

Funda Karbancıoğlu G4ler

List of Publications by Year in descending order

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32
papers

1,278
citations

430874

18
h-index

477307

29
g-index

32
all docs

32
docs citations

32
times ranked

1662
citing authors

#	ARTICLE	IF	CITATIONS
1	Angiotensin-I-Converting Enzyme (ACE)-Inhibitory Peptides from Plants. <i>Nutrients</i> , 2017, 9, 316.	4.1	203
2	A review on traditional Turkish fermented non-alcoholic beverages: Microbiota, fermentation process and quality characteristics. <i>International Journal of Food Microbiology</i> , 2013, 167, 44-56.	4.7	202
3	Antibacterial, Antifungal, Antimycotoxigenic, and Antioxidant Activities of Essential Oils: An Updated Review. <i>Molecules</i> , 2020, 25, 4711.	3.8	152
4	Soluble and insoluble-bound phenolics and antioxidant activity of various industrial plant wastes. <i>International Journal of Food Properties</i> , 2019, 22, 1501-1510.	3.0	62
5	Natural occurrence of ochratoxin A in dried figs. <i>Analytica Chimica Acta</i> , 2008, 617, 32-36.	5.4	59
6	Investigating the antioxidant and antimicrobial activities of different vinegars. <i>European Food Research and Technology</i> , 2017, 243, 2083-2094.	3.3	56
7	Cardamom, Cumin, and Dill Weed Essential Oils: Chemical Compositions, Antimicrobial Activities, and Mechanisms of Action against <i>Campylobacter</i> spp.. <i>Molecules</i> , 2017, 22, 1191.	3.8	56
8	Fabrication of antibacterial polyvinylalcohol nanocomposite mats with soluble starch coated silver nanoparticles. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 562, 255-262.	4.7	56
9	Whey protein isolate edible films incorporated with essential oils: Antimicrobial activity and barrier properties. <i>Polymer Degradation and Stability</i> , 2020, 179, 109285.	5.8	55
10	Mycoflora and natural occurrence of aflatoxin, cyclopiazonic acid, fumonisin and ochratoxin A in dried figs. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2012, 29, 277-286.	2.3	45
11	Natural occurrence of fumonisin B1 in dried figs as an unexpected hazard. <i>Food and Chemical Toxicology</i> , 2009, 47, 289-292.	3.6	41
12	Influence of temperature on citrinin accumulation by <i>Penicillium citrinum</i> and <i>Penicillium verrucosum</i> in black table olives. <i>Toxin Reviews</i> , 2009, 28, 180-186.	3.4	34
13	Antioxidant and antimicrobial activities of fennel, ginger, oregano and thyme essential oils. <i>Food Frontiers</i> , 2021, 2, 508-518.	7.4	33
14	Natural contamination of cyclopiazonic acid in dried figs and co-occurrence of aflatoxin. <i>Food Control</i> , 2012, 23, 82-86.	5.5	31
15	Bioprospection of <i>Metschnikowia</i> sp. isolates as biocontrol agents against postharvest fungal decays on lemons with their potential modes of action. <i>Postharvest Biology and Technology</i> , 2021, 181, 111634.	6.0	31
16	Enhancement of phenolic antioxidants in industrial apple waste by fermentation with <i>Aspergillus</i> spp.. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 25, 101562.	3.1	29
17	Cold active pectinase, amylase and protease production by yeast isolates obtained from environmental samples. <i>Extremophiles</i> , 2018, 22, 599-606.	2.3	25
18	Mycobiota, mycotoxigenic fungi, and citrinin production in black olives. <i>Advances in Experimental Medicine and Biology</i> , 2006, 571, 203-210.	1.6	25

#	ARTICLE	IF	CITATIONS
19	Synthesis and antifungal activity of soluble starch and sodium alginate capped copper nanoparticles. <i>Materials Research Express</i> , 2019, 6, 1250g3.	1.6	18
20	Evaluation of the single and combined antibacterial efficiency of essential oils for controlling <i>Campylobacter coli</i> , <i>Campylobacter jejuni</i> , <i>Escherichia coli</i> , <i>Staphylococcus aureus</i> , and mixed cultures. <i>Flavour and Fragrance Journal</i> , 2019, 34, 280-287.	2.6	12
21	Synthesis of calcium, copper and iron alginate hydrogels doped with Ag nanoparticles produced by chemical reduction method. <i>Materials Chemistry and Physics</i> , 2022, 281, 125843.	4.0	11
22	Development of a bioprocess for production of ellagic acid from chestnut (<i>Castanea sativa</i> Mill.) waste by fermentation with <i>Aspergillus</i> spp.. <i>Food Bioscience</i> , 2021, 42, 101058.	4.4	9
23	A study on correlations between antimicrobial effects and diffusion coefficient, zeta potential and droplet size of essential oils. <i>International Journal of Food Engineering</i> , 2020, 16, .	1.5	8
24	TiO ₂ nanocomposite ceramics doped with silver nanoparticles for the photocatalytic degradation of methylene blue and antibacterial activity against <i>Escherichia coli</i> . <i>Engineering Science and Technology, an International Journal</i> , 2022, 35, 101175.	3.2	6
25	Effect of Temperature on the Growth and Ochratoxin A Production of the <i>Aspergillus</i> section <i>Nigri</i> Members Isolated from Dried Figs. <i>Journal of Food Safety</i> , 2014, 34, 333-339.	2.3	5
26	Production of Multiple Hydrolytic Enzymes by Black <i>Aspergilli</i> Isolated from Date and Grape. <i>Tarim Bilimleri Dergisi</i> , 0, , 459-466.	0.4	4
27	Antimicrobial and Antioxidant Properties of Hydrosol/Essential Oils Obtained from Orange (<i>Citrus</i>) Tj ETQq1 1 0.784314 rgBT ₃ /Overlo 0.7		
28	Comparison of enzyme linked immunoassay and high performance liquid chromatography for determination of fumonisin in dried figs. <i>Zbornik Matice Srpske Za Prirodne Nauke</i> , 2009, , 37-43.	0.1	2
29	Chemical composition and comparative antibacterial properties of basil essential oil against clinical and standard strains of <i>campylobacter</i> spp.. <i>ACTA Pharmaceutica Scientia</i> , 2019, 57, 183.	0.2	2
30	Determination of <i>Aspergillus</i> section <i>Flavi</i> and their aflatoxin and cyclopiazonic acid production patterns in naturally dried figs. <i>ACS Symposium Series</i> , 2010, , 77-90.	0.5	1
31	Applications of extremozymes in the food industry. , 2022, , 197-206.		1
32	Growth And Ochratoxin A Production by <i>Aspergillus carbonarius</i> Isolated From Dried Figs In Aegean Region of Turkey Affected by Temperature And Water Activity. <i>Sakarya University Journal of Science</i> , 0, , 140-150.	0.7	1