

# Yasin Tuncer

## List of Publications by Year in descending order

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Version: 2024-02-01

19  
papers

182  
citations

1040056

9  
h-index

1199594

12  
g-index

20  
all docs

20  
docs citations

20  
times ranked

218  
citing authors

#	ARTICLE	IF	CITATIONS
1	Occurrence of enterocin genes, virulence factors, and antibiotic resistance in 3 bacteriocin-producer <i>Enterococcus faecium</i> strains isolated from Turkish tulum cheese. <i>Turkish Journal of Biology</i> , 2013, 37, 443-449.	0.8	23
2	Technological characterization of wild-type <i>Lactococcus lactis</i> strains isolated from raw milk and traditional fermented milk products in Turkey. <i>Dairy Science and Technology</i> , 2007, 87, 521-534.	0.9	20
3	Antibiotic susceptibility patterns of <i>Enterococcus</i> strains isolated from Turkish tulum cheese. <i>International Journal of Dairy Technology</i> , 2013, 66, 236-242.	2.8	20
4	Safety Assessment of <i>Enterococcus faecium</i> and <i>Enterococcus faecalis</i> Strains Isolated from Turkish Tulum Cheese. <i>Journal of Food Safety</i> , 2013, 33, 369-377.	2.3	20
5	Nisin Z-Producing <i>Lactococcus lactis</i> Subsp. <i>Lactis</i> GY132 Isolated from Boza. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1044-1053.	2.0	17
6	Detection of Antibiotic Resistance and Resistance Genes in Enterococci Isolated from Sucuk, a Traditional Turkish Dry-Fermented Sausage. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 670-681.	1.5	16
7	Bacteriocinogenic properties and safety evaluation of <i>Enterococcus faecium</i> YT52 isolated from boza, a traditional cereal based fermented beverage. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2019, 14, 41-53.	1.4	14
8	Detection of antibiotic resistance profiles and aminoglycoside-modifying enzyme (AME) genes in high-level aminoglycoside-resistant (HLAR) enterococci isolated from raw milk and traditional cheeses in Turkey. <i>Molecular Biology Reports</i> , 2020, 47, 1703-1712.	2.3	12
9	Determination of antibiotic susceptibility and decarboxylase activity of coagulase-negative <i>Staphylococcus</i> and <i>Macroccoccus caseolyticus</i> strains isolated from fermented Turkish sausage (sucuk). <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13329.	2.0	11
10	Enhancing antibacterial effect of sodium hypochlorite by low electric current-assisted sonic agitation. <i>PLoS ONE</i> , 2017, 12, e0183895.	2.5	10
11	Antibiotic resistance in vancomycin-resistant lactic acid bacteria (VRLAB) isolated from foods of animal origin. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14468.	2.0	7
12	A protein which masks galactose receptor mediated phage susceptibility in <i>Lactococcus lactis</i> subsp. <i>lactis</i> MPL56. <i>International Journal of Food Science and Technology</i> , 2002, 37, 139-144.	2.7	6
13	PEYNÄRDEN ZOLE EDÄLEN YÖKSEK SEVÄYEDE AMÄNOGLÄKOZÄD DÄRENÄLÄ ENTEROKOKLARDA VÄRÄLENS FAKTÄFENOTÄPÄK VE GENOTÄPÄK YÄNTEMLER ÄLE ARAÄZTIRILMASI. <i>GÄ±da</i> , 0, , 719-732.	0.4	2
14	Detection of virulence factors, biofilm formation, and biogenic amine production in vancomycin-resistant lactic acid bacteria (VRLAB) isolated from foods of animal origin. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	2
15	CHARACTERIZATION OF BACTERIOCIN PRODUCED BY ANTILISTERIAL <i>ENTEROCOCCUS MUNDTII</i> YB6.30 ISOLATED FROM FERMENTED SUCUK. <i>GÄ±da</i> , 2020, 45, 963-976.	0.4	1
16	KANATLI ETLERÄNDE STAPHYLOCOCCUS AUREUS YAYGINLIÄZI VE ANTÄBÄYOTÄK DÄRENÄLÄ PROFÄLLERÄNÄN, ANTÄBÄYOTÄK DÄRENÄLÄ VE ENTEROTOKSÄN GENLERÄNÄN BELÄRLENMESÄ. <i>GÄ±da</i> , 2021, 46, 692-706.	0.4	0
17	PÄLÄLÄ ETÄNDEN ZOLE EDÄLEN YÖKSEK SEVÄYEDE AMÄNOGLÄKOZÄT DÄRENÄLÄ ENTEROKOKLARIN ANTÄBÄYOTÄK PROFÄLLERÄNÄN BELÄRLENMESÄ. <i>GÄ±da</i> , 0, , 803-816.	0.4	0
18	TULUM PEYNÄRÄNDE STAPHYLOCOCCUS AUREUS YAYGINLIÄZI VE ANTÄBÄYOTÄK DÄRENÄLÄ PROFÄLLERÄNÄN VE DÄRENÄLÄ GENLERÄNÄN BELÄRLENMESÄ. <i>MÄ4hendislik Bilimleri Ve TasarÄm Dergisi</i> , 2021, 9, 822-832.	0.3	0

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19	FERMENTE SUCUKTAN Ä°ZOLE EDÄ°LEN MUNDTÄ°SÄ°N KS Ä°RETÄ°CÄ°SÄ° ENTEROCOCCUS MUNDTII YB6.30 SUÄ°ŽUNUN, TEKNOLOJÄ°K Ä°ZELLÄ°KLERÄ° VE GÄ°VENLÄ°K DEÄ°ZERLENDÄ°RMESÄ°. GÄ±da, 0, , 866-880.	0.4	0