

Harun Aksu

List of Publications by Year in descending order

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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	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. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15883.	2.0	15
2	Molecular characterization of yeasts isolated from traditional Turkish cheeses. <i>Food Science and Technology</i> , 2020, 40, 871-876.	1.7	18
3	Detection of Methicillin-Resistant <i>Staphylococcus aureus</i> in Milk by PCR-Based Phenotyping and Genotyping. <i>Acta Veterinaria Eurasia</i> , 2020, 46, 120-124.	0.4	8
4	Prevalence of <i>Cronobacter</i> spp. in various foodstuffs and identification by multiplex PCR. <i>Food Science and Technology</i> , 2019, 39, 729-734.	1.7	7
5	Probiotic Microorganisms and Encapsulation Method Approaches. <i>Advances in Medical Technologies and Clinical Practice Book Series</i> , 2018, , 132-151.	0.3	1
6	Prevalence and identification by multiplex polymerase chain reaction patterns of <i>Cronobacter</i> spp. isolated from plant-based foods. <i>Food Science and Technology</i> , 2016, 36, 730-736.	1.7	9
7	Mycotoxin levels and incidence of mould in Turkish rice. <i>Environmental Monitoring and Assessment</i> , 2011, 178, 271-280.	2.7	64
8	MICROBIOLOGICAL, PHYSICO-CHEMICAL AND TOXICOLOGICAL QUALITY OF TRADITIONAL TURKISH CHEESE DESSERTS. <i>Journal of Food Quality</i> , 2009, 32, 590-606.	2.6	1
9	THE EFFECT OF NISIN AND BOVINE LACTOFERRIN ON THE MICROBIOLOGICAL QUALITY OF TURKISH-STYLE MEATBALL (TEKIRDAĞ KÄ–FTE). <i>Journal of Food Safety</i> , 2008, 28, 355-375.	2.3	30
10	SOME MICROBIOLOGICAL CHARACTERISTICS OF HERBED CHEESES. <i>Journal of Food Quality</i> , 2007, 30, 228-236.	2.6	11
11	Low-dose irradiation as a measure to improve microbiological quality of Turkish raw meat ball (cig) Tj ETQq1 1 0.784314 rgBT ₁₁ /Overlo	2.7	11
12	Presence of <i>Bacillus cereus</i> in Packaged Some Spices and Herbs Sold in Istanbul. <i>Pakistan Journal of Biological Sciences</i> , 2000, 3, 710-712.	0.5	8
13	Thermosonication processing of quince (<i>Cydonia Oblonga</i>) juice: Effects on total phenolics, ascorbic acid, antioxidant capacity, color and sensory properties. <i>Ciencia E Agrotecnologia</i> , 0, 43, .	1.5	16