

Publications for Hayriye Bozkurt Cekmer

2016

Bozkurt, H., David, J., Talley, R., Lineback, D., Davidson, P. (2016). Thermal inactivation kinetics of *Sporolactobacillus nakayamae* spores, a spoilage bacterium isolated from a model mashed potato-scallion mixture. *Journal of Food Protection*, 79(9), 1482-1489. [More Information]

2015

Bozkurt, H., D'Souza, D., Davidson, P. (2015). Thermal inactivation kinetics of hepatitis A virus in homogenized clam meat (*Mercenaria mercenaria*). *Journal of Applied Microbiology*, 119(3), 834-844. [More Information]

Bozkurt, H., Ye, X., Harte, F., D'Souza, D., Davidson, P. (2015). Thermal inactivation kinetics of hepatitis A virus in spinach. *International Journal of Food Microbiology*, 193, 147-151. [More Information]

Bozkurt, H., D'Souza, D., Davidson, P. (2015). Thermal Inactivation Kinetics of Human Norovirus Surrogates and Hepatitis A Virus in Turkey Deli Meat. *Applied and Environmental Microbiology*, 81(14), 4850-4859. [More Information]

Bozkurt, H., D'Souza, D., Davidson, P. (2015). Thermal Inactivation of Foodborne Enteric Viruses and Their Viral Surrogates in Foods. *Journal of Food Protection*, 78(8), 1597-1617. [More Information]

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Bozkurt, H., D'Souza, D., Davidson, P. (2014). A comparison of the thermal inactivation kinetics of human norovirus surrogates and hepatitis A virus in buffered cell culture medium. *Food Microbiology*, 42, 212-217. [More Information]

Bozkurt, H., D'Souza, D., Davidson, P. (2014). Determination of thermal inactivation kinetics of hepatitis a virus in blue mussel (*Mytilus edulis*) homogenate. *Applied and Environmental Microbiology*, 80(10), 3191-3197. [More Information]

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Bozkurt, H., D'Souza, D., Davidson, P. (2014). Thermal Inactivation of Human Norovirus Surrogates in Spinach and Measurement of Its Uncertainty. *Journal of Food Protection*, 77(2), 276-283. [More Information]

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Bozkurt, H., D'Souza, D., Davidson, P. (2013). Determination of the thermal inactivation kinetics of the human norovirus surrogates, murine norovirus and feline calicivirus. *Journal of Food Protection*, 76(1), 79-84. [More Information]

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Ilter, E., Midi, A., Haliloglu, B., Celik, A., Yener, A., Ulu, I., Bozkurt, H., Ozekici, U. (2012). Comparison of conventional and liquid-based cytology: Do the diagnostic benefits outweigh the financial aspect? *Turkish Journal of Medical Sciences*, 42(SUPPL 1), 1200-1206. [More Information]

Bozkurt, H., Icier, F. (2012). Ohmic thawing of frozen beef cuts. *Journal of Food Process Engineering*, 35(1), 16-36. [More Information]

Evrendilek, G., Baysal, T., Icier, F., Yildiz, H., Demirdoven, A., Bozkurt, H. (2012). Processing of Fruits and Fruit Juices by Novel Electrotechnologies. *Food Engineering Reviews*, 4(1), 68-87. [More Information]

Bozkurt, H., Icier, F. (2012). The change of apparent viscosity of liquid whole egg during ohmic and conventional heating. *Journal of Food Process Engineering*, 35(1), 120-133. [More Information]

2011

Albayrak Kaya, S., Abali, R., Onat, T., Bozkurt, H., Senel, I. (2011). Neurological deficit due to breast cancer metastasis during pregnancy: A case report [Gebelikte meme kanseri metastazina bagli norolojik defisit: Olgu sunumu]. *Turk Onkoloji Dergisi*, 26(3), 125-128. [More Information]

Icier, F., Bozkurt, H. (2011). Ohmic Heating of Liquid Whole Egg: Rheological Behaviour and Fluid Dynamics. *Food Bioprocess Technology*, 4(7), 1253-1263. [More Information]