## Fahriye Ceyda Dudak

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9573995/publications.pdf

Version: 2024-02-01

28 papers 763

623188 14 h-index 25 g-index

28 all docs 28 docs citations

times ranked

28

1340 citing authors

#	Article	IF	CITATIONS
1	Rapid and labelâ€free bacteria detection by surface plasmon resonance (SPR) biosensors. Biotechnology Journal, 2009, 4, 1003-1011.	1.8	118
2	Dispersive and FT-Raman spectroscopic methods in food analysis. RSC Advances, 2015, 5, 56606-56624.	1.7	108
3	Attomole Sensitivity of Staphylococcal Enterotoxin B Detection Using an Aptamer-Modified Surface-Enhanced Raman Scattering Probe. Analytical Chemistry, 2012, 84, 10600-10606.	3.2	80
4	Modeling and optimization III: Reaction rate estimation using artificial neural network (ANN) without a kinetic model. Journal of Food Engineering, 2007, 79, 622-628.	2.7	54
5	Development of an immunosensor based on surface plasmon resonance for enumeration of Escherichia coli in water samples. Food Research International, 2007, 40, 803-807.	2.9	53
6	SERS-based direct and sandwich assay methods for mir-21 detection. Analyst, The, 2014, 139, 1141.	1.7	51
7	Glucose determination based on a two component self-assembled monolayer functionalized surface-enhanced Raman spectroscopy (SERS) probe. Analytical Methods, 2014, 6, 5097-5104.	1.3	34
8	Improved digestive stability of probiotics encapsulated within poly(vinyl alcohol)/cellulose acetate hybrid fibers. Carbohydrate Polymers, 2021, 264, 117990.	5.1	34
9	Selection of staphylococcal enterotoxin B (SEB)-binding peptide using phage display technology. Biochemical and Biophysical Research Communications, 2008, 370, 104-108.	1.0	30
10	Modeling and optimization IV: Investigation of reaction kinetics and kinetic constants using a program in which artificial neural network (ANN) was integrated. Journal of Food Engineering, 2007, 79, 1152-1158.	2.7	29
11	Thermodynamic analysis of the interaction between 3-aminophenylboronic acid and monosaccharides for development of biosensor. Sensors and Actuators B: Chemical, 2009, 140, 597-602.	4.0	29
12	Characterization of cellulose acetate/gum Arabic fibers loaded with extract of Viburnum opulus L. fruit. LWT - Food Science and Technology, 2019, 110, 247-254.	2.5	22
13	ENUMERATION OF IMMUNOMAGNETICALLY CAPTURED ESCHERICHIA COLI IN WATER SAMPLES USING QUANTUM DOT-LABELED ANTIBODIES. Journal of Rapid Methods and Automation in Microbiology, 2008, 16, 122-131.	0.4	20
14	Peptide-Based Surface Plasmon Resonance Biosensor for Detection of Staphylococcal Enterotoxin B. Food Analytical Methods, 2014, 7, 506-511.	1.3	20
15	The interaction between β-Lactoglobulin and allyl-isothiocyanate. Food Bioscience, 2020, 36, 100600.	2.0	15
16	Determination of viable Escherichia coli using antibody-coated paramagnetic beads with fluorescence detection. Analytical and Bioanalytical Chemistry, 2009, 393, 949-956.	1.9	14
17	The Discovery of Small-Molecule Mimicking Peptides through Phage Display. Molecules, 2011, 16, 774-789.	1.7	13
18	MULTIPLEX DETECTION OF <i>i&gt;ESCHERICHIA COLI</i> i> AND <i>SALMONELLA ENTERITIDIS</i> BY USING QUANTUM DOTâ€LABELED ANTIBODIES. Journal of Rapid Methods and Automation in Microbiology, 2009, 17, 315-327.	0.4	10

#	Article	IF	CITATIONS
19	Thermodynamic and structural analysis of interactions between peptide ligands and SEB. Journal of Molecular Recognition, 2010, 23, 369-378.	1.1	6
20	Development of a green fluorescence protein (GFP)â€based bioassay for detection of antibiotics and its application in milk. Journal of Food Science, 2020, 85, 500-509.	1.5	6
21	Statistical Modeling of $\hat{l}^2$ -galactosidase Inhibition During Lactose Hydrolysis. Food Biotechnology, 2006, 20, 79-91.	0.6	5
22	Enhancing the affinity of SEBâ€binding peptides by repeating their sequence. Biopolymers, 2012, 98, 145-154.	1.2	5
23	Surface-enhanced Raman scattering-based detection of plasmin activity by specific peptide substrate. Food Chemistry, 2022, 372, 131235.	4.2	3
24	The investigation of the secondary structure propensities and free-energy landscapes of peptide ligands by replica exchange molecular dynamics simulations. Molecular Simulation, 2014, 40, 1015-1025.	0.9	2
25	Development and characterisation of a novel peptide inhibitor ofÂplasmin. International Dairy Journal, 2017, 71, 82-88.	1.5	2
26	Nano-sized structures for the detection of food components and contaminants. Frontiers in Bioscience - Elite, 2009, E3, 1109.	0.9	0
27	Nano-sized structures for the detection of food components and contaminants. Frontiers in Bioscience - Elite, 2011, E3, 1109-1127.	0.9	0
28	Development of a peptide substrate for detection of sunn pest damage in wheat flour. Journal of the Science of Food and Agriculture, 2018, 98, 5677-5682.	1.7	0