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Publons / Web Of Science ResearcherID: AAU-7640-2021

Yoksis Araştırmacı ID: 207706

Araştırma Alanları

Gıda Mikrobiyolojisi, Gıda Mevzuatı ve Kalite Kontrolü, Gıda Biyoteknolojisi

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. **Prevalence of Foodborne Pathogens in Pacific Northwest Beef Feedlot Cattle Fed Two Different Direct-Fed Microbials**
Flach M. G., Dogan Ö. B., Kreikemeier W. M., Nightingale K. K., Brashears M. M.
Journal of Food Protection, cilt.86, sa.10, 2023 (SCI-Expanded)
- II. **Understanding potential cattle contribution to leafy green outbreaks: A scoping review of the literature and public health reports**
Dogan Ö. B., Flach M. G., Miller M. F., Brashears M. M.
Comprehensive Reviews in Food Science and Food Safety, cilt.22, sa.5, ss.3506-3530, 2023 (SCI-Expanded)
- III. **Reduction of Pathogens in Feces and Lymph Nodes Collected from Beef Cattle Fed Lactobacillus salivarius (L28), Lactobacillus acidophilus (NP51) and Propionibacterium freudenreichii (NP28), Commercially Available Direct-Fed Microbials**
Flach M. G., Dogan Ö. B., Kreikemeier W. M., Nightingale K. K., Brashears M. M.
Foods, cilt.11, sa.23, 2022 (SCI-Expanded)
- IV. **Quantitative modeling of the survival of Listeria monocytogenes in soy sauce-based acidified food products**
Dogan Ö. B., Stratton J., Arciniega A., Clarke J., Tamplin M. L., Bianchini A., Wang B.
International Journal of Food Microbiology, cilt.370, 2022 (SCI-Expanded)
- V. **Bio-Mapping of Microbial Indicators to Establish Statistical Process Control Parameters in a Commercial Beef Processing Facility**
Vargas D. A., Rodríguez K. M., Betancourt-Barszcz G. K., Ajcet-Reyes M. I., Dogan Ö. B., Randazzo E., Sánchez-Plata M. X., Brashears M. M., Miller M. F.
Foods, cilt.11, sa.8, 2022 (SCI-Expanded)
- VI. **A systematic review and meta-analysis of the efficacy of processing stages and interventions for controlling Campylobacter contamination during broiler chicken processing**
Dogan Ö. B., Aditya A., Ortuzar J., Clarke J., Wang B.
Comprehensive Reviews in Food Science and Food Safety, cilt.21, sa.1, ss.227-271, 2022 (SCI-Expanded)
- VII. **Quantitative assessment of microbial quality and safety risk: A preliminary case study of strengthening raspberry supply system in Chile**

Ortúzar J. E., Dogan Ö. B., Sotomayor G., Jiménez C., Clarke J., Flores R. A., Gray G. M., Rupnow J. H., Wang B.
Food Control, cilt.113, 2020 (SCI-Expanded)

VIII. **Risk-based assessment and criteria specification of the microbial safety of wastewater reuse in food processing: Managing *Listeria monocytogenes* contamination in pasteurized fluid milk**

Dogan Ö. B., Meneses Y. E., Flores R. A., Wang B.
Water Research, cilt.171, 2020 (SCI-Expanded)

IX. **A quantitative microbial risk assessment model of *Campylobacter* in broiler chickens: Evaluating processing interventions**

Dogan Ö. B., Clarke J., Mattos F., Wang B.
Food Control, cilt.100, ss.97-110, 2019 (SCI-Expanded)

X. **Detoxification of Groundnut Cake Naturally Contaminated with Aflatoxin B-1 Using *Rhodococcus erythropolis* in Shake Flask Bioreactors**

Dogan Ö. B., ÖNAL ULUSOY B., Bozoglu F., Sagdicoglu-Celep A. G., ÇEKMECELİOĞLU D.
WASTE AND BIOMASS VALORIZATION, cilt.8, sa.3, ss.721-731, 2017 (SCI-Expanded)

Metrikler

Yayın: 10

Atf (Scopus): 73

H-İndeks (Scopus): 3