

Lect. ESEN EYİLER KAYA

Personal Information

Office Phone: [+90 242 643 5000](tel:+902426435000) Extension: 8226

Fax Phone: [+90 242 643 5005](tel:+902426435005)

Email: eseneyiler@akdeniz.edu.tr

Web: <https://avesis.akdeniz.edu.tr/eseneyiler>

Address: Akdeniz Üniversitesi Korkuteli MYO Uzunoluk Mevkii Korkuteli ANTALYA

International Researcher IDs

ORCID: 0000-0002-4052-4656

Publons / Web Of Science ResearcherID: I-5726-2017

ScopusID: 36629823500

Yoksis Researcher ID: 214720

Education Information

Doctorate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bölümü, Turkey 2007 - 2013

Postgraduate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bölümü, Turkey 2004 - 2007

Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2000 - 2004

Foreign Languages

Romanian, A2 Elementary

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Education Management and Planning, 2. TS EN ISO 22000, Gıda Güvenliği Yönetim Sistemleri Eğitim Sertifikası, Antalya Ticaret ve Sanayi Odası, 2016

Quality Management, Laboratuvar Yönetimi ve Laboratuvar Kalite Sistemi, TMMOB Gıda Mühendisleri Odası, 2013

Quality Management, HACCP eğitim seminerleri, TMMOB Gıda Mühendisleri Odası, 2005

Dissertations

Doctorate, Sosis üretiminde kullanılan farklı hidrokolloidlerin termal Özellikleri ve Ürün Kalitesi Üzerine Etkisi, Hacettepe University, Department of Roman Law, Gıda Mühendisliği Bölümü, 2013

Postgraduate, Sosis Üretiminde Domates Tozu Kullanımı, Hacettepe University, Department of Roman Law, Gıda Mühendisliği Bölümü, 2007

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Microbiology, Food Additives, Food Technology, Food Biotechnology, Meat, Poultry and Game Technology, Engineering and Technology

Academic Titles / Tasks

Lecturer PhD, Akdeniz University, Korkuteli Vocational School, Department of Plant and Animal Production, 2014 - Continues

Academic and Administrative Experience

Akdeniz University, 2016 - 2019

Akdeniz University, Korkuteli Vocational School, 2016 - 2018

Courses

Undergraduate

Hayvan Besleme Biyokimyası, Undergraduate, 2018 - 2019

Hayvan Yetiştirme ve besleme, Undergraduate, 2018 - 2019

Hayvan Besleme Biyokimyası, Undergraduate, 2017 - 2018

Hayvan Besleme Biyokimyası, Undergraduate, 2015 - 2016

Associate Degree

Pleurotus Yetiştiriciliği, Associate Degree, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2020 - 2021

Laboratuvar ve Laboratuvar tekniği, Associate Degree, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020

Mantar Ürünlerinin değerlendirilmesi, Associate Degree, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020

., Associate Degree, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021

Mycology, Associate Degree, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021

Kültürü Yapılan Diğer Mantarlar, Associate Degree, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020

Çevre Koruma, Associate Degree, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021

Agaricus Bisporus Yetiştiriciliği, Associate Degree, 2024 - 2025, 2023 - 2024

Gıda Analizleri, Associate Degree, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021

Misel Üretim Tekniği, Associate Degree, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019

Genel Mikrobiyoloji, Associate Degree, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019

., Associate Degree, 2020 - 2021

Mesleki Çalışma Semineri, Associate Degree, 2019 - 2020

Uygulamalı Mantarcılık 2, Associate Degree, 2019 - 2020

Araştırma Yöntem ve Teknikleri, Associate Degree, 2020 - 2021

Laboratuvar ve Laboratuvar Teknikleri, Associate Degree, 2018 - 2019

Uygulamalı Mantarcılık 1, Associate Degree, 2018 - 2019

Kalite Yönetim Sistemleri, Associate Degree, 2017 - 2018

İleri Düzey Excel Uygulamaları, Associate Degree, 2017 - 2018

Bilgi ve İşlem Teknolojileri, Associate Degree, 2018 - 2019, 2017 - 2018

Mantarcılıkta Mekanizasyon ve Otomasyon, Associate Degree, 2018 - 2019

Meslek Etiği, Associate Degree, 2017 - 2018

Kimya, Associate Degree, 2018 - 2019, 2017 - 2018

Tarım Ekonomisi ve Pazarlama, Associate Degree, 2017 - 2018

Mantarcılık, Associate Degree, 2017 - 2018

Yönlendirilmiş Çalışma, Associate Degree, 2017 - 2018

İlkyardıı, Associate Degree, 2015 - 2016
Spor Kùltürü, Associate Degree, 2015 - 2016
İngilizce 2, Associate Degree, 2014 - 2015
İngilizce 1, Associate Degree, 2015 - 2016
Mesleki İngilizce 2, Associate Degree, 2014 - 2015

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Thermal, microscopic, and quality properties of low-fat frankfurters and emulsions produced by addition of different hydrocolloids**
Yılmaz E., VURAL H., Yadigari R. J.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, no.9, pp.1987-2002, 2017 (SCI-Expanded)
- II. **Changes in the Qualitative Attributes and Compositional Characteristics of Frankfurters with Apricot Kernel Flour**
EYİLER YILMAZ E., Kuşaklı E., Vural H.
FLEISCHWIRTSCHAFT, vol.28, no.04, pp.71-76, 2013 (SCI-Expanded)
- III. **Extraction and identification of proanthocyanidins from grape seed (Vitis Vinifera) using supercritical carbon dioxide**
Yılmaz E., Ozvural E. B., VURAL H.
JOURNAL OF SUPERCRITICAL FLUIDS, vol.55, no.3, pp.924-928, 2011 (SCI-Expanded)
- IV. **Production of frankfurters with tomato powder as a natural additive**
Eyiler E., Oztan A.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.44, no.1, pp.307-311, 2011 (SCI-Expanded)

Articles Published in Other Journals

- I. **PISTACIA TEREBINTHUS L. OIL EXTRACTION BY LIQUID and SUPERCRITICAL CARBON DIOXIDE MODIFIED WITH A CO-SOLVENT AND EVALUATION OF PHENOLIC COMPOUNDS, FATTY ACIDS PROFILE AND TOCOPHEROLS**
Sür A., Eyiler Kaya E., Vural H.
GIDA, vol.49, no.3, pp.397-407, 2024 (Peer-Reviewed Journal)
- II. **MUSHROOM CONSUMPTION HABITS IN TURKIYE**
Kaya E., Öztürk N.
GIDA, vol.48, no.6, pp.1264-1275, 2023 (Peer-Reviewed Journal)
- III. **THERMAL AND MICROSCOPIC PROPERTIES AND QUALITY CHARACTERISTICS OF LOW-FAT FRANKFURTERS AND EMULSIONS PRODUCED WITH CARBOXYMETHYL CELLULOSE, METHYL CELLULOSE AND PECTIN**
Yadegari R. J., Kaya E., Vural H.
CARPATHIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.13, no.2, pp.150-164, 2021 (ESCI)
- IV. **Karragenanlar ve et proteinleri arasındaki etkileşimlerin differansiyel taramalı kalorimetre ile incelenmesi**
EYİLER YILMAZ E., Vural H.
Gıda, vol.43, no.5, pp.776-786, 2018 (Peer-Reviewed Journal)
- V. **Domates Tozu: Et Ürünleri için Yeni bir Katkı**
EYİLER YILMAZ E., Oztan A.
Et ve Et Teknolojileri Dergisi, no.1, pp.24-25, 2007 (Non Peer-Reviewed Journal)

Books

I. HEDEF MALÇYETLEMİYÖNTEMİNİN ESASLARI VE ETÜRÜNLERİN ÜRETENİLETMELERDE UYGULANMASI

TUTCU B., EYİLER E.

in: SOSYAL BİLİMLER ALANINDAARAŞTIRMA MAKALELERİ- 1, Dr. Öğretim Üyesi Gsmail ELAGÖZDr. Öğretim Üyesi Göktürk ERDOĞANDr. Ash GEZENDr. Abdullah YILMAZ, Editor, GECE KİTAPLIĞI, Ankara, pp.527-547, 2019

Papers Published in Refereed Scientific Meetings

- I. **EFFECT OF KHANTAN GUM, LOCUST BEAN GUM AND GUAR GUM ON THERMAL PROPERTIES OF MEAT PROTEINS**
EYİLER KAYA E.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.201
- II. **Effect of Carrageenans on Thermal Denaturation and Glass Transition Temperatures of Meat Proteins**
EYİLER YILMAZ E., Vural H.
International Conference on Nutrition and Food Sciences, Budapeşte, Hungary, 10 - 12 May 2017, pp.32
- III. **Et ve Et Ürünlerinde Yenebilir Kaplamaların Kullanımı**
EYİLER YILMAZ E., Vural H.
3. Et ürünleri Çalıştayı, Tokat, Turkey, 16 - 17 October 2014, pp.67
- IV. **Et ve Et Ürünlerinin Camsı Geçiş Sıcaklığının Differansiyel Taramalı Kalorimetre ile Belirlenmesi**
EYİLER YILMAZ E., Vural H.
8. Gıda Mühendisliği Kongresi, Ankara, Turkey, 7 - 09 November 2013, pp.184
- V. **Proteinler ve Polisakkaritler arasındaki Etkileşimlerin differansiyel taramalı kalorimetre ile incelenmesi**
EYİLER YILMAZ E., Vural H.
8.Gıda Mğhendisliği Kongresi, Ankara, Turkey, 7 - 09 November 2013, pp.185
- VI. **Sucuk üretiminde Bitkisel Yağların Kullanımı**
EYİLER YILMAZ E., Vural H.
1. Et Ürünleri "Sucuk" Çalıştayı, Aydın, Turkey, 2 - 03 December 2010, pp.13-16
- VII. **Supercritical Carbon Dioxide Extraction of Proanthocyanidins from Grape Seed**
EYİLER YILMAZ E., Özvural E. B., Vural H.
1st International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 2010, pp.496
- VIII. **Frankfurters produced with tomato powder and reduced nitrite level**
EYİLER YILMAZ E., Oztan A.
International Confrence of Food Science and Technology, Chester, United Kingdom, 22 - 24 March 2010, pp.37
- IX. **Kavurmada Görüntü İşleme Yöntemi ile Yağ Tayini**
EYİLER YILMAZ E., Oztan A., Demirsahan İ., Tez S. C.
5. Gıda Mühendisliği Kongresi, Ankara, Turkey, 8 - 10 November 2007, pp.361-362
- X. **Et Ürünlerinde Domates Tozunun Antioksidan Etkisinin İncelenmesi**
EYİLER YILMAZ E., Oztan A.
9. Gıda Kongresi, Bolu, Turkey, 24 - 26 May 2006, pp.165-168

Activities in Scientific Journals

Assistant Editor/Section Editor, 2018 - Continues

Peer Reviews in Scientific Publications

FOOD RESEARCH INTERNATIONAL, Journal Indexed in SCI-E, November 2022
FOOD RESEARCH INTERNATIONAL, Journal Indexed in SCI-E, September 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, August 2021
FOOD RESEARCH INTERNATIONAL, SCI Journal, January 2021
Food Research International, SCI Journal, December 2020
Food Research International, SCI Journal, September 2020
Journal of Food Processing and preservation, SCI Journal, April 2020
Journal of Food Processing and preservation, SCI Journal, February 2020
International Journal of Food Science and Technology, SCI Journal, June 2017
Food Research International, SCI Journal, May 2016

Tasks In Event Organizations

Eyiler Kaya E., Türkiye 13. Gıda Kongresi, Scientific Congress, Çanakkale, Turkey, Ekim 2020

Metrics

Publication: 22
Citation (WoS): 124
Citation (Scopus): 206
H-Index (WoS): 3
H-Index (Scopus): 3

Congress and Symposium Activities

3rd International Congress on Food Technology, Attendee, Nevşehir, Turkey, 2018
International Conference on Nutrition and Food Sciences, Attendee, Budapest, Hungary, 2017
TS EN ISO 22000 Gıda Güvenliği Yönetim Sistemi Temel Eğitimi, Attendee, Antalya, Turkey, 2016
3. Et Ürünleri Çalıştayı, Attendee, Tokat, Turkey, 2014
8. Gıda Mühendisliği Kongresi, Attendee, Ankara, Turkey, 2013
International Food Congress NAFI2011, Attendee, İzmir, Turkey, 2011
1. Et Ürünleri "Sucuk" Çalıştayı, Attendee, Aydın, Turkey, 2010
1st International Congress on Food Technology, Attendee, Antalya, Turkey, 2010
2nd International Food Science and Technology Conference, Attendee, Chester, United Kingdom, 2010
10. Gıda Kongresi, Attendee, Erzurum, Turkey, 2008
5. Gıda Mühendisliği Kongresi, Attendee, Ankara, Turkey, 2007
13th world Congress of Food Science and Technology Food is Life, Attendee, Nantes, France, 2006
9. Gıda Kongresi, Attendee, Bolu, Turkey, 2006
5. Uluslararası Beslenme ve Diyetetik Kongresi, Attendee, Ankara, Turkey, 2006
Technology, Innovation & Venture Capital Days Brokerage Event, Attendee, İzmir, Turkey, 2005

Scholarships

Erasmus+, European Commission, 2008 - 2008

Awards

