Ismail H Boyaci

List of Publications by Citations

180 papers	6,062 citations	40 h-index	73 g-index
182 ext. papers	7,019 ext. citations	4.6 avg, IF	6.32 L-index

#	Paper	IF	Citations
180	Modeling and optimization I: Usability of response surface methodology. *Journal of Food Engineering*, **2007**, 78, 836-845	6	1360
179	Modeling and optimization II: Comparison of estimation capabilities of response surface methodology with artificial neural networks in a biochemical reaction. *Journal of Food Engineering*, **2007**, 78, 846-854	6	209
178	SERS-based sandwich immunoassay using antibody coated magnetic nanoparticles for Escherichia coli enumeration. *Analyst, The*, **2011**, 136, 740-8	5	182
177	Magnetic gold nanoparticles in SERS-based sandwich immunoassay for antigen detection by well oriented antibodies. *Biosensors and Bioelectronics*, **2013**, 43, 281-8	11.8	138
176	Rapid analysis of sugars in honey by processing Raman spectrum using chemometric methods and artificial neural networks. *Food Chemistry*, **2013**, 136, 1444-52	8.5	134
175	Synthesis of magnetic core□shell Fe3O4□Au nanoparticle for biomolecule immobilization and detection. *Journal of Nanoparticle Research*, **2010**, 12, 1187-1196	2.3	132
174	A novel method for discrimination of beef and horsemeat using Raman spectroscopy. *Food Chemistry*, **2014**, 148, 37-41	8.5	116
173	Detoxification of aflatoxin B1 and patulin by Enterococcus faecium strains. *International Journal of Food Microbiology*, **2010**, 139, 202-5	5.8	116
172	A novel glucose biosensor platform based on Ag@AuNPs modified graphene oxide nanocomposite and SERS application. *Journal of Colloid and Interface Science*, **2013**, 406, 231-7	9.3	106
171	A classification system for beans using computer vision system and artificial neural networks. *Journal of Food Engineering*, **2007**, 78, 897-904	6	103
170	Rapid and label-free bacteria detection by surface plasmon resonance (SPR) biosensors. *Biotechnology Journal*, **2009**, 4, 1003-11	5.6	98
169	Decontamination of Aspergillus flavus and Aspergillus parasiticus spores on hazelnuts via atmospheric pressure fluidized bed plasma reactor. *International Journal of Food Microbiology*, **2016**, 216, 50-9	5.8	93
168	Dispersive and FT-Raman spectroscopic methods in food analysis. *RSC Advances*, **2015**, 5, 56606-56624	3.7	90
167	Determination of chemical changes in heat-treated wood using ATR-FTIR and FT Raman spectrometry. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2017**, 171, 395-400	4.4	80
166	Comparison of sensing strategies in SPR biosensor for rapid and sensitive enumeration of bacteria. *Biosensors and Bioelectronics*, **2012**, 37, 53-60	11.8	79
165	Identification of meat species by using laser-induced breakdown spectroscopy. *Meat Science*, **2016**, 119, 118-22	6.4	77
164	A novel method for quantification of ethanol and methanol in distilled alcoholic beverages using Raman spectroscopy. *Journal of Raman Spectroscopy*, **2012**, 43, 1171-1176	2.3	75

163	Effect of Cold Atmospheric Plasma on Inactivation of Escherichia coli and Physicochemical Properties of Apple, Orange, Tomato Juices, and Sour Cherry Nectar. *Food and Bioprocess Technology*, **2018**, 11, 334-343	5.1	72
162	Attomole sensitivity of staphylococcal enterotoxin B detection using an aptamer-modified surface-enhanced Raman scattering probe. *Analytical Chemistry*, **2012**, 84, 10600-6	7.8	69
161	A new approach for determination of enzyme kinetic constants using response surface methodology. *Biochemical Engineering Journal*, **2005**, 25, 55-62	4.2	66
160	A highly sensitive detection platform based on surface-enhanced Raman scattering for Escherichia coli enumeration. *Analytical and Bioanalytical Chemistry*, **2010**, 397, 1595-604	4.4	65
159	Determination of whey adulteration in milk powder by using laser induced breakdown spectroscopy. *Food Chemistry*, **2016**, 212, 183-8	8.5	63
158	Determination of butter adulteration with margarine using Raman spectroscopy. *Food Chemistry*, **2013**, 141, 4397-403	8.5	62
157	Paper membrane-based SERS platform for the determination of glucose in blood samples. *Analytical and Bioanalytical Chemistry*, **2015**, 407, 8243-51	4.4	60
156	Differentiation of fresh and frozen-thawed fish samples using Raman spectroscopy coupled with chemometric analysis. *Food Chemistry*, **2015**, 172, 283-90	8.5	55
155	Nonthermal plasma treatment of Aspergillus spp. spores on hazelnuts in an atmospheric pressure fluidized bed plasma system: Impact of process parameters and surveillance of the residual viability of spores. *Journal of Food Engineering*, **2017**, 196, 139-149	6	55
154	Detection of melamine in milk by surface-enhanced Raman spectroscopy coupled with magnetic and Raman-labeled nanoparticles. *Analytical and Bioanalytical Chemistry*, **2012**, 403, 2009-17	4.4	53
153	Inactivation of aflatoxigenic fungi (Aspergillus spp.) on granular food model, maize, in an atmospheric pressure fluidized bed plasma system. *Food Control*, **2016**, 70, 1-8	6.2	53
152	Rapid analysis of glucose, fructose and sucrose contents of commercial soft drinks using Raman spectroscopy. *Food Control*, **2015**, 48, 56-61	6.2	52
151	Fabrication of magnetic gold nanorod particles for immunomagnetic separation and SERS application. *Journal of Nanoparticle Research*, **2011**, 13, 3167-3176	2.3	49
150	Gold-Coated Iron Composite Nanospheres Targeted the Detection of Escherichia coli. *International Journal of Molecular Sciences*, **2013**, 14, 6223-40	6.3	47
149	Development of an immunosensor based on surface plasmon resonance for enumeration of Escherichia coli in water samples. *Food Research International*, **2007**, 40, 803-807	7	46
148	Amperometric determination of live Escherichia coli using antibody-coated paramagnetic beads. *Analytical and Bioanalytical Chemistry*, **2005**, 382, 1234-41	4.4	46
147	Rapid detection of bacteria based on homogenous immunoassay using chitosan modified quantum dots. *Sensors and Actuators B: Chemical*, **2016**, 233, 369-378	8.5	44
146	Coffee arabica adulteration: Detection of wheat, corn and chickpea. *Food Chemistry*, **2018**, 264, 142-148	8.5	43

145	Modeling and optimization III: Reaction rate estimation using artificial neural network (ANN) without a kinetic model. *Journal of Food Engineering*, **2007**, 79, 622-628	6	43
144	Examination of the chemical changes in spruce wood degraded by brown-rot fungi using FT-IR and FT-Raman spectroscopy. *Vibrational Spectroscopy*, **2016**, 85, 202-207	2.1	43
143	Novel Spectroscopic Method for Determination and Quantification of Saffron Adulteration. *Food Analytical Methods*, **2017**, 10, 1547-1555	3.4	41
142	Analysis of bakery products by laser-induced breakdown spectroscopy. *Food Chemistry*, **2015**, 181, 186-90	8.5	40
141	SERS-based direct and sandwich assay methods for mir-21 detection. *Analyst, The*, **2014**, 139, 1141-7	5	40
140	Identification of offal adulteration in beef by laser induced breakdown spectroscopy (LIBS). *Meat Science*, **2018**, 138, 28-33	6.4	40
139	Ultrasensitive and selective homogeneous sandwich immunoassay detection by Surface Enhanced Raman Scattering (SERS). *Analyst, The*, **2012**, 137, 4834-40	5	36
138	A high sensitive assay platform based on surface-enhanced Raman scattering for quantification of protease activity. *Talanta*, **2010**, 82, 631-9	6.2	36
137	Monitoring multiple components in vinegar fermentation using Raman spectroscopy. *Food Chemistry*, **2013**, 141, 4333-43	8.5	35
136	Prediction of wheat quality parameters using near-infrared spectroscopy and artificial neural networks. *European Food Research and Technology*, **2011**, 233, 267-274	3.4	35
135	Capabilities and limitations of LIBS in food analysis. *TrAC - Trends in Analytical Chemistry*, **2017**, 97, 345-353	14.6	33
134	A rapid method for determination of the origin of meat and meat products based on the extracted fat spectra by using of Raman spectroscopy and chemometric method. *European Food Research and Technology*, **2014**, 238, 845-852	3.4	32
133	Characterization of glow-discharge□treated cellulose acetate membrane surfaces for single-layer enzyme electrode studies. *Journal of Applied Polymer Science*, **2001**, 81, 1341-1352	2.9	32
132	Raman spectroscopy coupled with chemometric methods for the discrimination of foreign fats and oils in cream and yogurt. *Journal of Food and Drug Analysis*, **2019**, 27, 101-110	7	31
131	Glucose determination based on a two component self-assembled monolayer functionalized surface-enhanced Raman spectroscopy (SERS) probe. *Analytical Methods*, **2014**, 6, 5097-5104	3.2	31
130	A novel polypyrrole□phenylboronic acid based electrochemical saccharide sensor. *Sensors and Actuators B: Chemical*, **2011**, 160, 405-411	8.5	31
129	Surface decontamination of eggshells by using non-thermal atmospheric plasma. *International Journal of Food Microbiology*, **2018**, 266, 267-273	5.8	30
128	Determination of apparent kinetic parameters for competitive product inhibition in packed-bed immobilized enzyme reactors. *Biochemical Engineering Journal*, **2003**, 14, 27-36	4.2	30

127	Selection of staphylococcal enterotoxin B (SEB)-binding peptide using phage display technology. *Biochemical and Biophysical Research Communications*, **2008**, 370, 104-8	3.4	28
126	Identification of milk fraud using laser-induced breakdown spectroscopy (LIBS). *International Dairy Journal*, **2018**, 81, 1-7	3.5	27
125	Thermodynamic analysis of the interaction between 3-aminophenylboronic acid and monosaccharides for development of biosensor. *Sensors and Actuators B: Chemical*, **2009**, 140, 597-602	8.5	27
124	A new method for determination of apparent kinetics parameters in recirculating packed-bed immobilized enzyme reactors. *Chemical Engineering Science*, **2001**, 56, 3483-3490	4.4	27
123	Detection of green pea adulteration in pistachio nut granules by using Raman hyperspectral imaging. *European Food Research and Technology*, **2016**, 242, 271-277	3.4	26
122	Surface enhanced Raman spectroscopy as a new spectral technique for quantitative detection of metal ions. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2013**, 116, 339-47	4.4	26
121	Modeling and optimization IV: Investigation of reaction kinetics and kinetic constants using a program in which artificial neural network (ANN) was integrated. *Journal of Food Engineering*, **2007**, 79, 1152-1158	6	26
120	OXIDATIVE STABILITY OF NATURAL AND CHEMICALLY INTERESTERIFIED COTTONSEED, PALM AND SOYBEAN OILS. *Journal of Food Lipids*, **2007**, 14, 170-188		26
119	The coupling of immunomagnetic enrichment of bacteria with paper-based platform. *Talanta*, **2019**, 201, 245-252	6.2	25
118	Ash analysis of flour sample by using laser-induced breakdown spectroscopy. *Spectrochimica Acta, Part B: Atomic Spectroscopy*, **2016**, 124, 74-78	3.1	24
117	A rapid method for the estimation of damaged starch in wheat flours. *Journal of Cereal Science*, **2004**, 39, 139-145	3.8	24
116	Synthesis and spectral characterization of a new PPA dendrimer modified with 4-bromo-1,8-naphthalimide and in vitro antimicrobial activity of its Cu(II) and Zn(II) metal complexes. *Tetrahedron*, **2015**, 71, 1080-1087	2.4	23
115	A rapid method for detection of genetically modified organisms based on magnetic separation and surface-enhanced Raman scattering. *Analyst, The*, **2012**, 137, 202-8	5	22
114	Estimation of Dielectric Properties of Cakes Based on Porosity, Moisture Content, and Formulations Using Statistical Methods and Artificial Neural Networks. *Food and Bioprocess Technology*, **2009**, 2, 353-360	5.1	22
113	Determination of Ca addition to the wheat flour by using laser-induced breakdown spectroscopy (LIBS). *European Food Research and Technology*, **2016**, 242, 1685-1692	3.4	22
112	Alkaline phosphatase labeled SERS active sandwich immunoassay for detection of Escherichia coli. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2018**, 194, 8-13	4.4	21
111	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, 477-83	6.4	19
110	Determination of terpenoid contents of aromatic plants using NIRS. *Talanta*, **2018**, 178, 716-721	6.2	18

109	Laser-Induced Breakdown Spectroscopy Based Protein Assay for Cereal Samples. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 9459-9463	5.7	18
108	Raman Spectroscopic Barcode Use for Differentiation of Vegetable Oils and Determination of Their Major Fatty Acid Composition. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2016**, 93, 627-635	1.8	18
107	Use of Raman spectroscopy for determining erucic acid content in canola oil. *Food Chemistry*, **2017**, 221, 87-90	8.5	18
106	Development of rolling circle amplification based surface-enhanced Raman spectroscopy method for 35S promoter gene detection. *Talanta*, **2015**, 136, 68-74	6.2	18
105	ENUMERATION OF IMMUNOMAGNETICALLY CAPTURED ESCHERICHIA COLI IN WATER SAMPLES USING QUANTUM DOT-LABELED ANTIBODIES. *Journal of Rapid Methods and Automation in Microbiology*, **2008**, 16, 122-131		18
104	SERS-based rapid assay for sensitive detection of Group A Streptococcus by evaluation of the swab sampling technique. *Analyst, The*, **2019**, 144, 3573-3580	5	17
103	Peptide-Based Surface Plasmon Resonance Biosensor for Detection of Staphylococcal Enterotoxin B. *Food Analytical Methods*, **2014**, 7, 506-511	3.4	17
102	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	1.6	16
101	Paper based lateral flow immunoassay for the enumeration of Escherichia coli in urine. *Analytical Methods*, **2018**, 10, 1213-1218	3.2	16
100	Assessment of laser induced breakdown spectroscopy as a tool for analysis of butter adulteration. *Journal of Food Composition and Analysis*, **2018**, 67, 48-54	4.1	16
99	Quality evaluation of chickpeas using an artificial neural network integrated computer vision system. *International Journal of Food Science and Technology*, **2011**, 46, 194-200	3.8	16
98	Photoelectrochemical competitive DNA hybridization assay using semiconductor quantum dot conjugated oligonucleotides. *Analytical and Bioanalytical Chemistry*, **2011**, 400, 703-7	4.4	16
97	VISCOSITY ESTIMATION OF VEGETABLE OILS BASED ON THEIR FATTY ACID COMPOSITION. *Journal of Food Lipids*, **2002**, 9, 175-183		16
96	Identification of cow, buffalo, goat and ewe milk species in fermented dairy products using synchronous fluorescence spectroscopy. *Food Chemistry*, **2019**, 284, 60-66	8.5	15
95	Detection of Pistacia vera adulteration by using laser induced breakdown spectroscopy. *Journal of the Science of Food and Agriculture*, **2019**, 99, 2236-2242	4.3	15
94	Fabrication of an Electrochemical E. coli Biosensor in Biowells Using Bimetallic Nanoparticle-Labelled Antibodies. *Electroanalysis*, **2015**, 27, 343-352	3	14
93	Effects of heat treatment parameters on liquid whole egg proteins. *Food Chemistry*, **2017**, 216, 201-8	8.5	14
92	Quantitative Photoelectrochemical Detection of Biotin Conjugated CdSe/ZnS Quantum Dots on the Avidin Immobilized ITO Electrodes. *Electroanalysis*, **2009**, 21, 1829-1834	3	14

91	Evaluation of the weathering resistance of waterborne acrylic- and alkyd-based coatings containing HALS, UV absorber, and bark extracts on wood surfaces **2020**, 17, 461-475		14
90	A novel method for ash analysis in wheat milling fractions by using laser-induced breakdown spectroscopy. *Journal of Cereal Science*, **2017**, 78, 33-38	3.8	13
89	A rapid tool for determination of titanium dioxide content in white chickpea samples. *Food Chemistry*, **2018**, 240, 84-89	8.5	13
88	Surface-enhanced Raman spectroscopy combined with gold nanorods for the simultaneous quantification of nitramine energetic materials. *RSC Advances*, **2017**, 7, 37039-37047	3.7	13
87	High-Linearity Glucose Enzyme Electrodes for Food Industries: Preparation by a Plasma Polymerization Technique. *ACS Symposium Series*, **1998**, 57-65	0.4	13
86	Surface-enhanced Raman probe for rapid nanoextraction and detection of erythropoietin in urine. *Analytical and Bioanalytical Chemistry*, **2016**, 408, 8447-8456	4.4	12
85	Determination of viable Escherichia coli using antibody-coated paramagnetic beads with fluorescence detection. *Analytical and Bioanalytical Chemistry*, **2009**, 393, 949-56	4.4	12
84	Fast fluorometric enumeration of E. coli using passive chip. *Journal of Microbiological Methods*, **2019**, 164, 105680	2.8	11
83	Spectroscopic fingerprint of tea varieties by surface enhanced Raman spectroscopy. *Journal of Food Science and Technology*, **2016**, 53, 1709-16	3.3	11
82	Rapid detection of fat adulteration in bakery products using Raman and near-infrared spectroscopies. *European Food Research and Technology*, **2013**, 237, 703-710	3.4	11
81	Quantification and spatial distribution of salicylic acid in film tablets using FT-Raman mapping with multivariate curve resolution. *Asian Journal of Pharmaceutical Sciences*, **2018**, 13, 155-162	9	10
80	Optimizing a submerged Monascus cultivation for production of red pigment with bug damaged wheat using artificial neural networks. *Food Science and Biotechnology*, **2013**, 22, 1639-1648	3	10
79	A novel method for color determination of edible oils in L*a*b* format. *European Journal of Lipid Science and Technology*, **2007**, 109, 157-164	3	10
78	Synchronous fluorescence spectroscopy for determination of tahini adulteration. *Talanta*, **2017**, 167, 557-562	6.2	9
77	Designing multilayered nanoplatforms for SERS-based detection of genetically modified organisms. *Journal of Nanoparticle Research*, **2015**, 17, 1	2.3	9
76	Synthesis, characterization and in vitro antimicrobial activity of a new blue fluorescent Cu(II) metal complex of bis-1,8-naphthalimide. *Journal of Molecular Structure*, **2015**, 1101, 50-56	3.4	9
75	Detection and quantification of a toxic salt substitute (LiCl) by using laser induced breakdown spectroscopy (LIBS). *Meat Science*, **2018**, 135, 123-128	6.4	9
74	The discovery of small-molecule mimicking peptides through phage display. *Molecules*, **2011**, 16, 774-89	4.8	9

73	Determination of visual quality of tomato paste using computerized inspection system and artificial neural networks. *Computers and Electronics in Agriculture*, **2011**, 77, 147-154	6.5	9
72	MULTIPLEX DETECTION OF ESCHERICHIA COLI AND SALMONELLA ENTERITIDIS BY USING QUANTUM DOT-LABELED ANTIBODIES. *Journal of Rapid Methods and Automation in Microbiology*, **2009**, 17, 315-327		9
71	Determination of milk fat authenticity in ultra-filtered white cheese by using Raman spectroscopy with multivariate data analysis. *Food Chemistry*, **2021**, 336, 127699	8.5	9
70	Replacement of antibodies with bacteriophages in lateral flow assay of Salmonella Enteritidis. *Biosensors and Bioelectronics*, **2021**, 189, 113383	11.8	9
69	Discrimination of milk species using Raman spectroscopy coupled with partial least squares discriminant analysis in raw and pasteurized milk. *Journal of the Science of Food and Agriculture*, **2020**, 100, 4756-4765	4.3	8
68	A Raman-spectroscopy-based approach for detection and discrimination of Streptococcus thermophilus and Lactobacillus bulgaricus phages at low titer in raw milk. *Folia Microbiologica*, **2018** , 63, 627-636	2.8	8
67	Performance evaluation of laser induced breakdown spectroscopy in the measurement of liquid and solid samples. *Spectrochimica Acta, Part B: Atomic Spectroscopy*, **2018**, 145, 115-121	3.1	8
66	Mixed-monolayer of N-hydroxysuccinimide-terminated cross-linker and short alkanethiol to improve the efficiency of biomolecule binding for biosensing. *Surface and Interface Analysis*, **2018**, 50, 866-878	1.5	8
65	Glucose isomerase production on a xylan-based medium by Bacillus thermoantarcticus. *Biochemical Engineering Journal*, **2009**, 43, 8-15	4.2	8
64	Chemometric methods for simultaneous quantification of lactic, malic and fumaric acids. *Engineering in Life Sciences*, **2010**, 10, 297-303	3.4	8
63	Scanner-based color measurement in L * a * b * format with artificial neural networks (ANN). *European Food Research and Technology*, **2007**, 226, 121-126	3.4	8
62	Microencapsulation of phages to analyze their demeanor in physiological conditions. *Folia Microbiologica*, **2019**, 64, 751-763	2.8	8
61	Analysis of corn and sorghum flour mixtures using laser-induced breakdown spectroscopy. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1076-1084	4.3	8
60	Spectroscopic detection of aspartame in soft drinks by surface-enhanced Raman spectroscopy. *European Food Research and Technology*, **2015**, 240, 567-575	3.4	7
59	Authentication of liquid egg composition using ATR-FTIR and NIR spectroscopy in combination with PCA. *Journal of the Science of Food and Agriculture*, **2020**, 100, 855-862	4.3	7
58	Determination of liquid egg composition using attenuated total reflectance Fourier transform infrared spectroscopy and chemometrics. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3572-3577	4.3	7
57	Determination of green pea and spinach adulteration in pistachio nuts using NIR spectroscopy. *LWT - Food Science and Technology*, **2021**, 136, 110008	5.4	7
56	Rapid quantification of total protein with surface-enhanced Raman spectroscopy using o-phthalaldehyde. *Journal of Raman Spectroscopy*, **2017**, 48, 653-658	2.3	6

55	Mixed monolayer decorated SPR sensing surface for thrombin detection. *Journal of Pharmaceutical and Biomedical Analysis*, **2019**, 176, 112822	3.5	6
54	Chemometric Evaluation of Discrimination of Aromatic Plants by Using NIRS, LIBS. *Food Analytical Methods*, **2018**, 11, 1656-1667	3.4	6
53	Thermodynamic and structural analysis of interactions between peptide ligands and SEB. *Journal of Molecular Recognition*, **2010**, 23, 369-78	2.6	6
52	Rapid Method for Quantitative Determination of Proteolytic Activity with Cyclic Voltammetry. *Electroanalysis*, **2010**, 22, 265-267	3	6
51	Determination of β-glucan content of cereals with an amperometric glucose electrode. *European Food Research and Technology*, **2002**, 215, 538-541	3.4	6
50	Multiplex enumeration of Escherichia coli and Salmonella enteritidis in a passive capillary microfluidic chip. *Analytical Methods*, **2020**, 12, 3788-3796	3.2	6
49	Development of synchronous fluorescence method for identification of cow, goat, ewe and buffalo milk species. *Food Control*, **2020**, 108, 106808	6.2	6
48	Protein based evaluation of meat species by using laser induced breakdown spectroscopy. *Meat Science*, **2021**, 172, 108361	6.4	6
47	Characterization of fossil Sequoioxylon wood using analytical instrumental techniques. *Vibrational Spectroscopy*, **2018**, 96, 10-18	2.1	5
46	Investigation of different interactions between Staphylococcus aureus phages and pomegranate peel, grape seed, and black cumin extracts. *Journal of Food Safety*, **2019**, 39, e12679	2	5
45	Rapid Identification of Pseudomonas aeruginosa and Pseudomonas fluorescens Using Raman Spectroscopy. *Journal of Food Safety*, **2015**, 35, 501-508	2	5
44	Enhancing the affinity of SEB-binding peptides by repeating their sequence. *Biopolymers*, **2012**, 98, 145-54	2.2	5
43	Analyzing and monitoring of phage-bacteria interaction using CE. *Electrophoresis*, **2009**, 30, 3548-54	3.6	5
42	Determination of immobilized enzyme apparent kinetic parameters in packed-bed reactors: Presentation of a new methodology. *Food and Bioproducts Processing*, **2008**, 86, 104-108	4.9	5
41	Determination of Transglutaminase Activity Using Fluorescence Spectrophotometer. *Food Biotechnology*, **2008**, 22, 297-310	2.2	5
40	Statistical Modeling of β-galactosidase Inhibition During Lactose Hydrolysis. *Food Biotechnology*, **2006**, 20, 79-91	2.2	5
39	Determination of kinetic parameters of pectolytic enzymes at low pectin concentrations by a simple method. *European Food Research and Technology*, **2003**, 217, 39-42	3.4	5
38	Quantitative Characterization of Magnetic Mobility of Nanoparticle in Solution-Based Condition. *Current Pharmaceutical Design*, **2015**, 21, 5389-400	3.3	5

37	Dual Responsive Disposable Electrode for the Enumeration of Escherichia coli in Whole Blood. *Electroanalysis*, **2020**, 32, 2244-2252	3	5
36	Multiparametric analysis of cheese using single spectrum of laser-induced breakdown spectroscopy. *International Dairy Journal*, **2019**, 90, 72-78	3.5	5
35	Effects of heat-treated liquid whole egg on cake batter rheology and the quality of baked cake. *Journal of Food Process Engineering*, **2019**, 42, e12977	2.4	5
34	Weathering performance of waterborne acrylic coating systems on flat-pressed wood□lastic composites. *Journal of Applied Polymer Science*, **2020**, 137, 48518	2.9	5
33	A simple and fast method for discrimination of phage and antibiotic contaminants in raw milk by using Raman spectroscopy. *Journal of Food Science and Technology*, **2018**, 55, 82-89	3.3	5
32	High-yield aqueous synthesis of multi-branched iron oxide core□old shell nanoparticles: SERS substrate for immobilization and magnetic separation of bacteria. *Journal of Nanoparticle Research*, **2014**, 16, 1	2.3	4
31	Immunomagnetic separation and Listeriamonocytogenes detection with surface-enhanced Raman scattering. *Turkish Journal of Medical Sciences*, **2020**, 50, 1157-1167	2.7	3
30	Multi-elemental analysis of flour types and breads by using laser induced breakdown spectroscopy. *Journal of Cereal Science*, **2020**, 92, 102920	3.8	3
29	SLIP MELTING POINT ESTIMATION OF FAT BLENDS BEFORE AND AFTER INTERESTERIFICATION BASED ON THEIR FATTY ACID COMPOSITIONS. *Journal of Food Lipids*, **2003**, 10, 193-202		3
28	Use of tea fibers as a source of dietary fiber in wheat flour and bread. *Cereal Chemistry*, **2021**, 98, 1049-1058	2.4	3
27	Identification of meat species in processed meat products by using protein based laser induced breakdown spectroscopy assay. *Food Chemistry*, **2022**, 372, 131245	8.5	3
26	A new and facile route to prepare gold nanoparticle clusters on anodic aluminium oxide as a SERS substrate. *Talanta*, **2021**, 232, 122426	6.2	3
25	A disposable gold-cellulose nanofibril platform for SERS mapping. *Analytical Methods*, **2020**, 12, 3164-3172	3.2	2
24	Utilization potential of Glutograph in wheat breeding programs and the influence of genotype and environment on bread wheat quality. *Cereal Chemistry*, **2020**, 97, 634-641	2.4	2
23	Development of a green fluorescence protein (GFP)-based bioassay for detection of antibiotics and its application in milk. *Journal of Food Science*, **2020**, 85, 500-509	3.4	2
22	Determination of pasteurization treatment of liquid whole egg by measuring physical and rheological properties of cake cream. *Journal of Food Process Engineering*, **2019**, 42, e13167	2.4	2
21	Anisotropic core-shell Fe3 O4 @Au magnetic nanoparticles and the effect of the immunomagnetic separation volume on the capture efficiency. *Pure and Applied Chemistry*, **2014**, 86, 967-978	2.1	2
20	The investigation of the secondary structure propensities and free-energy landscapes of peptide ligands by replica exchange molecular dynamics simulations. *Molecular Simulation*, **2014**, 40, 1015-1025	2	2

19	Applications of Bacteriophage Cocktails to Reduce Salmonella Contamination in Poultry Farms. *Food and Environmental Virology*, **2021**, 1	4	2
18	Determination of yolk:white ratio of egg using SDS-PAGE. *Food Science and Biotechnology*, **2020**, 29, 1793186	3	2
17	Surface-enhanced Raman scattering-based detection of plasmin activity by specific peptide substrate. *Food Chemistry*, **2022**, 372, 131235	8.5	2
16	Food science application **2020**, 347-368		1
15	Mineral content analysis of root canal dentin using laser-induced breakdown spectroscopy. *Restorative Dentistry & Endodontics*, **2018**, 43, e11	1.5	1
14	Measurement of glucose, sucrose and lactose in food samples with enzyme-immobilised packed-bed column reactors integrated to an amperometric enzyme electrode. *Molecular Nutrition and Food Research*, **2002**, 46, 174-8		1
13	The use of bacteriophage-based edible coatings for the biocontrol of Salmonella in strawberries. *Food Control*, **2022**, 135, 108812	6.2	1
12	Laser-induced breakdown spectroscopy as a reliable analytical method for classifying commercial cheese samples based on their cooking/stretching process.. *Food Chemistry*, **2022**, 390, 132946	8.5	1
11	Nanoparticle-assisted pyrrolidonyl arylamidase assay for a culture-free Group A Streptococcus pyogenes detection with image analysis. *Talanta*, **2020**, 212, 120781	6.2	0
10	Laser induced breakdown spectroscopy based diffusion modelling in cheese matrix. *Journal of Food Engineering*, **2019**, 263, 320-325	6	0
9	Rapid discrimination of authenticity in wheat flour and pasta samples using LIBS. *Journal of Cereal Science*, **2022**, 104, 103435	3.8	0
8	The use of bacteriophage cocktails to reduce Salmonella Enteritidis in hummus. *LWT - Food Science and Technology*, **2021**, 154, 112848	5.4	0
7	Development of a nanoparticle-based gradient method for simple and fast quantification of bacteria-nanoparticle conjugates. *Journal of Nanoparticle Research*, **2020**, 22, 1	2.3	0
6	SERS Sensor Applications in Environmental Analysis and Biotechnology. *Nanotechnology in the Life Sciences*, **2021**, 197-236	1.1	0
5	Investigation of phage and molasses interactions for the biocontrol of O157:H7. *Canadian Journal of Microbiology*, **2021**, 1-11	3.2	0
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