

Evrım Gunes Altuntas

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9525986/publications.pdf>

Version: 2024-02-01

16
papers

343
citations

1162889

8
h-index

1058333

14
g-index

16
all docs

16
docs citations

16
times ranked

384
citing authors

#	ARTICLE	IF	CITATIONS
1	SARS-CoV-2 Mutations and their Viral Variants. <i>Cytokine and Growth Factor Reviews</i> , 2022, 63, 10-22.	3.2	113
2	Authentication and Quality Assessment of Meat Products by Fourier-Transform Infrared (FTIR) Spectroscopy. <i>Food Engineering Reviews</i> , 2021, 13, 66-91.	3.1	68
3	Some growth parameters and antimicrobial activity of a bacteriocin-producing strain <i>Pediococcus acidilactici</i> 13. <i>International Journal of Food Microbiology</i> , 2010, 141, 28-31.	2.1	41
4	Predictive model for the reduction of heat resistance of <i>Listeria monocytogenes</i> in ground beef by the combined effect of sodium chloride and apple polyphenols. <i>International Journal of Food Microbiology</i> , 2013, 164, 54-59.	2.1	30
5	Differentiation of beef mixtures adulterated with chicken or turkey meat using FTIR spectroscopy. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13767.	0.9	22
6	Determination of phenolic acid decarboxylase produced by lactic acid bacteria isolated from shalgam (ÅYalgam) juice using green analytical chemistry method. <i>LWT - Food Science and Technology</i> , 2016, 66, 615-621.	2.5	17
7	Purification and mass spectrometry based characterization of a pediocin produced by <i>Pediococcus acidilactici</i> 13. <i>Molecular Biology Reports</i> , 2014, 41, 6879-6885.	1.0	9
8	Antibiotic and Bacteriocin Sensitivity of <i>Listeria monocytogenes</i> Strains Isolated from Different Foods. <i>Food and Nutrition Sciences (Print)</i> , 2012, 03, 363-368.	0.2	9
9	Ethanol Production from Starch by Co-Immobilized Amyloglucosidase” <i>Zymomonas Mobilis</i> Cells in a Continuously-Stirred Bioreactor. <i>Biotechnology and Biotechnological Equipment</i> , 2013, 27, 3506-3512.	0.5	8
10	Microbial Fermentation in Food Preservation. , 2017, , 281-298.		8
11	Cytotoxic effects of contemporary bulk-fill dental composites: A real-time cell analysis. <i>Dental Materials Journal</i> , 2020, 39, 101-110.	0.8	7
12	Isolation, identification and characterization of <i>Staphylococcus epidermidis</i> in human milk. <i>LWT - Food Science and Technology</i> , 2015, 60, 36-41.	2.5	6
13	Inactivation of <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7, and <i>Salmonella</i> spp. on dates by antimicrobial washes. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15282.	0.9	2
14	Host variations in SARS-CoV-2 infection. <i>Turkish Journal of Biology</i> , 2021, 45, 404-424.	2.1	2
15	RS sample: Can be guide for empirical treatment of haematological malignancy patients?. <i>Microbial Pathogenesis</i> , 2018, 125, 164-167.	1.3	1
16	Usage of bacteriocins in hurdle technology. <i>Turk Hijyen Ve Deneysel Biyoloji Dergisi Turkish Bulletin of Hygiene and Experimental Biology</i> , 2014, 71, 155-164.	0.1	0