

ENES DERTLİ

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Learning Knowledge

Doctorate 2011 - 2014	University of East Anglia, England
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Post Graduate 2006 - 2008	Selcuk University, Institute Of Science, Turkey
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Under Graduate 2002 - 2006	Selcuk University, Faculty Of Agriculture, Department Of Food Engineering, Turkey
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Academic Titles / Tasks

Associate Professor 2020 - Continues	Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering
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Supported Projects

1. Tekçe E., Dertli E., Project Supported by Higher Education Institutions, Sıcaklık Stresi Altında Beslenen Keklik Ve Bildirgin Rasyonlarına Farklı Dozlarda İlave Edilen Probiyotik Ve Moringa Olifera Uçucu Yağının Besi Performansı, Bağırsak Mikroflorası Ve Et Kalitesi Üzerine Etkisi, 2018 - 2020
2. Taylan O., Dertli E., Other Supported Projects, Characterization and optimization of exopolysaccharide production at industrial scale and determination of its immunomodulatory functions, 2018 - 2019
3. İspirli H., Dertli E., TUBITAK Project, Production of type 3 sourdough powder as an additive to be used in bread production, 2018 - 2019
4. Dertli E., TUBITAK Project, Determination of the functional roles of alternan as a novel exopolysaccharides (EPS), expression and biochemical characterisation of alternansucrase responsible for the alternan production, 2017 - 2019
5. Dertli E., Şimşek Ö., TUBITAK Project, Production of functional exopolysaccharides for the production of Tarhana and identification of the producer strains, 2017 - 2019
6. Dertli E., Durak M. Z. , TUBITAK Project, Production of commercial starter cultures for sourdough bread production, 2015 - 2018
7. Dertli E., Akın N., TUBITAK Project, Determination of the microbial flora of Tulum cheese produced in Toros mountains region and determination of starter profile of Lactic Acid Bacteria (LAB) isolated from Tulum cheese, 2015 - 2018
8. Dertli E., Yılmaz M. T. , TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, Determination of prebiotic, rheologic and functional roles of modified pectins obtained from food wastes, 2014 - 2016

9. Dertli E., Arıcı M., TÜBİTAK Project, Determination of the homopolymeric and heteropolymeric exopolysaccharide (EPS) production in fermented food products., 2014 - 2016

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

1. **Lactic acid bacteria diversity and dynamics during ripening of traditional Turkish goatskin Tulum cheese produced in Mut region assessed by culturing and PCR-DGGE**
Demirci T., Akin N., Sözeri Atik D., Rabia Özkan E., DERTLİ E., Akyol İ.
LWT, vol.138, 2021 (Journal Indexed in SCI Expanded)
2. **Production of lactose derivative hetero-oligosaccharides from whey by glucansucrase E81 and determination of prebiotic functions**
Ispirli H., Dertli E.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.2021, pp.110471, 2021 (Journal Indexed in SCI)
3. **Characterization of physicochemical and antioxidant properties of Bayburt honey from the North-east part of Turkey**
Bayram N. E. , Kara H. H. , Can A. M. , BOZKURT F., AKMAN P. K. , Vardar S. U. , ÇEBİ N., YILMAZ M. T. , SAĞDIÇ O., Dertli E.
JOURNAL OF APICULTURAL RESEARCH, vol.60, no.1, pp.46-56, 2021 (Journal Indexed in SCI)
4. **Effects of GSM 1800 band radiation on composition, structure and bioactivity of exopolysaccharides produced by yoghurt starter cultures**
KARATAŞ Ş. M. , EKİCİ L., DEVELİ İ., DERTLİ E., SAĞDIÇ O.
ARCHIVES OF MICROBIOLOGY, 2021 (Journal Indexed in SCI)
5. **Comparison of functional characteristics of distinct *Saccharomyces boulardii* strains isolated from commercial food supplements**
Goktas H., DERTLİ E., SAĞDIÇ O.
LWT, vol.136, 2021 (Journal Indexed in SCI Expanded)
6. **Response of Japanese quails (*Coturnix coturnix japonica*) to dietary inclusion of *Moringa oleifera* essential oil under heat stress condition**
Tekce E., Bayraktar B., Aksakal V., Dertli E., Kamiloglu A., Topcu K. C. , TAKMA Ç., GÜL M., Kaya H.
ITALIAN JOURNAL OF ANIMAL SCIENCE, vol.19, no.1, pp.514-523, 2020 (Journal Indexed in SCI)
7. **Bio-catalytic asymmetric synthesis of beta-adrenergic receptor blocker precursor: (R)-2-bromo-1-(naphthalen-2-yl)ethanol**
Taşdemir V., Kalay E., DERTLİ E., Sahin E.
BIOCATALYSIS AND BIOTRANSFORMATION, vol.38, no.6, pp.438-444, 2020 (Journal Indexed in SCI)
8. **Structural and physicochemical characterisation and antioxidant activity of an α -D-glucan produced by sourdough isolate *Weissella cibaria* MED17**
Aburas H., İspirli H., Taylan O., Yilmaz M. T. , DERTLİ E.
International Journal of Biological Macromolecules, vol.161, pp.648-655, 2020 (Journal Indexed in SCI Expanded)
9. **An integrated neural-fuzzy methodology for characterisation and modelling of exopolysaccharide (EPS) production levels of *Leuconostoc mesenteroides* DL1**
Kabli M., Yilmaz M. T. , Taylan O., Kaya Y., Ispirli H., Basahel A., SAĞDIÇ O., DERTLİ E.
COMPUTERS & INDUSTRIAL ENGINEERING, vol.148, 2020 (Journal Indexed in SCI)
10. **An alternative way to encapsulate probiotics within electrospun alginate nanofibers as monitored under simulated gastrointestinal conditions and in kefir**
Yilmaz M. T. , Taylan O., Karakas C. Y. , DERTLİ E.
CARBOHYDRATE POLYMERS, vol.244, 2020 (Journal Indexed in SCI)
11. **Determining the optimum model parameters for oligosaccharide production efficiency using response surface integrated particle swarm optimization method: an experimental validation study**
Sensoy A. T. , Ispirli H., DERTLİ E.
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.50, no.8, pp.820-826, 2020 (Journal Indexed in SCI)

12. **Synthesis of alternan-stabilized zinc nanoparticles: morphological, thermal, antioxidant and antimicrobial characterization**
Yucel N., Ispirli H., MERCAN E., ERDOĞAN Ü., DERTLİ E.
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, 2020 (Journal Indexed in SCI)
13. **Optimization of lactose derivative hetero-oligosaccharides production using whey as the acceptor molecule by an active glucansucrase**
Kabli M., Ispirli H., Balubaid M., Taylan O., Yilmaz M. T. , DERTLİ E.
BIOCATALYSIS AND BIOTRANSFORMATION, 2020 (Journal Indexed in SCI)
14. **Synthesis of silver nanoparticles prepared with a dextran-type exopolysaccharide from *Weissella cibaria* MED17 with antimicrobial functions**
Ispirli H., SAĞDIÇ O., DERTLİ E.
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, 2020 (Journal Indexed in SCI)
15. **Synthesis and characterisation of alternan-stabilised silver nanoparticles and determination of their antibacterial and antifungal activities against foodborne pathogens and fungi**
Yilmaz M. T. , Ispirli H., Taylan O., DERTLİ E.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.128, 2020 (Journal Indexed in SCI)
16. **Bioactive Characteristics of Wild *Berberis vulgaris* and *Berberis crataegina* Fruits**
Eroglu A. Y. , Cakir O., SAĞDIÇ M., DERTLİ E.
JOURNAL OF CHEMISTRY, vol.2020, 2020 (Journal Indexed in SCI)
17. **Production of mannose-containing oligosaccharides by glucansucrase E81 and determination of their functional characteristics**
İspirli H., Dertli E.
Biocatalysis and Biotransformation, vol.38, no.3, pp.202-209, 2020 (Journal Indexed in SCI)
18. **Influence of *Lactobacillus reuteri* on internal organ weight, performance and meat quality of Japanese quail (*Coturnix coturnix japonica*) under heat stress**
Tekce E., Bayraktar B., Aksakal V., Dertli E., Kamiloglu A., Topcu K. C. , Kaya H., TAKMA Ç., Yasulergezer N.
EUROPEAN POULTRY SCIENCE, vol.84, 2020 (Journal Indexed in SCI)
19. **Green synthesis of chiral aromatic alcohols with *Lactobacillus kefir* P2 as a novel biocatalyst**
Baydaş Y., Dertli E., Şahin E.
SYNTHETIC COMMUNICATIONS, vol.50, no.7, pp.1035-1045, 2020 (Journal Indexed in SCI)
20. **Optimization of cryoprotectant formulation to enhance the viability of *Lactobacillus brevis* ED25: Determination of storage stability and acidification kinetics in sourdough**
Gul L. B. , Gul O., Yilmaz M. T. , Dertli E., Con A. H.
Journal of Food Processing and Preservation, vol.44, no.4, 2020 (Journal Indexed in SCI)
21. **Bifidogenic effect and in vitro immunomodulatory roles of melibiose-derived oligosaccharides produced by the acceptor reaction of glucansucrase E81**
İspirli H., Kaya Y., Dertli E.
Process Biochemistry, vol.91, pp.126-131, 2020 (Journal Indexed in SCI)
22. **Diversity and functional characteristics of lactic acid bacteria from traditional kefir grains**
Purutoğlu K., İspirli H., Yüzer M. O. , Serencam H., Dertli E.
International Journal of Dairy Technology, vol.73, no.1, pp.57-66, 2020 (Journal Indexed in SCI)
23. **Structural and technological characterization of ropy exopolysaccharides produced by *Lactobacillus plantarum* strains isolated from Tarhana**
Zehir Şentürk D., Dertli E., ERTEN H., Şimşek Ö.
FOOD SCIENCE AND BIOTECHNOLOGY, vol.29, no.1, pp.121-129, 2020 (Journal Indexed in SCI)
24. **Effects of *Lactobacillus Reuteri* E81 Added into Rations of Chukar Partridges (*Alectoris Chukar*) Fed Under Heat Stress Conditions on Fattening Performance and Meat Quality**
Tekce E., Bayraktar B., Aksakal V., Dertli E., Kamiloglu A., Cinar K., TAKMA Ç., Kaya H., GÜL M.
BRAZILIAN JOURNAL OF POULTRY SCIENCE, vol.22, no.2, 2020 (Journal Indexed in SCI)
25. **Impact of glucan type exopolysaccharide (EPS) production on technological characteristics of sourdough bread**

- İspirli H., ÖZMEN D., YILMAZ M. T. , SAĞDIÇ O., Dertli E.
Food Control, vol.107, 2020 (Journal Indexed in SCI)
26. **Preparation of gentiobiose-derived oligosaccharides by glucansucrase E81 and determination of prebiotic and immune-modulatory functions**
İspirli H., Colquhoun I. J. , Şahin E., SAĞDIÇ O., Dertli E.
Carbohydrate Research, vol.486, 2019 (Journal Indexed in SCI Expanded)
27. **Production of enantiomerically pure (S)-phenyl(pyridin-2-yl)methanol with Lactobacillus paracasei BD101**
Şahin E., Serencam H., Dertli E.
Biocatalysis and Biotransformation, vol.37, no.6, pp.448-454, 2019 (Journal Indexed in SCI)
28. **Characterization of a glucansucrase from Lactobacillus reuteri E81 and production of malto-oligosaccharides**
İSPIRLI H., YUZER M. O. , SKORY C., COLQUHOUN I. J. , SAĞDIÇ O., Dertli E.
Biocatalysis and Biotransformation, vol.37, no.6, pp.421-430, 2019 (Journal Indexed in SCI Expanded)
29. **Non-linear rheological (LAOS) behavior of sourdough-based dough**
Yildirim-Mavis C., Yilmaz M. T. , Dertli E., Arıcı M., Özmen D.
Food Hydrocolloids, vol.96, pp.481-492, 2019 (Journal Indexed in SCI Expanded)
30. **A novel perspective for Lactobacillus reuteri: Nanoencapsulation to obtain functional fish fillets**
Ceylan Z., Uslu E., İspirli H., Meral R., GAVGALI M., 'Yilmaz M. T. , Dertli E.
LWT, vol.115, 2019 (Journal Indexed in SCI)
31. **Biocatalyzed Enantiomerically Pure Production of (S)-Phenyl(thiophen-2-yl)methanol**
Şahin E., Dertli E.
Journal of Heterocyclic Chemistry, vol.56, no.10, pp.2884-2888, 2019 (Journal Indexed in SCI)
32. **Effect of electrospun nisin and curcumin loaded nanomats on the microbial quality, hardness and sensory characteristics of rainbow trout fillet**
Meral R., Alav A., Karakas C., Dertli E., YILMAZ M. T. , Ceylan Z.
LWT, vol.113, 2019 (Journal Indexed in SCI)
33. **Production of enantiomerically enriched chiral carbinols using Weissella paramesenteroides as a novel whole cell biocatalyst**
Tozlu C., Şahin E., Serencam H., Dertli E.
Biocatalysis and Biotransformation, vol.37, no.5, pp.388-398, 2019 (Journal Indexed in SCI)
34. **Partial characterization of a levan type exopolysaccharide (EPS) produced by Leuconostoc mesenteroides showing immunostimulatory and antioxidant activities**
Taylan O., Yilmaz M. T. , Dertli E.
International Journal of Biological Macromolecules, vol.136, pp.436-444, 2019 (Journal Indexed in SCI)
35. **Physicochemical characterisation of an α -glucan from Lactobacillus reuteri E81 as a potential exopolysaccharide suitable for food applications**
İSPIRLI H., SAĞDIÇ O., YILMAZ M. T. , Dertli E.
Process Biochemistry, vol.79, pp.91-96, 2019 (Journal Indexed in SCI Expanded)
36. **Characterization of a 4,6-alpha-glucanotransferase from Lactobacillus reuteri E81 and production of malto-oligosaccharides with immune-modulatory roles**
İspirli H., Simsek Ö., Skory C., SAĞDIÇ O., Dertli E.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.124, pp.1213-1219, 2019 (Journal Indexed in SCI)
37. **Synthesis and Biological Evaluation of Novel Tricyclic Pyrrolidinyl (R)-Alcohols and Amines**
Şahin E., KILIÇ H., TÖRNÜK F., Dertli E.
Journal of Heterocyclic Chemistry, vol.56, no.3, pp.824-831, 2019 (Journal Indexed in SCI Expanded)
38. **Whole cell application of Lactobacillus paracasei BD101 to produce enantiomerically pure (S)-cyclohexyl(phenyl)methanol**
Şahin E., Serencam H., Dertli E.
Chirality, vol.31, no.3, pp.211-218, 2019 (Journal Indexed in SCI)

39. **Electrospraying method for fabrication of essential oil loaded-chitosan nanoparticle delivery systems characterized by molecular, thermal, morphological and antifungal properties**
Yilmaz M. T. , YILMAZ A., AKMAN P. K. , BOZKURT F., Dertli E., BASAHEL A., AL-SASI B., TAYLAN O., SAĞDIÇ O.
Innovative Food Science and Emerging Technologies, vol.52, pp.166-178, 2019 (Journal Indexed in SCI Expanded)
40. **Characterization of chemical, molecular, thermal and rheological properties of medlar pectin extracted at optimum conditions as determined by Box-Behnken and ANFIS models**
Al-Amoudi R. H. , TAYLAN O., Kutlu G., Can A. M. , SAĞDIÇ O., Dertli E., Yilmaz M. T.
Food Chemistry, vol.271, pp.650-662, 2019 (Journal Indexed in SCI Expanded)
41. **Response surface methodology as optimization strategy for asymmetric bioreduction of acetophenone using whole cell of Lactobacillus senmaizukei**
Çolak N. S. , Şahin E., Dertli E., Yilmaz M. T. , Taylan O.
Preparative Biochemistry and Biotechnology, vol.49, no.9, pp.884-890, 2019 (Journal Indexed in SCI)
42. **Glucan type exopolysaccharide (EPS) shows prebiotic effect and reduces syneresis in chocolate pudding**
İspirli H., Demirbaş F., Dertli E.
Journal of Food Science and Technology, vol.55, no.9, pp.3821-3826, 2018 (Journal Indexed in SCI)
43. **A novel strategy for probiotic bacteria: Ensuring microbial stability of fish fillets using characterized probiotic bacteria-loaded nanofibers**
Ceylan Z., Meral R., Karakaş C. Y. , Dertli E., YILMAZ M. T.
Innovative Food Science and Emerging Technologies, vol.48, pp.212-218, 2018 (Journal Indexed in SCI)
44. **Identification of Lactic Acid Bacteria from Spontaneous Rye Sourdough and Determination of Their Functional Characteristics**
İspirli H., Demirbaş F., Yüzer M. O. , Dertli E.
Food Biotechnology, vol.32, no.3, pp.222-235, 2018 (Journal Indexed in SCI)
45. **Synthesis of Enantiomerically Enriched Drug Precursors by Lactobacillus paracasei BD87E6 as a Biocatalyst**
Öksüz S., Şahin E., Dertli E.
Chemistry and Biodiversity, vol.15, no.6, 2018 (Journal Indexed in SCI)
46. **Microbial species playing roles for the production of traditional Kasar cheese during pre-maturation period**
Yuvaşen A., Macit E., Dertli E.
LWT - Food Science and Technology, vol.91, pp.406-413, 2018 (Journal Indexed in SCI)
47. **Structural analysis of the α -D-glucan produced by the sourdough isolate Lactobacillus brevis E25**
Dertli E., Colquhoun I. J. , Côté G. L. , Le Gall G., Narbad A.
Food Chemistry, vol.242, pp.45-52, 2018 (Journal Indexed in SCI)
48. **Isolation and characterisation of lactic acid bacteria from traditional koumiss and kurut**
İspirli H., Dertli E.
International Journal of Food Properties, vol.20, 2018 (Journal Indexed in SCI)
49. **Isolation and identification of exopolysaccharide producer lactic acid bacteria from Turkish yogurt**
İspirli H., Dertli E.
Journal of Food Processing and Preservation, vol.42, no.1, 2018 (Journal Indexed in SCI)
50. **Microbial diversity of traditional kefir grains and their role on kefir aroma**
Dertli E., Çon A. H.
LWT - Food Science and Technology, vol.85, pp.151-157, 2017 (Journal Indexed in SCI)
51. **Highly Enantioselective Production of Chiral Secondary Alcohols Using Lactobacillus paracasei BD101 as a New Whole Cell Biocatalyst and Evaluation of Their Antimicrobial Effects**
Yilmaz D., Şahin E., Dertli E.
Chemistry and Biodiversity, vol.14, no.11, 2017 (Journal Indexed in SCI)
52. **Highly Enantioselective Production of Chiral Secondary Alcohols with Candida zeylanoides as a New Whole Cell Biocatalyst**
Şahin E., Dertli E.

Chemistry and Biodiversity, vol.14, no.9, 2017 (Journal Indexed in SCI)

53. **Antimicrobial and functional properties of lactic acid bacteria isolated from sourdoughs**
Demirbas F., İspirli H., Kurnaz A. A. , YILMAZ M. T. , Dertli E.
LWT - Food Science and Technology, vol.79, pp.361-366, 2017 (Journal Indexed in SCI Expanded)
54. **Characterization of lactic acid bacteria from yogurt-like product fermented with pine cone and determination of their role on physicochemical, textural and microbiological properties of product**
Sert D., Mercan E., Dertli E.
LWT - Food Science and Technology, vol.78, pp.70-76, 2017 (Journal Indexed in SCI)
55. **Characterization of functional properties of Enterococcus spp. isolated from Turkish white cheese**
İspirli H., Demirbaş F., Dertli E.
LWT - Food Science and Technology, vol.75, pp.358-365, 2017 (Journal Indexed in SCI)
56. **Effects of in situ exopolysaccharide production and fermentation conditions on physicochemical, microbiological, textural and microstructural properties of Turkish-type fermented sausage (sucuk)**
Dertli E., YILMAZ M. T. , Tatlısu N. B. , Toker O. S. , CANKURT H., Sagdic O.
Meat Science, vol.121, pp.156-165, 2016 (Journal Indexed in SCI Expanded)
57. **A novel antifungal surface-coating application to limit postharvest decay on coated apples: Molecular, thermal and morphological properties of electrospun zein–nanofiber mats loaded with curcumin**
YILMAZ A., BOZKURT F., Cicek P. K. , Dertli E., DURAK M. Z. , YILMAZ M. T.
Innovative Food Science and Emerging Technologies, vol.37, pp.74-83, 2016 (Journal Indexed in SCI Expanded)
58. **Characterisation of lactic acid bacteria from Turkish sourdough and determination of their exopolysaccharide (EPS) production characteristics**
Dertli E., Mercan E., ARICI M., YILMAZ M. T. , SAĞDIÇ O.
LWT, vol.71, pp.116-124, 2016 (Journal Indexed in SCI Expanded)
59. **EpsA is an essential gene in exopolysaccharide production in Lactobacillus johnsonii FI9785**
Dertli E., Mayer M. J. , Colquhoun I. J. , Narbad A.
Microbial Biotechnology, vol.9, no.4, pp.496-501, 2016 (Journal Indexed in SCI)
60. **Development of a fermented ice-cream as influenced by in situ exopolysaccharide production: Rheological, molecular, microstructural and sensory characterization**
Dertli E., TOKER Ö. S. , DURAK M. Z. , YILMAZ M., Tatlısu N. B. , SAĞDIÇ O., CANKURT H.
Carbohydrate Polymers, vol.136, pp.427-440, 2016 (Journal Indexed in SCI Expanded)
61. **Decontamination of Escherichia coli O157: H7 and Staphylococcus aureus from Fresh-Cut Parsley with Natural Plant Hydrosols**
TÖRNÜK F., Dertli E.
Journal of Food Processing and Preservation, vol.39, no.6, pp.1587-1594, 2015 (Journal Indexed in SCI Expanded)
62. **Impact of exopolysaccharide production on functional properties of some Lactobacillus salivarius strains**
Mercan E., İspirli H., Sert D., YILMAZ M. T. , Dertli E.
Archives of Microbiology, vol.197, no.9, pp.1041-1049, 2015 (Journal Indexed in SCI)
63. **Isolation and identification of an exopolysaccharide producer Streptococcus thermophilus strain from Turkish yogurt Yoğurttan ekzopolisakkarit üreten Streptococcus thermophilus suşunun izolasyonu ve tanımlanması**
Dertli E.
Kafkas Üniversitesi Veteriner Fakültesi Dergisi, vol.21, no.2, pp.229-232, 2015 (Journal Indexed in SCI)
64. **Characterization of functional properties of enterococcus faecium strains isolated from human gut**
İspirli H., Demirbaş F., Dertli E.
Canadian Journal of Microbiology, vol.61, no.11, pp.861-870, 2015 (Journal Indexed in SCI)
65. **Thermal loop test to determine structural changes and thermal stability of creamed honey: Rheological characterization**
KARASU S., TOKER Ö. S. , YILMAZ M. T. , Karaman S., Dertli E.
Journal of Food Engineering, vol.150, pp.90-98, 2015 (Journal Indexed in SCI Expanded)

66. **Impact of the exopolysaccharide layer on biofilms, adhesion and resistance to stress in *Lactobacillus johnsonii* F19785**
Dertli E., Mayer M. J. , Narbad A.
BMC Microbiology, vol.15, no.1, 2015 (Journal Indexed in SCI)
67. **Effect of in situ exopolysaccharide production on physicochemical, rheological, sensory, and microstructural properties of the yogurt drink ayran: An optimization study based on fermentation kinetics**
YILMAZ M., DERTLI E., TOKER Ö. S. , Tatlisu N. B. , SAĞDIÇ O., ARICI M.
Journal of Dairy Science, vol.98, no.3, pp.1604-1624, 2015 (Journal Indexed in SCI Expanded)
68. **Steady, dynamic and creep rheological analysis as a novel approach to detect honey adulteration by fructose and saccharose syrups: Correlations with HPLC-RID results**
YILMAZ M. T. , TATLISU N. B. , TOKER Ö. S. , Karaman S., Dertli E., SAĞDIÇ O., ARICI M.
Food Research International, vol.64, pp.634-646, 2014 (Journal Indexed in SCI Expanded)
69. **Structure and biosynthesis of two exopolysaccharides produced by *Lactobacillus johnsonii* F19785**
Dertli E., Colquhoun I. J. , Gunning A. P. , Bongaerts R. J. , Le Gall G., Bonev B. B. , Mayer M. J. , Narbad A.
Journal of Biological Chemistry, vol.288, no.44, pp.31938-31951, 2013 (Journal Indexed in SCI)
70. **Spontaneous Mutation Reveals Influence of Exopolysaccharide on *Lactobacillus johnsonii* Surface Characteristics**
Horn N., Wegmann U., Dertli E., Mulholland F., Collins S. R. A. , Waldron K. W. , Bongaerts R. J. , Mayer M. J. , Narbad A.
PLoS ONE, vol.8, no.3, 2013 (Journal Indexed in SCI)
71. **The effects of carbon dioxide addition to cheese milk on the microbiological properties of Turkish White brined cheese**
Dertli E., Sert D., Akin N.
International Journal of Dairy Technology, vol.65, no.3, pp.387-392, 2012 (Journal Indexed in SCI)
72. **Effects of sunflower honey on the physicochemical, microbiological and sensory characteristics in set type yoghurt during refrigerated storage**
Sert D., Akin N., Dertli E.
International Journal of Dairy Technology, vol.64, no.1, pp.99-107, 2011 (Journal Indexed in SCI)

Articles Published in Other Journals

1. **MACHINE LEARNING APPLICATION FOR OPTIMIZING ASYMMETRICAL REDUCTION OF ACETOPHENONE EMPLOYING COMPLETE CELL OF LACTOBACILLUS SENMAIZUKE AS AN ENVIRONMENTALLY FRIENDLY APPROACH**
Taylan O., Yilmaz M. T. , Balubaid M., Alamoudi R., El-Obeid T., Dertli E., Sahin E., Bakhsh A. A. , Herrera-Viedma E.
INTERNATIONAL JOURNAL OF ECOSYSTEMS AND ECOLOGY SCIENCE-IJEES, vol.10, no.1, pp.123-136, 2020
(Journal Indexed in ESCI)
2. **Genome Sequences of Five *Lactobacillus* sp. Isolates from Traditional Turkish Sourdough**
Dertli E., Skory C. D. , Şimşek Ö.
MICROBIOLOGY RESOURCE ANNOUNCEMENTS, vol.6, no.26, 2018 (Journal Indexed in ESCI)
3. **Portakal Posasından Modifiye Pektin Eldesi ve Optimizasyonu, Kompozisyonel ve Yatışkan Faz Özelliklerinin Karakterizasyonu**
YILMAZ M. T. , MUSLU A., KARASU S., BOZKURT F., DERTLİ E.
Tekirdağ Ziraat Fakültesi Dergisi, 2017 (Journal Indexed in ESCI)
4. **Optimization of pectin extraction from orange pulp and characterization of compositional and steady shear properties Portakal posasından modifiye pektin eldesi ve optimizasyonu, kompozisyonel ve yatışkan faz özelliklerinin karakterizasyonu**
YILMAZ M. T. , Muslu A., KARASU S., BOZKURT F., Dertli E.
Journal of Tekirdag Agricultural Faculty, vol.14, no.2, pp.71-80, 2017 (Refereed Journals of Other Institutions)

5. **EFFECT OF IN SITU EXOPOLYSACCHARIDE PRODUCTION ON SENSORY PROPERTIES OF TURKISH-TYPE FERMENTED SAUSAGE**
YILMAZ M. T. , TOKER Ö. S. , TATLISU N. B. , ARICI M., DERTLİ E.
Sigma Journal of Engineering and Natural Sciences, 2016 (Other Refereed National Journals)
6. **Şeker Pancarı Küspesinden Elde Edilen Pektinin Modifiye Edilerek Karakterize Edilmesi, Moleküler ve Reolojik Özelliklerinin Belirlenmesi**
YILMAZ M. T. , MUSLU A., DERTLİ E., TOKER Ö. S.
Tekirdağ Ziraat Fakültesi Dergisi, 2016 (Other Refereed National Journals)

Refereed Congress / Symposium Publications in Proceedings

1. **Bioactive Peptides: Formation and Impact Mechanisms**
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Professional Experience

2018 - 2020	Manager of Research and Application Center	Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering
2015 - 2019	Head of International Office	Bayburt University, Faculty Of Engineering, Department Of Food Engineering

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Research Areas

Food Engineering, Biotechnology, Microbiology, Molecular Biology and Genetics