

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