

Serap Durakli Velioglu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6779641/publications.pdf>

Version: 2024-02-01

12
papers

174
citations

1162367

8
h-index

1281420

11
g-index

12
all docs

12
docs citations

12
times ranked

251
citing authors

#	ARTICLE	IF	CITATIONS
1	Investigation of phage and molasses interactions for the biocontrol of <i>E. coli</i> O157:H7. Canadian Journal of Microbiology, 2022, 68, 55-65.	0.8	4
2	The use of Raman spectroscopy and chemometrics for the discrimination of lab-produced, commercial, and adulterated cold-pressed oils. LWT - Food Science and Technology, 2021, 146, 111479.	2.5	8
3	Use of Attenuated Total Reflectance-Fourier Transform Infrared (ATR-FTIR) Spectroscopy in Combination with Multivariate Methods for the Rapid Determination of the Adulteration of Grape, Carob and Mulberry Pekmez. Foods, 2019, 8, 231.	1.9	18
4	Optimizing Î²-carotene production by <i>Blakeslea trispora</i> using bug damaged wheat. Pigment and Resin Technology, 2018, 47, 189-195.	0.5	3
5	Rapid discrimination between buffalo and cow milk and detection of adulteration of buffalo milk with cow milk using synchronous fluorescence spectroscopy in combination with multivariate methods. Journal of Dairy Research, 2017, 84, 214-219.	0.7	21
6	Use of Raman spectroscopy for determining erucic acid content in canola oil. Food Chemistry, 2017, 221, 87-90.	4.2	27
7	Raman Spectroscopic Barcode Use for Differentiation of Vegetable Oils and Determination of Their Major Fatty Acid Composition. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 627-635.	0.8	22
8	Optimizing a submerged <i>Monascus</i> cultivation for production of red pigment with bug damaged wheat using artificial neural networks. Food Science and Biotechnology, 2013, 22, 1639-1648.	1.2	11
9	Investigating Some Physicochemical Properties and Fatty Acid Composition of Native Black Mulberry (<i>Morus nigra</i> L.) Seed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1179-1187.	0.8	21
10	Investigating the effects of ingredient levels on physical quality properties of cooked hamburger patties using response surface methodology and image processing technology. Meat Science, 2010, 84, 477-483.	2.7	29
11	Application of gamma irradiation for inactivation of three pathogenic bacteria inoculated into meatballs. Radiation Physics and Chemistry, 2008, 77, 1093-1096.	1.4	7
12	Bitki Aġaylarında Mikrobiyel Kalite ve Mikotoksin Varlıġı. Erzincan Ėeniversitesi Fen Bilimleri Enstitüsü Dergisi, 0, , .	0.1	3