Ercan Yatmaz

List of Publications by Year
in descending order

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20 papers	286 citations	1040056 9 h-index	888059 17 g-index
20 all docs	20 docs citations	20 times ranked	181 citing authors

#	Article	IF	Citations
1	Controlling filamentous fungi morphology with microparticles to enhanced Î²-mannanase production. Bioprocess and Biosystems Engineering, 2016, 39, 1391-1399.	3.4	53
2	Effect of different fermentation strategies on Î²-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 Î²-mannanase production from alternative sources by recombinant Aspergillus sojae. Acta Alimentaria, 2016, 45, 371-379.	0.7	22
6	Enhancing Î²-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 Î²-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 Saccharomyces cerevisiae in an immobilized cells stirredâ€tank 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 extractâ€“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 Î²â€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 Î²â€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 Î²â€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 HÄ°DROLÄ°K ALIKONMA SÃœRELERÄ°NDE KEÃ‡Ä°BOYNUZU EKSTRAKTI BESÄ°YERÄ°NDE SÃœREKLÄ° ETANOL FERMANTASYONU. GÄ±da, 0, , 93-103.	0.4	0