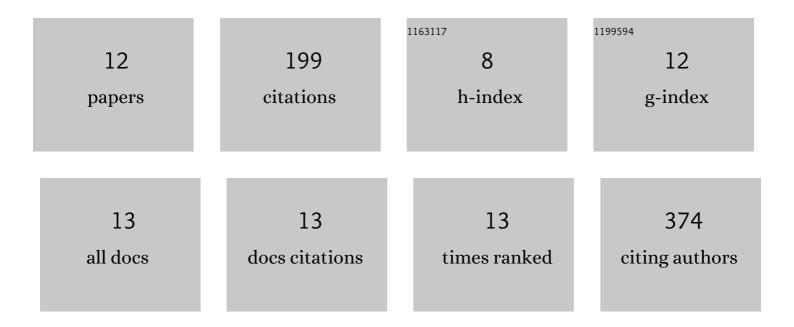
Bulent Cetin

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4635730/publications.pdf Version: 2024-02-01



#	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. Journal of Medicinal Food, 2010, 13, 196-204.	1.5	35
2	Antioxidant, Antimicrobial Activity and Total Phenolic Content within the Aerial Parts of Artemisia absinthum, Artemisia santonicum and Saponaria officinalis. Iranian Journal of Pharmaceutical Research, 2011, 10, 49-56.	0.5	29
3	Chemical Composition of Hydrodistilled Essential Oil of <i>Artemisia incana</i> (L.) <scp>Druce</scp> and Antimicrobial Activity against Foodborne Microorganisms. Chemistry and Biodiversity, 2009, 6, 2302-2310.	2.1	22
4	Morphological, Molecular, and Mycotoxigenic Identification of Dominant Filamentous Fungi from Moldy Civil Cheese. Journal of Food Protection, 2012, 75, 2045-2049.	1.7	19
5	Chemical and microbiological status and volatile profiles of mouldy <scp>C</scp> ivil cheese, a <scp>T</scp> urkish mouldâ€ripened variety. International Journal of Food Science and Technology, 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. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 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 mouldâ€ripened Civil cheese. International Journal of Dairy Technology, 2013, 66, 512-526.	2.8	17
8	Application of high-resolution melting analysis for differentiation of spoilage yeasts. Journal of Microbiology, 2016, 54, 618-625.	2.8	12
9	Effects of <i><scp>P</scp>enicillium roqueforti</i> and whey cheese on gross composition, microbiology and proteolysis of mouldâ€ripened Civil cheese during ripening. International Journal of Dairy Technology, 2014, 67, 594-603.	2.8	11
10	Assessment of Multi Fragment Melting Analysis System (MFMAS) for the Identification of Food-Borne Yeasts. Current Microbiology, 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. Journal of Food Safety, 2022, 42, .	2.3	6
12	Microbiological characteristics and identification of yeast microbiota of traditional mouldy civil cheese. International Dairy Journal, 2021, 116, 104955.	3.0	4