

Esra BalikÃi

List of Publications by Year in descending order

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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	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. Journal of Food Processing and Preservation, 2019, 43, e14282.	2.0	23
2	Anadolu nun Gizemli Ömparatorlu Yü Hititlerde Beslenme ve Mutfak K1/4lt1/4r1/4 (The Nutrition and Culinary) Tj ETQq0 0 0 rgBT /Ov 2018, 6, 275-284.	0.3	3
3	Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products. International Journal of Food Properties, 2017, 20, 1029-1043.	3.0	39
4	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). Journal of Aquatic Food Product Technology, 2017, 26, 979-992.	1.4	45
5	Effect of Various Processing Methods on Quality of Mackerel (<i>Scomber scombrus</i>). Food and Bioprocess Technology, 2013, 6, 1091-1098.	4.7	22
6	Interaction between lactic acid bacteria and foodborne pathogens on putrescine production in ornithine-enriched broth. International Journal of Food Science and Technology, 2013, 48, 394-404.	2.7	3
7	The influences of fish infusion broth on the biogenic amines formation by lactic acid bacteria. Brazilian Journal of Microbiology, 2013, 44, 407-415.	2.0	12
8	Stimulation of Cadaverine Production by Foodborne Pathogens in the Presence of <i>Lactobacillus</i> , <i>Lactococcus</i> , and <i>Streptococcus</i> spp.. Journal of Food Science, 2012, 77, M650-8.	3.1	39
9	The effects of extraction methods on the contents of fatty acids, especially EPA and DHA in marine lipids. International Journal of Food Sciences and Nutrition, 2012, 63, 326-331.	2.8	12
10	Effect of the Icing with Rosemary Extract on the Oxidative Stability and Biogenic Amine Formation in Sardine (<i>Sardinella aurita</i>) During Chilled Storage. Food and Bioprocess Technology, 2012, 5, 2777-2786.	4.7	80
11	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>). International Journal of Food Science and Technology, 2011, 46, 236-242.	2.7	17