacillus subtilis natto</i> in Biofilm Reactors by Optimization of Glucose-based Medium. <i>Current Pharmaceutical Biotechnology</i> , 2018, 19, 917-924.	0.9	26
99	Media Evaluation of Lactic Acid Repeated-Batch Fermentation with <i>Lactobacillus plantarum</i> and <i>Lactobacillus casei</i> Subsp. <i>raihmonosus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4771-4774.	2.4	25
100	Microbial decontamination of food by ultraviolet (UV) and pulsed UV light. , 2012, , 344-369.		25
101	Utilization of glucose-based medium and optimization of <i>Bacillus subtilis natto</i> growth parameters for vitamin K (menaquinone-7) production in biofilm reactors. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 13, 219-224.	1.5	25
102	Modeling of vitamin K (Menaquinone-7) fermentation by <i>Bacillus subtilis natto</i> in biofilm reactors. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 17, 196-202.	1.5	25
103	Kinetic Modeling and Techno-economic Feasibility of Ethanol Production From Carob Extract Based Medium in Biofilm Reactor. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 2121.	1.3	24
104	Susceptibility of <i>Penicillium expansum</i> Spores to Sodium Hypochlorite, Electrolyzed Oxidizing Water, and Chlorine Dioxide Solutions Modified with Nonionic Surfactants. <i>Journal of Food Protection</i> , 2006, 69, 1944-1948.	0.8	23
105	Using Google Earth as an educational tool in secondary school geography lessons. <i>International Research in Geographical and Environmental Education</i> , 2013, 22, 277-290.	0.8	23
106	Enhanced <i>Aspergillus ficuum</i> phytase production in fed-batch and continuous fermentations in the presence of talcum microparticles. <i>Bioprocess and Biosystems Engineering</i> , 2015, 38, 1431-1436.	1.7	23
107	Mathematical modeling of lactic acid fermentation in bioreactor with carob extract. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 14, 254-263.	1.5	23
108	Inactivation of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> O157:H7 on fresh kashar cheese with pulsed ultraviolet light. <i>Food Science and Technology International</i> , 2019, 25, 680-691.	1.1	23

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109	CLEANING MILKING SYSTEMS USING ELECTROLYZED OXIDIZING WATER. Transactions of the American Society of Agricultural Engineers, 2005, 48, 1827-1833.	0.9	21
110	Inactivation of Staphylococcus aureus in Milk and Milk Foam by Pulsed UV-Light Treatment and Surface Response Modeling. Transactions of the ASABE, 2008, 51, 2083-2090.	1.1	21
111	Using Geographic Information Systems (GIS) at Schools Without a Computer Laboratory. Journal of Geography, 2011, 110, 49-59.	1.8	21
112	Enhanced human lysozyme production in biofilm reactor by Kluyveromyces lactis K7. Biochemical Engineering Journal, 2014, 92, 2-8.	1.8	21
113	Media Evaluation for the Production of Microbial Enzymes. Journal of Agricultural and Food Chemistry, 1998, 46, 4775-4778.	2.4	20
114	Enhanced Human Lysozyme Production by Kluyveromyces lactis. Food and Bioprocess Technology, 2009, 2, 222-228.	2.6	20
115	Disinfection of synthetic and real municipal wastewater effluent by flow-through pulsed UV-light treatment system. Journal of Water Process Engineering, 2016, 10, 89-97.	2.6	20
116	Application of mathematical models to ethanol fermentation in biofilm reactor with carob extract. Biomass Conversion and Biorefinery, 2020, 10, 237-252.	2.9	20
117	Screening of bacterial and fungal strains for cellulase and xylanase production using distillers' dried grains with solubles (DDGS) as the main feedstock. Biomass Conversion and Biorefinery, 2021, 11, 1955-1964.	2.9	20
118	Effect of media sterilization and enrichment on ethanol production from carob extract in a biofilm reactor. Energy Sources, Part A: Recovery, Utilization and Environmental Effects, 2016, 38, 3268-3272.	1.2	19
119	Screening of phenylpyruvic acid producers and optimization of culture conditions in bench scale bioreactors. Bioprocess and Biosystems Engineering, 2014, 37, 2343-2352.	1.7	18
120	Utilization of pulsed UV light for inactivation of Salmonella Enteritidis on shelled walnuts. LWT - Food Science and Technology, 2020, 134, 110023.	2.5	18
121	INACTIVATION OF ESCHERICHIA COLI O157:H7 ON INOCULATED ALFALFA SEEDS WITH OZONATED WATER UNDER PRESSURE. Journal of Food Safety, 2002, 22, 107-119.	1.1	17
122	EFFECT OF PACKAGING MATERIALS ON INACTIVATION OF PATHOGENIC MICROORGANISMS ON MEAT DURING IRRADIATION. Transactions of the American Society of Agricultural Engineers, 2004, 47, 1141-1149.	0.9	17
123	OPTIMIZATION OF WINDROW FOOD WASTE COMPOSTING TO INACTIVATE PATHOGENIC MICROORGANISMS. Transactions of the American Society of Agricultural Engineers, 2005, 48, 2023-2032.	0.9	16
124	Feedstock Optimization of In-Vessel Food Waste Composting Systems for Inactivation of Pathogenic Microorganisms. Journal of Food Protection, 2005, 68, 589-596.	0.8	16
125	Novel Chemical Processes: Ozone, Supercritical CO ₂ , Electrolyzed Oxidizing Water, and Chlorine Dioxide Gas. Food Science and Technology International, 2008, 14, 437-441.	1.1	16
126	Mathematical modeling and cycle time reduction of deposit removal from stainless steel pipeline during cleaning-in-place of milking system with electrolyzed oxidizing water. Journal of Food Engineering, 2016, 170, 144-159.	2.7	16

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127	Enhanced Organically Bound Chromium Yeast Production. Journal of Agricultural and Food Chemistry, 2000, 48, 531-536.	2.4	15
128	Ethanol production in a biofilm reactor with non-sterile carob extract media and its modeling. Energy Sources, Part A: Recovery, Utilization and Environmental Effects, 2018, 40, 2726-2734.	1.2	15
129	Production of Cellulase and Xylanase Enzymes Using Distillers Dried Grains with Solubles (DDGS) by <i>Trichoderma reesei</i> at Shake-Flask Scale and the Validation in the Benchtop Scale Bioreactor. Waste and Biomass Valorization, 2020, 11, 6575-6584.	1.8	15
130	Enhanced phenylpyruvic acid production with <i>Proteus vulgaris</i> in fed-batch and continuous fermentation. Preparative Biochemistry and Biotechnology, 2016, 46, 157-160.	1.0	14
131	Evaluation of <i>Listeria innocua</i> as a suitable indicator for replacing <i>Listeria monocytogenes</i> during ripening of Camembert cheese. International Journal of Food Science and Technology, 2009, 44, 29-35.	1.3	13
132	Decontamination of Chicken Thigh Meat by Pulsed Ultraviolet Light. Meat and Muscle Biology, 2019, 3, .	0.7	13
133	Ideal Feedstock and Fermentation Process Improvements for the Production of Lignocellulolytic Enzymes. Processes, 2021, 9, 38.	1.3	13
134	Inactivation and Injury of <i>Listeria monocytogenes</i> under Combined Effect of Pressure and Temperature in UHT Whole Milk. Journal of Food Process Engineering, 2013, 36, 374-384.	1.5	12
135	Title is missing!. Bioseparation, 1999, 7, 297-308.	0.7	11
136	Surface Decontamination of Whole Chicken Carcasses Using a Pilot-Scale Pulsed UV Light System. Transactions of the ASABE, 2011, 54, 993-1000.	1.1	11
137	Enhanced submerged <i>Aspergillus ficuum</i> phytase production by implementation of fed-batch fermentation. Bioprocess and Biosystems Engineering, 2014, 37, 2579-2586.	1.7	11
138	pH-Dependent ionic-current-rectification in nanopipettes modified with glutaraldehyde cross-linked protein membranes. RSC Advances, 2016, 6, 86334-86339.	1.7	11
139	Bioreactor Scale-Up. Learning Materials in Biosciences, 2019, , 213-236.	0.2	10
140	Inactivation of <i>Escherichia coli</i> and <i>Salmonella</i> in liquid egg white by pulsed UV light and its effects on quality. Journal of Food Process Engineering, 2020, 43, e13243.	1.5	10
141	Co-culture fermentation on the production of bacterial cellulose nanocomposite produced by <i>Komagataeibacter hansenii</i> . Carbohydrate Polymer Technologies and Applications, 2021, 2, 100028.	1.6	10
142	Enhanced human lysozyme production by <i>Kluyveromyces lactis</i> K7 in biofilm reactor coupled with online recovery system. Biochemical Engineering Journal, 2015, 98, 68-74.	1.8	9
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