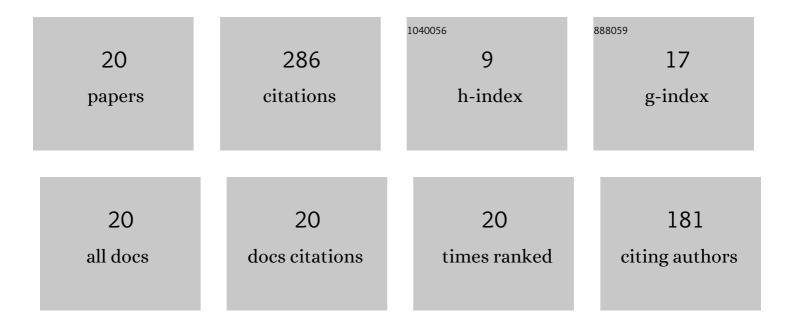
## Ercan Yatmaz

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/83147/publications.pdf Version: 2024-02-01



FRCAN YATMAZ

#	Article	IF	CITATIONS
1	Controlling filamentous fungi morphology with microparticles to enhanced β-mannanase production. Bioprocess and Biosystems Engineering, 2016, 39, 1391-1399.	3.4	53
2	Effect of different fermentation strategies on Î <sup>2</sup> -mannanase production in fed-batch bioreactor system. 3 Biotech, 2017, 7, 77.	2.2	36
3	Mineral composition of pods and seeds of wild and grafted carob (Ceratonia siliqua L.) fruits. Scientia Horticulturae, 2014, 167, 149-152.	3.6	33
4	Ultrasoundâ€assisted dilute acid hydrolysis of tea processing waste for production of fermentable sugar. Biotechnology Progress, 2016, 32, 393-403.	2.6	28
5	Enhanced β-mannanase production from alternative sources by recombinant Aspergillus sojae. Acta Alimentaria, 2016, 45, 371-379.	0.7	22
6	Enhancing $\hat{l}^2$ -mannanase production by controlling fungal morphology in the bioreactor with microparticle addition. Food and Bioproducts Processing, 2020, 121, 123-130.	3.6	19
7	Carob as a carbon source for fermentation technology. Biocatalysis and Agricultural Biotechnology, 2018, 16, 200-208.	3.1	18
8	Partial purification and characterization of a recombinant β-mannanase from Aspergillus fumigatus expressed in Aspergillus sojae grown on carob extract. Biomass Conversion and Biorefinery, 2020, 10, 1189-1205.	4.6	17
9	Effect of furfural concentration on ethanol production using <i>Saccharomyces cerevisiae</i> in an immobilized cells stirredâ€ŧank bioreactor with glucoseâ€based medium and mathematical modeling. Journal of Food Processing and Preservation, 2021, 45, e14635.	2.0	13
10	Modeling of ethanol fermentation from carob extract–based medium by using Saccharomyces cerevisiae in the immobilized-cell stirred tank bioreactor. Biomass Conversion and Biorefinery, 2022, 12, 5241-5255.	4.6	9
11	Mannooligosaccharide production by βâ€mannanase enzyme application from coffee extract. Journal of Food Processing and Preservation, 2021, 45, e14668.	2.0	8
12	Scaleâ€up processing with different microparticle agent for βâ€mannanase production in a largeâ€scale stirred tank bioreactor. Journal of Food Processing and Preservation, 2021, 45, e14915.	2.0	8
13	Optimization of mannooligosaccharides production from different hydrocolloids via response surface methodology using a recombinant Aspergillus sojae βâ€mannanase produced in the microparticleâ€enhanced largeâ€scale stirred tank bioreactor. Journal of Food Processing and Preservation, 2021, 45, e14916.	2.0	7
14	Effect of process parameters and microparticle addition on polygalacturonase activity and fungal morphology of Aspergillus sojae. Biomass Conversion and Biorefinery, 2022, 12, 5329-5344.	4.6	5
15	The effects of mannanase activity on viscosity in different gums. Journal of Food Processing and Preservation, 2021, 45, e14820.	2.0	4
16	Liquid State Bioreactor. Learning Materials in Biosciences, 2019, , 135-168.	0.4	3
17	Applicability of recombinant Aspergillus sojae crude mannanase enzyme in carrot juice production. Journal of Food Processing and Preservation, 2021, 45, e14603.	2.0	2
18	Growth control agent for filamentous fungi: FDM based 3D printed cubes for suspended Aspergillus sojae fermentation. Enzyme and Microbial Technology, 2021, 150, 109867.	3.2	1

#	Article	IF	CITATIONS
19	Optimization of ultrasound-assisted dilute acid hydrolysis conditions of tea processing waste. , 2016, ,		0
20	FARKLI HİDROLİK ALIKONMA SÜRELERİNDE KEÇİBOYNUZU EKSTRAKTI BESİYERİNDE SÜREKLİ ET. FERMANTASYONU. Gıda, 0, , 93-103.	ANOL 0.4	0