Emin Mercan

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/5652688/publications.pdf

Version: 2024-02-01

39	663	623574	610775
papers	citations	14	24
		h-index	g-index

39	39	39	674
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Characterisation of lactic acid bacteria from Turkish sourdough and determination of their exopolysaccharide (EPS) production characteristics. LWT - Food Science and Technology, 2016, 71, 116-124.	2.5	137
2	Fate of Salmonella during sesame seeds roasting and storage of tahini. International Journal of Food Microbiology, 2013, 163, 214-217.	2.1	50
3	Characterization of lactic acid bacteria from yogurt-like product fermented with pine cone and determination of their role on physicochemical, textural and microbiological properties of product. LWT - Food Science and Technology, 2017, 78, 70-76.	2.5	42
4	Effect of high-pressure homogenisation on viscosity, particle size and microbiological characteristics of skim and whole milk concentrates. International Dairy Journal, 2018, 87, 93-99.	1.5	41
5	Determination of powder flow properties of skim milk powder produced from high-pressure homogenization treated milk concentrates during storage. LWT - Food Science and Technology, 2018, 97, 279-288.	2.5	39
6	Inactivation of Cronobacter by gaseous ozone in milk powders with different fat contents. International Dairy Journal, 2013, 32, 121-125.	1.5	34
7	The effects of starter culture on chemical composition, microbiological and sensory characteristics of Turkish KaÅŸar Cheese during ripening. International Journal of Dairy Technology, 2007, 60, 245-252.	1.3	29
8	Effects of sunflower honey on the physicochemical, microbiological and sensory characteristics in set type yoghurt during refrigerated storage. International Journal of Dairy Technology, 2011, 64, 99-107.	1.3	26
9	Production of skim milk powder by spray-drying from transglutaminase treated milk concentrates: Effects on physicochemical, powder flow, thermal and microstructural characteristics. International Dairy Journal, 2019, 99, 104544.	1.5	20
10	Effect of ultrasonic treatment on reduction ofEscherichia coliATCC 25922 and egg quality parameters in experimentally contaminated hens' shell eggs. Journal of the Science of Food and Agriculture, 2013, 93, 2973-2978.	1.7	18
11	RHEOLOGICAL PROPERTIES OF TARHANA SOUP ENRICHED WITH WHEY CONCENTRATE AS A FUNCTION OF CONCENTRATION AND TEMPERATURE. Journal of Texture Studies, 2010, 41, 863-879.	1.1	17
12	Effects of milk somatic cell counts on some physicochemical and functional characteristics of skim and whole milk powders. Journal of Dairy Science, 2016, 99, 5254-5264.	1.4	17
13	Butter production from ozone-treated cream: Effects on characteristics of physicochemical, microbiological, thermal and oxidative stability. LWT - Food Science and Technology, 2020, 131, 109722.	2.5	16
14	Characterisation of physicochemical, microbiological, thermal, oxidation properties and fatty acid composition of butter produced from thermosonicated cream. International Dairy Journal, 2020, 109, 104777.	1.5	15
15	Shelf life determination of Yayik butter fortified with spice extracts. International Journal of Dairy Technology, 2009, 62, 189-194.	1.3	14
16	Impact of exopolysaccharide production on functional properties of some Lactobacillus salivarius strains. Archives of Microbiology, 2015, 197, 1041-1049.	1.0	13
17	Effects of ozone treatment to milk and whey concentrates on degradation of antibiotics and aflatoxin and physicochemical and microbiological characteristics. LWT - Food Science and Technology, 2021, 144, 111226.	2.5	13
18	Effect of Whey Concentrate Addition on the Chemical, Nutritional and Sensory Properties of Tarhana (a Turkish Fermented Cereal-based Food). Food Science and Technology Research, 2009, 15, 51-58.	0.3	12

#	Article	IF	Citations
19	Effect of different levels of pine honey addition on physicochemical, microbiological and sensory properties of setâ€type yoghurt. International Journal of Dairy Technology, 2017, 70, 245-252.	1.3	12
20	Microbiological, physicochemical, textural characteristics and oxidative stability of butter produced from high-pressure homogenisation treated cream at different pressures. International Dairy Journal, 2020, 111, 104825.	1.5	11
21	Effect of different levels of grapeseed (Vitis vinifera) oil addition on physicochemical, microbiological and sensory properties of setâ€type yoghurt. International Journal of Dairy Technology, 2018, 71, 34-43.	1.3	10
22	Effects of churning with different concentrations of ozonated water on particle size, texture, oxidation, melting and microbiological characteristics of butter. International Dairy Journal, 2020, 111, 104838.	1.5	9
23	Development of gelatineâ€based edible film by addition of whey powders with different demineralisation ratios: Physicochemical, thermal, mechanical and microstructural characteristics. International Journal of Dairy Technology, 2021, 74, 414-424.	1.3	9
24	Assessment of powder flow, functional and microbiological characteristics of ozone-treated skim milk powder. International Dairy Journal, 2021, 121, 105121.	1.5	8
25	High-pressure homogenisation of sheep milk ice cream mix: Physicochemical and microbiological characterisation. LWT - Food Science and Technology, 2021, 151, 112148.	2.5	8
26	Effects of preincubation application of low and high frequency ultrasound on eggshell microbial activity, hatchability, supply organ weights at hatch, and chick performance in Japanese quail (Coturnix coturnix japonica) hatching eggs. Poultry Science, 2015, 94, 1678-1684.	1.5	7
27	Processing of skim milk powder made using sonicated milk concentrates: A study of physicochemical, functional, powder flow and microbiological characteristics. International Dairy Journal, 2021, 120, 105080.	1.5	6
28	Production and characterisation of goat milk powder made from sonicated whole milk concentrates. International Dairy Journal, 2022, 129, 105333.	1.5	6
29	Development of buffalo milk ice-cream by high pressure-homogenisation of mix: Physicochemical, textural and microstructural characterisation. LWT - Food Science and Technology, 2021, 150, 112013.	2.5	5
30	Rheological and Sensory Properties of Spray Dried Pekmez Mixtures with Wheat Starch-Gum. International Journal of Food Properties, 2009, 12, 691-704.	1.3	4
31	Trial productions of freeze-dried Lactobacillus plantarum culture using dairy by-products as cryoprotectants: Viability and characterization of cultures. Food Bioscience, 2022, 46, 101541.	2.0	4
32	Production of bread from doughs composed of high-pressure homogenisation treated flour slurries: effects on physicochemical, crumb grain and textural characteristics. Journal of Food Measurement and Characterization, 2021, 15, 3052-3059.	1.6	3
33	The impact of ozone treatment on whey concentrate on the flow behaviour, functional and microbiological characteristics of whey powder. International Dairy Journal, 2022, 134, 105447.	1.5	3
34	Synthesis of alternan-stabilized zinc nanoparticles: morphological, thermal, antioxidant and antimicrobial characterization. Preparative Biochemistry and Biotechnology, 2021, 51, 331-339.	1.0	2
35	The use of microfiltration technique in the production of skim milk powder: The effect of milk transport conditions on the microbiological and physicochemical properties of milk and milk powders. International Journal of Dairy Technology, 0, , .	1.3	2
36	FarklÄ± YaÄŸ OranÄ±na Sahip KeÃ§i SÃ¼tÃ¼ TozlarÄ±nÄ±n Fizikokimyasal Ã–zellikleri, Toz AkÄ±ÅŸ DavranÄ±ÅŸÄ± ve PartikÃ¼l Boyutu Parametrelerinin Belirlenmesi. International Journal of Pure and Applied Sciences, 0, , .	0.3	1

#	Article	IF	Citations
37	YÃ¼ksek BasÄ±nÃ§ Homojenizasyon UygulanmÄ±ÅŸ YaÄŸsÄ±z SÃ¼t TozlarÄ±nÄ±n Yenilebilir Film Ãœretiminde KullanÄ±mÄ±: Film Ã–zelliklerinin Karakterizasyonu. El-Cezeri Journal of Science and Engineering, 0, , .	0.1	0
38	Hava SirkÃ¼lasyonlu FÄ±rÄ±n, Mikrodalga ve Halojen Lamba ile KavurmanÄ±n Susamda Salmonella Ã°naktivasyonu Ãœzerine Etkisi. KahramanmaraÅŸ SÃ¼tÃ§Ã¼ Ã°mam Ãœniversitesi TarÄ±m Ve DoÄŸa Dergisi, 0, , .	0.2	0
39	Physical, mechanical, and thermal properties of gelatineâ€based edible film made using kefir: Monitoring Aspergillus flavus and A. parasiticus growth on the film surface. Journal of Food Processing and Preservation, 0, , .	0.9	0