

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	Seafood Safety, Potential Hazards and Future Perspective. Turkish Journal of Fisheries and Aquatic Sciences, 2022, 22, .	0.4	3
2	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
3	Reduction of Salmonella Enteritidis in Fish by Microwave Cooking. Turkish Journal of Fisheries and Aquatic Sciences, 2021, 21, 535-540.	0.4	1
4	Advance methods for the qualitative and quantitative determination of microorganisms. Microchemical Journal, 2021, 166, 106188.	2.3	7
5	Increased thermal sensitivity of Listeria monocytogenes in sous-vide salmon by oregano essential oil and citric acid. Food Microbiology, 2020, 90, 103496.	2.1	39
6	Effect of microwave cooking on foodborne pathogens in fish. Journal of Food Processing and Preservation, 2019, 43, e14045.	0.9	7
7	Effect of grape seed extract on heat resistance of Clostridium perfringens vegetative cells in sous vide processed ground beef. Food Research International, 2019, 120, 33-37.	2.9	14
8	Survival kinetics of heat-stressed Escherichia coli O157:H7 and Listeria monocytogenes cells as post-fermentation contaminants in kefir during refrigerated storage. LWT - Food Science and Technology, 2018, 98, 635-641.	2.5	7
9	Growth of Clostridium perfringens in sous vide cooked ground beef with added grape seed extract. Meat Science, 2018, 143, 252-256.	2.7	15
10	Prevalence of Isolated from Beef and Chicken Meat Products in Turkey. Korean Journal for Food Science of Animal Resources, 2018, 38, 759-767.	1.5	16
11	Amino acid decarboxylase activities and biogenic amine formation abilities of lactic acid bacteria isolated from shalgam. International Journal of Food Properties, 2017, 20, 171-178.	1.3	19
12	Comparative study of functional properties of eight walnut (Juglans regia L.) genotypes. Food Science and Technology, 2017, 37, 472-477.	0.8	12
13	Sous Vide PiÅirme YÄnteminin Sebzelerin Besin DeÄerleri Åezerine Etkisi. Turkish Journal of Agriculture: Food Science and Technology, 2016, 4, 919.	0.1	1
14	The Effect of Lemon Juice on Shelf Life of Sous Vide Packaged Whiting (Merlangius merlangus euxinus,) Tj ETQq0 0,0 rgBT /Overlock 10	2.6	22
15	DETERMINATION OF THE QUALITY AND SHELF LIFE OF SOUS VIDE PACKAGED WHITING (<i>MERLANGIUS</i>) Tj ETQq1 1 0.784314 rgBT (C Journal of Food Processing and Preservation, 2012, 36, 497-503.	0.9	18
16	DETERMINATION OF THE QUALITY AND SHELF LIFE OF SOUS VIDE PACKAGED BONITO (<i>SARDA SARDA</i>,</i>) Tj ETQq0 0 0 rgBT /Overl	1.4	26
17	Effects of Lactic and Acetic Acid on Survival of Salmonella enteritidis During Refrigerated and Frozen Storage of Chicken Meats. Food and Bioprocess Technology, 2012, 5, 372-377.	2.6	20
18	The effect of lemon juice on bonito (<i>Sarda sarda,</i> Bloch, 1793) preserved by sous vide packaging. International Journal of Food Science and Technology, 2011, 46, 395-401.	1.3	13

#	ARTICLE	IF	CITATIONS
19	Survival of Salmonella Enteritidis during salting and drying of horse mackerel (Trachurus) Tj ETQq1 1 0.784314 rgBTJ /Overlock_10 Tf 50	2.1	12
20	Some growth parameters and antimicrobial activity of a bacteriocin-producing strain <i>Pediococcus acidilactici</i> 13. International Journal of Food Microbiology, 2010, 141, 28-31.	2.1	41
21	EFFECTS OF LACTIC AND ACETIC ACID TREATMENTS ON <i>CAMPYLOBACTER JEJUNI</i> INOCULATED ONTO CHICKEN LEG AND BREAST MEAT DURING STORAGE AT 4°C AND 18°C. Journal of Food Processing and Preservation, 2010, 34, 98-113.	0.9	22
22	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2010, 10, .	0.4	0
23	ANTIMICROBIAL ACTIVITY AND PROTEIN PROFILES OF <i>PEDIOCOCCUS</i> SPP. ISOLATED FROM TURKISH "SUCUK". Journal of Food Processing and Preservation, 2007, 31, 190-200.	0.9	11
24	Survival of enterohaemorrhagic <i>Escherichia coli</i> O157:H7 strain in Turkish soudjouck during fermentation, drying and storage periods. Meat Science, 2000, 54, 407-411.	2.7	30