

Ösmail Hakkâz Tekiner

List of Publications by Year in descending order

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16
papers

147
citations

1684188

5
h-index

1281871

11
g-index

16
all docs

16
docs citations

16
times ranked

198
citing authors

#	ARTICLE	IF	CITATIONS
1	Occurrence and characteristics of extended spectrum beta-lactamases-producing Enterobacteriaceae from foods of animal origin. <i>Brazilian Journal of Microbiology</i> , 2016, 47, 444-451.	2.0	73
2	Evaluation of pathogenic <i>Escherichia coli</i> occurrence in vegetable samples from district bazaars in Istanbul using real-time PCR. <i>Letters in Applied Microbiology</i> , 2013, 57, 362-367.	2.2	11
3	Enhanced Antibacterial Activity of Lactoperoxidase-“Thiocyanate”-Hydrogen Peroxide System in Reduced-Lactose Milk Whey. <i>International Journal of Food Science</i> , 2019, 2019, 1-6.	2.0	11
4	Detection of Animal Species in Some Meat and Meat Products by Comparatively Using DNA Microarray and Real Time PCR Methods. <i>Kafkas Universitesi Veteriner Fakultesi Dergisi</i> , 2013, , .	0.1	9
5	Considerations for Nanosciences in Food Science and Nutrition: “Enhanced Food Properties”, <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2015, 7, 3-8.	0.9	8
6	Evaluating starter culture potential of wild <i>Penicillium roqueforti</i> strains from moldy cheeses of artisanal origin. <i>Food Bioscience</i> , 2021, 43, 101253.	4.4	6
7	Extracellular phytase activities of lactic acid bacteria in sour-dough mix prepared from traditionally produced boza as starter culture. <i>Food and Health</i> , 2020, 6, 117-127.	0.4	6
8	Isolation of <i>Listeria monocytogenes</i> in lamb meat and determination of the antibiotic resistance. <i>Ankara Universitesi Veteriner Fakultesi Dergisi</i> , 2017, 64, 273-279.	1.0	5
9	Occurrence and molecular characterization of different virulence-associated genes of <i>Cronobacter sakazakii</i> isolates from some foods and dust samples. <i>Ciencia Rural</i> , 2018, 48, .	0.5	4
10	Probiotics From Food Products and Gastrointestinal Health. , 2019, , 169-177.		3
11	On-site and one-year monitoring of food service business risks associated with poor hygiene quality in the catering establishments for consumer protection. <i>Journal of Foodservice Business Research</i> , 2021, 24, 274-285.	2.3	3
12	Investigation of the changes in volatile composition and amino acid profile of a gala-dinner dish by GC-MS and LC-MS/MS analyses. <i>International Journal of Gastronomy and Food Science</i> , 2021, 25, 100398.	3.0	3
13	Türkiye Trakya Bölgesindeki Sığır Aletmelerinden Toplanan Fekal ve İncelemede Mycobacterium avium subsp. paratuberculosis (MAP) İncelemesi. <i>Kafkas Universitesi Veteriner Fakultesi Dergisi</i> , 2015, , .	0.1	2
14	Turkish Cuisine. <i>International Journal of Information Systems and Social Change</i> , 2021, 12, 23-31.	0.1	2
15	Climate Change Knowledge and Awareness of Nutrition Professionals: A Case Study from Turkey. <i>Sustainability</i> , 2022, 14, 3774.	3.2	1
16	Genius, Creativity and (Not) Eating Meat. <i>Advances in Marketing, Customer Relationship Management, and E-services Book Series</i> , 0, , 187-202.	0.8	0