

Murat ElÄ°bol

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

1,231
citations

623734

14
h-index

752698

20
g-index

21
all docs

21
docs citations

21
times ranked

1661
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of Î±-amylase production by <i>Bacillus</i> sp. using response surface methodology. <i>Process Biochemistry</i> , 2005, 40, 2291-2296.	3.7	323
2	Optimization of medium composition for actinorhodin production by <i>Streptomyces coelicolor</i> A3(2) with response surface methodology. <i>Process Biochemistry</i> , 2004, 39, 1057-1062.	3.7	191
3	Characterization of products from hydrothermal carbonization of orange pomace including anaerobic digestibility of process liquor. <i>Bioresource Technology</i> , 2015, 196, 35-42.	9.6	191
4	Optimization of carbon and nitrogen sources for biomass and lipid production by <i>Chlorella saccharophila</i> under heterotrophic conditions and development of Nile red fluorescence based method for quantification of its neutral lipid content. <i>Biochemical Engineering Journal</i> , 2012, 61, 11-19.	3.6	89
5	A review on the potential uses of deep eutectic solvents in chitin and chitosan related processes. <i>Carbohydrate Polymers</i> , 2021, 262, 117942.	10.2	59
6	Production of bacterial Î±-amylase by <i>B. amyloliquefaciens</i> under solid substrate fermentation. <i>Biochemical Engineering Journal</i> , 2007, 37, 294-297.	3.6	57
7	Cocultivation of <i>Lactococcus lactis</i> and <i>Teredinobacter turnirae</i> for biological chitin extraction from prawn waste. <i>Bioprocess and Biosystems Engineering</i> , 2010, 33, 393-399.	3.4	56
8	Investigation of in vitro digestibility of dietary microalga <i>Chlorella vulgaris</i> and cyanobacterium <i>Spirulina platensis</i> as a nutritional supplement. <i>3 Biotech</i> , 2017, 7, 170.	2.2	54
9	Production of flavor compounds from olive mill waste by <i>Rhizopus oryzae</i> and <i>Candida tropicalis</i> . <i>Brazilian Journal of Microbiology</i> , 2017, 48, 275-285.	2.0	39
10	Enhanced growth and lipid accumulation by a new <i>Ettlia texensis</i> isolate under optimized photoheterotrophic condition. <i>Bioresource Technology</i> , 2013, 131, 258-265.	9.6	36
11	Optimization of growth medium for the production of Î±-amylase from <i>Bacillus amyloliquefaciens</i> using response surface methodology. <i>Journal of Chemical Technology and Biotechnology</i> , 2006, 81, 618-622.	3.2	29
12	Bioflavour production from tomato and pepper pomaces by <i>Kluyveromyces marxianus</i> and <i>Debaryomyces hansenii</i> . <i>Bioprocess and Biosystems Engineering</i> , 2015, 38, 1143-1155.	3.4	25
13	Screening of antioxidant and cytotoxic activities of several microalgal extracts with pharmaceutical potential. <i>Health and Technology</i> , 2020, 10, 111-117.	3.6	21
14	The effect of medium and light wavelength towards <i>Stichococcus bacillaris</i> fatty acid production and composition. <i>Bioresource Technology</i> , 2019, 289, 121732.	9.6	16
15	Optimization of chitosanase production by <i>Bacillus mojavensis</i> EGEâ€š5.2i. <i>Journal of Basic Microbiology</i> , 2018, 58, 836-847.	3.3	11
16	Green Synthesis and Characterization of Titanium Nanoparticles Using Microalga, <i>Phaeodactylum tricornutum</i> . <i>Geomicrobiology Journal</i> , 2022, 39, 83-96.	2.0	11
17	Modification of chitosan-bead support materials with l-lysine and l-asparagine for Î±-amylase immobilization. <i>Bioprocess and Biosystems Engineering</i> , 2018, 41, 423-434.	3.4	9
18	Cytotoxic and immunomodulator potential of hederagenin saponins from <i>Cephalaria tchihatchewii</i> . <i>Phytochemistry Letters</i> , 2021, 44, 216-221.	1.2	6

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19	Production of flavor compounds from rice bran by yeasts metabolisms of <i>Kluyveromyces marxianus</i> and <i>Debaryomyces hansenii</i> . <i>Brazilian Journal of Microbiology</i> , 2022, , 1.	2.0	5
20	Optimization of Process Parameters and Culture Medium for L-(+)-Lactic Acid Production by <i>Rhizopus oryzae</i> . <i>Journal of Chemical Engineering of Japan</i> , 2009, 42, 589-595.	0.6	3