

GÃ¼lden KÄ±lÄ±Ä±§

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/538636/publications.pdf>

Version: 2024-02-01

16
papers

120
citations

1684188

5
h-index

1372567

10
g-index

16
all docs

16
docs citations

16
times ranked

137
citing authors

#	ARTICLE	IF	CITATIONS
1	Screening physicochemical, microbiological and bioactive properties of fruit vinegars produced from various raw materials. Food Science and Biotechnology, 2020, 29, 401-408.	2.6	25
2	Assessment of the effect of marination with organic fruit vinegars on safety and quality of beef. International Journal of Food Microbiology, 2021, 336, 108904.	4.7	23
3	The effects of koruk products used as marination liquids against foodborne pathogens (Escherichia) Tj ETQq1 1 0.784314 rgBT /Overl Food Science and Technology, 2020, 133, 110148.	5.2	13
4	Investigation of the microbiota associated with traditionally produced fruit vinegars with focus on acetic acid bacteria and lactic acid bacteria. Food Bioscience, 2022, 47, 101636.	4.4	11
5	Chemical compositions, total phenolic contents, antimicrobial and antioxidant activities of the extract and essential oil of Thymbra spicata L. growing wild in Turkey. Journal of Food Measurement and Characterization, 2021, 15, 386-393.	3.2	10
6	Farklı Sirke Aşırıtlarının Mikroflorası, Biyoaktif Bileşenleri ve Sağlık Açısından Etkileri. Akademik Gıda, 0, 89-101.	0.8	9
7	Effectiveness of Corduk (Echinophora tenuifolia subsp. sibthorpiana) on safety and quality of kofte, a Turkish style meatball. Journal of Food Safety, 2018, 38, e12389.	2.3	5
8	Dut Sirkesinin Mikrobiyolojik, Fiziksel, Kimyasal, Antiradikal ve Antimikrobiyal Özellikleri. Akademik Gıda, 0, , 168-175.	0.8	5
9	GIDA GÜVENLİĞİNDE COVID-19 SALGININA NEDEN OLAN ALINMASI GEREKEN NİMLER VE ETKİN DEZENFEKSİYON UYGULAMALARI. Gıda, 0, , 646-664.	0.4	4
10	DETERMINATION OF FATTY ACID COMPOSITION AND BIOACTIVE PROPERTIES OF PUMPKIN SEED AND APRICOT KERNEL OILS. Gıda, 2021, 46, 608-620.	0.4	3
11	Potential of essential oil combinations for surface and air disinfection. Letters in Applied Microbiology, 2021, 72, 526-534.	2.2	3
12	EV YAPIMI İÇİN VE DUT SİRKEİNİN TOPLAM FENOLİK İÇERİĞİ VE ANTİBAKTERİYEL AKTİVİTESİ. Eskişehir Tekeköy Üniversitesi Bilim Ve Teknoloji Dergisi - C Yaşam Bilimleri Ve Biyoteknoloji, 2020, 9, 89-97.	0.3	3
13	Survival of Foodborne Pathogens in Homemade Fig and Mulberry Vinegars. Turkish Journal of Agriculture: Food Science and Technology, 2020, 8, 1833-1839.	0.3	3
14	HAZHAZ (Papaver somniferum) İÇERİĞİNİN TOHUM YAĞLARININ YAĞ ASİDİ KOMPOZİSYONU, TOPLAM FENOLİK MADDE MİKTARI, ANTİOKSİDAN VE ANTİMİKROBYAL AKTİVİTELERİ. Gıda, 0, , 954-962.	0.4	2
15	Fig Vinegar as an Antioxidant and Antimicrobial Agent. Turkish Journal of Agriculture: Food Science and Technology, 2021, 9, 822-828.	0.3	1
16	Screening Chemical Composition and Bioactive Properties of Mentha x piperita L. Essential Oil and Extract. Turkish Journal of Agriculture: Food Science and Technology, 2021, 9, 2238-2245.	0.3	0