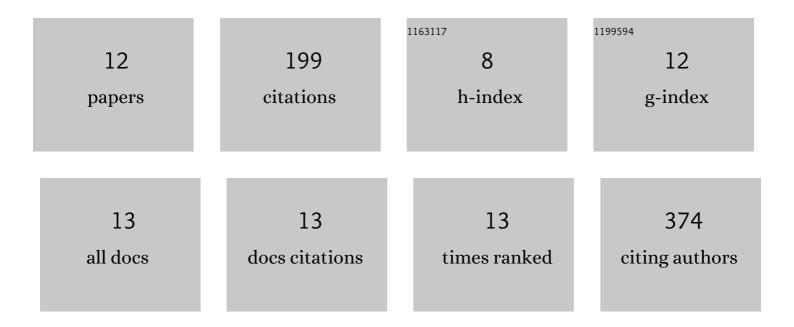
Bulent Cetin

List of Publications by Year in descending order

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RILLENT CETIN

#	Article	IF	CITATIONS
1	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
2	Microbiological characteristics and identification of yeast microbiota of traditional mouldy civil cheese. International Dairy Journal, 2021, 116, 104955.	3.0	4
3	Assessment of Multi Fragment Melting Analysis System (MFMAS) for the Identification of Food-Borne Yeasts. Current Microbiology, 2018, 75, 716-725.	2.2	7
4	Application of high-resolution melting analysis for differentiation of spoilage yeasts. Journal of Microbiology, 2016, 54, 618-625.	2.8	12
5	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
6	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
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	Morphological, Molecular, and Mycotoxigenic Identification of Dominant Filamentous Fungi from Moldy Civil Cheese. Journal of Food Protection, 2012, 75, 2045-2049.	1.7	19
9	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
10	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
11	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
12	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