## Yılmaz UÃ**‡**r

## List of Publications by Year in descending order

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430442 395343 1,281 68 18 33 citations h-index g-index papers 68 68 68 1223 docs citations times ranked citing authors all docs

#	Article	IF	Citations
1	Evaluation of effects of nanoemulsion based on herb essential oils (rosemary, laurel, thyme and sage) on sensory, chemical and microbiological quality of rainbow trout (Oncorhynchus mykiss) fillets during ice storage. LWT - Food Science and Technology, 2017, 75, 677-684.	2.5	182
2	Antimicrobial activity of thyme essential oil nanoemulsions on spoilage bacteria of fish and food-borne pathogens. Food Bioscience, 2020, 36, 100635.	2.0	119
3	Effect of the icing with thyme, oregano and clove extracts on quality parameters of gutted and beheaded anchovy (Engraulis encrasicholus) during chilled storage. Food Chemistry, 2014, 145, 681-686.	4.2	100
4	Comparative study of nanoemulsions based on commercial oils (sunflower, canola, corn, olive,) Tj ETQq0 0 0 rgBT farmed sea bass. Innovative Food Science and Emerging Technologies, 2016, 33, 422-430.	/Overlock 2.7	10 Tf 50 62 60
5	Application of cold plasma technology in the food industry and its combination with other emerging technologies. Trends in Food Science and Technology, 2021, 114, 355-371.	7.8	60
6	Effects of Oil-in-Water Nanoemulsion Based on Sunflower Oil on the Quality of Farmed Sea Bass and Gilthead Sea Bream Stored at Chilled Temperature (2 $\hat{A}\pm 2\hat{A}^{\circ}C$ ). Journal of Aquatic Food Product Technology, 2017, 26, 979-992.	0.6	45
7	Antimicrobial Impacts of Essential Oils on Food Borne-Pathogens. Recent Patents on Food, Nutrition & Essential Oils on Food Borne-Pathogens. Recent Patents on Food, Nutrition & Essential Oils on Food Borne-Pathogens. Recent Patents on Food, Nutrition & Essential Oils on Food Borne-Pathogens. Recent Patents on Food, Nutrition & Essential Oils on Food Borne-Pathogens. Recent Patents on Food, Nutrition & Essential Oils on Food Borne-Pathogens. Recent Patents on Food, Nutrition & Essential Oils on Food Borne-Pathogens. Recent Patents on Food, Nutrition & Essential Oils on Food Borne-Pathogens. Recent Patents on Food, Nutrition & Essential Oils on Food Borne-Pathogens.	0.5	41
8	Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products. International Journal of Food Properties, 2017, 20, 1029-1043.	1.3	39
9	The Effects of Natural Extracts on the Quality Changes of Frozen Chub Mackerel (Scomber japonicus) Burgers. Food and Bioprocess Technology, 2013, 6, 1550-1560.	2.6	37
10	Tetrodotoxin levels in pufferfish (Lagocephalus sceleratus) caught in the Northeastern Mediterranean Sea. Food Chemistry, 2016, 210, 332-337.	4.2	36
11	Tetrodotoxin levels of three pufferfish species (Lagocephalus sp.) caught in the North-Eastern Mediterranean sea. Chemosphere, 2019, 219, 95-99.	4.2	36
12	The function of nanoemulsion on preservation of rainbow trout fillet. Journal of Food Science and Technology, 2020, 57, 895-904.	1.4	36
13	Characterized nano-size curcumin and rosemary oil for the limitation microbial spoilage of rainbow trout fillets. LWT - Food Science and Technology, 2020, 134, 109965.	2.5	35
14	Antioxidant Effect of Nanoemulsions Based on Citrus Peel Essential Oils: Prevention of Lipid Oxidation in Trout. European Journal of Lipid Science and Technology, 2020, 122, 1900405.	1.0	28
15	First report on TTX levels of the yellow spotted pufferfish (Torquigener flavimaculosus) in the Mediterranean Sea. Toxicon, 2018, 148, 101-106.	0.8	26
16	Comparision of Green and Conventional Extraction Methods on Lipid Yield and Fatty Acid Profiles of Fish Species. European Journal of Lipid Science and Technology, 2018, 120, 1800107.	1.0	24
17	The effects of edible oil nanoemulsions on the chemical, sensory, and microbiological changes of vacuum packed and refrigerated sea bass fillets during storage period at 2±Â2°C. Journal of Food Processing and Preservation, 2019, 43, e14282.	0.9	23
18	Combined effects of plant and cell-free extracts of lactic acid bacteria on biogenic amines and bacterial load of fermented sardine stored at 3 ± 1 °C. Food Bioscience, 2018, 24, 127-136.	2.0	20

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19	Effect of nisin on the shelf life of sea bass (Dicentrarchus labrax L.) fillets stored at chilled temperature (4 ± 2°C). Aquaculture International, 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. Journal of Food Processing and Preservation, 2017, 41, e13222.	0.9	19
21	Inhibitory activity of Co-microencapsulation of cell free supernatant from Lactobacillus plantarum with propolis extracts towards fish spoilage bacteria. LWT - Food Science and Technology, 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. International Journal of Food Science and Technology, 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) Tj ETQq1 1 (HERA), 2018, 24, 731-742.</i>	0.78431 1.7	4 rgBT /Ove 18
24	The potential use of recovered fish protein as wall material for microencapsulated anchovy oil. LWT - Food Science and Technology, 2020, 129, 109554.	2.5	17
25	Application of oilâ€inâ€water nanoemulsions based on grape and cinnamon essential oils for shelfâ€life extension of chilled flathead mullet fillets. Journal of the Science of Food and Agriculture, 2022, 102, 105-112.	1.7	16
26	The Influences of Natural Zeolite (cliptinolite) on Ammonia and Biogenic Amine Formation by Foodborne Pathogen. Journal of Food Science, 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 (Sea bass – <i>Dicentrarchus labrax</i> ) byâ€products. International Journal of Food Science and Technology, 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>Equalities klunzingeri</i> and <i>Carassius gibelio</i> ) silages. Aquaculture Nutrition, 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. International Journal of Food Science and Technology, 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 $3\hat{A}\pm1\hat{A}^{\circ}C$ . Veterinary World, 2019, 12, 155-164.	0.7	10
31	Effectiveness of Lactobacilli cell-free supernatant and propolis extract microcapsules on oxidation and microbiological growth in sardine burger. Food Bioscience, 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&gt;in the northeastern Mediterranean Sea. International Journal of Food Sciences and Nutrition, 2012, 63, 440-445.</i>	1.3	8
33	Bioconversion of Discard Fish (Equulites klunzingeri and Carassius gibelio) Fermented with Natural Lactic Acid Bacteria; the Chemical and Microbiological Quality of Ensilage. Waste and Biomass Valorization, 2020, 11, 1435-1442.	1.8	8
34	The effect of Ferula elaeochytris root extract on erectile dysfunction in streptozotocin-induced diabetic rat. International Journal of Impotence Research, 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 (Dicentrarchus labrax) fillets stored at $4  \hat{A} \pm 2  \hat{A}^{\circ} C$ . Grasas Y Aceites, 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. Journal of Food Science, 2018, 83, 318-325.	1.5	7

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The effects of nisin on the growth of foodborne pathogens and biogenic amine formation: in vivo and in vitro studies. Food Bioscience, 2021, 43, 101266.	2.0	7
The impact of gravading process on the quality of carp fillets (Cyprinus carpio): sensory, microbiological, protein profiles and textural changes. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2017, 12, 147-155.	0.5	6
Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2018, 18, .	0.4	6
The Effects of Sex and Seasonality on the Metal Levels of Warty Crab ( <i>Eriphia verrucosa</i> ) in the Black Sea. Journal of Aquatic Food Product Technology, 2018, 27, 749-758.	0.6	6
The new toxin of Mediterranean:Tetrodotoxin. Su Ürünleri Dergisi, 2015, 32, 15-24.	0.1	6
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. Journal of Aquatic Food Product Technology, 2019, 28, 314-328.	0.6	5
Effects of different plant (Marjoram and Olive leaf) extracts on quality characteristics of red and ordinary muscles of vacuum–packaged tuna–like fillets. Applied Food Research, 2022, 2, 100034.	1.4	5
Does adding thyme and rosemary essential oils to sunflower oil during shallow-frying increase the lipid quality of Atlantic bonito?. International Journal of Gastronomy and Food Science, 2022, 28, 100500.	1.3	5
Influence of olive oil–based nanoemulsion on the fatty acid profiles of rainbow trout fillets. Aquaculture International, 2020, 28, 1997-2014.	1.1	4
Suppression effects of aqueous and ethanolic extracts of propolis on biogenic amine production by Morganella psychrotolerans. LWT - Food Science and Technology, 2020, 131, 109771.	2.5	4
Elemental Compositions and Fatty Acid Profiles of Bogue Fish (Boops boops) From Mediterranean Coast: A Comprehensive Evaluation of the Potential Effects on Human Health. Biological Trace Element Research, 2020, 196, 272-284.	1.9	4
Inhibitory impacts of Spirulina platensis and Chlorella vulgaris extracts on biogenic amine accumulation in sardine fillets. Food Bioscience, 2021, 41, 101087.	2.0	4
Su Ul`rul`nlerinde Nisin Uygulamaları. Yuzuncu Yil University Journal of Agricultural Sciences, 0, , 639-651.	0.1	4
Assessment of the safety of dietary fish oil supplements in terms of content and quality. Environmental Science and Pollution Research, 2022, 29, 25006-25019.	2.7	4
An overview of food safety and COVID-19 infection. , 2021, , 325-344.		3
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. International Journal of Gastronomy and Food Science, 2021, 26, 100428.	1.3	3
Farklı Konsantrasyonlarda Kullanılan Nisinin Soğukta ve Vakum Paketlenerek Depolanan Levrek (Dicentrarchus labrax, Linnaeus, 1758) Filetolarının Renk Değişimleri Üzerine Etkileri. Turkish Journal of Agriculture: Food Science and Technology, 2019, 7, 1657.	0.1	3
	In witro studies. Food Bioscience, 2021, 43, 101266.  The impact of gravading process on the quality of carp fillets (Cyprinus carpio): sensory, microbiological, protein profiles and textural changes. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2017, 12, 147-155.  Ititle Is missingl. Turkish Journal of Fisheries and Aquatic Sciences, 2018, 18, .  Ithe Effects of Sex and Seasonality on the Metal Levels of Warty Crab (4): Eriphia verrucosa (i): ) in the Black Sea. Journal of Aquatic Food Product Technology, 2018, 27, 749-758.  Ithe new toxin of Mediterranean:Tetrodotoxin. Su ÅzerAVanleri Dergisl, 2015, 32, 15-24.  Ithe 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. Journal of Aquatic Food Product Technology, 2019, 28, 314-328.  Effects of different plant (Marjoram and Olive leaf) extracts on quality characteristics of red and ordinary muscles of vacuumác packaged funaác like fillets. Applied Food Research, 2022, 2, 100034.  Does adding thyme and rosemary essential oils to sunflower oil during shallow-frying increase the juid quality of Atlantic bonito?. International Journal of Castronomy and Food Science, 2022, 28, 100500.  Influence of olive oilác based nanoemulision on the fatty acid profiles of rainbow trout fillets. Aquaculture International, 2020, 28, 1997-2014.  Suppression effects of aqueous and ethanolic extracts of propolis on biogenic amine production by Worganella psychrotolerans. LWT - Food Science and Technology, 2020, 131, 109771.  Elemental Compositions and Fatty Acid Profiles of Bogue Fish (Boops boops) From Mediterranean Control of the Science and Pollution Research, 2022, 192, 2020, 132, 109771.  Assessment of the safety of dietary fish oil supplements in terms of content and quality. Environmental Science and Pollution Research, 2022, 29, 25006-25019.  An overview of food safety and COVID-19 infection. 2021, 3, 325-344.  Enhancing sunflower oil by the addition of commercia	nitro studies. Pood Bioscience, 2021, 43, 101266.  The Impact of gravading process on the quality of carp fillets (Cyprinus carpio): sensory, microbiological, protein profiles and textural changes. Journal Fur Verbraucherschutz Und (a.bensmittelsicherheit, 2017, 12, 147-155.)  Fittle is missingl. Turkish Journal of Fisheries and Aquatic Sciences, 2018, 18,

Narenciye Kabuğu Esansiyel Yağları Kullanılarak Hazırlanan Mikroenkapsüle Balık Yağı Tozlarının Depolama Süresince Renk ve Duyusal DeÄŸiÅŸimleri. KahramanmaraÅŸ Sütçü İmam Üniversitesi Tarım Ve DoÄŸan Dergisi, 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 İşleme Atıklarından Balık Protein Hidrolizatı Üreti Yuzuncu Yil University Journal of Agricultural Sciences, 0, , 502-513.	mi 0.1	2
57	Seasonal Changes in the Chemical Composition of the Beadlet Anemones (Actinia equina) 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 (Pterois miles, 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 (Oncorhynchus mykiss 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 (Dicentrarchus) Tj ETQq1 1 (	0.784314 0.1	rgBT /Overlo
62	Farklı konsantrasyonlarda kullanılan nisinin soğukta (4±2oC) depolanan levrek (Dicentrarchus labrax) filetolarının yağ asitleri üzerine etkileri. Acta Aquatica Turcica, 0, , 22-38.	0.2	1
63	A novel perspective for Lactobacillus reuteri 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 Apogon queketti Kas Dokusu Metal Seviyelerine Mevsimin Etkisi. European Journal of Science and Technology, 0, , 1215-1221.	0.5	O
66	Ferula elaeochytris 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 yağı ve nanoemülsiyonunun gıda kaynaklı patojenik ve bozulma etmeni bakteriler tarafından üretilen biyojenik aminler üzerine etkilerinin histidin dekarboksilaz sıvısında incelenmesi. Kahramanmarağ Sütçü İmam Üniversitesi Tarım 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	O