

Emin Mercan

List of Publications by Year in descending order

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docs citations

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#	ARTICLE	IF	CITATIONS
1	Production and characterisation of goat milk powder made from sonicated whole milk concentrates. International Dairy Journal, 2022, 129, 105333.	1.5	6
2	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
3	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
4	Synthesis of alternan-stabilized zinc nanoparticles: morphological, thermal, antioxidant and antimicrobial characterization. Preparative Biochemistry and Biotechnology, 2021, 51, 331-339.	1.0	2
5	Development of gelatine-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
6	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
7	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
8	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
9	Assessment of powder flow, functional and microbiological characteristics of ozone-treated skim milk powder. International Dairy Journal, 2021, 121, 105121.	1.5	8
10	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
11	High-pressure homogenisation of sheep milk ice cream mix: Physicochemical and microbiological characterisation. LWT - Food Science and Technology, 2021, 151, 112148.	2.5	8
12	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
13	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
14	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
15	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
16	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
17	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
18	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

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19	Effect of different levels of grapeseed (<i>Vitis vinifera</i>) oil addition on physicochemical, microbiological and sensory properties of set-type yoghurt. International Journal of Dairy Technology, 2018, 71, 34-43.	1.3	10
20	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
21	Effect of different levels of pine honey addition on physicochemical, microbiological and sensory properties of set-type yoghurt. International Journal of Dairy Technology, 2017, 70, 245-252.	1.3	12
22	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
23	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
24	Impact of exopolysaccharide production on functional properties of some <i>Lactobacillus salivarius</i> strains. Archives of Microbiology, 2015, 197, 1041-1049.	1.0	13
25	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 (<i>Coturnix coturnix japonica</i>) hatching eggs. Poultry Science, 2015, 94, 1678-1684.	1.5	7
26	Inactivation of <i>Cronobacter</i> by gaseous ozone in milk powders with different fat contents. International Dairy Journal, 2013, 32, 121-125.	1.5	34
27	Fate of <i>Salmonella</i> during sesame seeds roasting and storage of tahini. International Journal of Food Microbiology, 2013, 163, 214-217.	2.1	50
28	Effect of ultrasonic treatment on reduction of <i>Esherichia coli</i> ATCC 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
29	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
30	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
31	Shelf life determination of Yayık butter fortified with spice extracts. International Journal of Dairy Technology, 2009, 62, 189-194.	1.3	14
32	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
33	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
34	The effects of starter culture on chemical composition, microbiological and sensory characteristics of Turkish Kaşar Cheese during ripening. International Journal of Dairy Technology, 2007, 60, 245-252.	1.3	29
35	Farklı Yaş Oranına Sahip Keşi Sıfırt Tozlarının Fizikokimyasal Özellikleri, Toz Akış Davranışına ve Partikül Boyutu Parametrelerinin Belirlenmesi. International Journal of Pure and Applied Sciences, 0, , .	0.3	1
36	Yüksek Basınçlı Homojenizasyon Uygulanmış Yaş Sıfırt Tozlarının Yenilebilir Film Üretiminde Kullanımına: Film Özelliklerinin Karakterizasyonu. El-Cezeri Journal of Science and Engineering, 0, , .	0.1	0

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37	Hava Sirkülasyonu ile Mikrodalga ve Halojen Lamba ile Kavurulan Susamda Salmonella Aktivasyonu Üzerine Etkisi. Kahramanmaraş Sırtaklısı İmam Âeniversitesi Tarım Ve Doğa Dergisi, 0, , .	0.2	0
38	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
39	Physical, mechanical, and thermal properties of gelatine-based edible film made using kefir: Monitoring <i>Aspergillus flavus</i> and <i>A. parasiticus</i> growth on the film surface. Journal of Food Processing and Preservation, 0, , .	0.9	0