

# YÄ±lmaz UÃar

## List of Publications by Year in descending order

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68  
papers

1,281  
citations

430754

18  
h-index

395590

33  
g-index

68  
all docs

68  
docs citations

68  
times ranked

1223  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Effects of different plant (Marjoram and Olive leaf) extracts on quality characteristics of red and ordinary muscles of vacuum-packaged tuna-like fillets. <i>Applied Food Research</i> , 2022, 2, 100034.	1.4	5
4	Inhibitory Effect of Rosemary Essential Oil and Its Nanoemulsion on the Formation of Biogenic Amines by Food-Borne Pathogens and Fish Spoilage Bacteria. <i>Yuzuncu Yil University Journal of Agricultural Sciences</i> , 2022, 32, 199-212.	0.1	0
5	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
6	An overview of food safety and COVID-19 infection. , 2021, , 325-344.		3
7	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
8	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
9	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
10	Application of cold plasma technology in the food industry and its combination with other emerging technologies. <i>Trends in Food Science and Technology</i> , 2021, 114, 355-371.	7.8	60
11	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). <i>Acta Aquatica Turcica</i> , 2021, 17, 361-375.	0.2	1
12	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
13	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
14	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
15	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
16	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
17	The function of nanoemulsion on preservation of rainbow trout fillet. <i>Journal of Food Science and Technology</i> , 2020, 57, 895-904.	1.4	36
18	Characterized nano-size curcumin and rosemary oil for the limitation microbial spoilage of rainbow trout fillets. <i>LWT - Food Science and Technology</i> , 2020, 134, 109965.	2.5	35

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19	Influence of olive oil-based nanoemulsion on the fatty acid profiles of rainbow trout fillets. <i>Aquaculture International</i> , 2020, 28, 1997-2014.	1.1	4
20	Antimicrobial activity of thyme essential oil nanoemulsions on spoilage bacteria of fish and food-borne pathogens. <i>Food Bioscience</i> , 2020, 36, 100635.	2.0	119
21	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
22	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
23	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
24	Antioxidant Effect of Nanoemulsions Based on Citrus Peel Essential Oils: Prevention of Lipid Oxidation in Trout. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900405.	1.0	28
25	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
26	The effects of nisin used at different concentrations on fatty acids profile of sea bass ( <i>Dicentrarchus</i> ) <i>Tj ETQq0 0 0 rBT /Overclock 10 Tf</i>	0.1	1
27	Narenciye KabuÄ± Esansiyel YaÄ±larÄ± KullanÄ±larak HazÄ±rlanan MikroenkapsÄ±le BalÄ±k YaÄ± TozlarÄ±n Depolama SÄ±resince Renk ve Duyusal DeÄ±Ä±imleri. <i>KahramanmaraÄ± SÄ±tÄ±Ä± Ä±mam Ä±niversitesi TarÄ±m Ve DoÄ± Dergisi</i> , 2020, 23, 515-526.		
28	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±2°C. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14282.	0.9	23
29	Elemental composition of pufferfish species from Northeastern Mediterranean Sea. <i>Environmental Monitoring and Assessment</i> , 2019, 191, 334.	1.3	2
30	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
31	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
32	Tetrodotoxin levels of three pufferfish species ( <i>Lagocephalus</i> sp.) caught in the North-Eastern Mediterranean sea. <i>Chemosphere</i> , 2019, 219, 95-99.	4.2	36
33	Nanotechnological Applications. , 2019, , 279-301.		1
34	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
35	FarklÄ± Konsantrasyonlarda KullanÄ±lan Nisinin SoÄ±yukta ve Vakum Paketlenerek Depolanan Levrek ( <i>Dicentrarchus labrax</i> , Linnaeus, 1758) FiletolarÄ±n Renk DeÄ±Ä±imleri Ä±zerine Etkileri. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2019, 7, 1657.	0.1	3
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	Fatty acid composition and oxidative stability of oils recovered from acid silage and bacterial fermentation of fish (Sea bass <i>Dicentrarchus labrax</i> ) by-products. International Journal of Food Science and Technology, 2018, 53, 1255-1261.	1.3	15
38	First report on TTX levels of the yellow spotted pufferfish ( <i>Torquigener flavimaculosus</i> ) in the Mediterranean Sea. Toxicon, 2018, 148, 101-106.	0.8	26
39	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. Aquaculture Nutrition, 2018, 24, 998-1005.	1.1	11
40	The effects of sex and season on the metal levels and proximate composition of red mullet ( <i>Mullus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T (HERA), 2018, 24, 731-742.	1.7	18
41	Comparison 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
42	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
43	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2018, 18, .	0.4	6
44	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
45	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
46	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
47	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
48	The impact of gravading process on the quality of carp fillets ( <i>Cyprinus carpio</i> ): sensory, microbiological, protein profiles and textural changes. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2017, 12, 147-155.	0.5	6
49	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 ± 2°C). Journal of Aquatic Food Product Technology, 2017, 26, 979-992.	0.6	45
50	Evaluation of effects of nanoemulsion based on herb essential oils (rosemary, laurel, thyme and sage) on sensory, chemical and microbiological quality of rainbow trout ( <i>Oncorhynchus mykiss</i> ) fillets during ice storage. LWT - Food Science and Technology, 2017, 75, 677-684.	2.5	182
51	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
52	Tetrodotoxin levels in pufferfish ( <i>Lagocephalus sceleratus</i> ) caught in the Northeastern Mediterranean Sea. Food Chemistry, 2016, 210, 332-337.	4.2	36
53	Comparative study of nanoemulsions based on commercial oils (sunflower, canola, corn, olive,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 farmed sea bass. Innovative Food Science and Emerging Technologies, 2016, 33, 422-430.	2.7	60
54	Antimicrobial Impacts of Essential Oils on Food Borne-Pathogens. Recent Patents on Food, Nutrition & Agriculture, 2015, 7, 53-61.	0.5	41

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55	The new toxin of Mediterranean:Tetrodotoxin. Su Özerinleri Dergisi, 2015, 32, 15-24.	0.1	6
56	Effect of the icing with thyme, oregano and clove extracts on quality parameters of gutted and beheaded anchovy ( <i>Engraulis encrasicolus</i> ) during chilled storage. Food Chemistry, 2014, 145, 681-686.	4.2	100
57	The Effects of Natural Extracts on the Quality Changes of Frozen Chub Mackerel ( <i>Scomber japonicus</i> ) Burgers. Food and Bioprocess Technology, 2013, 6, 1550-1560.	2.6	37
58	The effects of season and sex on fat, fatty acids and protein contents of <i>Sepia officinalis</i> in the northeastern Mediterranean Sea. International Journal of Food Sciences and Nutrition, 2012, 63, 440-445.	1.3	8
59	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
60	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
61	Enzimatik Hidroliz Yöntemi Kullanılarak Balık Aşırı İşleme Atıklarından Balık Protein Hidrolizatı Üretimi. Yuzuncu Yil University Journal of Agricultural Sciences, 0, , 502-513.	0.1	2
62	Farklı konsantrasyonlarda kullanılan nisin'in soğukta (4±2oC) depolanan levrek ( <i>Dicentrarchus labrax</i> ) filetolarının yağı asitleri üzerindeki etkileri. Acta Aquatica Turcica, 0, , 22-38.	0.2	1
63	Su Ürünlerinde Nisin Uygulamaları. Yuzuncu Yil University Journal of Agricultural Sciences, 0, , 639-651.	0.1	4
64	Mersin Körfezi'nden Yakalanan Apogon queketti Kas Dokusu Metal Seviyelerine Mevsimin Etkisi. European Journal of Science and Technology, 0, , 1215-1221.	0.5	0
65	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
66	A novel perspective for Lactobacillus reuteri cell-free supernatant: co-microencapsulation with propolis extracts. Biomass Conversion and Biorefinery, 0, , 1.	2.9	1
67	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
68	Biberiye esansiyel yağı ve nanoemülsiyonunun gıda kaynaklı patojenik ve bozulma etmeni bakteriler tarafından üretilen biyojenik aminler üzerine etkilerinin histidin dekarboksilaz seviyesinde incelenmesi. Kahramanmaraş Sırtışları Önemli Üniversitesi Tıp Tarihi Ve Doğa Dergisi, 0, , .	0.2	0