

Hayriye Bozkurt

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

379
citations

840776

11
h-index

996975

15
g-index

15
all docs

15
docs citations

15
times ranked

352
citing authors

#	ARTICLE	IF	CITATIONS
1	Outbreaks, occurrence, and control of norovirus and hepatitis a virus contamination in berries: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 116-138.	10.3	67
2	Thermal Inactivation of Foodborne Enteric Viruses and Their Viral Surrogates in Foods. <i>Journal of Food Protection</i> , 2015, 78, 1597-1617.	1.7	51
3	Determination of the Thermal Inactivation Kinetics of the Human Norovirus Surrogates, Murine Norovirus and Feline Calicivirus. <i>Journal of Food Protection</i> , 2013, 76, 79-84.	1.7	44
4	A comparison of the thermal inactivation kinetics of human norovirus surrogates and hepatitis A virus in buffered cell culture medium. <i>Food Microbiology</i> , 2014, 42, 212-217.	4.2	40
5	Determination of Thermal Inactivation Kinetics of Hepatitis A Virus in Blue Mussel (<i>Mytilus edulis</i>) Homogenate. <i>Applied and Environmental Microbiology</i> , 2014, 80, 3191-3197.	3.1	28
6	Thermal Inactivation of Human Norovirus Surrogates in Spinach and Measurement of Its Uncertainty. <i>Journal of Food Protection</i> , 2014, 77, 276-283.	1.7	27
7	Thermal inactivation kinetics of hepatitis A virus in spinach. <i>International Journal of Food Microbiology</i> , 2015, 193, 147-151.	4.7	26
8	Thermal inactivation kinetic modeling of human norovirus surrogates in blue mussel (<i>Mytilus edulis</i>) homogenate. <i>International Journal of Food Microbiology</i> , 2014, 172, 130-136.	4.7	24
9	Thermal Inactivation Kinetics of Human Norovirus Surrogates and Hepatitis A Virus in Turkey Deli Meat. <i>Applied and Environmental Microbiology</i> , 2015, 81, 4850-4859.	3.1	22
10	Assessment of microbial risk during Australian industrial practices for <i>Escherichia coli</i> O157:H7 in fresh cut-cos lettuce: A stochastic quantitative approach. <i>Food Microbiology</i> , 2021, 95, 103691.	4.2	17
11	Environmental Drivers for Persistence of <i>Escherichia coli</i> and <i>Salmonella</i> in Manure-Amended Soils: A Meta-Analysis. <i>Journal of Food Protection</i> , 2020, 83, 1268-1277.	1.7	15
12	Review article: Food safety culture from the perspective of the Australian horticulture industry. <i>Trends in Food Science and Technology</i> , 2021, 116, 63-74.	15.1	9
13	Decline of <i>Listeria monocytogenes</i> on fresh apples during long-term, low-temperature simulated international sea-freight transport. <i>International Journal of Food Microbiology</i> , 2021, 341, 109069.	4.7	5
14	Thermal Inactivation Kinetics of <i>Sporolactobacillus nakayamae</i> Spores, a Spoilage Bacterium Isolated from a Model Mashed Potato–Scallion Mixture. <i>Journal of Food Protection</i> , 2016, 79, 1482-1489.	1.7	2
15	An observational assessment of Australian apple production practices for microbial control. <i>Food Control</i> , 2021, 123, 107767.	5.5	2