

Funda Karbancıoğlu GÃ¼ler

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	Applications of extremozymes in the food industry. , 2022, , 197-206.		1
2	Synthesis of calcium, copper and iron alginate hydrogels doped with Ag nanoparticles produced by chemical reduction method. Materials Chemistry and Physics, 2022, 281, 125843.	4.0	11
3	TiO2 nanocomposite ceramics doped with silver nanoparticles for the photocatalytic degradation of methylene blue and antibacterial activity against Escherichia coli. Engineering Science and Technology, an International Journal, 2022, 35, 101175.	3.2	6
4	Antioxidant and antimicrobial activities of fennel, ginger, oregano and thyme essential oils. Food Frontiers, 2021, 2, 508-518.	7.4	33
5	Development of a bioprocess for production of ellagic acid from chestnut (Castanea sativa Mill.) waste by fermentation with Aspergillus spp.. Food Bioscience, 2021, 42, 101058.	4.4	9
6	Bioprospection of Metschnikowia sp. isolates as biocontrol agents against postharvest fungal decays on lemons with their potential modes of action. Postharvest Biology and Technology, 2021, 181, 111634.	6.0	31
7	Antibacterial, Antifungal, Antimycotoxigenic, and Antioxidant Activities of Essential Oils: An Updated Review. Molecules, 2020, 25, 4711.	3.8	152
8	Enhancement of phenolic antioxidants in industrial apple waste by fermentation with Aspergillus spp.. Biocatalysis and Agricultural Biotechnology, 2020, 25, 101562.	3.1	29
9	Whey protein isolate edible films incorporated with essential oils: Antimicrobial activity and barrier properties. Polymer Degradation and Stability, 2020, 179, 109285.	5.8	55
10	A study on correlations between antimicrobial effects and diffusion coefficient, zeta potential and droplet size of essential oils. International Journal of Food Engineering, 2020, 16, .	1.5	8
11	Soluble and insoluble-bound phenolics and antioxidant activity of various industrial plant wastes. International Journal of Food Properties, 2019, 22, 1501-1510.	3.0	62
12	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. Flavour and Fragrance Journal, 2019, 34, 280-287.	2.6	12
13	Synthesis and antifungal activity of soluble starch and sodium alginate capped copper nanoparticles. Materials Research Express, 2019, 6, 1250g3.	1.6	18
14	Fabrication of antibacterial polyvinylalcohol nanocomposite mats with soluble starch coated silver nanoparticles. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 562, 255-262.	4.7	56
15	Chemical composition and comparative antibacterial properties of basil essential oil against clinical and standard strains of campylobacter spp.. ACTA Pharmaceutica Scientia, 2019, 57, 183.	0.2	2
16	Antimicrobial and Antioxidant Properties of Hydrosol/Essential Oils Obtained from Orange (Citrus) Tj ETQq0 0 0 rgBT, /Overlock 10 Tf 50	0.7	3
17	Cold active pectinase, amylase and protease production by yeast isolates obtained from environmental samples. Extremophiles, 2018, 22, 599-606.	2.3	25
18	Investigating the antioxidant and antimicrobial activities of different vinegars. European Food Research and Technology, 2017, 243, 2083-2094.	3.3	56

#	ARTICLE	IF	CITATIONS
19	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
20	Angiotensin-I-Converting Enzyme (ACE)-Inhibitory Peptides from Plants. <i>Nutrients</i> , 2017, 9, 316.	4.1	203
21	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
22	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
23	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
24	Natural contamination of cyclopiazonic acid in dried figs and co-occurrence of aflatoxin. <i>Food Control</i> , 2012, 23, 82-86.	5.5	31
25	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
26	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
27	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
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	Natural occurrence of ochratoxin A in dried figs. <i>Analytica Chimica Acta</i> , 2008, 617, 32-36.	5.4	59
30	Mycobiota, mycotoxigenic fungi, and citrinin production in black olives. <i>Advances in Experimental Medicine and Biology</i> , 2006, 571, 203-210.	1.6	25
31	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
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