

# Serap CoÅansu

## List of Publications by Year in descending order

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Version: 2024-02-01

24  
papers

355  
citations

758635

12  
h-index

839053

18  
g-index

25  
all docs

25  
docs citations

25  
times ranked

428  
citing authors

#	ARTICLE	IF	CITATIONS
1	Some growth parameters and antimicrobial activity of a bacteriocin-producing strain <i>Pediococcus acidilactici</i> 13. <i>International Journal of Food Microbiology</i> , 2010, 141, 28-31.	2.1	41
2	Increased thermal sensitivity of <i>Listeria monocytogenes</i> in sous-vide salmon by oregano essential oil and citric acid. <i>Food Microbiology</i> , 2020, 90, 103496.	2.1	39
3	Survival of enterohaemorrhagic <i>Escherichia coli</i> O157:H7 strain in Turkish soudjouck during fermentation, drying and storage periods. <i>Meat Science</i> , 2000, 54, 407-411.	2.7	30
4	EFFECTS OF LACTIC AND ACETIC ACID TREATMENTS ON <i>CAMPYLOBACTER JEJUNI</i> INOCULATED ONTO CHICKEN LEG AND BREAST MEAT DURING STORAGE AT 4C AND 18C. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 98-113.	0.9	22
5	The Effect of Lemon Juice on Shelf Life of Sous Vide Packaged Whiting ( <i>Merlangius merlangus euxinus</i> .) <i>Tj ETQq1 1,0,784314,rgBT /Over</i>	2.6	22
6	DETERMINATION OF THE QUALITY AND SHELF LIFE OF SOLIS VIDE PACKAGED BONITO ( <i>SARDA SARDIA</i> .) <i>Tj ETQq0 0 0,rgBT /Over</i>	1.4	20
7	Effects of Lactic and Acetic Acid on Survival of <i>Salmonella enteritidis</i> During Refrigerated and Frozen Storage of Chicken Meats. <i>Food and Bioprocess Technology</i> , 2012, 5, 372-377.	2.6	20
8	Amino acid decarboxylase activities and biogenic amine formation abilities of lactic acid bacteria isolated from shalgam. <i>International Journal of Food Properties</i> , 2017, 20, 171-178.	1.3	19
9	DETERMINATION OF THE QUALITY AND SHELF LIFE OF SOLIS VIDE PACKAGED WHITING ( <i>MERLANGIUS</i> ) <i>Tj ETQq1 1 0,784314,rgBT /Over</i> <i>Journal of Food Processing and Preservation</i> , 2012, 36, 497-503.	0.9	18
10	Prevalence of Isolated from Beef and Chicken Meat Products in Turkey. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 759-767.	1.5	16
11	Growth of <i>Clostridium perfringens</i> in sous vide cooked ground beef with added grape seed extract. <i>Meat Science</i> , 2018, 143, 252-256.	2.7	15
12	Effect of grape seed extract on heat resistance of <i>Clostridium perfringens</i> vegetative cells in sous vide processed ground beef. <i>Food Research International</i> , 2019, 120, 33-37.	2.9	14
13	The effect of lemon juice on bonito ( <i>Sarda sarda</i> , Bloch, 1793) preserved by sous vide packaging. <i>International Journal of Food Science and Technology</i> , 2011, 46, 395-401.	1.3	13
14	Survival of <i>Salmonella Enteritidis</i> during salting and drying of horse mackerel ( <i>Trachurus</i> ) <i>Tj ETQq0 0 0,rgBT /Overlock 10 Tf 50,222 Td (t</i>	2.1	12
15	Comparative study of functional properties of eight walnut ( <i>Juglans regia</i> L.) genotypes. <i>Food Science and Technology</i> , 2017, 37, 472-477.	0.8	12
16	ANTIMICROBIAL ACTIVITY AND PROTEIN PROFILES OF <i>PEDIOCOCCLUS</i> SPP. ISOLATED FROM TURKISH "SUCUK". <i>Journal of Food Processing and Preservation</i> , 2007, 31, 190-200.	0.9	11
17	Survival kinetics of heat-stressed <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> cells as post-fermentation contaminants in kefir during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2018, 98, 635-641.	2.5	7
18	Effect of microwave cooking on foodborne pathogens in fish. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14045.	0.9	7

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19	Advance methods for the qualitative and quantitative determination of microorganisms. Microchemical Journal, 2021, 166, 106188.	2.3	7
20	Seafood Safety, Potential Hazards and Future Perspective. Turkish Journal of Fisheries and Aquatic Sciences, 2022, 22, .	0.4	3
21	Reduction of Salmonella Enteritidis in Fish by Microwave Cooking. Turkish Journal of Fisheries and Aquatic Sciences, 2021, 21, 535-540.	0.4	1
22	Sous Vide PiÅYirme YÅnteminin Sebzelerin Besin DeÅYerleri Åœzerine Etkisi. Turkish Journal of Agriculture: Food Science and Technology, 2016, 4, 919.	0.1	1
23	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2010, 10, .	0.4	0
24	Incidence and contamination level of Clostridium perfringens in meat and meat products sold in Sakarya province of Turkey. Food and Health, 2021, 7, 172-178.	0.2	0