

GÃ¼zin Kaban

List of Publications by Year in descending order

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Version: 2024-02-01

55
papers

941
citations

471371

17
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477173

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64
all docs

64
docs citations

64
times ranked

877
citing authors

#	ARTICLE	IF	CITATIONS
1	The occurrence of volatile N-nitrosamines in heat-treated sucuk in relation to pH, aw and residual nitrite. <i>Journal of Food Science and Technology</i> , 2022, 59, 1748-1755.	1.4	10
2	The effects of nitrite, sodium ascorbate and starter culture on volatile compounds of a semi-dry fermented sausage. <i>LWT - Food Science and Technology</i> , 2022, 153, 112540.	2.5	10
3	Assessment of technological attributes of autochthonous starter cultures in Turkish dry fermented sausage (sucuk). <i>International Journal of Food Science and Technology</i> , 2022, 57, 4392-4399.	1.3	9
4	Citric acid production by a novel autochthonous <i>Candida zeylanoides</i> isolate: optimization of process parameters. <i>Biotechnology Letters</i> , 2022, 44, 803-812.	1.1	1
5	Citric Acid Production of Yeasts: An Overview. <i>The EuroBiotech Journal</i> , 2021, 5, 79-91.	0.5	14
6	The effects of transglutaminase on the qualitative properties of different pastırma types. <i>LWT - Food Science and Technology</i> , 2021, 145, 111289.	2.5	2
7	Furosine and N ϵ -carboxymethyl-lysine in cooked meat product (kavurma): Effects of salt and fat levels during storage. <i>Journal of Stored Products Research</i> , 2021, 93, 101856.	1.2	11
8	Effects of autochthonous strains on volatile compounds and technological properties of heat-treated sucuk. <i>Food Bioscience</i> , 2021, 43, 101140.	2.0	9
9	Nitrosamine formation in a semi-dry fermented sausage: Effects of nitrite, ascorbate and starter culture and role of cooking. <i>Meat Science</i> , 2020, 159, 107917.	2.7	36
10	The determination of acrylamide content in brewed coffee samples marketed in Turkey. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 280-287.	1.1	21
11	Probiotic properties of lactic acid bacteria strains isolated from pastırma. <i>LWT - Food Science and Technology</i> , 2020, 134, 110216.	2.5	21
12	Effects of different internal temperature applications on quality properties of heat-treated sucuk during production. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14455.	0.9	4
13	Microbiological properties and volatile compounds of salted-dried goose. <i>Poultry Science</i> , 2020, 99, 2293-2299.	1.5	4
14	Technological properties of autochthonous <i>Lactobacillus plantarum</i> strains isolated from sucuk (Turkish dry-fermented sausage). <i>Brazilian Journal of Microbiology</i> , 2020, 51, 1279-1287.	0.8	5
15	The effect of barberry (<i>Berberis vulgaris</i> L.) extract on the physicochemical properties, sensory characteristics, and volatile compounds of chicken frankfurters. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14501.	0.9	8
16	Volatile compounds of pastırma under different curing processes. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14040.	0.9	2
17	Biodiversity and characterization of gram-positive, catalase-positive cocci isolated from pastırma produced under different curing processes. <i>Turkish Journal of Veterinary and Animal Sciences</i> , 2019, 43, 68-75.	0.2	2
18	Effects of vacuum and high-oxygen modified atmosphere packaging on physico-chemical and microbiological properties of minced water buffalo meat. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 421-429.	2.4	9

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19	Nitrosamines in sucuk: Effects of black pepper, sodium ascorbate and cooking level. Food Chemistry, 2019, 288, 341-346.	4.2	22
20	Effects of autochthonous <i>Lactobacillus plantarum</i> strains on <i>Listeria monocytogenes</i> in sucuk during ripening. Journal of Food Safety, 2019, 39, e12618.	1.1	21
21	Plasma polymerized linalool (ppLin): an antimicrobial and biocompatible coating. Turkish Journal of Chemistry, 2019, 43, 323-334.	0.5	6
22	The effect of autochthonous <i>Lactobacillus plantarum</i> on volatile compounds in heat-treated sucuk. Journal of Biotechnology, 2018, 280, S60.	1.9	0
23	Effect of autochthonous <i>Pediococcus acidilactici</i> on volatile profile and some properties of heat-treated sucuk. Journal of Food Processing and Preservation, 2018, 42, e13752.	0.9	7
24	Volatile compounds of olive oils from different geographic regions in Turkey. International Journal of Food Properties, 2018, 21, 1833-1843.	1.3	9
25	Volatile profile and fatty acid composition of kavurma (a cooked uncured meat product) produced with animal fat combinations. International Journal of Food Properties, 2018, 21, 364-373.	1.3	5
26	Farklı KÄrleme Åylemleri Åle Åeritilen PastÄrmada Laktik Asit Bakterilerinin Genotipik Ådentifikasyonu. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2018, , .	0.0	0
27	Manda Etinden Åeritilen PastÄrma ÅeÅitlerinin Åzellikleri. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2018, , .	0.0	1
28	Isolation and identification of lactic acid bacteria from pastÄrma. Food Control, 2017, 77, 158-162.	2.8	30
29	The effects of different processing conditions on biogenic amine formation and some qualitative properties in pastÄrma. Journal of Food Science and Technology, 2017, 54, 3892-3898.	1.4	10
30	Volatile compounds and some physico-chemical properties of pastÄrma produced with different nitrate levels. Asian-Australasian Journal of Animal Sciences, 2017, 30, 1168-1174.	2.4	18
31	The Effects of Geographic Region, Cultivar and Harvest Year on Fatty Acid Composition of Olive Oil. Journal of Oleo Science, 2016, 65, 889-895.	0.6	20
32	The use of <i>Lactobacillus plantarum</i> as starter culture in heat-treated sucuk. Journal of Biotechnology, 2016, 231, S72.	1.9	2
33	Antagonistic activities of lactic acid bacteria isolated from Pastirma. Journal of Biotechnology, 2016, 231, S55.	1.9	1
34	Some technological properties of coagulase negative Staphylococci strains isolated from Pastirma. Journal of Biotechnology, 2016, 231, S60.	1.9	0
35	Portakal Lifli YaÅÄ - AzaltÄlmÄÅ SucuÅun TekstÄrel Åzellikleri. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2016, , .	0.0	1
36	Farklı Oranlarda Portakal Lifi ve YaÅ Åeren SucuklarÄn UÅucu BileÅiklerinin Belirlenmesi. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2015, , .	0.0	1

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37	Sucuk and pastırma: Microbiological changes and formation of volatile compounds. Meat Science, 2013, 95, 912-918.	2.7	73
38	Some Physico-chemical Properties and Organic Acid Profiles of Herby Cheeses. Kafkas Universitesi Veteriner Fakultesi Dergisi, 2013, , .	0.0	5
39	Otlu Peynirlere Ait Uşucu Bileşenler Profiline Depolama Şaresince Değişimi. Kafkas Universitesi Veteriner Fakultesi Dergisi, 2013, , .	0.0	1
40	Effects of Corn Oil and Broccoli on Instrumental Texture and Color Properties of Bologna-Type Sausage. International Journal of Food Properties, 2012, 15, 1161-1169.	1.3	11
41	Effects of different finishing systems on carcass traits, fatty acid composition, and beef quality characteristics of young Eastern Anatolian Red bulls. Tropical Animal Health and Production, 2012, 44, 1521-1528.	0.5	11
42	The effects of different levels of orange fiber and fat on microbiological, physical, chemical and sensorial properties of sucuk. Food Microbiology, 2012, 29, 255-259.	2.1	45
43	THE EFFECT OF <i>LACTOBACILLUS SAKEI</i> ON THE BEHAVIOR OF <i>LISTERIA MONOCYTOGENES</i> ON SLICED BOLOGNA-TYPE SAUSAGES. Journal of Food Safety, 2010, 30, 889-901.	1.1	8
44	Volatile Compounds of Traditional Turkish Dry Fermented Sausage (Sucuk). International Journal of Food Properties, 2010, 13, 525-534.	1.3	30
45	Effects of <i>Lactobacillus plantarum</i> and <i>Staphylococcus xylosus</i> on the Quality Characteristics of Dry Fermented Sausage "Sucuk". Journal of Food Science, 2009, 74, S58-63.	1.5	66
46	Changes in the composition of volatile compounds and in microbiological and physicochemical parameters during pastırma processing. Meat Science, 2009, 82, 17-23.	2.7	80
47	EFFECT OF <i>URTICA DIOICA</i> L. ON THE GROWTH OF <i>STAPHYLOCOCCUS AUREUS</i> IN TRADITIONAL DRY FERMENTED SAUSAGE ("SUCUK"). Journal of Muscle Foods, 2008, 19, 399-409.	0.5	4
48	Identification of Lactic Acid Bacteria and Gram-Positive Catalase-Positive Cocci Isolated from Naturally Fermented Sausage (Sucuk). Journal of Food Science, 2008, 73, M385-8.	1.5	58
49	Determination of biogenic amines in sucuk. Food Control, 2008, 19, 868-872.	2.8	41
50	Effects of starter cultures and nitrite levels on formation of biogenic amines in sucuk. Meat Science, 2007, 77, 424-430.	2.7	60
51	Effects of cooking methods on the formation of heterocyclic aromatic amines of two different species trout. Food Chemistry, 2007, 104, 67-72.	4.2	50
52	BEHAVIOR OF STAPHYLOCOCCUS AUREUS IN SUCUK WITH NETTLE (<i>URTICA DIOICA</i> L.). Journal of Food Safety, 2007, 27, 400-410.	1.1	7
53	Effect of starter culture on growth of <i>Staphylococcus aureus</i> in sucuk. Food Control, 2006, 17, 797-801.	2.8	56
54	EFFECTS OF BLACK PEPPER AND SODIUM ASCORBATE ON VOLATILE COMPOUNDS OF SUCUK. Gıda, 0, , 1358-1368.	0.1	1

#	ARTICLE	IF	CITATIONS
55	Pastırmadaki Potansiyel Bakteriyosinjenik Laktik Asit Bakterileri. GÄZİN KABAN Dergisi, 0, , .	0.0	0