AlÄº DemÄºrcÄº

List of Publications by Year
in descending order

223 papers	7,964 citations	53794 45 h-index	64796 79 g-index
242 all docs	242 docs citations	242 times ranked	6205 citing authors

#	Article	IF	Citations
1	Development of bioactive solid support for immobilized Lactobacillus casei biofilms and the production of lactic acid. Bioprocess and Biosystems Engineering, 2022, 45, 217-226.	3.4	5
2	Salt and nitrogen amendment and optimization for cellulase and xylanase production using dilute acid hydrolysate of distillersâ€™ dried grains with solubles (DDGS) as the feedstock. Bioprocess and Biosystems Engineering, 2022, 45, 527-540.	3.4	6
3	Development of Bioactive Solid Support for Immobilized Lactococcus lactis Biofilms in Bioreactors for the Production of Nisin. Food and Bioprocess Technology, 2022, 15, 132-143.	4.7	4
4	Effects of pullulan additive and co-culture of Aureobasidium pullulans on bacterial cellulose produced by Komagataeibacter hansenii. Bioprocess and Biosystems Engineering, 2022, 45, 573-587.	3.4	7
5	Kinetic modeling, sensitivity analysis, and techno-economic feasibility of ethanol fermentation from non-sterile carob extract-based media in Saccharomyces cerevisiae biofilm reactor under a repeated-batch fermentation process. Fuel, 2022, 324, 124729.	6.4	7
6	Characterization of pulsed light for microbial inactivation. Journal of Food Engineering, 2022, 334, 111152.	5.2	7
7	Screening of bacterial and fungal strains for cellulase and xylanase production using distillersâ€™ dried grains with solubles (DDGS) as the main feedstock. Biomass Conversion and Biorefinery, 2021, 11, 1955-1964.	4.6	20
8	Implementation of flexible models to bioethanol production from carob extractâ€“based media in a biofilm reactor. Biomass Conversion and Biorefinery, 2021, 11, 2983-2999.	4.6	5
9	Electrolyzed Oxidizing Water and Its Applications as Sanitation and Cleaning Agent. Food Engineering Reviews, 2021, 13, 411-427.	5.9	37
10	A Review on the Utilization of Lignin as a Fermentation Substrate to Produce Lignin-Modifying Enzymes and Other Value-Added Products. Molecules, 2021, 26, 2960.	3.8	34
11	Co-culture fermentation on the production of bacterial cellulose nanocomposite produced by Komagataeibacter hansenii. Carbohydrate Polymer Technologies and Applications, 2021, 2, 100028.	2.6	10
12	Ideal Feedstock and Fermentation Process Improvements for the Production of Lignocellulolytic Enzymes. Processes, 2021, 9, 38.	2.8	13
13	Pulsed Ultraviolet Light Decontamination of Meat Conveyor Surfaces. Food Science and Technology International, 2021, , 108201322110496.	2.2	1
14	Application of mathematical models to ethanol fermentation in biofilm reactor with carob extract. Biomass Conversion and Biorefinery, 2020, 10, 237-252.	4.6	20
15	Inactivation of Escherichia coli and Salmonella in liquid egg white by pulsed UV light and its effects on quality. Journal of Food Process Engineering, 2020, 43, e13243.	2.9	10
16	Utilization of pulsed UV light for inactivation of Salmonella Enteritidis on shelled walnuts. LWT - Food Science and Technology, 2020, 134, 110023.	5.2	18
17	<i>Pulsed UV light inactivation of Escherichia coli and Salmonella in liquid egg white and its effects on quality</i>. , 2020, , .		0
18	<i>Bacterial and Fungal Strain Selections for Cellulase and Xylanase Production using Distillersâ€™ Dried Grains with Solubles (DDGS)</i>. , 2020, , .		1

#	Article	IF	Citations
19	Study of a Novel Co-culturing Fermentation for Bacterial Cellulose Nanocomposite Production. , 2020, , .		0
20	Biofilm reactors for value-added products production: An in-depth review. Biocatalysis and Agricultural Biotechnology, 2020, 27, 101662.	3.1	36
21	Mathematical modeling of batch bioethanol generation from carob extract in the suspendedâ€cell stirredâ€tank bioreactor. International Journal of Energy Research, 2020, 44, 9021-9034.	4.5	9
22	Production of Cellulase and Xylanase Enzymes Using Distillers Dried Grains with Solubles (DDGS) by Trichoderma reesei at Shake-Flask Scale and the Validation in the Benchtop Scale Bioreactor. Waste and Biomass Valorization, 2020, 11, 6575-6584.	3.4	15
23	Equipment Cleaning, Sanitation, and Maintenance. Food Engineering Series, 2020, , 333-353.	0.7	4
24	Microbial Growth Models. Food Engineering Series, 2020, , 357-398.	0.7	7
25	Distillersâ€™ dried grains with solubles (DDGS) and its potential as fermentation feedstock. Applied Microbiology and Biotechnology, 2020, 104, 6115-6128.	3.6	44
26	Inactivation of Escherichia coli K-12 in Liquid Egg White By a Flow-through Pulsed Uv Light Treatment System. Journal of Food Protection, 2020, 83, 418-425.	1.7	4
27	Microbial Decontamination of Food by Light-Based Technologies: Ultraviolet (UV) Light, Pulsed UV Light (PUV), and UV Light-Emitting Diodes (UV-LED). Food Engineering Series, 2020, , 493-521.	0.7	4
28	A Statistical Optimization Study on Dilute Sulfuric Acid Pretreatment of Distillers Dried Grains with Solubles (DDGS) As a Potential Feedstock for Fermentation Applications. Waste and Biomass Valorization, 2019, 10, 3243-3249.	3.4	9
29	Bioreactor Scale-Up. Learning Materials in Biosciences, 2019, , 213-236.	0.4	10
30	Inactivation ofStaphylococcus aureusandEscherichia coliO157:H7 on fresh kashar cheese with pulsed ultraviolet light. Food Science and Technology International, 2019, 25, 680-691.	2.2	23
31	Biofilm reactors as a promising method for vitamin K (menaquinone-7) production. Applied Microbiology and Biotechnology, 2019, 103, 5583-5592.	3.6	35
32	Kinetic Modeling and Techno-economic Feasibility of Ethanol Production From Carob Extract Based Medium in Biofilm Reactor. Applied Sciences (Switzerland), 2019, 9, 2121.	2.5	24
33	Optimization of dilute sulfuric acid, aqueous ammonia, and steam explosion as the pretreatments steps for distillersâ€™ dried grains with solubles as a potential fermentation feedstock. Bioresource Technology, 2019, 282, 475-481.	9.6	35
34	Evaluation of vitamin K (menaquinone-7) stability and secretion in glucose and glycerol-based media by Bacillus subtilis natto. Acta Alimentaria, 2019, 48, 405-414.	0.7	4
35	Effects of medium components in a glycerol-based medium on vitamin K (menaquinone-7) production by Bacillus subtilis natto in biofilm reactors. Bioprocess and Biosystems Engineering, 2019, 42, 223-232.	3.4	31
36	Modeling of vitamin K (Menaquinoe-7) fermentation by Bacillus subtilis natto in biofilm reactors. Biocatalysis and Agricultural Biotechnology, 2019, 17, 196-202.	3.1	25

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37	Conventional and Emerging Clean-in-Place Methods for the Milking Systems. , 2019, , 91-115.		4
38	Decontamination of Chicken Thigh Meat by Pulsed Ultraviolet Light. Meat and Muscle Biology, 2019, 3, .	1.9	13
39	Evaluation of non-thermal hurdle technology for ultraviolet-light to inactivate Escherichia coli K12 on goat meat surfaces. Food Control, 2018, 90, 113-120.	5.5	35
40	Utilization of glucose-based medium and optimization of Bacillus subtilis natto growth parameters for vitamin K (menaquinone-7) production in biofilm reactors. Biocatalysis and Agricultural Biotechnology, 2018, 13, 219-224.	3.1	25
41	Mathematical modeling of lactic acid fermentation in bioreactor with carob extract. Biocatalysis and Agricultural Biotechnology, 2018, 14, 254-263.	3.1	23
42	Optimization of Bacillus subtilis natto growth parameters in glycerol-based medium for vitamin K (Menaquinone-7) production in biofilm reactors. Bioprocess and Biosystems Engineering, 2018, 41, 195-204.	3.4	42
43	<i>Inactivation of Salmonella </i>Enteritidis<i> on walnuts by pulsed UV treatment</i>. , 2018, , .		1
44	Implementation of fed-batch strategies for vitamin K (menaquinone-7) production by Bacillus subtilis natto in biofilm reactors. Applied Microbiology and Biotechnology, 2018, 102, 9147-9157.	3.6	36
45	<i>Vitamin K2 (Menaquinone-7) production by Bacillus subtilis natto by using a glucose-based medium in biofilm reactors</i>. , 2018, , .		1
46	Ethanol production in aÂbiofilm reactor with non-sterile carob extract media and its modeling. Energy Sources, Part A: Recovery, Utilization and Environmental Effects, 2018, 40, 2726-2734.	2.3	15
47	<i>Evaluating fungal co-production of cellulase and xylanase enzymes at shake-flask scale using distillers dried grains with solubles (DDGS) and its validation in benchtop fermenters </i>. , 2018, , .		0
48	Enhanced Vitamin K (Menaquinone-7) Production by Bacillus subtilis natto in Biofilm Reactors by Optimization of Glucose-based Medium. Current Pharmaceutical Biotechnology, 2018, 19, 917-924.	1.6	26
49	Simultaneous saccharification and fermentation of ethanol from potato waste by co-cultures of Aspergillus niger and Saccharomyces cerevisiae in biofilm reactors. Fuel, 2017, 202, 260-270.	6.4	42
50	Strain and plastic composite support (PCS) selection for vitamin K (Menaquinone-7) production in biofilm reactors. Bioprocess and Biosystems Engineering, 2017, 40, 1507-1517.	3.4	34
51	Production and application of menaquinone-7 (vitamin K2): a new perspective. World Journal of Microbiology and Biotechnology, 2017, 33, 2.	3.6	51
52	Phytase as a Diet Ingredient: From Microbial Production to Its Applications in Food and Feed Industry. , 2017, , 33-55.		5
53	Applied Research Perspectives of Alpha-Keto Acids: From Production to Applications. , 2017, , 427-447.		0
54	Effect of UV-C and pulsed-UV treatments on reduction ofPenicillium expansumspores andEscherichia coliK12 in a model apple juice. , 2016, , .		0

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55	Decontamination of Hard-Cooked Eggs by Pulsed UV processing. , 2016, , .		0
56	Optimization of ultrasound-assisted dilute acid hydrolysis conditions of tea processing waste. , 2016, , .		0
57	Ethanol production from carob extract by usingSaccharomyces cerevisiaein biofilm reactor. , 2016, , .		0
58	Evaluation of Blended Electrolyzed Oxidizing Water-Based Cleaning-in-Place (CIP) Technique Using a Laboratory-Scale Milking System. Transactions of the ASABE, 2016, 59, 359-370.	1.1	6
59	Simultaneous Saccharification and Ethanol Fermentation by Co-culture in Biofilm Reactors. , 2016, , .		0
60	One-Step Cleaning-in-Place for Milking Systems and Mathematical Modeling for Deposit Removal from Stainless Steel Pipeline Using Blended Electrolyzed Oxidizing Water. Transactions of the ASABE, 2016, 59, 1893-1904.	1.1	3
61	Ethanol fermentation bySaccharomyces cerevisiaefrom potato waste hydrolysate in biofilm reactors. , 2016, , .		0
62	Strain selection and medium optimization for glucoamylase production from industrial potato waste by Aspergillus niger. Journal of the Science of Food and Agriculture, 2016, 96, 2788-2795.	3.5	26
63	Ethanol production in biofilm reactors from potato waste hydrolysate and optimization of growth parameters for Saccharomyces cerevisiae. Fuel, 2016, 181, 643-651.	6.4	31
64	pH-Dependent ionic-current-rectification in nanopipettes modified with glutaraldehyde cross-linked protein membranes. RSC Advances, 2016, 6, 86334-86339.	3.6	11
65	Improved simultaneous saccharification and fermentation of bioethanol from industrial potato waste with co-cultures of Aspergillus niger and Saccharomyces cerevisiae by medium optimization. Fuel, 2016, 185, 684-691.	6.4	26
66	Effect of media sterilization and enrichment on ethanol production from carob extract in a biofilm reactor. Energy Sources, Part A: Recovery, Utilization and Environmental Effects, 2016, 38, 3268-3272.	2.3	19
67	Ultrasoundâ€assisted dilute acid hydrolysis of tea processing waste for production of fermentable sugar. Biotechnology Progress, 2016, 32, 393-403.	2.6	28
68	Enhanced phenylpyruvic acid production with Proteus vulgaris in fed-batch and continuous fermentation. Preparative Biochemistry and Biotechnology, 2016, 46, 157-160.	1.9	14
69	Enhancement and modeling of microparticle-added Rhizopus oryzae lactic acid production. Bioprocess and Biosystems Engineering, 2016, 39, 323-330.	3.4	33
70	Disinfection of synthetic and real municipal wastewater effluent by flow-through pulsed UV-light treatment system. Journal of Water Process Engineering, 2016, 10, 89-97.	5.6	20
71	Recent advances for the production and recovery methods of lysozyme. Critical Reviews in Biotechnology, 2016, 36, 1078-1088.	9.0	51
72	Mathematical modeling and cycle time reduction of deposit removal from stainless steel pipeline during cleaning-in-place of milking system with electrolyzed oxidizing water. Journal of Food Engineering, 2016, 170, 144-159.	5.2	16

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73	Enhanced phenylpyruvic acid production with Proteus vulgaris by optimizing of the fermentation medium. Acta Alimentaria, 2016, 45, 1-10.	0.7	6
74	Enhanced Bio-Ethanol Production from Industrial Potato Waste by Statistical Medium Optimization. International Journal of Molecular Sciences, 2015, 16, 24490-24505.	4.1	37
75	Microparticle-enhanced Aspergillus ficuum phytase production and evaluation of fungal morphology in submerged fermentation. Bioprocess and Biosystems Engineering, 2015, 38, 1075-1080.	3.4	50
76	Enhanced human lysozyme production by Kluyveromyces lactis K7 in biofilm reactor coupled with online recovery system. Biochemical Engineering Journal, 2015, 98, 68-74.	3.6	9
77	Enhanced Aspergillus ficuum phytase production in fed-batch and continuous fermentations in the presence of talcum microparticles. Bioprocess and Biosystems Engineering, 2015, 38, 1431-1436.	3.4	23
78	Efficacy of Pulsed UV-Light Treatment on Wastewater Effluent Disinfection and Suspended Solid Reduction. Journal of Environmental Engineering, ASCE, 2015, 141, .	1.4	8
79	Ethanol production via repeated-batch fermentation from carob pod extract by using Saccharomyces cerevisiae in biofilm reactor. Fuel, 2015, 161, 304-311.	6.4	55
80	Effects of fed-batch and continuous fermentations on human lysozyme production by Kluyveromyces lactis K7 in biofilm reactors. Bioprocess and Biosystems Engineering, 2015, 38, 2461-2468.	3.4	9
81	Current and future trends for biofilm reactors for fermentation processes. Critical Reviews in Biotechnology, 2015, 35, 1-14.	9.0	98
82	The Effectiveness of Geospatial Practices in Education. Advances in Geographical and Environmental Sciences, 2015, , 141-153.	0.6	4
83	Improved submerged Aspergillus ficuum phytase production in bench-top bioreactors by optimization of fermentation medium. Acta Alimentaria, 2015, 44, 549-560.	0.7	9
84	Decontamination of Hard Cheeses by Pulsed UV Light. Journal of Food Protection, 2014, 77, 1723-1731.	1.7	41
85	Screening of phytase producers and optimization of culture conditions for submerged fermentation. Bioprocess and Biosystems Engineering, 2014, 37, 609-616.	3.4	29
86	Enhanced human lysozyme production in biofilm reactor by Kluyveromyces lactis K7. Biochemical Engineering Journal, 2014, 92, 2-8.	3.6	21
87	Screening of phenylpyruvic acid producers and optimization of culture conditions in bench scale bioreactors. Bioprocess and Biosystems Engineering, 2014, 37, 2343-2352.	3.4	18
88	Semi-continuous bacterial cellulose production in a rotating disk bioreactor and its materials properties analysis. Cellulose, 2014, 21, 835-844.	4.9	43
89	Enhanced submerged Aspergillus ficuum phytase production by implementation of fed-batch fermentation. Bioprocess and Biosystems Engineering, 2014, 37, 2579-2586.	3.4	11
90	Optimization and modeling of an electrolyzed oxidizing water based Clean-In-Place technique for farm milking systems using a pilot-scale milking system. Journal of Food Engineering, 2014, 135, 1-10.	5.2	38

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91	Biosynthesis, production and applications of bacterial cellulose. Cellulose, 2013, 20, 2191-2219.	4.9	380
92	Production of human lysozyme in biofilm reactor and optimization of growth parameters of Kluyveromyces lactis K7. Applied Microbiology and Biotechnology, 2013, 97, 6211-6221.	3.6	35
93	Implementation and Effectiveness of GIS-Based Projects in Secondary Schools. Journal of Geography, 2013, 112, 214-228.	1.5	28
94	The Global Landscape of GIS in Secondary Education. Journal of Geography, 2013, 112, 232-247.	1.5	65
95	Inactivation and Injury of <scp>L</scp>isteria monocytogenes under Combined Effect of Pressure and Temperature in <scp>UHT</scp> Whole Milk. Journal of Food Process Engineering, 2013, 36, 374-384.	2.9	12
96	Using Google Earth as an educational tool in secondary school geography lessons. International Research in Geographical and Environmental Education, 2013, 22, 277-290.	1.6	23
97	Electrolyzed Oxidizing Water for Cleaning-In-Place of On-Farm Milking Systems â€“ Performance Evaluation and Assessment. Applied Engineering in Agriculture, 2013, , 717-726.	0.7	1
98	Optimization of Human Lysozyme Production by Kluyveromyces lactis K7 in Biofilm Reactors. , 2013, , .		0
99	Fed-Batch Fermentation for Human Lysozyme Production by Kluyveromyces lactis K7 in Biofilm Reactors. , 2013, , .		0
100	MATHEMATICAL MODELING AND OPTIMIZATION OF CLEAN-IN-PLACE BY USING ELECTROLYZED OXIDIZING WATER FOR A PILOT-SCALE MILKING SYSTEM. , 2013, , .		0
101	Evaluation of Electrolyzed Oxidizing Water for Cleaning-In-Place of On-Farm Milking Systems. , 2013, , .		0
102	Modeling the Inactivation of Salmonella Typhimurium, Listeria monocytogenes, and Salmonella Enteritidis on Poultry Products Exposed to Pulsed UV Light. Journal of Food Protection, 2012, 75, 281-288.	1.7	29
103	Ethanol Production from Waste Potato Mash by Using Saccharomyces Cerevisiae. Applied Sciences (Switzerland), 2012, 2, 738-753.	2.5	73
104	Electrolyzed oxidizing water for microbial decontamination of food. , 2012, , 563-591.		7
105	Microbial decontamination of food by ultraviolet (UV) and pulsed UV light. , 2012, , 344-369.		25
106	COMPARISON OF RADIAL AND AXIAL FLOW CHROMATOGRAPHY FOR MONOCLONAL ANTIBODY DOWNSTREAM PROCESSING AT BENCH AND PILOT SCALES. American Journal of Biochemistry and Biotechnology, 2012, 8, 255-262.	0.4	6
107	Optimization of Human Lysozyme Production by Kluyveromyces lactis K7 in Biofilm Reactor. , 2012, , .		0
108	Estimation of soil erosion using RUSLE in a GIS framework: a case study in the Buyukcekmece Lake watershed, northwest Turkey. Environmental Earth Sciences, 2012, 66, 903-913.	2.7	126

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109	Microbial decontamination in the food industry. , 2012, , .		28
110	Evaluation of Medium Composition and Fermentation Parameters on Pullulan Production by Aureobasidium pullulans. Food Science and Technology International, 2011, 17, 99-109.	2.2	43
111	Effects of CMC Addition on Bacterial Cellulose Production in a Biofilm Reactor and Its Paper Sheets Analysis. Biomacromolecules, 2011, 12, 730-736.	5.4	99
112	Modeling the inactivation of Salmonella Typhimurium, Listeria monocytogenes, and Salmonella Enteritidis on poultry products exposed to pulsed UV-light. , 2011, , .		0
113	Continuous Pullulan Fermentation in a PCS Biofilm Reactor. , 2011, , .		1
114	Surface Decontamination of Whole Chicken Carcasses Using a Pilot-Scale Pulsed UV Light System. Transactions of the ASABE, 2011, 54, 993-1000.	1.1	11
115	Effect of inâ€package gaseous ozone treatment on shelf life of blanched potato strips during refrigerated storage. International Journal of Food Science and Technology, 2011, 46, 406-412.	2.7	8
116	Continuous pullulan fermentation in a biofilm reactor. Applied Microbiology and Biotechnology, 2011, 90, 921-927.	3.6	30
117	Pullulan: biosynthesis, production, and applications. Applied Microbiology and Biotechnology, 2011, 92, 29-44.	3.6	351
118	Effects of initial ammonium ion concentration on pullulan production by Aureobasidium pullulans and its modeling. Journal of Food Engineering, 2011, 103, 115-122.	5.2	30
119	Using Geographic Information Systems (GIS) at Schools Without a Computer Laboratory. Journal of Geography, 2011, 110, 49-59.	1.5	21
120	Effects of plastic composite support and pH profiles on pullulan production in a biofilm reactor. Applied Microbiology and Biotechnology, 2010, 86, 853-861.	3.6	61
121	Advances in biofilm reactors for production of value-added products. Applied Microbiology and Biotechnology, 2010, 87, 445-456.	3.6	121
122	Modeling of pullulan fermentation by using a color variant strain of Aureobasidium pullulans. Journal of Food Engineering, 2010, 98, 353-359.	5.2	29
123	Enhanced pullulan production in a biofilm reactor by using response surface methodology. Journal of Industrial Microbiology and Biotechnology, 2010, 37, 587-594.	3.0	31
124	Microscopic and Spectroscopic Evaluation of Inactivation of Staphylococcus aureus by Pulsed UV Light and Infrared Heating. Food and Bioprocess Technology, 2010, 3, 93-104.	4.7	166
125	Ethanol production from carob extract by using Saccharomyces cerevisiae. Bioresource Technology, 2010, 101, 5290-5296.	9.6	118
126	Decontamination of Whole Chicken Carcasses by Using a Pilot-Scale Pulsed UV-light System. , 2010, , .		0

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127	Enhanced Pullulan Production in a Biofilm Reactor by Using Response Surface Methodology. , 2010, , .		1
128	Pulsed UV Light Inactivation of Salmonella Enteritidis on Eggshells and Its Effects on Egg Quality. Journal of Food Protection, 2010, 73, 1408-1415.	1.7	53
129	ENZYME HYDROLYSIS of WASTE POTATO MASH. , 2010, , .		0
130	Electrolyzed Oxidizing Water: Process Description, Mechanism of Action, and Applications. , 2010, , 1-5.		0
131	Enhanced Lactic Acid Production from Carob Extract byLactobacillus caseiUsing Invertase Pretreatment. Food Biotechnology, 2010, 24, 364-374.	1.5	36
132	Decontamination of unpackaged and vacuum-packaged boneless chicken breast with pulsed ultraviolet light. Poultry Science, 2010, 89, 570-581.	3.4	76
133	Enhanced Production of Bacterial Cellulose Production by Using Biofilm Reactor and its Material Property Analysis.. , 2009, , .		2
134	Decontamination of Chicken Frankfurters with Pulsed UV-Light. , 2009, , .		1
135	Decontamination of Shell-Eggs with Pulsed UV-Light. , 2009, , .		1
136	Enhanced ethanol production from carob extract by Saccharomyces cerevisiae. , 2009, , .		0
137	Enhanced Lactic acid production from carob extract by Lactobacillus casei. , 2009, , .		0
138	Effect of Temperature, Carbon Source, Yeast Extract, and pH on Pullulan Production by Aureobasidium pullulans. , 2009, , .		0
139	Enhanced Production of Bacterial Cellulose under Agitated Condition and its Material Property Analysis. , 2009, , .		0
140	Effect of different additives on bacterial cellulose production by Acetobacter xylinum and analysis of material property. Cellulose, 2009, 16, 1033-1045.	4.9	174
141	Enhanced Human Lysozyme Production by Kluyveromyces lactis. Food and Bioprocess Technology, 2009, 2, 222-228.	4.7	20
142	Evaluation of Listeria innocua as a suitable indicator for replacing Listeria monocytogenes during ripening of Camembert cheese. International Journal of Food Science and Technology, 2009, 44, 29-35.	2.7	13
143	Inactivation ofâ€,Listeria monocytogenesâ€,on Unpackaged and Vacuumâ€Packaged Chicken Frankfurters Using Pulsed UVâ€Light. Journal of Food Science, 2009, 74, M431-9.	3.1	73
144	Evaluating the addition of activated carbon to heat-treated mushroom casing for grain-based and compost-based substrates. Bioresource Technology, 2009, 100, 4441-4446.	9.6	5

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145	Enhanced production of bacterial cellulose by using a biofilm reactor and its material property analysis. Journal of Biological Engineering, 2009, 3, 12.	4.7	156
146	Modeling the inactivation of Escherichia coli O157:H7 and Salmonella enterica on raspberries and strawberries resulting from exposure to ozone or pulsed UV-light. Journal of Food Engineering, 2008, 85, 444-449.	5.2	148
147	EFFICACY OF INFRARED HEAT TREATMENT FOR INACTIVATION OF STAPHYLOCOCCUS AUREUS IN MILK. Journal of Food Process Engineering, 2008, 31, 798-816.	2.9	47
148	Efficacy of Pulsed UVâ€Light for the Decontamination of Escherichia coli O157:H7 and Salmonella spp. on Raspberries and Strawberries. Journal of Food Science, 2008, 73, M201-7.	3.1	112
149	Infrared Heating in Food Processing: An Overview. Comprehensive Reviews in Food Science and Food Safety, 2008, 7, 2-13.	11.7	318
150	Pulsed Ultraviolet Light. Food Science and Technology International, 2008, 14, 443-446.	2.2	29
151	Novel Chemical Processes: Ozone, Supercritical CO2, Electrolyzed Oxidizing Water, and Chlorine Dioxide Gas. Food Science and Technology International, 2008, 14, 437-441.	2.2	16
152	Inactivation of Staphylococcus aureus in Milk and Milk Foam by Pulsed UV-Light Treatment and Surface Response Modeling. Transactions of the ASABE, 2008, 51, 2083-2090.	1.1	21
153	Modeling of Growth and Nisin Production by Lactococcus lactis During Batch Fermentation. Biological Engineering, 2008, 1, 265-275.	1.6	5
154	Pulsed UV-Light Penetration of Characterization and the Inactivation of Escherichia coli K12 in Solid Model Systems. Transactions of the ASABE, 2008, 51, 195-204.	1.1	26
155	Decontamination of Escherichia coli O157:H7 and Salmonella Enterica on Blueberries Using Ozone and Pulsed UV-Light Written for presentation at the. , 2008, , .		1
156	Evaluating the Implementation and Effectiveness of GIS-Based Application in Secondary School Geography Lessons. American Journal of Applied Sciences, 2008, 5, 169-178.	0.2	37
157	Modeling of Nisin Production by Lactococcus lactis. , 2007, , .		0
158	Efficacy of Aqueous Ozone for the Decontamination of Escherichia coli O157:H7 and Salmonella on Raspberries and Strawberries. Journal of Food Protection, 2007, 70, 1088-1092.	1.7	42
159	Utilization of Gaseous Ozone for the Decontamination of Escherichia coli O157:H7 and Salmonella on Raspberries and Strawberries. Journal of Food Protection, 2007, 70, 1093-1098.	1.7	43
160	Infrared Heat Treatment for Inactivation of Staphylococcus aureus. , 2007, , .		0
161	Optimization of Recombinant Human Lysozyme Using Kluyveromyces lactis K7. , 2007, , .		0
162	Pulsed UV-light penetration characterization and the inactivation of Escherichia coli K12 in model systems. , 2007, , .		0

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163	Investigation of Staphylococcus aureus Inactivation by Pulsed UV-light and Infrared Heating Using Micro-spectrometry and Transmission Electron Microscopy. , 2007, , .		1
164	Inactivation of Staphylococcus aureus in Milk Using Flowâ€Through Pulsed UVâ€Light Treatment System. Journal of Food Science, 2007, 72, M233-9.	3.1	160
165	Decontamination of Escherichia coli O157:H7 and Salmonella enterica on Blueberries Using Ozone and Pulsed UV-Light. Journal of Food Science, 2007, 72, M391-M396.	3.1	140
166	An On-Line Approach To Monitor Ethanol Fermentation Using FTIR Spectroscopy. Biotechnology Progress, 2007, 23, 494-500.	2.6	48
167	SPATIAL DISTRIBUTION OF POPULATION OF LISTERIA MONOCYTOGENES DURING MANUFACTURING AND RIPENING OF CAMEMBERT CHEESE. Journal of Food Safety, 2007, 27, 43-55.	2.3	7
168	Online recovery of nisin during fermentation and its effect on nisin production in biofilm reactor. Applied Microbiology and Biotechnology, 2007, 74, 555-562.	3.6	31
169	Pulsed Ultraviolet-Light Decontamination of Small Fruits. , 2007, , .		1
170	Susceptibility of Penicillium expansum Spores to Sodium Hypochlorite, Electrolyzed Oxidizing Water, and Chlorine Dioxide Solutions Modified with Nonionic Surfactants. Journal of Food Protection, 2006, 69, 1944-1948.	1.7	23
171	Inactivation of Escherichia coli O157:H7 and Listeria monocytogenes inoculated on raw salmon fillets by pulsed UV-light treatment. International Journal of Food Science and Technology, 2006, 41, 354-360.	2.7	144
172	Effects of pH profiles on nisin production in biofilm reactor. Applied Microbiology and Biotechnology, 2006, 71, 804-811.	3.6	32
173	Effects of fed-batch fermentation and pH profiles on nisin production in suspended-cell and biofilm reactors. Applied Microbiology and Biotechnology, 2006, 73, 73-79.	3.6	43
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