

# Tolga kahraman

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

265  
citations

1039880

9  
h-index

940416

16  
g-index

24  
all docs

24  
docs citations

24  
times ranked

396  
citing authors

#	ARTICLE	IF	CITATIONS
1	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, .	1.0	2
2	Characterization of Salmonella isolated from organically reared poultry located in the same longitude with three distinct seasonal characteristics. <i>Journal of Food Safety</i> , 2019, 39, e12588.	1.1	2
3	Differential expression analysis of meat tenderness governing genes in different skeletal muscles of bovines. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3240-3245.	1.7	2
4	Tavuk Karkaslarından İzole Edilen Salmonella spp. ve Listeria monocytogenes Prevalans, Antimikrobiyal Direnci ve Moleküller Karakterizasyonu. <i>Kafkas Üniversitesi Veteriner Fakültesi Dergisi</i> , 2018, , .	0.0	1
5	İzilen Tavuk Etlerinden İzole Edilen Termofilik Campylobacter İzolatları Prevalans ve Antimikrobiyal Direnci. <i>Kafkas Üniversitesi Veteriner Fakültesi Dergisi</i> , 2018, , .	0.0	0
6	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2017, 17, .	0.4	2
7	Cold storage effects on flesh quality of rainbow trout ( <i>Oncorhynchus mykiss</i> ) fed diets containing different vegetable oils. <i>Journal of Applied Ichthyology</i> , 2016, 32, 569-576.	0.3	3
8	Deniz Ürünlerinde Salmonella spp. ve Listeria monocytogenes Varlıklarının İzlenmesi ve PCR ile Araştırılması. <i>Kafkas Üniversitesi Veteriner Fakültesi Dergisi</i> , 2016, , .	0.0	3
9	Effect of rosemary essential oil and modified-atmosphere packaging (MAP) on meat quality and survival of pathogens in poultry fillets. <i>Brazilian Journal of Microbiology</i> , 2015, 46, 591-599.	0.8	37
10	Effect of different plant oils on growth performance, fatty acid composition and flesh quality of rainbow trout ( <i>Oncorhynchus mykiss</i> ). <i>Aquaculture Research</i> , 2015, 46, 2885-2896.	0.9	25
11	Geleneksel Türk Fermente Et Ürünlerinde (Sucuk ve Pastırma) Salmonella spp., Listeria monocytogenes, Escherichia coli O157 ve Nitrat-Nitrit Varlıklarının İzlenmesi. <i>Kafkas Üniversitesi Veteriner Fakültesi Dergisi</i> , 2015, , .	0.0	3
12	Effect of Rapid Chilling and Pelvic Suspension on Meat Quality of Longissimus dorsi Muscle of Lamb. <i>Kafkas Üniversitesi Veteriner Fakültesi Dergisi</i> , 2014, , .	0.0	0
13	Meat quality characteristics of Turkish indigenous Hair goat kids reared under traditional extensive production system: effects of slaughter age and gender. <i>Tropical Animal Health and Production</i> , 2013, 45, 1297-1304.	0.5	10
14	Effects of High-Oxygen Modified Atmosphere Packaging on the Microbiological Quality and Shelf Life of Tekirdag Kofte: A Turkish Type Meatball. <i>Journal of Animal and Veterinary Advances</i> , 2012, 11, 3148-3155.	0.1	3
15	Effect of muscle stretching on meat quality of biceps femoris from beef. <i>Meat Science</i> , 2011, 88, 580-583.	2.7	19
16	Electron microscopy of contractile bands and quality characteristics in high-voltage electrical stimulation broiler breast meat. <i>Poultry Science</i> , 2011, 90, 486-490.	1.5	9
17	Prevalence of <i>Salmonella</i> spp. and <i>Listeria monocytogenes</i> in different cheese types produced in Turkey. <i>British Food Journal</i> , 2010, 112, 1230-1236.	1.6	15
18	Physico-chemical properties in honey from different regions of Turkey. <i>Food Chemistry</i> , 2010, 123, 41-44.	4.2	80

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19	Microbiological and chemical quality of tahini halva. British Food Journal, 2010, 112, 608-616.	1.6	22
20	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
21	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
22	Effect of different slaughtering methods on death time of Daglic breed lambs. Veterinarski Glasnik, 2007, 61, 99-107.	0.1	0
23	Microbiological evaluation of food contact surfaces at red meat processing plants in Istanbul, Turkey. Italian Journal of Animal Science, 2006, 5, 277-283.	0.8	11