

HÃœseyÄ°n Erten

List of Publications by Year in descending order

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43
papers

1,329
citations

361413

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docs citations

44
times ranked

1471
citing authors

#	ARTICLE	IF	CITATIONS
1	The chemical, microbiological and sensory characteristics of Āşalgam during fermentation process. Journal of Food Processing and Preservation, 2022, 46, e15440.	2.0	2
2	Non-Saccharomyces yeast for lowering wine alcohol levels: partial aeration versus standard conditions. FEMS Yeast Research, 2022, , .	2.3	4
3	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
4	The influence of two yeast strains on fermentation and flavour composition of cider. Flavour and Fragrance Journal, 2022, 37, 144-153.	2.6	2
5	Evaluation of the variations in chemical and microbiological properties of the sourdoughs produced with selected lactic acid bacteria strains during fermentation. Food Chemistry: X, 2022, , 100357.	4.3	8
6	Comparison of anthocyanin profiles in Āşalgams (shalgams) produced with different production procedures. Journal of Food Processing and Preservation, 2021, 45, e14770.	2.0	2
7	Effect of different mineral salt mixtures and dough extraction procedure on the physical, chemical and microbiological composition of Āşalgam: A black carrot fermented beverage. Food Chemistry, 2021, 344, 128618.	8.2	13
8	Structural and technological characterization of ropy exopolysaccharides produced by Lactobacillus plantarum strains isolated from Tarhana. Food Science and Biotechnology, 2020, 29, 121-129.	2.6	20
9	The influence of backslopping on lactic acid bacteria diversity in tarhana fermentation. International Journal of Food Microbiology, 2020, 335, 108886.	4.7	6
10	Lipids by Yarrowia lipolytica Strains Cultivated on Glucose in Batch Cultures. Microorganisms, 2020, 8, 1054.	3.6	38
11	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. Yeast, 2020, 37, 437-448.	1.7	45
12	Molecular analysis of the dominant lactic acid bacteria of chickpea liquid starters and doughs and propagation of chickpea sourdoughs with selected Weissella confusa. Food Microbiology, 2020, 91, 103490.	4.2	24
13	Predominant yeasts in the sourdoughs collected from some parts of Turkey. Yeast, 2020, 37, 449-466.	1.7	16
14	The Influence of Selected Autochthonous Saccharomyces cerevisiae Strains on the Physicochemical and Sensory Properties of Narince Wines. Fermentation, 2019, 5, 70.	3.0	7
15	Screening various <i>Yarrowia lipolytica</i> strains for citric acid production. Yeast, 2019, 36, 319-327.	1.7	35
16	Natural Microflora of Different Types of Foods. , 2019, , 51-93.		2
17	The Influence of Various Chloride Salts to Reduce Sodium Content on the Quality Parameters of Āşalgam (Shalgam): A Traditional Turkish Beverage Based on Black Carrot. Journal of Food Quality, 2018, 2018, 1-11.	2.6	9
18	Aroma composition of shalgam: a traditional Turkish lactic acid fermented beverage. Journal of Food Science and Technology, 2017, 54, 2011-2019.	2.8	21

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19	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
20	Influence of <i>Lachancea thermotolerans</i> on cv. Emir wine fermentation. <i>Yeast</i> , 2016, 33, 313-321.	1.7	63
21	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
22	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
23	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
24	Effect of terroir on the phenolic compounds of Muscat of Bornova Wines from 3 different sub-regions of Aegean, Turkey. <i>BIO Web of Conferences</i> , 2015, 5, 02017.	0.2	2
25	Effectiveness of chitosan against wine-related microorganisms. <i>Antonie Van Leeuwenhoek</i> , 2015, 107, 675-686.	1.7	53
26	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
27	Importance of Yeasts and Lactic Acid Bacteria in Food Processing. <i>Food Engineering Series</i> , 2014, , 351-378.	0.7	15
28	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
29	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
30	CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS OF SHALGAM (ÅZALGAM): A TRADITIONAL TURKISH LACTIC ACID FERMENTED BEVERAGE. <i>Journal of Food Quality</i> , 2012, 35, 298-306.	2.6	38
31	Evolution of fermenting microbiota in tarhana produced under controlled technological conditions. <i>Food Microbiology</i> , 2011, 28, 1367-1373.	4.2	49
32	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
33	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
34	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
35	A Traditional Turkish Lactic Acid Fermented Beverage: Shalgam (Salgam). <i>Food Reviews International</i> , 2008, 24, 352-359.	8.4	77
36	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

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37	The Influence of Inoculum Level on Fermentation and Flavour Compounds of White Wines Made from cv. Emir. Journal of the Institute of Brewing, 2006, 112, 232-236.	2.3	20
38	Effect of skin contact on the free and bound aroma compounds of the white wine of Vitis vinifera L. cv. Narince. Food Control, 2006, 17, 75-82.	5.5	34
39	Aroma components of cv. Muscat of Bornova wines and influence of skin contact treatment. Food Chemistry, 2006, 94, 319-326.	8.2	100
40	Yeast Flora during the Fermentation of Wines Made from Vitis vinifera L. cv. Emir and Kalecik Karasi Grown in Anatolia. World Journal of Microbiology and Biotechnology, 2005, 21, 1187-1194.	3.6	14
41	Effect of skin contact on the aroma composition of the musts of Vitis vinifera L. cv. Muscat of Bornova and Narince grown in Turkey. Food Chemistry, 2003, 81, 341-347.	8.2	65
42	The Production of Low-Alcohol Wines by Aerobic Yeasts. Journal of the Institute of Brewing, 2001, 107, 207-215.	2.3	52
43	The Production of Low-Alcohol Wines by Aerobic Yeasts. Journal of the Institute of Brewing, 1953, 59, 207-215.	2.3	6