

# Harun Aksu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/453685/publications.pdf>

Version: 2024-02-01

13  
papers

199  
citations

1307594

7  
h-index

1281871

11  
g-index

13  
all docs

13  
docs citations

13  
times ranked

224  
citing authors

#	ARTICLE	IF	CITATIONS
1	Mycotoxin levels and incidence of mould in Turkish rice. Environmental Monitoring and Assessment, 2011, 178, 271-280.	2.7	64
2	THE EFFECT OF NISIN AND BOVINE LACTOFERRIN ON THE MICROBIOLOGICAL QUALITY OF TURKISH-STYLE MEATBALL (TEKİRDAĞ KÂ-FTE). Journal of Food Safety, 2008, 28, 355-375.	2.3	30
3	Molecular characterization of yeasts isolated from traditional Turkish cheeses. Food Science and Technology, 2020, 40, 871-876.	1.7	18
4	Thermosonication processing of quince ( <i>Cydonia Oblonga</i> ) juice: Effects on total phenolics, ascorbic acid, antioxidant capacity, color and sensory properties. Ciencia E Agrotecnologia, 0, 43, .	1.5	16
5	Organic cherry laurel ( <i>Prunus laurocerasus</i> ) vinegar enriched with bioactive compounds with ultrasound technology using artificial neural network (ANN) and response surface methodology (RSM): Antidiabetic, antihypertensive, cytotoxic activities, volatile profile and optical microstructure. Journal of Food Processing and Preservation. 2021, 45, e15883.	2.0	15
6	Low-dose irradiation as a measure to improve microbiological quality of Turkish raw meat ball (cig) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	2.7	11
7	SOME MICROBIOLOGICAL CHARACTERISTICS OF HERBED CHEESES. Journal of Food Quality, 2007, 30, 228-236.	2.6	11
8	Prevalence and identification by multiplex polymerase chain reaction patterns of Cronobacter spp. isolated from plant-based foods. Food Science and Technology, 2016, 36, 730-736.	1.7	9
9	Presence of Bacillus cereus in Packaged Some Spices and Herbs Sold in Istanbul. Pakistan Journal of Biological Sciences, 2000, 3, 710-712.	0.5	8
10	Detection of Methicillin-Resistant Staphylococcus aureus in Milk by PCR-Based Phenotyping and Genotyping. Acta Veterinaria Eurasia, 2020, 46, 120-124.	0.4	8
11	Prevalence of Cronobacter spp. in various foodstuffs and identification by multiplex PCR. Food Science and Technology, 2019, 39, 729-734.	1.7	7
12	MICROBIOLOGICAL, PHYSICO-CHEMICAL AND TOXICOLOGICAL QUALITY OF TRADITIONAL TURKISH CHEESE DESSERTS. Journal of Food Quality, 2009, 32, 590-606.	2.6	1
13	Probiotic Microorganisms and Encapsulation Method Approaches. Advances in Medical Technologies and Clinical Practice Book Series, 2018, , 132-151.	0.3	1