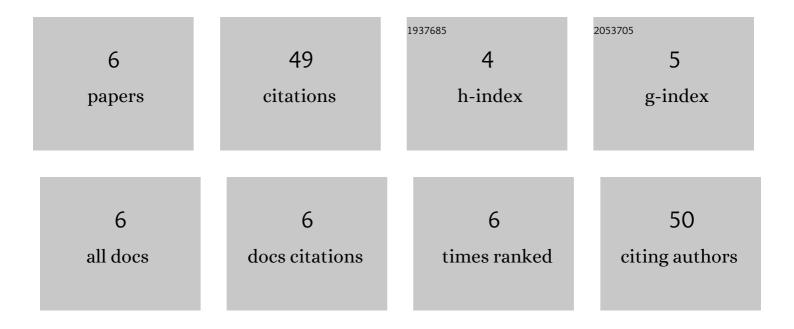
Sami Bulut

List of Publications by Year in descending order

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SAMI RULUT

#	Article	IF	CITATIONS
1	The Effects of High-Pressure Processing at Low and Subzero Temperatures on Inactivation of Microorganisms in Frozen and Unfrozen Beef Mince Inoculated with Escherichia coli Strain ATCC 25922. Food and Bioprocess Technology, 2014, 7, 3033-3044.	4.7	19
2	Inactivation of Escherichia coli K12 in phosphate buffer saline and orange juice by high hydrostatic pressure processing combined with freezing. LWT - Food Science and Technology, 2021, 136, 110313.	5.2	11
3	Inactivation of <i>Escherichia coli</i> in milk by high pressure processing at low and subzero temperatures. High Pressure Research, 2014, 34, 439-446.	1.2	7
4	Devitrification of the amorphous fractions of starch during gelatinisation. Carbohydrate Polymers, 2012, 90, 140-146.	10.2	6
5	Storage quality and microbiological safety of high pressure pasteurized liquorice root sherbet. LWT - Food Science and Technology, 2018, 90, 613-619.	5.2	5
6	Combined effects of acidification and high-pressure processing on microbial inactivation, bioactive compounds and antioxidant activity of liquorice root sherbet. International Journal of Agriculture Environment and Food Sciences, 0, , 364-374.	0.6	1