

# Alfred Demarc

## List of Publications by Year in descending order

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223  
papers

7,964  
citations

53794

45  
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79  
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242  
all docs

242  
docs citations

242  
times ranked

6205  
citing authors

| #  | ARTICLE  | IF   | CITATIONS |
|----|--|------|-----------|
| 1  | Biosynthesis, production and applications of bacterial cellulose. Cellulose, 2013, 20, 2191-2219.  | 4.9  | 380       |
| 2  | Pullulan: biosynthesis, production, and applications. Applied Microbiology and Biotechnology, 2011, 92, 29-44.   | 3.6  | 351       |
| 3  | Infrared Heating in Food Processing: An Overview. Comprehensive Reviews in Food Science and Food Safety, 2008, 7, 2-13.  | 11.7 | 318       |
| 4  | Effect of different additives on bacterial cellulose production by Acetobacter xylinum and analysis of material property. Cellulose, 2009, 16, 1033-1045.  | 4.9  | 174       |
| 5  | Microscopic and Spectroscopic Evaluation of Inactivation of Staphylococcus aureus by Pulsed UV Light and Infrared Heating. Food and Bioprocess Technology, 2010, 3, 93-104.  | 4.7  | 166       |
| 6  | Inactivation of <i>Staphylococcus aureus</i> in Milk Using Flow-Through Pulsed UV-Light Treatment System. Journal of Food Science, 2007, 72, M233-9.   | 3.1  | 160       |
| 7  | Enhanced production of bacterial cellulose by using a biofilm reactor and its material property analysis. Journal of Biological Engineering, 2009, 3, 12.  | 4.7  | 156       |
| 8  | Modeling the inactivation of Escherichia coli O157:H7 and Salmonella enterica on raspberries and strawberries resulting from exposure to ozone or pulsed UV-light. Journal of Food Engineering, 2008, 85, 444-449. | 5.2  | 148       |
| 9  | Inactivation of Escherichia coli O157:H7 and Listeria monocytogenes inoculated on raw salmon fillets by pulsed UV-light treatment. International Journal of Food Science and Technology, 2006, 41, 354-360.        | 2.7  | 144       |
| 10 | Inactivation of Escherichia coli O157:H7 on Inoculated Alfalfa Seeds with Pulsed Ultraviolet Light and Response Surface Modeling. Journal of Food Science, 2003, 68, 1448-1453.                                    | 3.1  | 141       |
| 11 | Decontamination of Escherichia coli O157:H7 and Salmonella enterica on Blueberries Using Ozone and Pulsed UV-Light. Journal of Food Science, 2007, 72, M391-M396.  | 3.1  | 140       |
| 12 | Comparison of electrolyzed oxidizing water with various antimicrobial interventions to reduce Salmonella species on poultry. Poultry Science, 2002, 81, 1598-1605.   | 3.4  | 129       |
| 13 | Estimation of soil erosion using RUSLE in a GIS framework: a case study in the Buyukcekmece Lake watershed, northwest Turkey. Environmental Earth Sciences, 2012, 66, 903-913.                                     | 2.7  | 126       |
| 14 | Pulsed UV-light treatment of corn meal for inactivation of Aspergillus niger spores. International Journal of Food Science and Technology, 2003, 38, 883-888.  | 2.7  | 124       |
| 15 | Advances in biofilm reactors for production of value-added products. Applied Microbiology and Biotechnology, 2010, 87, 445-456.  | 3.6  | 121       |
| 16 | Ethanol production from carob extract by using Saccharomyces cerevisiae. Bioresource Technology, 2010, 101, 5290-5296.   | 9.6  | 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. Journal of Food Science, 2008, 73, M201-7.                      | 3.1  | 112       |
| 18 | Inactivation of Staphylococcus aureus by Pulsed UV-Light Sterilization. Journal of Food Protection, 2004, 67, 1027-1030.   | 1.7  | 106       |

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|----|---|-----|-----------|
| 19 | Evaluation of agar diffusion bioassay for nisin quantification. Applied Microbiology and Biotechnology, 2004, 65, 268-72.   | 3.6 | 103       |
| 20 | Simultaneous determination of multiple components in lactic acid fermentation using FT-MIR, NIR, and FT-Raman spectroscopic techniques. Process Biochemistry, 2001, 37, 371-378.  | 3.7 | 101       |
| 21 | Effects of CMC Addition on Bacterial Cellulose Production in a Biofilm Reactor and Its Paper Sheets Analysis. Biomacromolecules, 2011, 12, 730-736.   | 5.4 | 99        |
| 22 | Current and future trends for biofilm reactors for fermentation processes. Critical Reviews in Biotechnology, 2015, 35, 1-14.   | 9.0 | 98        |
| 23 | Treatment of Escherichia coli O157:H7 inoculated alfalfa seeds and sprouts with electrolyzed oxidizing water. International Journal of Food Microbiology, 2003, 86, 231-237.  | 4.7 | 96        |
| 24 | Inactivation of Escherichia coli O157:H7 on Inoculated Alfalfa Seeds with Ozonated Water and Heat Treatment. Journal of Food Protection, 2002, 65, 447-451.   | 1.7 | 94        |
| 25 | Ethanol production by Saccharomyces cerevisiae in biofilm reactors. Journal of Industrial Microbiology and Biotechnology, 1997, 19, 299-304.  | 3.0 | 90        |
| 26 | Monitoring a bioprocess for ethanol production using FT-MIR and FT-Raman spectroscopy. Journal of Industrial Microbiology and Biotechnology, 2001, 26, 185-190.   | 3.0 | 85        |
| 27 | Electrolyzed oxidizing water treatment for decontamination of raw salmon inoculated with Escherichia coli O157:H7 and Listeria monocytogenes Scott A and response surface modeling. Journal of Food Engineering, 2006, 72, 234-241. | 5.2 | 85        |
| 28 | Efficacy of electrolyzed oxidizing water for the microbial safety and quality of eggs. Poultry Science, 2004, 83, 2071-2078.  | 3.4 | 76        |
| 29 | Decontamination of unpackaged and vacuum-packaged boneless chicken breast with pulsed ultraviolet light. Poultry Science, 2010, 89, 570-581.  | 3.4 | 76        |
| 30 | Inactivation of <i>Listeria monocytogenes</i> on Unpackaged and Vacuum-Packaged Chicken Frankfurters Using Pulsed UV Light. Journal of Food Science, 2009, 74, M431-9.  | 3.1 | 73        |
| 31 | Ethanol Production from Waste Potato Mash by Using Saccharomyces Cerevisiae. Applied Sciences (Switzerland), 2012, 2, 738-753.  | 2.5 | 73        |
| 32 | Efficacy of Ozone in Killing Listeria monocytogenes on Alfalfa Seeds and Sprouts and Effects on Sensory Quality of Sprouts. Journal of Food Protection, 2003, 66, 44-51.  | 1.7 | 72        |
| 33 | The Global Landscape of GIS in Secondary Education. Journal of Geography, 2013, 112, 232-247.   | 1.5 | 65        |
| 34 | Effects of plastic composite support and pH profiles on pullulan production in a biofilm reactor. Applied Microbiology and Biotechnology, 2010, 86, 853-861.  | 3.6 | 61        |
| 35 | Ingredient selection for plastic composite supports for L-(+)-lactic acid biofilm fermentation by Lactobacillus casei subsp. rhamnosus. Applied and Environmental Microbiology, 1997, 63, 2516-2523.                                | 3.1 | 60        |
| 36 | Applicability of Optimised In-vessel Food Waste Composting for Windrow Systems. Biosystems Engineering, 2005, 91, 479-486.  | 4.3 | 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.                                     | 6.4 | 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. | 1.5 | 54        |
| 39 | Lactic Acid Production in a Mixed-Culture Biofilm Reactor. <i>Applied and Environmental Microbiology</i> , 1993, 59, 203-207.  | 3.1 | 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.  | 1.7 | 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.                               | 3.6 | 52        |
| 42 | Enhanced production of D(-)-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.   | 9.0 | 51        |
| 44 | Production and application of menaquinone-7 (vitamin K2): a new perspective. <i>World Journal of Microbiology and Biotechnology</i> , 2017, 33, 2.   | 3.6 | 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.       | 3.4 | 50        |
| 46 | An On-Line Approach To Monitor Ethanol Fermentation Using FTIR Spectroscopy. <i>Biotechnology Progress</i> , 2007, 23, 494-500.  | 2.6 | 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.  | 2.9 | 47        |
| 48 | Enhanced Organically Bound Selenium Yeast Production by Fed-Batch Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2496-2500.   | 5.2 | 45        |
| 49 | Evaluation of Culture Medium for Nisin Production in a Repeated-Batch Biofilm Reactor. <i>Biotechnology Progress</i> , 2006, 22, 217-224.  | 2.6 | 45        |
| 50 | Distillers™ dried grains with solubles (DDGS) and its potential as fermentation feedstock. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 6115-6128.   | 3.6 | 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.           | 3.6 | 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.                               | 3.6 | 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.      | 1.7 | 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.                 | 2.2 | 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.   | 4.9 | 43        |
| 56 | SUPERCRITICAL CARBON DIOXIDE TREATMENT TO INACTIVATE AEROBIC MICROORGANISMS ON ALFALFA SEEDS. <i>Journal of Food Safety</i> , 2001, 21, 215-223.  | 2.3 | 42        |
| 57 | Efficacy of Aqueous 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, 1088-1092.                      | 1.7 | 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.         | 6.4 | 42        |
| 59 | Optimization of <i>Bacillus subtilis</i> natto 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. | 3.4 | 42        |
| 60 | Decontamination of Hard Cheeses by Pulsed UV Light. <i>Journal of Food Protection</i> , 2014, 77, 1723-1731.  | 1.7 | 41        |
| 61 | Evaluation of biofilm reactor solid support for mixed-culture lactic acid production. <i>Applied Microbiology and Biotechnology</i> , 1993, 38, 728-733.  | 3.6 | 40        |
| 62 | APPLICATION OF OZONE FOR INACTIVATION OF <i>ESCHERICHIA COLI</i> O157:H7 ON INOCULATED ALFALFA SPROUTS. <i>Journal of Food Processing and Preservation</i> , 2003, 27, 51-64.   | 2.0 | 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.                             | 3.1 | 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.            | 5.2 | 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.  | 4.1 | 37        |
| 66 | Electrolyzed Oxidizing Water and Its Applications as Sanitation and Cleaning Agent. <i>Food Engineering Reviews</i> , 2021, 13, 411-427.  | 5.9 | 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.   | 0.2 | 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.   | 1.5 | 36        |
| 69 | Implementation of fed-batch strategies for vitamin K (menaquinone-7) production by <i>Bacillus subtilis</i> natto in biofilm reactors. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 9147-9157.              | 3.6 | 36        |
| 70 | Biofilm reactors for value-added products production: An in-depth review. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 27, 101662.  | 3.1 | 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.                             | 3.6 | 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.   | 5.5 | 35        |

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|----|---|-----|-----------|
| 73 | Biofilm reactors as a promising method for vitamin K (menaquinone-7) production. Applied Microbiology and Biotechnology, 2019, 103, 5583-5592.  | 3.6 | 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. Bioresource Technology, 2019, 282, 475-481. | 9.6 | 35        |
| 75 | Strain and plastic composite support (PCS) selection for vitamin K (Menaquinone-7) production in biofilm reactors. Bioprocess and Biosystems Engineering, 2017, 40, 1507-1517.  | 3.4 | 34        |
| 76 | A Review on the Utilization of Lignin as a Fermentation Substrate to Produce Lignin-Modifying Enzymes and Other Value-Added Products. Molecules, 2021, 26, 2960.  | 3.8 | 34        |
| 77 | Enhancement and modeling of microparticle-added Rhizopus oryzae lactic acid production. Bioprocess and Biosystems Engineering, 2016, 39, 323-330.   | 3.4 | 33        |
| 78 | Effects of pH profiles on nisin production in biofilm reactor. Applied Microbiology and Biotechnology, 2006, 71, 804-811.   | 3.6 | 32        |
| 79 | Online recovery of nisin during fermentation and its effect on nisin production in biofilm reactor. Applied Microbiology and Biotechnology, 2007, 74, 555-562.  | 3.6 | 31        |
| 80 | Enhanced pullulan production in a biofilm reactor by using response surface methodology. Journal of Industrial Microbiology and Biotechnology, 2010, 37, 587-594.   | 3.0 | 31        |
| 81 | Ethanol production in biofilm reactors from potato waste hydrolysate and optimization of growth parameters for Saccharomyces cerevisiae. Fuel, 2016, 181, 643-651.  | 6.4 | 31        |
| 82 | Effects of medium components in a glycerol-based medium on vitamin K (menaquinone-7) production by Bacillus subtilis natto in biofilm reactors. Bioprocess and Biosystems Engineering, 2019, 42, 223-232.                             | 3.4 | 31        |
| 83 | Response surface modelling for cleaning and disinfecting materials used in milking systems with electrolysed oxidizing water. International Journal of Dairy Technology, 2005, 58, 65-73.   | 2.8 | 30        |
| 84 | Continuous pullulan fermentation in a biofilm reactor. Applied Microbiology and Biotechnology, 2011, 90, 921-927.   | 3.6 | 30        |
| 85 | Effects of initial ammonium ion concentration on pullulan production by Aureobasidium pullulans and its modeling. Journal of Food Engineering, 2011, 103, 115-122.  | 5.2 | 30        |
| 86 | Production of Organically Bound Selenium Yeast by Continuous Fermentationâ€™. Journal of Agricultural and Food Chemistry, 1999, 47, 2491-2495.  | 5.2 | 29        |
| 87 | Pulsed Ultraviolet Light. Food Science and Technology International, 2008, 14, 443-446.   | 2.2 | 29        |
| 88 | Modeling of pullulan fermentation by using a color variant strain of Aureobasidium pullulans. Journal of Food Engineering, 2010, 98, 353-359.   | 5.2 | 29        |
| 89 | Modeling the Inactivation of Salmonella Typhimurium, Listeria monocytogenes, and Salmonella Enteritidis on Poultry Products Exposed to Pulsed UV Light. Journal of Food Protection, 2012, 75, 281-288.                                | 1.7 | 29        |
| 90 | Screening of phytase producers and optimization of culture conditions for submerged fermentation. Bioprocess and Biosystems Engineering, 2014, 37, 609-616.   | 3.4 | 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.   | 3.3 | 28        |
| 92  | Implementation and Effectiveness of GIS-Based Projects in Secondary Schools. <i>Journal of Geography</i> , 2013, 112, 214-228.   | 1.5 | 28        |
| 93  | Ultrasound-assisted dilute acid hydrolysis of tea processing waste for production of fermentable sugar. <i>Biotechnology Progress</i> , 2016, 32, 393-403.   | 2.6 | 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.                                   | 3.5 | 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.  | 6.4 | 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.                                  | 1.6 | 26        |
| 99  | Media Evaluation of Lactic Acid Repeated-Batch Fermentation with <i>Lactobacillus plantarum</i> and <i>Lactobacillus casei</i> Subsp. <i>rhannosus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4771-4774.              | 5.2 | 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. | 3.1 | 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.  | 3.1 | 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.  | 2.5 | 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.         | 1.7 | 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.  | 1.6 | 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.                                  | 3.4 | 23        |
| 107 | Mathematical modeling of lactic acid fermentation in bioreactor with carob extract. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 14, 254-263.  | 3.1 | 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.                                   | 2.2 | 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.   | 1.5 | 21        |
| 112 | Enhanced human lysozyme production in biofilm reactor by Kluyveromyces lactis K7. Biochemical Engineering Journal, 2014, 92, 2-8.  | 3.6 | 21        |
| 113 | Media Evaluation for the Production of Microbial Enzymes. Journal of Agricultural and Food Chemistry, 1998, 46, 4775-4778.   | 5.2 | 20        |
| 114 | Enhanced Human Lysozyme Production by Kluyveromyces lactis. Food and Bioprocess Technology, 2009, 2, 222-228.  | 4.7 | 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.  | 5.6 | 20        |
| 116 | Application of mathematical models to ethanol fermentation in biofilm reactor with carob extract. Biomass Conversion and Biorefinery, 2020, 10, 237-252.   | 4.6 | 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.            | 4.6 | 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.                      | 2.3 | 19        |
| 119 | Screening of phenylpyruvic acid producers and optimization of culture conditions in bench scale bioreactors. Bioprocess and Biosystems Engineering, 2014, 37, 2343-2352.   | 3.4 | 18        |
| 120 | Utilization of pulsed UV light for inactivation of Salmonella Enteritidis on shelled walnuts. LWT - Food Science and Technology, 2020, 134, 110023.  | 5.2 | 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.  | 2.3 | 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.  | 1.7 | 16        |
| 125 | Novel Chemical Processes: Ozone, Supercritical CO <sub>2</sub> , Electrolyzed Oxidizing Water, and Chlorine Dioxide Gas. Food Science and Technology International, 2008, 14, 437-441.   | 2.2 | 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. | 5.2 | 16        |



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|-----|---|-----|-----------|
| 127 | Enhanced Organically Bound Chromium Yeast Production. Journal of Agricultural and Food Chemistry, 2000, 48, 531-536.  | 5.2 | 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.  | 2.3 | 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. | 3.4 | 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.  | 1.9 | 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.                                       | 2.7 | 13        |
| 132 | Decontamination of Chicken Thigh Meat by Pulsed Ultraviolet Light. Meat and Muscle Biology, 2019, 3, .  | 1.9 | 13        |
| 133 | Ideal Feedstock and Fermentation Process Improvements for the Production of Lignocellulolytic Enzymes. Processes, 2021, 9, 38.  | 2.8 | 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.   | 2.9 | 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.  | 3.4 | 11        |
| 138 | pH-Dependent ionic-current-rectification in nanopipettes modified with glutaraldehyde cross-linked protein membranes. RSC Advances, 2016, 6, 86334-86339.   | 3.6 | 11        |
| 139 | Bioreactor Scale-Up. Learning Materials in Biosciences, 2019, , 213-236.  | 0.4 | 10        |
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