

# Tolga kahraman

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

265  
citations

1040056

9  
h-index

940533

16  
g-index

24  
all docs

24  
docs citations

24  
times ranked

396  
citing authors

#	ARTICLE	IF	CITATIONS
1	Physico-chemical properties in honey from different regions of Turkey. Food Chemistry, 2010, 123, 41-44.	8.2	80
2	Effect of rosemary essential oil and modified-atmosphere packaging (MAP) on meat quality and survival of pathogens in poultry fillets. Brazilian Journal of Microbiology, 2015, 46, 591-599.	2.0	37
3	Effect of different plant oils on growth performance, fatty acid composition and flesh quality of rainbow trout ( <i>Oncorhynchus mykiss</i> ). Aquaculture Research, 2015, 46, 2885-2896.	1.8	25
4	Microbiological and chemical quality of tahini halva. British Food Journal, 2010, 112, 608-616.	2.9	22
5	Effect of muscle stretching on meat quality of biceps femoris from beef. Meat Science, 2011, 88, 580-583.	5.5	19
6	Prevalence of <i>Salmonella</i> spp. and <i>Listeria monocytogenes</i> in different cheese types produced in Turkey. British Food Journal, 2010, 112, 1230-1236.	2.9	15
7	Effects of High Voltage Electrical Stimulation on Meat Quality of Beef Carcasses. Journal of Animal and Veterinary Advances, 2010, 9, 556-560.	0.1	12
8	Microbiological evaluation of food contact surfaces at red meat processing plants in Istanbul, Turkey. Italian Journal of Animal Science, 2006, 5, 277-283.	1.9	11
9	Meat quality characteristics of Turkish indigenous Hair goat kids reared under traditional extensive production system: effects of slaughter age and gender. Tropical Animal Health and Production, 2013, 45, 1297-1304.	1.4	10
10	Electron microscopy of contractile bands and quality characteristics in high-voltage electrical stimulation broiler breast meat. Poultry Science, 2011, 90, 486-490.	3.4	9
11	Cold storage effects on flesh quality of rainbow trout <i>Oncorhynchus mykiss</i> (Walbaum, 1792) fed diets containing different vegetable oils. Journal of Applied Ichthyology, 2016, 32, 569-576.	0.7	3
12	The Microbiological and Physico-Chemical Parameters with Trace Metal Pollution of Coastal Bathing Water in Dardanelles and Thracian Sea. Journal of Animal and Veterinary Advances, 2010, 9, 1077-1082.	0.1	3
13	Effects of High-Oxygen Modified Atmosphere Packaging on the Microbiological Quality and Shelf Life of Tekirdag Kofte: A Turkish Type Meatball. Journal of Animal and Veterinary Advances, 2012, 11, 3148-3155.	0.1	3
14	Geleneksel Türk Fermente Et Ürünlerinde (Sucuk ve Pastırma) Salmonella spp., Listeria monocytogenes, Escherichia coli O157 ve Nitrat-Nitrit Varlığı. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2015, , .	0.1	3
15	Deniz Ürünlerinde Salmonella spp. ve Listeria monocytogenes Varlığının İzlenmesi ve PCR ile Araştırılması. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2016, , .	0.1	3
16	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2017, 17, .	0.9	2
17	Characterization of Salmonella isolated from organically reared poultry located in the same longitude with three distinct seasonal characteristics. Journal of Food Safety, 2019, 39, e12588.	2.3	2
18	Differential expression analysis of meat tenderness governing genes in different skeletal muscles of bovines. Journal of the Science of Food and Agriculture, 2019, 99, 3240-3245.	3.5	2

#	ARTICLE	IF	CITATIONS
19	Replacement of Fish Oil by ALA-Rich Vegetable Oils in Diets of Gilthead Sea Bream: Effect on Final Eating Quality. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, .	1.5	2
20	Tavuk Karkaslarından İzole Edilen <i>Salmonella</i> spp. ve <i>Listeria monocytogenes</i> Prevalansı, Antimikrobiyal Direnci ve Moleküller Karakterizasyonu. <i>Kafkas Üniversitesi Veteriner Fakültesi Dergisi</i> , 2018, , .	0.1	1
21	Effect of Rapid Chilling and Pelvic Suspension on Meat Quality of Longissimus dorsi Muscle of Lamb. <i>Kafkas Üniversitesi Veteriner Fakültesi Dergisi</i> , 2014, , .	0.1	0
22	Effect of different slaughtering methods on death time of Daglic breed lambs. <i>Veterinarski Glasnik</i> , 2007, 61, 99-107.	0.3	0
23	İzole Edilen Termofilik <i>Campylobacter</i> İzolatlarının Prevalansı ve Antimikrobiyal Direnci. <i>Kafkas Üniversitesi Veteriner Fakültesi Dergisi</i> , 2018, , .	0.1	0