

# HÃœseyÄ°n Erten

## List of Publications by Year in descending order

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Version: 2024-02-01

43  
papers

1,329  
citations

361413

20  
h-index

361022

35  
g-index

44  
all docs

44  
docs citations

44  
times ranked

1471  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of new non-dairy beverages from Mediterranean fruit juices fermented with water kefir microorganisms. <i>Food Microbiology</i> , 2016, 54, 40-51.	4.2	124
2	Aroma components of cv. Muscat of Bornova wines and influence of skin contact treatment. <i>Food Chemistry</i> , 2006, 94, 319-326.	8.2	100
3	Utilisation of spent brewer's yeast for yeast extract production by autolysis: The effect of temperature. <i>Food and Bioproducts Processing</i> , 2008, 86, 317-321.	3.6	85
4	A Traditional Turkish Lactic Acid Fermented Beverage: Shalgam (Salgam). <i>Food Reviews International</i> , 2008, 24, 352-359.	8.4	77
5	Effect of skin contact on the aroma composition of the musts of <i>Vitis vinifera</i> L. cv. Muscat of Bornova and Narince grown in Turkey. <i>Food Chemistry</i> , 2003, 81, 341-347.	8.2	65
6	The Effect of Pitching Rate on Fermentation and Flavour Compounds in High Gravity Brewing. <i>Journal of the Institute of Brewing</i> , 2007, 113, 75-79.	2.3	64
7	Influence of <i>Lachancea thermotolerans</i> on cv. Emir wine fermentation. <i>Yeast</i> , 2016, 33, 313-321.	1.7	63
8	Occurrence and growth of lactic acid bacteria species during the fermentation of shalgam (salgam), a traditional Turkish fermented beverage. <i>LWT - Food Science and Technology</i> , 2012, 46, 36-41.	5.2	55
9	Effectiveness of chitosan against wine-related microorganisms. <i>Antonie Van Leeuwenhoek</i> , 2015, 107, 675-686.	1.7	53
10	The Production of Low-Alcohol Wines by Aerobic Yeasts. <i>Journal of the Institute of Brewing</i> , 2001, 107, 207-215.	2.3	52
11	Evolution of fermenting microbiota in tarhana produced under controlled technological conditions. <i>Food Microbiology</i> , 2011, 28, 1367-1373.	4.2	49
12	Biocontrol ability and action mechanisms of <i>Aureobasidium pullulans</i> GE17 and <i>Meyerozyma guilliermondii</i> KL3 against <i>Penicillium digitatum</i> DSM2750 and <i>Penicillium expansum</i> DSM62841 causing postharvest diseases. <i>Yeast</i> , 2020, 37, 437-448.	1.7	45
13	Enhanced production of isoamyl acetate from beet molasses with addition of fusel oil by <i>Williopsis saturnus</i> var. <i>saturnus</i> . <i>Food Chemistry</i> , 2009, 112, 290-294.	8.2	39
14	CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS OF SHALGAM (ŞALGAM): A TRADITIONAL TURKISH LACTIC ACID FERMENTED BEVERAGE. <i>Journal of Food Quality</i> , 2012, 35, 298-306.	2.6	38
15	Lipids by <i>Yarrowia lipolytica</i> Strains Cultivated on Glucose in Batch Cultures. <i>Microorganisms</i> , 2020, 8, 1054.	3.6	38
16	Production of Isoamyl Acetate from Sugar Beet Molasses by <i>Williopsis saturnus</i> var. <i>saturnus</i> . <i>Journal of the Institute of Brewing</i> , 2008, 114, 34-38.	2.3	35
17	Screening various <i>Yarrowia lipolytica</i> strains for citric acid production. <i>Yeast</i> , 2019, 36, 319-327.	1.7	35
18	Effect of skin contact on the free and bound aroma compounds of the white wine of <i>Vitis vinifera</i> L. cv Narince. <i>Food Control</i> , 2006, 17, 75-82.	5.5	34

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19	Molecular analysis of the dominant lactic acid bacteria of chickpea liquid starters and doughs and propagation of chickpea sourdoughs with selected <i>Weissella confusa</i> . <i>Food Microbiology</i> , 2020, 91, 103490.	4.2	24
20	Aroma composition of shalgam: a traditional Turkish lactic acid fermented beverage. <i>Journal of Food Science and Technology</i> , 2017, 54, 2011-2019.	2.8	21
21	The Influence of Inoculum Level on Fermentation and Flavour Compounds of White Wines Made from cv. Emir. <i>Journal of the Institute of Brewing</i> , 2006, 112, 232-236.	2.3	20
22	Structural and technological characterization of ropy exopolysaccharides produced by <i>Lactobacillus plantarum</i> strains isolated from Tarhana. <i>Food Science and Biotechnology</i> , 2020, 29, 121-129.	2.6	20
23	Effects of Fermentation Temperature and Aeration on Production of Natural Isoamyl Acetate by <i>Williopsis saturnus</i> var. <i>saturnus</i> . <i>BioMed Research International</i> , 2013, 2013, 1-6.	1.9	18
24	Microbial, chemical and sensory properties of shalgams made using different production methods. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1008-1015.	3.5	18
25	Identification of Predominant Lactic Acid Bacteria and Yeasts of Turkish Sourdoughs and Selection of Starter Cultures for Liquid Sourdough Production Using Different Flours and Dough Yields. <i>Polish Journal of Food and Nutrition Sciences</i> , 2016, 66, 99-107.	1.7	18
26	Yeast biota of naturally fermented black olives in different brines made from cv. Gemlik grown in various districts of the Cukurova region of Turkey. <i>Yeast</i> , 2016, 33, 289-301.	1.7	16
27	Predominant yeasts in the sourdoughs collected from some parts of Turkey. <i>Yeast</i> , 2020, 37, 449-466.	1.7	16
28	Importance of Yeasts and Lactic Acid Bacteria in Food Processing. <i>Food Engineering Series</i> , 2014, , 351-378.	0.7	15
29	Yeast Flora during the Fermentation of Wines Made from <i>Vitis vinifera</i> L. cv. Emir and Kalecik Karasi Grown in Anatolia. <i>World Journal of Microbiology and Biotechnology</i> , 2005, 21, 1187-1194.	3.6	14
30	Effect of different mineral salt mixtures and dough extraction procedure on the physical, chemical and microbiological composition of Åzalgam: A black carrot fermented beverage. <i>Food Chemistry</i> , 2021, 344, 128618.	8.2	13
31	Molecular characterization and technological properties of wine yeasts isolated during spontaneous fermentation of <i>Vitis vinifera</i> L. cv. Narince grape must grown in ancient wine making area Tokat, Anatolia. <i>BIO Web of Conferences</i> , 2017, 9, 02017.	0.2	10
32	The Influence of Various Chloride Salts to Reduce Sodium Content on the Quality Parameters of Åzalgam (Shalgam): A Traditional Turkish Beverage Based on Black Carrot. <i>Journal of Food Quality</i> , 2018, 2018, 1-11.	2.6	9
33	Evaluation of the variations in chemical and microbiological properties of the sourdoughs produced with selected lactic acid bacteria strains during fermentation. <i>Food Chemistry: X</i> , 2022, , 100357.	4.3	8
34	The Influence of Selected Autochthonous <i>Saccharomyces cerevisiae</i> Strains on the Physicochemical and Sensory Properties of Narince Wines. <i>Fermentation</i> , 2019, 5, 70.	3.0	7
35	The Production of Low-Alcohol Wines by Aerobic Yeasts. <i>Journal of the Institute of Brewing</i> , 1953, 59, 207-215.	2.3	6
36	The influence of backslopping on lactic acid bacteria diversity in tarhana fermentation. <i>International Journal of Food Microbiology</i> , 2020, 335, 108886.	4.7	6

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37	Non-Saccharomyces yeast for lowering wine alcohol levels: partial aeration versus standard conditions. FEMS Yeast Research, 2022, , .	2.3	4
38	Effect of terroir on the phenolic compounds of Muscat of Bornova Wines from 3 different sub-regions of Aegean, Turkey. BIO Web of Conferences, 2015, 5, 02017.	0.2	2
39	Comparison of anthocyanin profiles in ÅŸalgams (shalgams) produced with different production procedures. Journal of Food Processing and Preservation, 2021, 45, e14770.	2.0	2
40	The chemical, microbiological and sensory characteristics of ÅŸalgam during fermentation process. Journal of Food Processing and Preservation, 2022, 46, e15440.	2.0	2
41	Natural Microflora of Different Types of Foods. , 2019, , 51-93.		2
42	Yeast biodiversity in chickpea sourdoughs and comparison of the microbiological and chemical characteristics of the spontaneous chickpea fermentations. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2
43	The influence of two yeast strains on fermentation and flavour composition of cider. Flavour and Fragrance Journal, 2022, 37, 144-153.	2.6	2