



# ELİF AYKIN DİNÇER

## ASSOC. PROF.

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International Researcher IDs

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Publons / Web Of Science ResearcherID: C-2354-2016

ScopusID: 56150726600

Yoksis Researcher ID: 194247



### Learning Knowledge

Doctorate  
2013 - 2018

Akdeniz University, Faculty Of Engineering, Department of Food Engineering,  
Turkey

Postgraduate  
2011 - 2013

Suleyman Demirel University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim  
Dalı, Turkey

Undergraduate  
2005 - 2010

Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey

### Foreign Languages

English, B2 Upper Intermediate

### Dissertations

Doctorate, DESIGNING COLD DRYER FOR PRODUCING DRIED MEAT PRODUCT AND DETERMINING THE DRYING-QUALITY CHARACTERISTICS OF DRIED MEAT PRODUCT, Akdeniz University, Faculty Of Engineering, Gıda Mühendisliği Anabilimdalı, 2018

Postgraduate, DETERMINATION OF BIOACTIVE COMPOUNDS IN MOTHERS OF VINEGAR PRODUCED FROM DIFFERENT VINEGARS, Suleyman Demirel University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2013

### Academic Titles / Tasks

Associate Professor  
2022 - Continues

Akdeniz University, Faculty of Engineering, Department of Food Engineering

Research Assistant PhD

2018 - 2022

Akdeniz University, Faculty of Engineering, Department of Food Engineering

Research Assistant

2013 - 2018

Akdeniz University, Faculty of Engineering, Department of Food Engineering

## Supported Projects

1. Aykın Dinçer E., TUBITAK Project, Vakumlu emdirim tekniği ile renklendirilmiş fonksiyonel tavuk eti küplerinin üretilmesi, 2023 - 2023
2. AYKIN DİNÇER E., ERBAŞ M., Project Supported by Higher Education Institutions, Düşük Sıcaklıkta Vakum Kurutma Yöntemiyle Elde Edilen Kuru Et Ürününün Kalite Karakteristiklerinin Belirlenmesi, 2019 - 2022
3. Aykın Dinçer E., TUBITAK Project, Kırınım pencereci kurutma sistemi ile kemik suyu tozu üretimi, 2019 - 2020
4. AYKIN DİNÇER E., TUBITAK Project, Mikrodalga destekli sıcak havada kurutma yöntemi ile sağlıklı et cipslerinin üretimi, 2019 - 2020
5. ERBAŞ M., AYKIN E., Project Supported by Higher Education Institutions, Minimal işlem uygulamalarıyla kuru bir et ürünü üretmek için soğuk kurutucu, 2018 - 2020
6. ERBAŞ M., AYKIN E., Project Supported by Higher Education Institutions, Minimal İşlem Uygulamalarıyla Kuru Bir Et Ürünü Üretmek için Tasarlanan Bir Soğuk Kurutucu ile Kuru Et Üretilmesi ve Ürününün Kalite Karakteristiklerinin Belirlenmesi, 2016 - 2018

## Awards

1. Aykın Dinçer E., Faculty of Engineering First Place, Ankara Üniversitesi, July 2010

## Published journal articles indexed by SCI, SSCI, and AHCI

1. **Effect of Vacuum Impregnation with Anthocyanin rich Fruit Juices on the Quality Characteristics of Chicken Cubes**  
DİNÇER C., Üstünel S., Erkoç H. N., Yiyen A., AYKIN DİNÇER E.  
Food Biophysics, vol.19, no.4, pp.973-981, 2024 (SCI-Expanded)
2. **Effect of the temperature and ultrasound on salt impregnation process of haddock**  
AYKIN DİNÇER E., DİNÇER C., AYDIN A.  
Food Research International, vol.184, 2024 (SCI-Expanded)
3. **A comparative study of cold drying conditions on the physicochemical, microbial and sensory properties of dried chicken slices**  
Aykın Dinçer E., Erbaş M.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, pp.1-11, 2024 (SCI-Expanded)
4. **Modeling of Release Mechanism of Sage (Salvia fruticosa Miller) Phenolics Encapsulated in Alginate Capsule: Physicochemical Properties**  
Aykın Dinçer E., Dinçer C., Topuz O. K.  
Journal of Food Processing and Preservation, vol.2024, 2024 (SCI-Expanded)
5. **Quality assessment of cold dried chicken slices during storage in different packages and temperatures**  
AYKIN DİNÇER E., ERBAŞ M.  
Agricultural and Food Science, vol.32, no.2, pp.69-79, 2023 (SCI-Expanded)

6. **Modeling of sage (*Salvia fruticosa* Miller) phenolics diffusion in meat cubes during ultrasound assisted vacuum impregnation**  
Aykın-Dinçer E., Dinçer C.  
Food Bioscience, vol.53, 2023 (SCI-Expanded)
7. **Reduction of *Salmonella enterica* in Turkey breast slices kept under aerobic and vacuum conditions by application of lactic acid, a bacteriophage, and ultrasound**  
AYKIN DİNÇER E., ERGİN F., KÜÇÜKÇETİN A.  
JOURNAL OF FOOD SAFETY, vol.43, no.2, 2023 (SCI-Expanded)
8. **Microwave-assisted hot air drying of bone broth-based sauce**  
Dinçer C., Aykın-Dinçer E., Kütükçü Ö.  
Journal of Microwave Power and Electromagnetic Energy, vol.57, no.2, pp.146-160, 2023 (SCI-Expanded)
9. **Dried Meat Products Obtained by Different Methods from Past to Present**  
AYKIN DİNÇER E.  
FOOD REVIEWS INTERNATIONAL, vol.39, no.5, pp.2457-2476, 2023 (SCI-Expanded)
10. **Drying kinetics and quality characteristics of microwave-assisted hot air dried beef chips**  
AYKIN DİNÇER E., Atli B., Cakmak O., Canavar S., Caliskan A.  
JOURNAL OF MICROWAVE POWER AND ELECTROMAGNETIC ENERGY, vol.55, no.3, pp.219-235, 2021 (SCI-Expanded)
11. **Quality characteristics of bone broth powder obtained through Refractance Window drying**  
AYKIN DİNÇER E., Ozdemir M., TOPUZ A.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.147, 2021 (SCI-Expanded)
12. **Application of ultrasound-assisted vacuum impregnation for improving the diffusion of salt in beef cubes**  
AYKIN DİNÇER E.  
MEAT SCIENCE, vol.176, 2021 (SCI-Expanded)
13. **Effect of Recombinant Transglutaminase on the Quality Characteristics of Cooked Beef Meatballs**  
ERSÖZ F., AYKIN DİNÇER E., ÖZÇELİK A., İNAN M.  
KAFKAS UNIVERSİTESİ VETERİNER FAKULTESİ DERGİSİ, vol.27, no.2, pp.209-215, 2021 (SCI-Expanded)
14. **The use of beetroot extract and extract powder in sausages as natural food colorant**  
AYKIN DİNÇER E., Gungor K. K., Çağlar E., ERBAŞ M.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.17, no.1, pp.75-82, 2021 (SCI-Expanded)
15. **Effect of packaging method and storage temperature on quality properties of cold-dried beef slices**  
Aykın-Dinçer E., ERBAŞ M.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.124, 2020 (SCI-Expanded)
16. **The Influence of Cooking Methods and Some Marinades on Polycyclic Aromatic Hydrocarbon Formation in Beef Meat**  
Kilic Buyukkurt O., AYKIN DİNÇER E., Burak Cam I., CANDAL C., ERBAŞ M.  
POLYCYCLIC AROMATIC COMPOUNDS, vol.40, no.2, pp.195-205, 2020 (SCI-Expanded)
17. **Influence of drying techniques and temperatures on drying kinetics and quality characteristics of beef slices**  
AYKIN DİNÇER E., Kilic-Buyukkurt O., ERBAŞ M.  
HEAT AND MASS TRANSFER, vol.56, no.1, pp.315-320, 2020 (SCI-Expanded)
18. **Cold dryer as novel process for producing a minimally processed and dried meat**  
AYKIN DİNÇER E., ERBAŞ M.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.57, 2019 (SCI-Expanded)
19. **Quality characteristics of cold-dried beef slices**  
AYKIN DİNÇER E., ERBAŞ M.  
MEAT SCIENCE, vol.155, pp.36-42, 2019 (SCI-Expanded)
20. **Drying kinetics, adsorption isotherms and quality characteristics of vacuum-dried beef slices with different salt contents**  
AYKIN DİNÇER E., ERBAŞ M.

- Meat Science, vol.145, pp.114-120, 2018 (SCI-Expanded)
21. **Investigation of the Usability of Retrograded Flour in Meatball Production as A Structure Enhancer**  
AYKIN DİNÇER E., Buyukkurt O. K., Candal C., Bilgic B. F., ERBAŞ M.  
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.38, no.1, pp.78-87, 2018 (SCI-Expanded)
  22. **Extraction and physicochemical characterization of broiler (*Gallus gallus domesticus*) skin gelatin compared to commercial bovine gelatin**  
Aykin-Dincer E., Koc A., ERBAŞ M.  
POULTRY SCIENCE, vol.96, no.11, pp.4124-4131, 2017 (SCI-Expanded)
  23. **Quality properties and adsorption behavior of freeze-dried beef meat from the Biceps femoris and Semimembranosus muscles**  
AYKIN DİNÇER E., ERBAŞ M.  
MEAT SCIENCE, vol.121, pp.272-277, 2016 (SCI-Expanded)
  24. **Adsorption behaviour of bulgur**  
ERBAŞ M., Aykin E., Arslan S., DURAK A.  
FOOD CHEMISTRY, vol.195, pp.87-90, 2016 (SCI-Expanded)
  25. **Effect of Bicarbonate Salts and Sequential Using of Frying Oil on Acrylamide and 5-Hydroxymethylfurfural Contents in Coated Fried Chicken Meat**  
Aykin E., Arslan S., DURAK A., ERBAŞ M.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.19, no.1, pp.222-232, 2016 (SCI-Expanded)
  26. **Bioactive Components of Mother Vinegar**  
Aykin E., Budak N. H., SEYDİM Z. B.  
JOURNAL OF THE AMERICAN COLLEGE OF NUTRITION, vol.34, no.1, pp.80-89, 2015 (SCI-Expanded)
  27. **Functional Properties of Vinegar**  
Budak N. H., Aykin E., SEYDİM A. C., Greene A. K., SEYDİM Z. B.  
JOURNAL OF FOOD SCIENCE, vol.79, no.5, 2014 (SCI-Expanded)

#### Articles Published in Other Journals

1. **Physicochemical properties of pomegranate sour anthocyanins encapsulated with alginate based hydrogel**  
Aykin Dinçer E., Dinçer C., Topuz O. K.  
Harran Tarım ve Gıda Bilimleri Dergisi, vol.28, no.2, pp.280-292, 2024 (Peer-Reviewed Journal)
2. **VAKUMLU EMDİRİM İLE RENKLİ FONKSİYONEL TAVUK ETİ KÜPLERİNİN ÜRETİLMESİ**  
Aykin Dinçer E., Dinçer C.  
GIDA, vol.47, no.5, pp.860-873, 2022 (Peer-Reviewed Journal)
3. **EFFECTS OF DRYING TEMPERATURE AND MICROWAVE POWER ON QUALITY CHARACTERISTICS OF TURKEY BREAST SLICES**  
AYKIN DİNÇER E.  
GIDA, vol.47, no.2, pp.147-156, 2022 (Peer-Reviewed Journal)
4. **SOĞUK KURUTULMUŞ TAVUK ETİ DİLİMLERİNİN BAZI KALİTE ÖZELLİKLERİ**  
AYKIN DİNÇER E.  
Gıda, vol.45, no.2, pp.262-274, 2020 (Peer-Reviewed Journal)
5. **KURUTULMUŞ ET ÜRÜNLERİNİN KALİTE ÖZELLİKLERİ**  
AYKIN DİNÇER E., ERBAŞ M.  
GIDA, vol.44, no.3, pp.472-482, 2019 (Peer-Reviewed Journal)
6. **ETİN TUZLANMASI İŞLEMİNDE VAKUMLU EMDİRİM TEKNİĞİNİN KULLANILMASI**  
AYKIN DİNÇER E., ERBAŞ M.  
GIDA, vol.43, no.1, pp.139-150, 2018 (Peer-Reviewed Journal)
7. **GIDALARDA POLİSİKLİK AROMATİK HİDROKARBON BİLEŞİKLERİNİN BULUNUŞU VE SAĞLIK ÜZERİNE ETKİLERİ**

- KILIÇ Ö., AYKIN E., ERBAŞ M.  
Gıda, vol.42, no.2, pp.127-135, 2017 (Peer-Reviewed Journal)
8. **FARKLI KAYNAKLARDAN ÜRETİLEN JELATİNİN ÖZELLİKLERİ VE SAĞLIK ÜZERİNE ETKİLERİ**  
AYKIN E., ERBAŞ M.  
Gıda, vol.41, no.3, pp.179-186, 2016 (Peer-Reviewed Journal)
9. **GIDALARDA BULUNAN SUYUN FİZİKOKİMYASAL DURUMU ve SORPSİYON İZOTERMLERİ**  
AYKIN E., ARSLAN TONTUL S., DURAK A. N., ERBAŞ M.  
GIDA, vol.40, no.2, pp.109-116, 2015 (Peer-Reviewed Journal)
10. **Kırmızı Et Tüketiminin Sağlık Üzerine Etkileri**  
ERBAŞ M., AYKIN E.  
Et Üreticileri Birliği, Kırmızı Et Sektör Yayını, no.29, pp.30-35, 2014 (Non Peer-Reviewed Journal)

## Books & Book Chapters

1. **Bölüm 9 Ferrozin Testi ile Etteki Demirin Tespiti**  
ERBAŞ M., AYKIN DİNÇER E.  
in: GIDA ANALİZİ (Gıda Analizi Laboratuvar El Kitabı ile Birlikte), Kamile Nazan Turhan, Editor, Nobel, Ankara, pp.71-73, 2020
2. **Bölüm 5 Örneklem ve Örnek Hazırlama**  
ERBAŞ M., AYKIN DİNÇER E.  
in: GIDA ANALİZİ (Gıda Analizi Laboratuvar El Kitabı ile Birlikte), Kamile Nazan Turhan, Editor, Nobel, Ankara, pp.71-81, 2020

## Refereed Congress / Symposium Publications in Proceedings

1. **Antioksidan Aktiviteye Sahip Karadut ve Hibiskus Ekstraktlarının Atıştırmalık Et Çubuklarının Renklendirilmesinde Kullanımı**  
Yiğit C., Aykın Dinçer E.  
13. GIDA MÜHENDİSLİĞİ ÖĞRENCİ KONGRESİ, İzmir, Turkey, 17 - 18 May 2024, pp.1
2. **Tek Hücre Proteinlerinin Et İkamesi Olarak Kullanım Potansiyeli**  
Bagherzadehsurbagh E., Aykın Dinçer E., Karakaş Budak B.  
Kayseri Geleneksel Et ve Et Ürünleri Çalıştayı, Kayseri, Turkey, 16 - 18 November 2023, pp.1
3. **Et ve Et Ürünlerinde Antibakteriyel Ajan Olan Bakteriyofajların Kullanımı**  
Ergin Zeren F., Aykın Dinçer E., Küçükçetin A.  
Kayseri Geleneksel Et ve Et Ürünleri Çalıştayı, Kayseri, Turkey, 16 - 18 November 2023, pp.1
4. **Et ve Et Ürünlerinin Biyoaktif Bileşenlerce Zengin Sıvılar ile İşlenmesinde Vakumlu Emdirim Yönteminin Kullanılması**  
Dinçer C., Aykın Dinçer E.  
Kayseri Geleneksel Et ve Et Ürünleri Çalıştayı, Kayseri, Turkey, 16 - 18 November 2023, pp.1
5. **Tavuk Eti Küplerinin Antosiyanince Zengin Meyve Suları Kullanılarak Renklendirilmesi**  
Yiyen A., Üstünel S., Erkoç H. N., Aykın Dinçer E., Dinçer C.  
6. ULUSLARARASI BEYAZ ET KONGRESİ, Antalya, Turkey, 1 - 05 March 2023, pp.1-4
6. **Vakumlu Emdirim Tekniği ile Tavuk Eti Küplerinin Renklendirilmesinde Havuç Suyunun Kullanımı**  
Aykın Dinçer E., Dinçer C.  
6. ULUSLARARASI BEYAZ ET KONGRESİ, Antalya, Turkey, 1 - 05 March 2023, no.35, pp.124-128
7. **Kanatlı Et Sektöründe Atıkların Değerlendirilebilmesinde Sürdürülebilir Yenilikçi Teknolojiler**  
Kütükçü Ö., Aykın Dinçer E.  
6. ULUSLARARASI BEYAZ ET KONGRESİ, Antalya, Turkey, 1 - 05 March 2023, pp.1-4
8. **THE PRODUCTION, QUALITY CHARACTERISTICS AND HEALTH EFFECTS OF BONE BROTH**

AYKIN DİNÇER E.

4.ULUSLARARASI GAP GIDA,TARIM VE VETERİNER BİLİMLERİ KONGRESİ, Şanlıurfa, Turkey, 26 June 2021, pp.57-58

9. **DRYING CHARACTERISTICS OF COLD-DRIED CHICKEN MEAT SLICES**

AYKIN DİNÇER E.

2nd. INTERNATIONAL CUKUROVA AGRICULTURE and VETERINARY CONGRESS, Adana, Turkey, 4 - 05 January 2021, pp.14-15

10. **Mikrodalga destekli sıcak havada kurutulmuş hindi eti dilimlerinin kuruma karakteristikleri**

AYKIN DİNÇER E., HORASAN T.

Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.152

11. **Mikrodalga destekli sıcak havada kurutulmuş sağlıklı et cipslerinin kuruma karakteristikleri**

AYKIN DİNÇER E., ATLI B., ÇAKMAK Ö., CANAVAR S., ÇALIŞKAN A.

IV. Et Ürünleri Çalıştay "Et ürünleri üretiminde yenilikçi yaklaşımlar", Aydın, Turkey, 6 - 08 October 2020, pp.56

12. **The influence of salt content on quality characteristics of dried beef slices**

AYKIN E., ERBAŞ M.

3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.367

13. **The influence of salt content on drying kinetics of beef slices**

AYKIN E., ERBAŞ M.

3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.199

14. **Some quality characteristics of produced and marketed hungarian salami in turkey**

KILIÇ BÜYÜKKURT Ö., AYKIN E., ERBAŞ M.

2nd EuroSciCon Conference on Food Technology, Roma, Italy, 14 - 16 May 2018, pp.69

15. **Effect of salt content on microbiological quality of dried beef slices**

AYKIN E., KILIÇ BÜYÜKKURT Ö., ERBAŞ M.

2nd EuroSciCon Conference on Food Technology, Roma, Italy, 14 - 16 May 2018, pp.63

16. **Drying Kinetics of Vacuum Dried Beef Meat Slices**

AYKIN E., ERBAŞ M.

19. World Academy of Science, Engineering and Technology Conference Proceedings, Paris, France, 28 - 29 August 2017, pp.2500

17. **Effect of different flours on the physical and sensorial characteristics of meatballs**

AYKIN E., KILIÇ Ö., Bilgiç B. F., ERBAŞ M.

19. World Academy of Science, Engineering and Technology Conference Proceedings, Paris, France, 28 - 29 August 2017, pp.2501

18. **Use of Different Cumin Doses to Improve the Chemical and Sensorial Characteristics of Coated and Fried Chicken Meat**

AYKIN E., DURAK A. N., KILIÇ Ö., KOÇ A., ERBAŞ M.

I. INTERNATIONAL CONGRESS on MEDICINAL and AROMATIC PLANTS: "NATURAL and HEALTHY LIFE", Konya, Turkey, 9 - 12 May 2017, pp.1461

19. **Effects of sage and thyme marinades and cooking techniques on the levels of polycyclic aromatic hydrocarbons in beef**

AYKIN E., KILIÇ Ö., ÇAM İ. B., ERBAŞ M.

The Food Factor I Barcelona Conference, Barcelona, Spain, 2 - 04 November 2016, pp.317

20. **Rheological Properties of Gelatin Extracted From Broiler Skin**

AYKIN E., Koç A., ERBAŞ M.

FSD 2016 - 2nd Congress on Food Structure Design, Antalya, Turkey, 26 - 28 October 2016, pp.160

21. **Et ürünlerinde bulunan polisiklik aromatik hidrokarbon bileşiklerin kromatografik olarak belirlenmesinde kullanılan ekstraksiyon yöntemleri**

AYKIN E., ERBAŞ M.

Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.339

22. **Broiler etlik piliç derisi jelatininin aminoasit kompozisyonu ve molekül ağırlığının belirlenmesi**

AYKIN E., Koç A., ERBAŞ M.

- Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.475
23. **Gıdaların su içerikleri ve su aktivitelerinin fizikokimyasal anlamı ve sorpsiyon izotermelerinin önemi**  
ERBAŞ M., ARSLAN TONTUL S., DURAK A. N., AYKIN E., MUTLU C., Candal C., Kılıç Ö.  
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.112
24. **Farklı Kaynaklardan Elde Edilen Jelatinlerin Özellikleri**  
AYKIN E., ERBAŞ M.  
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.209
25. **Determination of Sorption Behavior of Pastırma**  
AYKIN E., Arslan S., ERBAŞ M.  
International Food Congress, Novel Approaches in Food Industry, Aydın, Turkey, 26 - 29 May 2014, pp.251
26. **Researching of an Indicator for Cake Staling by Using GC-MS**  
ERBAŞ M., Arslan S., DURAK A. N., AYKIN E.  
International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2014, pp.117
27. **Adsorption Behavior of Bulgur**  
AYKIN E., ERBAŞ M., Arslan S., DURAK A. N.  
8th EUROWATER Conference on Water in Food, Timisoara, Romania, 25 - 27 May 2014, pp.50
28. **A new prebiotic for kefir microflora: Mother of vinegar**  
AYKIN E., Budak H. N., Güzel-Seydim Z. B.  
IDF World Dairy Summit 2013, Yokohama, Japan, 28 October - 01 November 2013
29. **Volatile Constituents of Boza in Fermentation and Storage**  
Arslan S., AYKIN E., DURAK A. N., ERBAŞ M.  
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Struga, Macedonia, 24 - 26 October 2013, pp.261
30. **Some Physical and Chemical Properties of Some Turkish Honey**  
DURAK A. N., Arslan S., AYKIN E., ERBAŞ M.  
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Struga, Macedonia, 24 - 26 October 2013, pp.642
31. **Analysis of slicing firmness and extensibility of pastırma slices**  
AYKIN E., ARSLAN TONTUL S., DURAK A. N., ERBAŞ M.  
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Ohrid, Macedonia, 24 - 26 October 2013, pp.328
32. **Prebiyotik olarak yeni bir fonksiyonel ürün: Sirke Anası**  
AYKIN E., Budak H. N., Güzel-Seydim Z. B.  
1. Ulusal Probiyotik Prebiyotik ve Fonksiyonel Gıdalar Kongresi, Antalya, Turkey, 11 - 13 April 2013, pp.10
33. **Ozon Uygulamasının Çiğ Sütün Kimyasal Ve Mikrobiyal Kalitesi Üzerine Etkileri**  
AYKIN E., Çağdaş E., Seydim A. C., Güzel-Seydim Z. B.  
Süt Endüstrisinde Yenilikçi Yaklaşımlar Sempozyumu, Denizli, Turkey, 15 - 16 November 2012
34. **Sirke Anasının Biyoaktif Bileşen Özellikleri**  
AYKIN E., Budak H. N., Güzel-Seydim Z. B.  
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.542
35. **Effect of Ozone Processing on Some Quality Characteristics of Apple Juice**  
Çağdaş E., AYKIN E., Kök-Taş T., Güzel-Seydim Z. B.  
Advanced Non-Thermal Food Processing Technology: Effects on Quality and Shelf Life of Food and Beverages Congress, Aydın, Turkey, 7 - 10 May 2012, pp.48
36. **Bioactive compounds from muscle sources**  
AYKIN E., Çalışkan S. G., Candoğan K.  
International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.851

## Academic and Administrative Experience

## Courses

Yeni Gıda İşleme Teknolojileri, Postgraduate, 2022 - 2023  
Gıda Endüstrisinde Minimal İşlem Teknikleri, Postgraduate, 2022 - 2023  
Gıda Laboratuvar Tekniđi, Undergraduate, 2022 - 2023  
PRODUCT AND QUALITY SAFETY IN MEAT FACILITIES, Doctorate, 2022 - 2023  
MASS AND ENERGY BALANCES, Undergraduate, 2022 - 2023  
QUALITY CHANGE IN MEAT AND FISHERY PRODUCTS, Doctorate, 2022 - 2023  
FOOD TECHNOLOGY, Undergraduate, 2022 - 2023  
Volunteering Studies, Undergraduate, 2022 - 2023  
Specialization Course, Postgraduate, 2022 - 2023  
Consultancy, Postgraduate, 2022 - 2023  
MEAT TECHNOLOGY, Undergraduate, 2019 - 2020, 2018 - 2019  
Semester project, Undergraduate, 2019 - 2020  
SEMINAR, Undergraduate, 2019 - 2020

## Patent

ERBAŞ M., AYKIN DİNÇER E., Minimal İşlem Uygulamalarıyla Bir Et Ürünü Üretmek İçin Soğuk Kurutucu, Patent, CHAPTER F Mechanical engineering; Lighting; Heating; Weaponry; Destroyed Materials, 2017

## Metrics

Publication: 75  
Citation (WoS): 215  
Citation (Scopus): 533  
H-Index (WoS): 10  
H-Index (Scopus): 11

## Congress and Symposium Activities

Training Program on Use of Experimental Animals, Attendee, Isparta, Turkey, 2012

## Research Areas

Food Engineering, Food Technology, Meat, Poultry and Game Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology