

Mustafa GÃ¼rres

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/889774/publications.pdf>

Version: 2024-02-01

9
papers

156
citations

1478505

6
h-index

1474206

9
g-index

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all docs

9
docs citations

9
times ranked

191
citing authors

#	ARTICLE	IF	CITATIONS
1	Mycoflora and Aflatoxin Content of Hazelnuts, Walnuts, Peanuts, Almonds and Roasted Chickpeas (LEBLEBI) Sold in Turkey. International Journal of Food Properties, 2006, 9, 395-399.	3.0	68
2	Chemical and microbiological status and volatile profiles of mouldy <i>Civil</i> cheese, a Turkish mould-ripened variety. International Journal of Food Science and Technology, 2012, 47, 2405-2412.	2.7	19
3	Identification of Lactic Acid Bacteria Isolated from Tulum Cheese During Ripening Period. International Journal of Food Properties, 2006, 9, 551-557.	3.0	17
4	Effect of <i>Penicillium roqueforti</i> and incorporation of whey cheese on volatile profiles and sensory characteristics of mould-ripened Civil cheese. International Journal of Dairy Technology, 2013, 66, 512-526.	2.8	17
5	Effects of <i>Penicillium roqueforti</i> and whey cheese on gross composition, microbiology and proteolysis of mould-ripened Civil cheese during ripening. International Journal of Dairy Technology, 2014, 67, 594-603.	2.8	11
6	Lactic Acid Bacteria Isolating From Blue Mouldy Tulum Cheese Produced With <i>Penicillium Roqueforti</i> . International Journal of Food Properties, 2005, 8, 405-411.	3.0	10
7	Improvement of quality properties of cemen paste of pastirma by lyophilized red cabbage water extract. Journal of Food Processing and Preservation, 2020, 44, e14714.	2.0	7
8	Effects of cemen paste with lyophilized red cabbage water extract on the quality characteristics of beef pastırma during processing and storage. Journal of Food Processing and Preservation, 2020, 44, e14897.	2.0	5
9	Effects of the Different Temperature and Saccharose Concentrations on Some Microbiological and Chemical Characteristics of Medlar Pickle. International Journal of Food Properties, 2006, 9, 179-184.	3.0	2