

GÃœelhan ÃœenlÃœe

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

1,746
citations

758635

12
h-index

713013

21
g-index

21
all docs

21
docs citations

21
times ranked

2458
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative genomics of the lactic acid bacteria. Proceedings of the National Academy of Sciences of the United States of America, 2006, 103, 15611-15616.	3.3	1,303
2	Kefir: A Multifaceted Fermented Dairy Product. Probiotics and Antimicrobial Proteins, 2014, 6, 123-135.	1.9	92
3	Colorimetric detection of volatile organic compounds for shelf-life monitoring of milk. Food Control, 2019, 100, 220-226.	2.8	51
4	The nature of plant growth-promoting effects of a pseudoalteromonad associated with the marine algae <i>Laminaria japonica</i> and linked to catalase excretion. Journal of Applied Microbiology, 2006, 100, 1159-1169.	1.4	49
5	Production of Antilisterial Bacteriocins from Lactic Acid Bacteria in Dairy-Based Media: A Comparative Study. Probiotics and Antimicrobial Proteins, 2015, 7, 259-274.	1.9	30
6	Development of antimicrobial potato peel waste-based edible films with oregano essential oil to inhibit <i>Listeria monocytogenes</i> on cold-smoked salmon. International Journal of Food Science and Technology, 2013, 48, 211-214.	1.3	28
7	In-vitro GIT Tolerance of Microencapsulated <i>Bifidobacterium bifidum</i> ATCC 35914 Using Polysaccharide-Protein Matrix. Probiotics and Antimicrobial Proteins, 2019, 11, 830-839.	1.9	28
8	Bacterial Populations in International Artisanal Kefirs. Microorganisms, 2020, 8, 1318.	1.6	24
9	Inhibition of <i>Listeria monocytogenes</i> in Hot Dogs by Surface Application of Freeze-Dried Bacteriocin-Containing Powders from Lactic Acid Bacteria. Probiotics and Antimicrobial Proteins, 2016, 8, 102-110.	1.9	23
10	Meat safety and quality: a biological approach. International Journal of Food Science and Technology, 2021, 56, 39-51.	1.3	17
11	Cloning and characterization of debittering peptidases, PepE, PepO, PepO2, PepO3, and PepN, of <i>Lactobacillus helveticus</i> WSU19. International Dairy Journal, 2007, 17, 1096-1106.	1.5	15
12	Degradation of Î±s1-CN f1-23 by aminopeptidase N and endopeptidases E, O, O2, and O3 of <i>Lactobacillus helveticus</i> WSU19 under cheese ripening conditions. International Dairy Journal, 2008, 18, 178-186.	1.5	14
13	Antimicrobial Activity of Six International Artisanal Kefirs against <i>Bacillus cereus</i> , <i>Listeria monocytogenes</i> , <i>Salmonella enterica</i> Serovar Enteritidis, and <i>Staphylococcus aureus</i> . Microorganisms, 2020, 8, 849.	1.6	13
14	Trout Skin Gelatin-Based Edible Films Containing Phenolic Antioxidants: Effect on Physical Properties and Oxidative Stability of Cod Liver Oil Model Food. Journal of Food Science, 2012, 77, E342-7.	1.5	11
15	Microbiological and physico-chemical analysis of fermented protein-fortified cassava (Manihot) Tj ETQq1 1 0.784314 rgBT /Oyerlock 10	2.5	11
16	Quality Changes in Chum Salmon (<i>Oncorhynchus keta</i>) Caviar (ikura) Affected by Thermal Pasteurization, Storage Time, and Packaging Material. Journal of Aquatic Food Product Technology, 2018, 27, 200-210.	0.6	11
17	Thermal and Starvation Stress Response of <i>Escherichia coli</i> O157:H7 Isolates Selected from Agricultural Environments. Journal of Food Protection, 2016, 79, 1673-1679.	0.8	10
18	Development of Freeze-Dried Bacteriocin-Containing Preparations from Lactic Acid Bacteria to Inhibit <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> . Probiotics and Antimicrobial Proteins, 2012, 4, 27-38.	1.9	9

#	ARTICLE	IF	CITATIONS
19	Using Fourier transform infrared (FT-IR) spectroscopy to detect sublethally- or lethally-stressed <i>Listeria innocua</i> treated with acetic acid. <i>LWT - Food Science and Technology</i> , 2013, 54, 456-462.	2.5	5
20	Dairy protein stabilizers affect both rheological properties and growth of <i>Zygosaccharomyces parabailii</i> in lite salad dressings. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14069.	0.9	1
21	The effect of organic acids and storage temperature on lite salad dressing rheology and <i>Zygosaccharomyces parabailii</i> growth. <i>Journal of Food Science and Technology</i> , 2022, 59, 4075-4084.	1.4	1