

Esra BalikÃi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7245/publications.pdf>

Version: 2024-02-01

11
papers

295
citations

1040056

9
h-index

1372567

10
g-index

11
all docs

11
docs citations

11
times ranked

464
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of the Icing with Rosemary Extract on the Oxidative Stability and Biogenic Amine Formation in Sardine (<i>Sardinella aurita</i>) During Chilled Storage. <i>Food and Bioprocess Technology</i> , 2012, 5, 2777-2786.	4.7	80
2	Effects of Oil-in-Water Nanoemulsion Based on Sunflower Oil on the Quality of Farmed Sea Bass and Gilthead Sea Bream Stored at Chilled Temperature (2 ± 2°C). <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 979-992.	1.4	45
3	Stimulation of Cadaverine Production by Foodborne Pathogens in the Presence of <i>Lactobacillus</i> , <i>Lactococcus</i> , and <i>Streptococcus</i> spp.. <i>Journal of Food Science</i> , 2012, 77, M650-8.	3.1	39
4	Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products. <i>International Journal of Food Properties</i> , 2017, 20, 1029-1043.	3.0	39
5	The effects of edible oil nanoemulsions on the chemical, sensory, and microbiological changes of vacuum packed and refrigerated sea bass fillets during storage period at 2 ± 2°C. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14282.	2.0	23
6	Effect of Various Processing Methods on Quality of Mackerel (<i>Scomber scombrus</i>). <i>Food and Bioprocess Technology</i> , 2013, 6, 1091-1098.	4.7	22
7	The effects of the combination of freezing and the use of natural antioxidant technology on the quality of frozen sardine fillets (<i>Sardinella aurita</i>). <i>International Journal of Food Science and Technology</i> , 2011, 46, 236-242.	2.7	17
8	The effects of extraction methods on the contents of fatty acids, especially EPA and DHA in marine lipids. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 326-331.	2.8	12
9	The influences of fish infusion broth on the biogenic amines formation by lactic acid bacteria. <i>Brazilian Journal of Microbiology</i> , 2013, 44, 407-415.	2.0	12
10	Interaction between lactic acid bacteria and foodborne pathogens on putrescine production in ornithine-enriched broth. <i>International Journal of Food Science and Technology</i> , 2013, 48, 394-404.	2.7	3
11	Anadolu nun Gizemli ÖmparatorluŸu Hititlerde Beslenme ve Mutfak K¸lt¸r¸ (The Nutrition and Culinary Tj ETQq1 1 0.78431 0.3 3 2018, 6, 275-284.	0.3	3