

Bulent Cetin

List of Publications by Year in descending order

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12
papers

199
citations

1163117

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1199594

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374
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial Activities of Essential Oil and Hexane Extract of Florence Fennel [<i>Foeniculum vulgare</i> var. <i>azoricum</i> (Mill.) Thell.] Against Foodborne Microorganisms. <i>Journal of Medicinal Food</i> , 2010, 13, 196-204.	1.5	35
2	Antioxidant, Antimicrobial Activity and Total Phenolic Content within the Aerial Parts of <i>Artemisia absinthum</i> , <i>Artemisia santonicum</i> and <i>Saponaria officinalis</i> . <i>Iranian Journal of Pharmaceutical Research</i> , 2011, 10, 49-56.	0.5	29
3	Chemical Composition of Hydrodistilled Essential Oil of <i>Artemisia incana</i> (L.) <i>Druce</i> and Antimicrobial Activity against Foodborne Microorganisms. <i>Chemistry and Biodiversity</i> , 2009, 6, 2302-2310.	2.1	22
4	Morphological, Molecular, and Mycotoxigenic Identification of Dominant Filamentous Fungi from Moldy Civil Cheese. <i>Journal of Food Protection</i> , 2012, 75, 2045-2049.	1.7	19
5	Chemical and microbiological status and volatile profiles of mouldy <i>Civil</i> cheese, a Turkish mould-ripened variety. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2405-2412.	2.7	19
6	Mycotoxin production capability of <i>Penicillium roqueforti</i> in strains isolated from mould-ripened traditional Turkish civil cheese. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 245-249.	2.3	18
7	Effect of <i>Penicillium roqueforti</i> and incorporation of whey cheese on volatile profiles and sensory characteristics of mould-ripened Civil cheese. <i>International Journal of Dairy Technology</i> , 2013, 66, 512-526.	2.8	17
8	Application of high-resolution melting analysis for differentiation of spoilage yeasts. <i>Journal of Microbiology</i> , 2016, 54, 618-625.	2.8	12
9	Effects of <i>Penicillium roqueforti</i> and whey cheese on gross composition, microbiology and proteolysis of mould-ripened Civil cheese during ripening. <i>International Journal of Dairy Technology</i> , 2014, 67, 594-603.	2.8	11
10	Assessment of Multi Fragment Melting Analysis System (MFMAS) for the Identification of Food-Borne Yeasts. <i>Current Microbiology</i> , 2018, 75, 716-725.	2.2	7
11	Possible explanation for limited reduction of pathogens on radish microgreens after spray application of chlorinated water during growth with disperse contamination spread of abiotic surrogate on leaves. <i>Journal of Food Safety</i> , 2022, 42, .	2.3	6
12	Microbiological characteristics and identification of yeast microbiota of traditional mouldy civil cheese. <i>International Dairy Journal</i> , 2021, 116, 104955.	3.0	4