

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	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
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	Chemical compositions, total phenolic contents, antimicrobial and antioxidant activities of the extract and essential oil of <i>Thymbra spicata</i> L. growing wild in Turkey. Journal of Food Measurement and Characterization, 2021, 15, 386-393.	3.2	10
4	DETERMINATION OF FATTY ACID COMPOSITION AND BIOACTIVE PROPERTIES OF PUMPKIN SEED AND APRICOT KERNEL OILS. Gıda, 2021, 46, 608-620.	0.4	3
5	Fig Vinegar as an Antioxidant and Antimicrobial Agent. Turkish Journal of Agriculture: Food Science and Technology, 2021, 9, 822-828.	0.3	1
6	Potential of essential oil combinations for surface and air disinfection. Letters in Applied Microbiology, 2021, 72, 526-534.	2.2	3
7	Screening Chemical Composition and Bioactive Properties of <i>Mentha x piperita</i> L. Essential Oil and Extract. Turkish Journal of Agriculture: Food Science and Technology, 2021, 9, 2238-2245.	0.3	0
8	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
9	The effects of koruk products used as marination liquids against foodborne pathogens (<i>Escherichia</i>) Tj ETQq1 1 0.784314 rgBT /Overl Food Science and Technology, 2020, 133, 110148.	5.2	13
10	EV YAPIMI İNCİR VE DUT SİRKESİNİN TOPLAM FENOLİK İÇERİĞİ VE ANTİBAKTERİYEL AKTİVİTESİ. Eskişehir Tekefen Üniversitesi Bilim Ve Teknoloji Dergisi - C Yaşam Bilimleri Ve Biyoteknoloji, 2020, 9, 89-97.	0.3	3
11	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
12	Effectiveness of Corduk (<i>Echinophora tenuifolia</i> subsp. <i>sibthorpiana</i>) on safety and quality of kofte, a Turkish style meatball. Journal of Food Safety, 2018, 38, e12389.	2.3	5
13	Farklı Sirke Türlerinin Mikroflorası, Biyoaktif Bileşenleri ve Sağlık Açısından Etkileri. Akademik Gıda, 0, 89-101.	0.8	9
14	Dut Sirkesinin Mikrobiyolojik, Fiziksel, Kimyasal, Antiradikal ve Antimikrobiyal Özellikleri. Akademik Gıda, 0, , 168-175.	0.8	5
15	GIDA İZLEMELERİNDE COVID-19 SALGININA İNCELİK ALINMASI GEREKEN İNCELEMELER VE ETKİN DEZENFEKSİYON UYGULAMALARI. Gıda, 0, , 646-664.	0.4	4
16	HAZIR (Papaver somniferum) İÇERİĞİNİN TOHUM YAĞLARININ YAĞ ASİDİ KOMPOZİSYONU, TOPLAM FENOLİK MADDE MİKTARI, ANTİOKSİDAN VE ANTİMİKROBYAL AKTİVİTELERİ. Gıda, 0, , 954-962.	0.4	2