

YÄ±lmaz UÃar

List of Publications by Year in descending order

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Version: 2024-02-01

68
papers

1,281
citations

430442

18
h-index

395343

33
g-index

68
all docs

68
docs citations

68
times ranked

1223
citing authors

#	ARTICLE	IF	CITATIONS
19	Effect of nisin on the shelf life of sea bass (<i>Dicentrarchus labrax</i> L.) fillets stored at chilled temperature (4±2°C). <i>Aquaculture International</i> , 2020, 28, 851-863.	1.1	20
20	The combined impact of nanoemulsion based on commercial oils and vacuum packing on the fatty acid profiles of sea bass fillets. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13222.	0.9	19
21	Inhibitory activity of Co-microencapsulation of cell free supernatant from <i>Lactobacillus plantarum</i> with propolis extracts towards fish spoilage bacteria. <i>LWT - Food Science and Technology</i> , 2021, 146, 111433.	2.5	19
22	The impact of applying natural clinoptilolite (zeolite) on the chemical, sensory and microbiological changes of vacuum packed sardine fillets. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1977-1985.	1.3	18
23	The effects of sex and season on the metal levels and proximate composition of red mullet (<i>Mullus barbatus</i>) (HERA), 2018, 24, 731-742.	1.7	18
24	The potential use of recovered fish protein as wall material for microencapsulated anchovy oil. <i>LWT - Food Science and Technology</i> , 2020, 129, 109554.	2.5	17
25	Application of oil-in-water nanoemulsions based on grape and cinnamon essential oils for shelf-life extension of chilled flathead mullet fillets. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 105-112.	1.7	16
26	The Influences of Natural Zeolite (clinoptilolite) on Ammonia and Biogenic Amine Formation by Foodborne Pathogen. <i>Journal of Food Science</i> , 2012, 77, M452-7.	1.5	15
27	Fatty acid composition and oxidative stability of oils recovered from acid silage and bacterial fermentation of fish (<i>Dicentrarchus labrax</i>) by-products. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1255-1261.	1.3	15
28	Chemical, bioactive properties and in vitro digestibility of spray-dried fish silages: Comparison of two discard fish (<i>Equulites klunzingeri</i> and <i>Carassius gibelio</i>) silages. <i>Aquaculture Nutrition</i> , 2018, 24, 998-1005.	1.1	11
29	Evaluation of the potential use of discard species for fish silage and assessment of its oils for human consumption. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1081-1088.	1.3	11
30	Combined impacts of oregano extract and vacuum packaging on the quality changes of frigate tuna muscles stored at 3±1°C. <i>Veterinary World</i> , 2019, 12, 155-164.	0.7	10
31	Effectiveness of <i>Lactobacilli</i> cell-free supernatant and propolis extract microcapsules on oxidation and microbiological growth in sardine burger. <i>Food Bioscience</i> , 2021, 44, 101417.	2.0	10
32	The effects of season and sex on fat, fatty acids and protein contents of <i>Sepia officinalis</i> in the northeastern Mediterranean Sea. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 440-445.	1.3	8
33	Bioconversion of Discard Fish (<i>Equulites klunzingeri</i> and <i>Carassius gibelio</i>) Fermented with Natural Lactic Acid Bacteria; the Chemical and Microbiological Quality of Ensilage. <i>Waste and Biomass Valorization</i> , 2020, 11, 1435-1442.	1.8	8
34	The effect of <i>Ferula elaeochytris</i> root extract on erectile dysfunction in streptozotocin-induced diabetic rat. <i>International Journal of Impotence Research</i> , 2020, 32, 186-194.	1.0	8
35	The impact of different levels of nisin as a biopreservative agent on the chemical, sensory and microbiological quality of vacuum-packed sea bass (<i>Dicentrarchus labrax</i>) fillets stored at 4 ± 2 °C. <i>Grasas Y Aceites</i> , 2021, 72, e401.	0.3	8
36	The Function of Emulsions on the Biogenic Amine Formation and their Indices of Sea Bass Fillets (<i>Dicentrarchus Labrax</i>) Stored in Vacuum Packaging. <i>Journal of Food Science</i> , 2018, 83, 318-325.	1.5	7

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37	The effects of nisin on the growth of foodborne pathogens and biogenic amine formation: in vivo and in vitro studies. <i>Food Bioscience</i> , 2021, 43, 101266.	2.0	7
38	The impact of gravading process on the quality of carp fillets (<i>Cyprinus carpio</i>): sensory, microbiological, protein profiles and textural changes. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2017, 12, 147-155.	0.5	6
39	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2018, 18, .	0.4	6
40	The Effects of Sex and Seasonality on the Metal Levels of Warty Crab (<i>Eriphia verrucosa</i>) in the Black Sea. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 749-758.	0.6	6
41	The new toxin of Mediterranean:Tetrodotoxin. <i>Su ÅœerÄ¼nleri Dergisi</i> , 2015, 32, 15-24.	0.1	6
42	The Effects of Fermentation Process with Acid and Lactic Acid Bacteria Strains on the Biogenic Amine Formation of Wet and Spray-Dried Fish Silages of Discards. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 314-328.	0.6	5
43	Effects of different plant (Marjoram and Olive leaf) extracts on quality characteristics of red and ordinary muscles of vacuumâ€‘packaged tunaâ€‘like fillets. <i>Applied Food Research</i> , 2022, 2, 100034.	1.4	5
44	Does adding thyme and rosemary essential oils to sunflower oil during shallow-frying increase the lipid quality of Atlantic bonito?. <i>International Journal of Gastronomy and Food Science</i> , 2022, 28, 100500.	1.3	5
45	Influence of olive oilâ€‘based nanoemulsion on the fatty acid profiles of rainbow trout fillets. <i>Aquaculture International</i> , 2020, 28, 1997-2014.	1.1	4
46	Suppression effects of aqueous and ethanolic extracts of propolis on biogenic amine production by <i>Morganella psychrotolerans</i> . <i>LWT - Food Science and Technology</i> , 2020, 131, 109771.	2.5	4
47	Elemental Compositions and Fatty Acid Profiles of Bogue Fish (<i>Boops boops</i>) From Mediterranean Coast: A Comprehensive Evaluation of the Potential Effects on Human Health. <i>Biological Trace Element Research</i> , 2020, 196, 272-284.	1.9	4
48	Inhibitory impacts of <i>Spirulina platensis</i> and <i>Chlorella vulgaris</i> extracts on biogenic amine accumulation in sardine fillets. <i>Food Bioscience</i> , 2021, 41, 101087.	2.0	4
49	Su Ü¼r¼nlerinde Nisin UygulamalarÄ±. <i>Yuzuncu Yil University Journal of Agricultural Sciences</i> , 0, , 639-651.	0.1	4
50	Assessment of the safety of dietary fish oil supplements in terms of content and quality. <i>Environmental Science and Pollution Research</i> , 2022, 29, 25006-25019.	2.7	4
51	An overview of food safety and COVID-19 infection. , 2021, , 325-344.		3
52	Enhancing sunflower oil by the addition of commercial thyme and rosemary essential oils: The effect on lipid quality of Mediterranean horse mackerel and anchovy during traditional pan-frying. <i>International Journal of Gastronomy and Food Science</i> , 2021, 26, 100428.	1.3	3
53	FarklÄ± Konsantrasyonlarda KullanÄ±lan Nisinin SoÄ¼ykta ve Vakum Paketlenerek Depolanan Levrek (<i>Dicentrarchus labrax</i> , Linnaeus, 1758) FiletolarÄ±n Renk DeÄ¼yimleri Åœzerine Etkileri. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2019, 7, 1657.	0.1	3
54	Narenciye KabuÄ¼ü Esansiyel YaÄ¼larÄ± KullanÄ±larak HazÄ±rlanan Mikroenkaps¼le BalÄ±k YaÄ¼ TozlarÄ±n Depolama SÄ¼resince Renk ve Duyusal DeÄ¼yimleri. <i>KahramanmaraÅ¼ SÄ¼tÄ¼Å¼m Åœniversitesi TarÄ±m Ve DoÄ¼ Dergisi</i> , 2020, 23, 515-526.		

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55	Elemental composition of pufferfish species from Northeastern Mediterranean Sea. Environmental Monitoring and Assessment, 2019, 191, 334.	1.3	2
56	Enzimatik Hidroliz Yöntemi Kullanılarak Balık Öyleme Atıklarından Balık Protein Hidrolizatı Üretimi. Yuzuncu Yil University Journal of Agricultural Sciences, 0, , 502-513.	0.1	2
57	Seasonal Changes in the Chemical Composition of the Beadlet Anemones (<i>Actinia equina</i>) from Mersin Bay, Northeastern Mediterranean coast of Turkey. Natural and Engineering Sciences, 2017, 2, 11-20.	0.2	2
58	The Chemical Composition of the Lionfish (<i>Pterois miles</i> , Bennett 1828), the New Invasive Species of the Mediterranean Sea. Natural and Engineering Sciences, 2018, 3, 103-115.	0.2	2
59	Proximate Composition of Traditional Turkish Stuffed Meatballs Produced with Rainbow Trout (<i>Oncorhynchus mykiss</i> Walbaum, 1792) Mince and Determination of its Colour and Sensory Quality during Frozen Storage (-18°C). Acta Aquatica Turcica, 2021, 17, 361-375.	0.2	1
60	Nanotechnological Applications. , 2019, , 279-301.		1
61	The effects of nisin used at different concentrations on fatty acids profile of sea bass (<i>Dicentrarchus</i>) Tj ETQq1 1 0.784314 rgBT /Over	0.1	1
62	Farklı konsantrasyonlarda kullanılan nisin'in soğukta (4±2oC) depolanan levrek (<i>Dicentrarchus labrax</i>) filetolarının yağ asitleri üzerine etkileri. Acta Aquatica Turcica, 0, , 22-38.	0.2	1
63	A novel perspective for <i>Lactobacillus reuteri</i> cell-free supernatant: co-microencapsulation with propolis extracts. Biomass Conversion and Biorefinery, 0, , 1.	2.9	1
64	The addition of commercial sage essential oil to sunflower oil: Improving the lipid quality of fried dark muscle fish. Journal of Food Processing and Preservation, 0, , .	0.9	1
65	Mersin Körfezi'nden Yakalanan <i>Apogon queketti</i> Kas Dokusu Metal Seviyelerine Mevsimin Etkisi. European Journal of Science and Technology, 0, , 1215-1221.	0.5	0
66	<i>Ferula elaeochytris</i> Kök Ekstresinin Toplam Fenolik Bileşikler ve Glukoz Seviyesi Üzerine Etkisi. Mersin Üniversitesi Tıp Fakültesi Lokman Hekim Tıp Tarihi Ve Folklorik Tıp Dergisi, 0, , .	0.3	0
67	Biberiye esansiyel yağ ve nanoemülsiyonunun gıda kaynaklı patojenik ve bozulma etmeni bakteriler tarafından üretilen biyojenik aminler üzerine etkilerinin histidin dekarboksilaz seviyesinde incelenmesi. Kahramanmaraş Sırtışma Üniversitesi Tıp Fakültesi Tıp Tarihi Ve Doğa Dergisi, 0, , .	0.2	0
68	Inhibitory Effect of Rosemary Essential Oil and Its Nanoemulsion on the Formation of Biogenic Amines by Food-Borne Pathogens and Fish Spoilage Bacteria. Yuzuncu Yil University Journal of Agricultural Sciences, 2022, 32, 199-212.	0.1	0