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International Researcher IDs

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Learning Knowledge

Doctorate
2011 - 2014

University of East Anglia, United Kingdom

Postgraduate
2006 - 2008

Selcuk University, Institute Of Science, Turkey

Undergraduate
2002 - 2006

Selcuk University, Faculty Of Agriculture, Department Of Food Engineering,
Turkey

Academic Titles / Tasks

Associate Professor
2020 - Continues

Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering,
Department Of Food Engineering

Supported Projects

1. ŞİMŞEK Ö., DERTLİ E., Project Supported by Higher Education Institutions, Elma posası kullanılarak laktik asit bakterisi ile mannositolün üretimi ve optimizasyonu, 2021 - 2023
2. DERTLİ E., Poyraz F., Project Supported by Higher Education Institutions, Arı poleninin doğal fermantasyonu ile inovatif arı ekmeği Perga geliştirilmesi, 2021 - 2022
3. Tekçe E., Dertli E., Project Supported by Higher Education Institutions, Sıcaklık Stresi Altında Beslenen Keklik Ve Bildircin Rasyonlarına Farklı Dozlarda İlavé Edilen Probiyotik Ve Moringa Olifera Uçucu Yağının Besi Performansı, Bağırsak Mikroflorası Ve Et Kalitesi Üzerine Etkisi, 2018 - 2020
4. Taylan O., Dertli E., Other International Funding Programs, Characterization and optimization of exopolysaccharide production at industrial scale and determination of its immunomodulatory functions, 2018 - 2019
5. İspirli H., Dertli E., TUBITAK Project, Production of type 3 sourdough powder as an additive to be used in bread production, 2018 - 2019
6. 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
7. Dertli E., Şimşek Ö., TUBITAK Project, Production of functional exopolysaccharides for the production of Tarhana and identification of the producer strains, 2017 - 2019
8. Dertli E., Durak M. Z., TUBITAK Project, Production of commercial starter cultures for sourdough bread

- production, 2015 - 2018
- 9. Dertli E., Akin N., TUBITAK Project, Determination of the mirobial 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
 - 10. Dertli E., Yilmaz 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
 - 11. Dertli E., Arıcı M., TUBITAK Project, Determination of the homopolymeric and heteropolymeric exopolysaccharide (EPS) production in fermented food products., 2014 - 2016

Awards

- 1. Dertli E., TÜBA GEBİP, Tüba, December 2021

Scholarships

MEB Doktora Bursu, Ministry of Education, 2010 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- 1. **Exopolysaccharides from Enterococcus faecium and Streptococcus thermophilus: Bioactivities, gut microbiome effects, and fermented milk rheology**
Tarique M., Ali A. H., Kizhakkayil J., Liu S., ÖZ F., DERTLİ E., Kamal-Eldin A., Ayyash M.
Food Chemistry: X, vol.21, 2024 (SCI-Expanded)
- 2. **Deep eutectic solvent as plasticizing agent for the zein based films**
Yilmaz M. T., Kul E., Saricaoglu F. T., Odabas H. I., Taylan O., DERTLİ E.
Food Packaging and Shelf Life, vol.42, 2024 (SCI-Expanded)
- 3. **Genetic diversity and phylogenetic relationships of Streptococcus thermophilus isolates from traditional Turkish yogurt: multilocus sequence typing (MLST)**
Kiraz D., Özcan A., YIBAR A., DERTLİ E.
Archives of Microbiology, vol.206, no.3, 2024 (SCI-Expanded)
- 4. **Multilocus sequence typing of L. bulgaricus and S. thermophilus strains from Turkish traditional yoghurts and characterisation of their techno-functional roles**
Dikmen H., Goktas H., Demirbas F., Kayacan Çakmakoglu S., Ispirli H., Arıcı M., Turker M., Sağıdış O., Dertli E.
Food Science and Biotechnology, vol.33, no.3, pp.625-635, 2024 (SCI-Expanded)
- 5. **Production of Novel Bigels from Cold Pressed Chia Seed Oil By-Product: Application in Low-Fat Mayonnaise**
Alkabaa A. S., AKÇİÇEK A., Taylan O., Balubaid M., Alamoudi M., Gulzar W. A., Alidrisi H., DERTLİ E., KARASU S.
Foods, vol.13, no.4, 2024 (SCI-Expanded)
- 6. **Optimization of cryoprotectant formulation to enhance the viability of Lactiplantibacillus plantarum NBC99 isolated from human origin**
Kavak A. E., Zent İ., Özdemir A., DERTLİ E.
Preparative Biochemistry and Biotechnology, 2024 (SCI-Expanded)
- 7. **Characterization and technological functions of different lactic acid bacteria from traditionally produced Kırklareli white brined cheese during the ripening period**
Çetin B., Usal M., Aloğlu H. Ş., Busch A., DERTLİ E., Abdulmawjood A.
Folia Microbiologica, 2024 (SCI-Expanded)
- 8. **Optimization of asymmetric bioreduction conditions of 1-indanone by Leuconostoc mesenteroides N6 using a face-centered design-based multi-objective optimization model**

- Alamoudi M., Özdemir A., DERTLİ E., Bolubaid M., Alidrisi H. M., Taylan O., Yilmaz M. T., Şahin E.
Preparative Biochemistry and Biotechnology, vol.54, no.1, pp.12-18, 2024 (SCI-Expanded)
9. **Production and characterization of probiotic jelly candy containing *Bacillus* species**
Kahraman B., Korkmaz K., Daştan D., Toker Ö. S., Dertli E., Arıcı M.
Journal of Food Measurement and Characterization, vol.17, no.6, pp.5864-5873, 2023 (SCI-Expanded)
10. **The characterization of the non-starter lactic acid bacteria and yeast microbiota and the chemical and aromatic properties of traditionally produced Turkish White Cheese**
MACİT E., Yücel N., DERTLİ E.
Brazilian Journal of Microbiology, vol.54, no.3, pp.2227-2241, 2023 (SCI-Expanded)
11. **Improvement of some techno-functional properties of aquafaba by pre-fermentation with *Lactobacillus plantarum* MA2**
BEKİROĞLU H., Karimidastjerd A., ÖZMEN D., TOKER Ö. S., Inan M., SAĞDIÇ O., DERTLİ E.
Food Bioscience, vol.54, 2023 (SCI-Expanded)
12. **Structural characterization of potato starch modified by a 4,6- α -glucanotransferase B from *Lactobacillus reuteri* E81**
Hassanein W. S., İspirli H., DERTLİ E., Yilmaz M. T.
International Journal of Biological Macromolecules, vol.242, 2023 (SCI-Expanded)
13. **Characterisation of dextran AP-27 produced by bee pollen isolate *Lactobacillus kunkeei* AP-27**
Yilmaz M. T., İspirli H., Alidrisi H., Taylan O., DERTLİ E.
Process Biochemistry, vol.129, pp.22-29, 2023 (SCI-Expanded)
14. **Utilisation of an active branching sucrase from *Lactobacillus kunkeei* AP-37 to produce techno-functional poly-oligosaccharides**
İspirli H., KORKMAZ K., Arioglu-Tuncil S., BOZKURT F., SAĞDIÇ O., Tunçil Y. E., Narbad A., DERTLİ E.
International Journal of Biological Macromolecules, vol.236, 2023 (SCI-Expanded)
15. **The stabilisation of low-fat mayonnaise by whey protein isolate-microbial exopolysaccharides (*Weissella confusa* W-16 strain) complex**
Yalmancı D., DERTLİ E., Tekin-Cakmak Z. H., KARASU S.
International Journal of Food Science and Technology, vol.58, no.3, pp.1307-1316, 2023 (SCI-Expanded)
16. **Extracellular recombinant production of 4,6 and 4,3 α -glucanotransferases in *Lactococcus lactis***
Büyükkılı A., Niçin R., DERTLİ E., ŞİMŞEK Ö.
Enzyme and Microbial Technology, vol.164, 2023 (SCI-Expanded)
17. **Characterization of Bee Bread Produced with Defined Starter Cultures Mimicking the Natural Fermentation Process**
Poyraz F., Yalmancı D., İspirli H., DERTLİ E.
Fermentation, vol.9, no.2, 2023 (SCI-Expanded)
18. **Utilization of exopolysaccharide produced by *Leuconostoc lactis* GW-6 as an emulsifier for low-fat mayonnaise production**
Yalmancı D., DERTLİ E., Tekin-Cakmak Z. H., KARASU S.
International Journal of Biological Macromolecules, vol.226, pp.772-779, 2023 (SCI-Expanded)
19. **Optimization of asymmetric bioreduction conditions of 1-(thiophen-2-yl)ethanone by *Weissella cibaria* N9 using a desirability function-embedded face-centered optimization model**
Bolubaid M., Özdemir A., DERTLİ E., Alamoudi M., Taylan O., KARABOĞA D., Yilmaz M. T., Şahin E.
Preparative Biochemistry and Biotechnology, vol.53, no.10, pp.1254-1262, 2023 (SCI-Expanded)
20. **Isolation and characterization of yogurt starter cultures from traditional yogurts and growth kinetics of selected cultures under lab-scale fermentation**
Kayacan Çakmakoglu S., Vurmaz M., Bezirci E., Kaya Y., Dikmen H., Goktas H., Demirbas F., Encu B., Soykut E. A., Alemdar F., et al.
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.53, no.4, pp.454-463, 2023 (SCI-Expanded)
21. **Identification of Lactic Acid Bacteria (LAB) from pre-fermented liquids of selected cereals and legumes and characterization of their exopolysaccharides (EPS)**
Yalmancı D., İspirli H., Dertli E.

- Food Bioscience, vol.50, 2022 (SCI-Expanded)
22. The effect of flours of different immature cereal grains on sourdough and sourdough bread: Microbiological, rheological, textural and sugar profiles
Alkay Z., Yilmaz M. T., Can A. M., Ispirli H., Dertli E.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, 2022 (SCI-Expanded)
23. Bioactive and technological properties of an alpha-D-glucan synthesized by *Weissella cibaria* PDER21
Yilmaz M. T., Ispirli H., Taylan O., Alamoudi M., DERTLİ E.
CARBOHYDRATE POLYMERS, vol.285, 2022 (SCI-Expanded)
24. Comparison of the probiotic characteristics of Lactic Acid Bacteria (LAB) isolated from sourdough and infant feces
Kaya Y., ERTEM T., Vurmaz M., Ispirli H., ŞİMŞEK Ö., DERTLİ E.
FOOD BIOSCIENCE, vol.47, 2022 (SCI-Expanded)
25. Optimization of Biocatalytic Production of Enantiopure (S)-1-(4-Methoxyphenyl) Ethanol with *Lactobacillus senmaizuke* Using the Box-Behnken Design-Based Model
Kavi M., Ozdemir A., DERTLİ E., ŞAHİN E.
ARABIAN JOURNAL FOR SCIENCE AND ENGINEERING, vol.47, no.5, pp.5849-5858, 2022 (SCI-Expanded)
26. Facile biomimetic synthesis of AgNPs using aqueous extract of *Helichrysum arenarium*: characterization and antimicrobial activity
Yilmaz M. T., Ispirli H., Taylan O., Balubaid M., DERTLİ E.
INORGANIC AND NANO-METAL CHEMISTRY, 2022 (SCI-Expanded)
27. Optimization of Asymmetric Bioreduction Conditions of 2-methyl-1-phenylpropan-1-one by *Lactobacillus fermentum* BY35 Using I-Optimal Design-Based Model
Aksuoglu S., Ozdemir A., Serencam H., DERTLİ E., ŞAHİN E.
ARABIAN JOURNAL FOR SCIENCE AND ENGINEERING, vol.47, no.5, pp.6505-6514, 2022 (SCI-Expanded)
28. Prevalence of *Clostridium* spp., in Kashar cheese and efficiency of *Lactiplantibacillus plantarum* and *Lactococcus lactis* subsp. *lactis* mix as a biocontrol agents for *Clostridium* spp.
Demirbas F., Dertli E., Arıcı M.
FOOD BIOSCIENCE, vol.46, 2022 (SCI-Expanded)
29. Structural and bioactive characteristics of a dextran produced by *Lactobacillus kunkeei* AK1
Yilmaz M. T., Ispirli H., Taylan O., Bilgrami A. L., DERTLİ E.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.200, pp.293-302, 2022 (SCI-Expanded)
30. Characterisation and functional roles of a highly branched dextran produced by a bee pollen isolate *Leuconostoc mesenteroides* BI-20
Yilmaz M. T., İspirli H., Taylan O., Taşdemir V., SAĞDIÇ O., DERTLİ E.
Food Bioscience, vol.45, 2022 (SCI-Expanded)
31. 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, vol.40, no.1, pp.9-16, 2022 (SCI-Expanded)
32. Biocatalytic asymmetric synthesis of (S)-1-indanol using *Lactobacillus paracasei* BD71
Kalay E., DERTLİ E., ŞAHİN E.
BIOCATALYSIS AND BIOTRANSFORMATION, vol.40, no.5, pp.386-392, 2022 (SCI-Expanded)
33. Characteristics of functional ice cream produced with probiotic *Saccharomyces boulardii* in combination with *Lactobacillus rhamnosus* GG
Goktas H., Dikmen H., BEKİROĞLU H., ÇEBİ N., DERTLİ E., SAĞDIÇ O.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.153, 2022 (SCI-Expanded)
34. Production and characterization of yeast extracts produced by *Saccharomyces cerevisiae*, *Saccharomyces boulardii* and *Kluyveromyces marxianus*
Demircul F., ŞİMŞEK Ö., BOZKURT F., DERTLİ E., SAĞDIÇ O.
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.52, no.6, pp.657-667, 2022 (SCI-Expanded)

35. Optimization of asymmetric reduction conditions of 1-(benzo [d] [1,3] dioxol-5-yl) ethanone by *Lactobacillus fermentum* P1 using D-optimal experimental design-based model
Ozdemir A., DERTLİ E., ŞAHİN E.
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.52, no.2, pp.218-225, 2022 (SCI-Expanded)
36. Synthesis and characterization of cellobiose-derived oligosaccharides with Bifidogenic activity by glucansucrase E81
İspirli H., Bowman M. J., Skory C. D., DERTLİ E.
FOOD BIOSCIENCE, vol.44, 2021 (SCI-Expanded)
37. Comparison of culture-dependent and culture-independent techniques in the detection of lactic acid bacteria biodiversity and dynamics throughout the ripening process: The case of Turkish artisanal Tulum cheese produced in the Anamur region
DEMİRCİ T., ORAÇ A., Aktas K., DERTLİ E., AKYOL İ., AKIN N.
JOURNAL OF DAIRY RESEARCH, vol.88, pp.445-451, 2021 (SCI-Expanded)
38. Characterisation of probiotic properties of yeast strains isolated from kefir samples
Goktas H., Dikmen H., Demirbas F., SAĞDIÇ O., DERTLİ E.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.74, no.4, pp.715-722, 2021 (SCI-Expanded)
39. Investigation of probiotic potential of yeasts isolated from sourdoughs from different regions of Turkey
Alkay Z., DERTLİ E., Durak M. Z.
ACTA ALIMENTARIA, vol.50, no.4, pp.610-619, 2021 (SCI-Expanded)
40. Fabrication and characterization of bioactive nanoemulsion-based delivery systems
Yilmaz A., Meral R., Kabli M., Ermis E., AKMAN P. K., DERTLİ E., Taylan O., SAĞDIÇ O., Yilmaz M. T.
Emerging Materials Research, vol.10, no.3, pp.265-271, 2021 (SCI-Expanded)
41. Synthesis and characterization of Bifidogenic raffinose-derived oligosaccharides via acceptor reactions of glucansucrase E81
İspirli H., Bowman M. J., Skory C. D., DERTLİ E.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.147, 2021 (SCI-Expanded)
42. Prevalence and fingerprinting of lactic acid bacteria community during 180 days of ripening in traditional Turkish goatskin bag Tulum cheeses produced in the mountainous region of Karaman using culture-dependent and -independent methods
DEMİRCİ T., Goktepe C. K., Ozturk H. I., AKIN N., Akyol I., DERTLİ E.
INTERNATIONAL DAIRY JOURNAL, vol.118, 2021 (SCI-Expanded)
43. Detection of fructophilic lactic acid bacteria (FLAB) in bee bread and bee pollen samples and determination of their functional roles
İspirli H., DERTLİ E.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.5, 2021 (SCI-Expanded)
44. 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, vol.203, no.4, pp.1697-1706, 2021 (SCI-Expanded)
45. A green nano-biosynthesis of selenium nanoparticles with Tarragon extract: Structural, thermal, and antimicrobial characterization
Yilmaz M. T., İspirli H., Taylan O., DERTLİ E.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.141, 2021 (SCI-Expanded)
46. 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 (SCI-Expanded)
47. Production of lactose derivative hetero-oligosaccharides from whey by glucansucrase E81 and determination of prebiotic functions
İspirli H., DERTLİ E.

- LWT, vol.137, 2021 (SCI-Expanded)
48. Comparison of functional characteristics of distinct *Saccharomyces boulardii* strains isolated from commercial food supplements
Goktas H., DERTLİ E., SAĞDIÇ O.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.136, 2021 (SCI-Expanded)
49. 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, vol.51, no.2, pp.112-119, 2021 (SCI-Expanded)
50. 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, vol.51, no.4, pp.331-339, 2021 (SCI-Expanded)
51. 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 (SCI-Expanded)
52. 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 (SCI-Expanded)
53. 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 (SCI-Expanded)
54. 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 (SCI-Expanded)
55. 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 (SCI-Expanded)
56. 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 (SCI-Expanded)
57. 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 (SCI-Expanded)
58. 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 (SCI-Expanded)
59. 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 (SCI-Expanded)
60. 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 (SCI-Expanded)
61. **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 (SCI-Expanded)
62. **Green synthesis of chiral aromatic alcohols with Lactobacillus kefiri P2 as a novel biocatalyst**
Baydaş Y., Dertli E., Şahin E.
SYNTHETIC COMMUNICATIONS, vol.50, no.7, pp.1035-1045, 2020 (SCI-Expanded)
63. **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 (SCI-Expanded)
64. **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 (SCI-Expanded)
65. **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 (SCI-Expanded)
66. **Structural and technological characterization of ropy exopolysaccharides produced by Lactobacillus plantarum strains isolated from Tarhana**
Zehir Şentürk D., Dertli E., ERTEM H., Şimşek Ö.
FOOD SCIENCE AND BIOTECHNOLOGY, vol.29, no.1, pp.121-129, 2020 (SCI-Expanded)
67. **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 (SCI-Expanded)
68. **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 (SCI-Expanded)
69. **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 (SCI-Expanded)
70. **Characterization of a glucansucrase from Lactobacillus reuteri E81 and production of malto-oligosaccharides**
ISPIRLI H., Yuzer M. O., SKORY C., COLQUHOUN I. J., SAĞDIÇ O., Dertli E.
Biocatalysis and Biotransformation, vol.37, no.6, pp.421-430, 2019 (SCI-Expanded)
71. **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 (SCI-Expanded)
72. **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 (SCI-Expanded)
73. **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 (SCI-Expanded)
74. **Effect of electrospun nisin and curcumin loaded nanomats on the microbial quality, hardness and**

- sensory characteristics of rainbow trout fillet**
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DERTLİ E., MERCAN E., ARICI M., YILMAZ M. T., Sağıdıç O.
6th Sourdough Symposium, 30 September - 02 October 2015

Academic and Administrative Experience

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

Advising Theses

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Research Areas

Food Engineering, Biotechnology, Microbiology, Molecular Biology and Genetics

Non Academic Experience

DERLAB