

# Sami Bulut

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5591174/publications.pdf>

Version: 2024-02-01

6  
papers

49  
citations

1937685

4  
h-index

2053705

5  
g-index

6  
all docs

6  
docs citations

6  
times ranked

50  
citing authors

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