

Ayse DemÄ°rbas

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

656
citations

759233

12
h-index

940533

16
g-index

21
all docs

21
docs citations

21
times ranked

708
citing authors

#	ARTICLE	IF	CITATIONS
1	Synthesis of taurine-Cu ₃ (PO ₄) ₂ hybrid nanoflower and their peroxidase-mimic and antimicrobial properties. <i>Journal of Biotechnology</i> , 2022, 343, 96-101.	3.8	21
2	Comparison Study of Synthesized Red (or Blood) Orange Peels and Juice Extract-Nanoflowers and Their Antimicrobial Properties on Fish Pathogen (<i>Yersinia ruckeri</i>). <i>Indian Journal of Microbiology</i> , 2021, 61, 324-330.	2.7	12
3	Heavy metal concentration levels and biometric analysis of <i>Liocarcinus depurator</i> from different locations on the western Black Sea coast of Turkey. <i>Environmental Monitoring and Assessment</i> , 2021, 193, 346.	2.7	2
4	Green synthesis of silver nanoparticles using aqueous extracts of three <i>Sideritis</i> species from Turkey and evaluations bioactivity potentials. <i>Sustainable Chemistry and Pharmacy</i> , 2021, 21, 100426.	3.3	34
5	Investigation of ellagic acid rich-berry extracts directed silver nanoparticles synthesis and their antimicrobial properties with potential mechanisms towards <i>Enterococcus faecalis</i> and <i>Candida albicans</i> . <i>Journal of Biotechnology</i> , 2021, 341, 155-162.	3.8	40
6	One step preparation of stable gold nanoparticle using red cabbage extracts under UV light and its catalytic activity. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2020, 204, 111800.	3.8	64
7	Antimicrobial and catalytic activity of citrus fruits peels mediated nano-flowers. <i>Journal of Biological Macromolecules</i> , 2020, 20, 41-51.	0.3	5
8	Red Cabbage Extracts as Inhibitors of Lipid Oxidation in Fresh Minced Tilapia (Nile perch) During Refrigerated Storage. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2020, 8, 81.	0.3	0
9	Preparation of biocompatible and stable iron oxide nanoparticles using anthocyanin integrated hydrothermal method and their antimicrobial and antioxidant properties. <i>Materials Research Express</i> , 2019, 6, 125011.	1.6	22
10	Synthesis of Long-Term Stable Gold Nanoparticles Benefiting from Red Raspberry (<i>Rubus idaeus</i>), Strawberry (<i>Fragaria ananassa</i>), and Blackberry (<i>Rubus fruticosus</i>) Extractsâ€“Gold Ion Complexation and Investigation of Reaction Conditions. <i>ACS Omega</i> , 2019, 4, 18637-18644.	3.5	44
11	Biosynthesis of silver nanoparticles and their versatile antimicrobial properties. <i>Materials Research Express</i> , 2019, 6, 012001.	1.6	72
12	Cryoconcentration of flavonoid extract for enhanced biophotovoltaics and pH sensitive thin films. <i>Biotechnology Progress</i> , 2018, 34, 206-217.	2.6	6
13	Formation of functional nanobiocatalysts with a novel and encouraging immobilization approach and their versatile bioanalytical applications. <i>RSC Advances</i> , 2018, 8, 25298-25303.	3.6	55
14	Green synthesis with incorporated hydrothermal approaches for silver nanoparticles formation and enhanced antimicrobial activity against bacterial and fungal pathogens. <i>Journal of Molecular Liquids</i> , 2017, 238, 263-269.	4.9	77
15	Formation of <i>Matricaria chamomilla</i> extract-incorporated Ag nanoparticles and size-dependent enhanced antimicrobial property. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2017, 174, 78-83.	3.8	62
16	Anthocyanins-rich berry extracts directed formation of Ag NPs with the investigation of their antioxidant and antimicrobial activities. <i>Journal of Molecular Liquids</i> , 2017, 248, 1044-1049.	4.9	60
17	Biosynthesis of red cabbage extract directed Ag NPs and their effect on the loss of antioxidant activity. <i>Materials Letters</i> , 2016, 179, 20-23.	2.6	71
18	Comparison study of morphologic structures of synthesized hybrid nanoflowers using Goldenberry / Cape gooseberry (<i>Physalis peruviana</i>) and their antimicrobial activity on food pathogens. <i>Journal of Anatolian Environmental and Animal Sciences</i> , 0, , .	0.7	0

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19	Designing New Multifunctional Food Pads Using Red Cabbage Extract (<i>Brassica oleracea</i>). Journal of Anatolian Environmental and Animal Sciences, 0, , .	0.7	0