

# Serkan Kemal BÃ¼yÃ¼kÃ¼nal

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8941051/publications.pdf>

Version: 2024-02-01

8  
papers

146  
citations

1937685

4  
h-index

1720034

7  
g-index

8  
all docs

8  
docs citations

8  
times ranked

239  
citing authors

| # | ARTICLE   | IF  | CITATIONS |
|---|---|-----|-----------|
| 1 | İstanbul'da Satışa Sunulan Piliş Etlerinde Termotolerant <i>Campylobacter</i> spp. Prevalans ve Antibiyotik Dirençliliği. İstanbul Üniversitesi Veteriner Fakültesi Dergisi, 2017, 43, 1-1.   | 0.0 | 1         |
| 2 | Antimicrobial effects of curcumin against <i>L. monocytogenes</i> , <i>S. aureus</i> , <i>S. Typhimurium</i> and <i>E. coli</i> O157:H7 pathogens in minced meat. <i>Veterinari Medicina</i> , 2016, 61, 256-262.                     | 0.6 | 28        |
| 3 | Bazı Geleneksel Türk Peynirlerinden İzole Edilen <i>Enterococcus</i> spp.'nin Antimikrobiyal Aktivite Potansiyeli. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2016, , .   | 0.1 | 1         |
| 4 | Geleneksel Türk Fermente Et Ürünlerinde (Sucuk ve Pastırma) <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157 ve Nitrat-Nitrit Varlığı. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2015, , . | 0.1 | 3         |
| 5 | Effect of Rapid Chilling and Pelvic Suspension on Meat Quality of Longissimus dorsi Muscle of Lamb. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2014, , .  | 0.1 | 0         |
| 6 | Physico-chemical properties in honey from different regions of Turkey. <i>Food Chemistry</i> , 2010, 123, 41-44.  | 8.2 | 80        |
| 7 | Microbiological and chemical quality of tahini halva. <i>British Food Journal</i> , 2010, 112, 608-616.   | 2.9 | 22        |
| 8 | Microbiological evaluation of food contact surfaces at red meat processing plants in Istanbul, Turkey. <i>Italian Journal of Animal Science</i> , 2006, 5, 277-283.   | 1.9 | 11        |