

Ismail H Boyaci

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Optical nanosensor based on surface-enhanced Raman spectroscopy for biomedical and biomarker detection applications 2022 , 255-276		
179	Rapid discrimination of authenticity in wheat flour and pasta samples using LIBS. <i>Journal of Cereal Science</i> , 2022 , 104, 103435	3.8	0
178	The use of bacteriophage-based edible coatings for the biocontrol of Salmonella in strawberries. <i>Food Control</i> , 2022 , 135, 108812	6.2	1
177	Identification of meat species in processed meat products by using protein based laser induced breakdown spectroscopy assay. <i>Food Chemistry</i> , 2022 , 372, 131245	8.5	3
176	Surface-enhanced Raman scattering-based detection of plasmin activity by specific peptide substrate. <i>Food Chemistry</i> , 2022 , 372, 131235	8.5	2
175	Laser-induced breakdown spectroscopy as a reliable analytical method for classifying commercial cheese samples based on their cooking/stretching process.. <i>Food Chemistry</i> , 2022 , 390, 132946	8.5	1
174	The use of bacteriophage cocktails to reduce Salmonella Enteritidis in hummus. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112848	5.4	0
173	Applications of Bacteriophage Cocktails to Reduce Salmonella Contamination in Poultry Farms. <i>Food and Environmental Virology</i> , 2021 , 1	4	2
172	Use of tea fibers as a source of dietary fiber in wheat flour and bread. <i>Cereal Chemistry</i> , 2021 , 98, 1049-1058	5.8	3
171	Protein based evaluation of meat species by using laser induced breakdown spectroscopy. <i>Meat Science</i> , 2021 , 172, 108361	6.4	6
170	Determination of milk fat authenticity in ultra-filtered white cheese by using Raman spectroscopy with multivariate data analysis. <i>Food Chemistry</i> , 2021 , 336, 127699	8.5	9
169	Analysis of corn and sorghum flour mixtures using laser-induced breakdown spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1076-1084	4.3	8
168	Determination of green pea and spinach adulteration in pistachio nuts using NIR spectroscopy. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110008	5.4	7
167	Vibrational Spectroscopy in Food Traceability 2021 , 322-339		
166	SERS Sensor Applications in Environmental Analysis and Biotechnology. <i>Nanotechnology in the Life Sciences</i> , 2021 , 197-236	1.1	0
165	A new and facile route to prepare gold nanoparticle clusters on anodic aluminium oxide as a SERS substrate. <i>Talanta</i> , 2021 , 232, 122426	6.2	3
164	Investigation of phage and molasses interactions for the biocontrol of O157:H7. <i>Canadian Journal of Microbiology</i> , 2021 , 1-11	3.2	0

163	Replacement of antibodies with bacteriophages in lateral flow assay of Salmonella Enteritidis. <i>Biosensors and Bioelectronics</i> , 2021 , 189, 113383	11.8	9
162	Discrimination of milk species using Raman spectroscopy coupled with partial least squares discriminant analysis in raw and pasteurized milk. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4756-4765	4.3	8
161	A disposable gold-cellulose nanofibril platform for SERS mapping. <i>Analytical Methods</i> , 2020 , 12, 3164-3172	3.2	2
160	Utilization potential of Glutograph in wheat breeding programs and the influence of genotype and environment on bread wheat quality. <i>Cereal Chemistry</i> , 2020 , 97, 634-641	2.4	2
159	Nanoparticle-assisted pyrrolidonyl arylamidase assay for a culture-free Group A Streptococcus pyogenes detection with image analysis. <i>Talanta</i> , 2020 , 212, 120781	6.2	0
158	Food science application 2020 , 347-368		1
157	Immunomagnetic separation and Listeriamonocytogenes detection with surface-enhanced Raman scattering. <i>Turkish Journal of Medical Sciences</i> , 2020 , 50, 1157-1167	2.7	3
156	Development of a green fluorescence protein (GFP)-based bioassay for detection of antibiotics and its application in milk. <i>Journal of Food Science</i> , 2020 , 85, 500-509	3.4	2
155	Multi-elemental analysis of flour types and breads by using laser induced breakdown spectroscopy. <i>Journal of Cereal Science</i> , 2020 , 92, 102920	3.8	3
154	Authentication of liquid egg composition using ATR-FTIR and NIR spectroscopy in combination with PCA. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 855-862	4.3	7
153	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
152	Multiplex enumeration of Escherichia coli and Salmonella enteritidis in a passive capillary microfluidic chip. <i>Analytical Methods</i> , 2020 , 12, 3788-3796	3.2	6
151	Dual Responsive Disposable Electrode for the Enumeration of Escherichia coli in Whole Blood. <i>Electroanalysis</i> , 2020 , 32, 2244-2252	3	5
150	Weathering performance of waterborne acrylic coating systems on flat-pressed wood-plastic composites. <i>Journal of Applied Polymer Science</i> , 2020 , 137, 48518	2.9	5
149	Development of synchronous fluorescence method for identification of cow, goat, ewe and buffalo milk species. <i>Food Control</i> , 2020 , 108, 106808	6.2	6
148	Determination of yolk:white ratio of egg using SDS-PAGE. <i>Food Science and Biotechnology</i> , 2020 , 29, 1793-186	3.1	2
147	Development of a nanoparticle-based gradient method for simple and fast quantification of bacteria-nanoparticle conjugates. <i>Journal of Nanoparticle Research</i> , 2020 , 22, 1	2.3	0
146	Mixed monolayer decorated SPR sensing surface for thrombin detection. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019 , 176, 112822	3.5	6

145	Fast fluorometric enumeration of E. coli using passive chip. <i>Journal of Microbiological Methods</i> , 2019 , 164, 105680	2.8	11
144	Identification of cow, buffalo, goat and ewe milk species in fermented dairy products using synchronous fluorescence spectroscopy. <i>Food Chemistry</i> , 2019 , 284, 60-66	8.5	15
143	The coupling of immunomagnetic enrichment of bacteria with paper-based platform. <i>Talanta</i> , 2019 , 201, 245-252	6.2	25
142	SERS-based rapid assay for sensitive detection of Group A Streptococcus by evaluation of the swab sampling technique. <i>Analyst, The</i> , 2019 , 144, 3573-3580	5	17
141	Raman spectroscopy coupled with chemometric methods for the discrimination of foreign fats and oils in cream and yogurt. <i>Journal of Food and Drug Analysis</i> , 2019 , 27, 101-110	7	31
140	Laser induced breakdown spectroscopy based diffusion modelling in cheese matrix. <i>Journal of Food Engineering</i> , 2019 , 263, 320-325	6	0
139	Investigation of different interactions between Staphylococcus aureus phages and pomegranate peel, grape seed, and black cumin extracts. <i>Journal of Food Safety</i> , 2019 , 39, e12679	2	5
138	Determination of pasteurization treatment of liquid whole egg by measuring physical and rheological properties of cake cream. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13167	2.4	2
137	Microencapsulation of phages to analyze their demeanor in physiological conditions. <i>Folia Microbiologica</i> , 2019 , 64, 751-763	2.8	8
136	Multiparametric analysis of cheese using single spectrum of laser-induced breakdown spectroscopy. <i>International Dairy Journal</i> , 2019 , 90, 72-78	3.5	5
135	Effects of heat-treated liquid whole egg on cake batter rheology and the quality of baked cake. <i>Journal of Food Process Engineering</i> , 2019 , 42, e12977	2.4	5
134	Determination of liquid egg composition using attenuated total reflectance Fourier transform infrared spectroscopy and chemometrics. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3572-3577	4.3	7
133	Detection of Pistacia vera adulteration by using laser induced breakdown spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2236-2242	4.3	15
132	Characterization of fossil Sequoioxylon wood using analytical instrumental techniques. <i>Vibrational Spectroscopy</i> , 2018 , 96, 10-18	2.1	5
131	A Raman-spectroscopy-based approach for detection and discrimination of Streptococcus thermophilus and Lactobacillus bulgaricus phages at low titer in raw milk. <i>Folia Microbiologica</i> , 2018 , 63, 627-636	2.8	8
130	Paper based lateral flow immunoassay for the enumeration of Escherichia coli in urine. <i>Analytical Methods</i> , 2018 , 10, 1213-1218	3.2	16
129	Chemometric Evaluation of Discrimination of Aromatic Plants by Using NIRS, LIBS. <i>Food Analytical Methods</i> , 2018 , 11, 1656-1667	3.4	6
128	Identification of milk fraud using laser-induced breakdown spectroscopy (LIBS). <i>International Dairy Journal</i> , 2018 , 81, 1-7	3.5	27

127	Assessment of laser induced breakdown spectroscopy as a tool for analysis of butter adulteration. <i>Journal of Food Composition and Analysis</i> , 2018 , 67, 48-54	4.1	16
126	Surface decontamination of eggshells by using non-thermal atmospheric plasma. <i>International Journal of Food Microbiology</i> , 2018 , 266, 267-273	5.8	30
125	Alkaline phosphatase labeled SERS active sandwich immunoassay for detection of Escherichia coli. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018 , 194, 8-13	4.4	21
124	Coffee arabica adulteration: Detection of wheat, corn and chickpea. <i>Food Chemistry</i> , 2018 , 264, 142-148	8.5	43
123	Performance evaluation of laser induced breakdown spectroscopy in the measurement of liquid and solid samples. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2018 , 145, 115-121	3.1	8
122	A rapid tool for determination of titanium dioxide content in white chickpea samples. <i>Food Chemistry</i> , 2018 , 240, 84-89	8.5	13
121	Quantification and spatial distribution of salicylic acid in film tablets using FT-Raman mapping with multivariate curve resolution. <i>Asian Journal of Pharmaceutical Sciences</i> , 2018 , 13, 155-162	9	10
120	Detection and quantification of a toxic salt substitute (LiCl) by using laser induced breakdown spectroscopy (LIBS). <i>Meat Science</i> , 2018 , 135, 123-128	6.4	9
119	Determination of terpenoid contents of aromatic plants using NIRS. <i>Talanta</i> , 2018 , 178, 716-721	6.2	18
118	Mineral content analysis of root canal dentin using laser-induced breakdown spectroscopy. <i>Restorative Dentistry & Endodontics</i> , 2018 , 43, e11	1.5	1
117	Mixed-monolayer of N-hydroxysuccinimide-terminated cross-linker and short alkanethiol to improve the efficiency of biomolecule binding for biosensing. <i>Surface and Interface Analysis</i> , 2018 , 50, 866-878	1.5	8
116	Identification of offal adulteration in beef by laser induced breakdown spectroscopy (LIBS). <i>Meat Science</i> , 2018 , 138, 28-33	6.4	40
115	A simple and fast method for discrimination of phage and antibiotic contaminants in raw milk by using Raman spectroscopy. <i>Journal of Food Science and Technology</i> , 2018 , 55, 82-89	3.3	5
114	Effect of Cold Atmospheric Plasma on Inactivation of Escherichia coli and Physicochemical Properties of Apple, Orange, Tomato Juices, and Sour Cherry Nectar. <i>Food and Bioprocess Technology</i> , 2018 , 11, 334-343	5.1	72
113	Synchronous fluorescence spectroscopy for determination of tahini adulteration. <i>Talanta</i> , 2017 , 167, 557-562	6.2	9
112	Rapid quantification of total protein with surface-enhanced Raman spectroscopy using o-phthalaldehyde. <i>Journal of Raman Spectroscopy</i> , 2017 , 48, 653-658	2.3	6
111	A novel method for ash analysis in wheat milling fractions by using laser-induced breakdown spectroscopy. <i>Journal of Cereal Science</i> , 2017 , 78, 33-38	3.8	13
110	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. <i>Journal of Dairy Research</i> , 2017 , 84, 214-219	1.6	16

109	Capabilities and limitations of LIBS in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2017 , 97, 345-352	3.6	33
108	Surface-enhanced Raman spectroscopy combined with gold nanorods for the simultaneous quantification of nitramine energetic materials. <i>RSC Advances</i> , 2017 , 7, 37039-37047	3.7	13
107	Novel Spectroscopic Method for Determination and Quantification of Saffron Adulteration. <i>Food Analytical Methods</i> , 2017 , 10, 1547-1555	3.4	41
106	Use of Raman spectroscopy for determining erucic acid content in canola oil. <i>Food Chemistry</i> , 2017 , 221, 87-90	8.5	18
105	Determination of chemical changes in heat-treated wood using ATR-FTIR and FT Raman spectrometry. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017 , 171, 395-400	4.4	80
104	Effects of heat treatment parameters on liquid whole egg proteins. <i>Food Chemistry</i> , 2017 , 216, 201-8	8.5	14
103	Nonthermal plasma treatment of <i>Aspergillus</i> spp. spores on hazelnuts in an atmospheric pressure fluidized bed plasma system: Impact of process parameters and surveillance of the residual viability of spores. <i>Journal of Food Engineering</i> , 2017 , 196, 139-149	6	55
102	Decontamination of <i>Aspergillus flavus</i> and <i>Aspergillus parasiticus</i> spores on hazelnuts via atmospheric pressure fluidized bed plasma reactor. <i>International Journal of Food Microbiology</i> , 2016 , 216, 50-9	5.8	93
101	Ash analysis of flour sample by using laser-induced breakdown spectroscopy. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2016 , 124, 74-78	3.1	24
100	Laser-Induced Breakdown Spectroscopy Based Protein Assay for Cereal Samples. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 9459-9463	5.7	18
99	Surface-enhanced Raman probe for rapid nanoextraction and detection of erythropoietin in urine. <i>Analytical and Bioanalytical Chemistry</i> , 2016 , 408, 8447-8456	4.4	12
98	Detection of green pea adulteration in pistachio nut granules by using Raman hyperspectral imaging. <i>European Food Research and Technology</i> , 2016 , 242, 271-277	3.4	26
97	Spectroscopic fingerprint of tea varieties by surface enhanced Raman spectroscopy. <i>Journal of Food Science and Technology</i> , 2016 , 53, 1709-16	3.3	11
96	Raman Spectroscopic Barcode Use for Differentiation of Vegetable Oils and Determination of Their Major Fatty Acid Composition. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 627-635	1.8	18
95	Determination of whey adulteration in milk powder by using laser induced breakdown spectroscopy. <i>Food Chemistry</i> , 2016 , 212, 183-8	8.5	63
94	Examination of the chemical changes in spruce wood degraded by brown-rot fungi using FT-IR and FT-Raman spectroscopy. <i>Vibrational Spectroscopy</i> , 2016 , 85, 202-207	2.1	43
93	Determination of Ca addition to the wheat flour by using laser-induced breakdown spectroscopy (LIBS). <i>European Food Research and Technology</i> , 2016 , 242, 1685-1692	3.4	22
92	Rapid detection of bacteria based on homogenous immunoassay using chitosan modified quantum dots. <i>Sensors and Actuators B: Chemical</i> , 2016 , 233, 369-378	8.5	44

91	Identification of meat species by using laser-induced breakdown spectroscopy. <i>Meat Science</i> , 2016 , 119, 118-22	6.4	77
90	Inactivation of aflatoxigenic fungi (<i>Aspergillus</i> spp.) on granular food model, maize, in an atmospheric pressure fluidized bed plasma system. <i>Food Control</i> , 2016 , 70, 1-8	6.2	53
89	Designing multilayered nanoplatfoms for SERS-based detection of genetically modified organisms. <i>Journal of Nanoparticle Research</i> , 2015 , 17, 1	2.3	9
88	Analysis of bakery products by laser-induced breakdown spectroscopy. <i>Food Chemistry</i> , 2015 , 181, 186-90.5	4.0	
87	Dispersive and FT-Raman spectroscopic methods in food analysis. <i>RSC Advances</i> , 2015 , 5, 56606-56624	3.7	90
86	Paper membrane-based SERS platform for the determination of glucose in blood samples. <i>Analytical and Bioanalytical Chemistry</i> , 2015 , 407, 8243-51	4.4	60
85	Synthesis, characterization and in vitro antimicrobial activity of a new blue fluorescent Cu(II) metal complex of bis-1,8-naphthalimide. <i>Journal of Molecular Structure</i> , 2015 , 1101, 50-56	3.4	9
84	Fabrication of an Electrochemical E. coli Biosensor in Biowells Using Bimetallic Nanoparticle-Labelled Antibodies. <i>Electroanalysis</i> , 2015 , 27, 343-352	3	14
83	Rapid analysis of glucose, fructose and sucrose contents of commercial soft drinks using Raman spectroscopy. <i>Food Control</i> , 2015 , 48, 56-61	6.2	52
82	Spectroscopic detection of aspartame in soft drinks by surface-enhanced Raman spectroscopy. <i>European Food Research and Technology</i> , 2015 , 240, 567-575	3.4	7
81	Differentiation of fresh and frozen-thawed fish samples using Raman spectroscopy coupled with chemometric analysis. <i>Food Chemistry</i> , 2015 , 172, 283-90	8.5	55
80	Rapid Identification of <i>Pseudomonas aeruginosa</i> and <i>Pseudomonas fluorescens</i> Using Raman Spectroscopy. <i>Journal of Food Safety</i> , 2015 , 35, 501-508	2	5
79	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. <i>Tetrahedron</i> , 2015 , 71, 1080-1087	2.4	23
78	Development of rolling circle amplification based surface-enhanced Raman spectroscopy method for 35S promoter gene detection. <i>Talanta</i> , 2015 , 136, 68-74	6.2	18
77	Quantitative Characterization of Magnetic Mobility of Nanoparticle in Solution-Based Condition. <i>Current Pharmaceutical Design</i> , 2015 , 21, 5389-400	3.3	5
76	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. <i>European Food Research and Technology</i> , 2014 , 238, 845-852	3.4	32
75	SERS-based direct and sandwich assay methods for mir-21 detection. <i>Analyst, The</i> , 2014 , 139, 1141-7	5	40
74	High-yield aqueous synthesis of multi-branched iron oxide core-gold shell nanoparticles: SERS substrate for immobilization and magnetic separation of bacteria. <i>Journal of Nanoparticle Research</i> , 2014 , 16, 1	2.3	4

73	Glucose determination based on a two component self-assembled monolayer functionalized surface-enhanced Raman spectroscopy (SERS) probe. <i>Analytical Methods</i> , 2014 , 6, 5097-5104	3.2	31
72	A novel method for discrimination of beef and horsemeat using Raman spectroscopy. <i>Food Chemistry</i> , 2014 , 148, 37-41	8.5	116
71	Anisotropic core-shell Fe ₃ O ₄ @Au magnetic nanoparticles and the effect of the immunomagnetic separation volume on the capture efficiency. <i>Pure and Applied Chemistry</i> , 2014 , 86, 967-978	2.1	2
70	The investigation of the secondary structure propensities and free-energy landscapes of peptide ligands by replica exchange molecular dynamics simulations. <i>Molecular Simulation</i> , 2014 , 40, 1015-1025	2	2
69	Peptide-Based Surface Plasmon Resonance Biosensor for Detection of Staphylococcal Enterotoxin B. <i>Food Analytical Methods</i> , 2014 , 7, 506-511	3.4	17
68	Rapid detection of fat adulteration in bakery products using Raman and near-infrared spectroscopies. <i>European Food Research and Technology</i> , 2013 , 237, 703-710	3.4	11
67	Determination of butter adulteration with margarine using Raman spectroscopy. <i>Food Chemistry</i> , 2013 , 141, 4397-403	8.5	62
66	A novel glucose biosensor platform based on Ag@AuNPs modified graphene oxide nanocomposite and SERS application. <i>Journal of Colloid and Interface Science</i> , 2013 , 406, 231-7	9.3	106
65	Monitoring multiple components in vinegar fermentation using Raman spectroscopy. <i>Food Chemistry</i> , 2013 , 141, 4333-43	8.5	35
64	Surface enhanced Raman spectroscopy as a new spectral technique for quantitative detection of metal ions. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013 , 116, 339-47	4.4	26
63	Optimizing a submerged <i>Monascus</i> cultivation for production of red pigment with bug damaged wheat using artificial neural networks. <i>Food Science and Biotechnology</i> , 2013 , 22, 1639-1648	3	10
62	Magnetic gold nanoparticles in SERS-based sandwich immunoassay for antigen detection by well oriented antibodies. <i>Biosensors and Bioelectronics</i> , 2013 , 43, 281-8	11.8	138
61	Rapid analysis of sugars in honey by processing Raman spectrum using chemometric methods and artificial neural networks. <i>Food Chemistry</i> , 2013 , 136, 1444-52	8.5	134
60	Gold-Coated Iron Composite Nanospheres Targeted the Detection of <i>Escherichia coli</i> . <i>International Journal of Molecular Sciences</i> , 2013 , 14, 6223-40	6.3	47
59	Zn (II) and Cu (II) Halide Complexes of Poly(propylene amine) Dendrimer Analysed by Infrared and Raman Spectroscopies. <i>International Journal of Inorganic Chemistry</i> , 2013 , 2013, 1-6		
58	Attomole sensitivity of staphylococcal enterotoxin B detection using an aptamer-modified surface-enhanced Raman scattering probe. <i>Analytical Chemistry</i> , 2012 , 84, 10600-6	7.8	69
57	A rapid method for detection of genetically modified organisms based on magnetic separation and surface-enhanced Raman scattering. <i>Analyst, The</i> , 2012 , 137, 202-8	5	22
56	Comparison of sensing strategies in SPR biosensor for rapid and sensitive enumeration of bacteria. <i>Biosensors and Bioelectronics</i> , 2012 , 37, 53-60	11.8	79

55	Ultrasensitive and selective homogeneous sandwich immunoassay detection by Surface Enhanced Raman Scattering (SERS). <i>Analyst, The</i> , 2012 , 137, 4834-40	5	36
54	Enhancing the affinity of SEB-binding peptides by repeating their sequence. <i>Biopolymers</i> , 2012 , 98, 145-54	5	5
53	A novel method for quantification of ethanol and methanol in distilled alcoholic beverages using Raman spectroscopy. <i>Journal of Raman Spectroscopy</i> , 2012 , 43, 1171-1176	2.3	75
52	Detection of melamine in milk by surface-enhanced Raman spectroscopy coupled with magnetic and Raman-labeled nanoparticles. <i>Analytical and Bioanalytical Chemistry</i> , 2012 , 403, 2009-17	4.4	53
51	The discovery of small-molecule mimicking peptides through phage display. <i>Molecules</i> , 2011 , 16, 774-89	4.8	9
50	SERS-based sandwich immunoassay using antibody coated magnetic nanoparticles for Escherichia coli enumeration. <i>Analyst, The</i> , 2011 , 136, 740-8	5	182
49	Nano-sized structures for the detection of food components and contaminants. <i>Frontiers in Bioscience - Elite</i> , 2011 , 3, 1109-27	1.6	
48	Quality evaluation of chickpeas using an artificial neural network integrated computer vision system. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 194-200	3.8	16
47	A novel polypyrrole-phenylboronic acid based electrochemical saccharide sensor. <i>Sensors and Actuators B: Chemical</i> , 2011 , 160, 405-411	8.5	31
46	Determination of visual quality of tomato paste using computerized inspection system and artificial neural networks. <i>Computers and Electronics in Agriculture</i> , 2011 , 77, 147-154	6.5	9
45	Fabrication of magnetic gold nanorod particles for immunomagnetic separation and SERS application. <i>Journal of Nanoparticle Research</i> , 2011 , 13, 3167-3176	2.3	49
44	Photoelectrochemical competitive DNA hybridization assay using semiconductor quantum dot conjugated oligonucleotides. <i>Analytical and Bioanalytical Chemistry</i> , 2011 , 400, 703-7	4.4	16
43	Prediction of wheat quality parameters using near-infrared spectroscopy and artificial neural networks. <i>European Food Research and Technology</i> , 2011 , 233, 267-274	3.4	35
42	Investigating the effects of ingredient levels on physical quality properties of cooked hamburger patties using response surface methodology and image processing technology. <i>Meat Science</i> , 2010 , 84, 477-83	6.4	19
41	A high sensitive assay platform based on surface-enhanced Raman scattering for quantification of protease activity. <i>Talanta</i> , 2010 , 82, 631-9	6.2	36
40	Thermodynamic and structural analysis of interactions between peptide ligands and SEB. <i>Journal of Molecular Recognition</i> , 2010 , 23, 369-78	2.6	6
39	Chemometric methods for simultaneous quantification of lactic, malic and fumaric acids. <i>Engineering in Life Sciences</i> , 2010 , 10, 297-303	3.4	8
38	A highly sensitive detection platform based on surface-enhanced Raman scattering for Escherichia coli enumeration. <i>Analytical and Bioanalytical Chemistry</i> , 2010 , 397, 1595-604	4.4	65

37	Synthesis of magnetic core-shell Fe ₃ O ₄ /Au nanoparticle for biomolecule immobilization and detection. <i>Journal of Nanoparticle Research</i> , 2010 , 12, 1187-1196	2.3	132
36	Detoxification of aflatoxin B1 and patulin by <i>Enterococcus faecium</i> strains. <i>International Journal of Food Microbiology</i> , 2010 , 139, 202-5	5.8	116
35	Rapid Method for Quantitative Determination of Proteolytic Activity with Cyclic Voltammetry. <i>Electroanalysis</i> , 2010 , 22, 265-267	3	6
34	Quantitative Photoelectrochemical Detection of Biotin Conjugated CdSe/ZnS Quantum Dots on the Avidin Immobilized ITO Electrodes. <i>Electroanalysis</i> , 2009 , 21, 1829-1834	3	14
33	Analyzing and monitoring of phage-bacteria interaction using CE. <i>Electrophoresis</i> , 2009 , 30, 3548-54	3.6	5
32	Thermodynamic analysis of the interaction between 3-aminophenylboronic acid and monosaccharides for development of biosensor. <i>Sensors and Actuators B: Chemical</i> , 2009 , 140, 597-602	8.5	27
31	Estimation of Dielectric Properties of Cakes Based on Porosity, Moisture Content, and Formulations Using Statistical Methods and Artificial Neural Networks. <i>Food and Bioprocess Technology</i> , 2009 , 2, 353-360	5.1	22
30	Determination of viable <i>Escherichia coli</i> using antibody-coated paramagnetic beads with fluorescence detection. <i>Analytical and Bioanalytical Chemistry</i> , 2009 , 393, 949-56	4.4	12
29	MULTIPLEX DETECTION OF <i>ESCHERICHIA COLI</i> AND <i>SALMONELLA ENTERITIDIS</i> BY USING QUANTUM DOT-LABELED ANTIBODIES. <i>Journal of Rapid Methods and Automation in Microbiology</i> , 2009 , 17, 315-327		9
28	Glucose isomerase production on a xylan-based medium by <i>Bacillus thermoantarcticus</i> . <i>Biochemical Engineering Journal</i> , 2009 , 43, 8-15	4.2	8
27	Rapid and label-free bacteria detection by surface plasmon resonance (SPR) biosensors. <i>Biotechnology Journal</i> , 2009 , 4, 1003-11	5.6	98
26	Determination of immobilized enzyme apparent kinetic parameters in packed-bed reactors: Presentation of a new methodology. <i>Food and Bioprocess Technology</i> , 2008 , 86, 104-108	4.9	5
25	Selection of staphylococcal enterotoxin B (SEB)-binding peptide using phage display technology. <i>Biochemical and Biophysical Research Communications</i> , 2008 , 370, 104-8	3.4	28
24	Determination of Transglutaminase Activity Using Fluorescence Spectrophotometer. <i>Food Biotechnology</i> , 2008 , 22, 297-310	2.2	5
23	ENUMERATION OF IMMUNOMAGNETICALLY CAPTURED <i>ESCHERICHIA COLI</i> IN WATER SAMPLES USING QUANTUM DOT-LABELED ANTIBODIES. <i>Journal of Rapid Methods and Automation in Microbiology</i> , 2008 , 16, 122-131		18
22	A novel method for color determination of edible oils in L*a*b* format. <i>European Journal of Lipid Science and Technology</i> , 2007 , 109, 157-164	3	10
21	A classification system for beans using computer vision system and artificial neural networks. <i>Journal of Food Engineering</i> , 2007 , 78, 897-904	6	103
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