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Personal Information

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Education Information

Doctorate, Erciyes University, Fen Bilimleri Enstitüsü, Turkey 2009 - 2014

Postgraduate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Turkey 2006 - 2009

Undergraduate, Selcuk University, Faculty Of Agriculture, Department Of Food Engineering, Turkey 2002 - 2006

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Biyoaktif madde yüklenmiş nanokillerle güçlendirilmiş aktif ambalaj üretimi ve gıda ambalajlamada kullanımı, Erciyes University, Department of Marine Engineering Operations, 2014

Postgraduate, Farklı nispi nem ve sıcaklıklarda üretilen buğday filizlerinin mikrobiyal yükünün belirlenmesi ve azaltma olanaklarının araştırılması, Erciyes University, Department of Marine Engineering Operations, 2009

Research Areas

Food Engineering, Food Science, Food Microbiology, Food Hygiene and Sanitation, Food Technology, Food Packaging, Engineering and Technology

Academic Titles / Tasks

Associate Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2018 - Continues

Assistant Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2014 - 2018

Expert, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2013 - 2014

Lecturer, Erciyes University, Safiye Çıkrıkçıoğlu Myo, Gıda Teknolojisi, 2009 - 2013

Lecturer, Cumhuriyet Üniversitesi, Suşehri Myo, Süt Ürünleri Programı, 2007 - 2009

Academic and Administrative Experience

Advising Theses

- Törnük F., Timol yüklü kitosan nanopartiküllerinin optimizasyonu ve karakterizasyonu, Doctorate, M.ALİ(Student), 2020
- Törnük F., Türkiye'nin farklı bölgelerinden temin edilen madımak örneklerinin bazı biyoaktif özelliklerinin belirlenmesi, Postgraduate, N.MARANGOZ(Student), 2020
- TÖRNÜK F., Ekmeklik Unlara Diyet Lif Kaynağı Olarak İğde Tozu İlavesinin Hamur ve Ekmek Kalitesi Üzerine Etkisinin İncelenmesi, Postgraduate, Z.YAVUZ(Student), 2019
- TÖRNÜK F., Elektropüskürtme Yöntemiyle Propolis Yüklenmiş Polivinil Alkol Nanopartiküllerinin Üretimi ve Karakterizasyonu, Postgraduate, B.ŞUBAŞI(Student), 2018
- TÖRNÜK F., Optimization of Ultraviolet Pasteurization Conditions of Shalgam Juice and Determination of Its Shelf Life, Postgraduate, K.DOĞAN(Student), 2017
- TÖRNÜK F., Çemen Tohumu Bazlı Nanokil Katkılı Biyobozunur Nanokompozit Film Üretimi ve Karakterizasyonu, Postgraduate, S.MEMİŞ(Student), 2017
- TÖRNÜK F., Buğday, Maş Fasulyesi ve Yeşil Mercimeğin Çimlendirme Öncesi Bitki Hidrosolleri ile Dekontaminasyonu, Postgraduate, N.ŞAHAN(Student), 2017
- TÖRNÜK F., Zayıf Unların Ekmeklik Kalitelerinin Pelemir (Cephalaria syriaca) Ekstraktı İlavesiyle Geliştirilmesi, Postgraduate, E.ŞEYMA(Student), 2016
- TÖRNÜK F., İstanbul İlinde Satışa Sunulan Pastalarda Patojen Bakteri Varlığının İncelenmesi, Postgraduate, E.ÇALIŞKAN(Student), 2016
- TÖRNÜK F., Satureja hortensis L. Uçucu Yağı Yüklenmiş Kitosan Nanopartiküllerinin ve Kitosan Filmlerin Üretimi ve Karakterizasyonu, Postgraduate, G.CANSU(Student), 2016

Jury Memberships

- Post Graduate, Yüksek Lisans Tez Savunması, İstanbul Teknik Üniversitesi, June, 2019
- Post Graduate, Yüksek Lisans Tez Savunması, Yıldız Teknik Üniversitesi, May, 2019
- Doctorate, Doktora Tez Savunması, Erciyes Üniversitesi, April, 2019

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

- I. **Fabrication and characterization of curcumin loaded ovalbumin nanocarriers and bioactive properties**
Akman P. K. , Bozkurt F., Törnük F.
Ciencia E Tecnologia De Alimentos, vol.42, pp.38421, 2022 (Journal Indexed in SCI Expanded)
- II. **Optimization of ultrasound assisted antioxidant extraction from apricot pomace using response surface methodology**
Kasapoglu E. D. , KAHRAMAN S., TÖRNÜK F.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.6, pp.5277-5287, 2021 (Journal Indexed in SCI)
- III. **Potential probiotic lactic acid bacteria isolated from fermented gilaburu and shalgam beverages**
Akman P. K. , Özülcü G., Törnük F., Yetim H.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.149, pp.111705, 2021 (Journal Indexed in SCI)
- IV. **Role of non-thermal treatments and fermentation with probiotic Lactobacillus plantarum on in vitro bioaccessibility of bioactives from vegetable juice**
Dogan K., Akman P. K. , Törnük F.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.101, no.11, pp.4779-4788, 2021 (Journal Indexed in

SCI)

- V. **Home-made cheese preservation using sodium alginate based on edible film incorporating essential oils**
Mahcene Z., Khelil A., Hasni S., Bozkurt F., Goudjil M. B. , Törnük F.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.58, no.6, pp.2406-2419, 2021 (Journal Indexed in SCI)
- VI. **Fabrication and characterization of probiotic Lactobacillus plantarum loaded sodium alginate edible films**
AKMAN P. K. , BOZKURT F., Dogan K., TÖRNÜK F., Tamturk F.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.1, pp.84-92, 2021 (Journal Indexed in SCI)
- VII. **Extraction of a novel water-soluble gum from nettle (Urtica dioica) seeds: Optimization and characterization**
Kutlu G., BOZKURT F., TÖRNÜK F.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.162, pp.480-489, 2020 (Journal Indexed in SCI)
- VIII. **Optimization of production parameters for fabrication of thymol-loaded chitosan nanoparticles**
ÇAKIR M., Icyer N. C. , TÖRNÜK F.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.151, pp.230-238, 2020 (Journal Indexed in SCI)
- IX. **Development and characterization of sodium alginate based active edible films incorporated with essential oils of some medicinal plants**
Mahcene Z., Khelil A., Hasni S., Akman P. K. , Bozkurt F., Birech K., Goudjil M. B. , Törnük F.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.145, pp.124-132, 2020 (Journal Indexed in SCI)
- X. **Development of probiotic carrier dried apples for consumption as snack food with the impregnation of Lactobacillus paracasei**
Akman P. K. , Uysal E., Ozkaya G., Törnük F., Durak M. Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.103, pp.60-68, 2019 (Journal Indexed in SCI)
- XI. **Synthesis and Biological Evaluation of Novel Tricyclic Pyrrolidinyl (R)-Alcohols and Amines**
Sahin E., KILIÇ H., TÖRNÜK F., Dertli E.
Journal of Heterocyclic Chemistry, vol.56, no.3, pp.824-831, 2019 (Journal Indexed in SCI Expanded)
- XII. **Determination of mold contamination and aflatoxin levels of the meat products/ingredients collected from Turkey market**
Cavus S., TÖRNÜK F., SARIOĞLU K., Yetim H.
JOURNAL OF FOOD SAFETY, vol.38, no.5, 2018 (Journal Indexed in SCI)
- XIII. **Development of LLDPE based active nanocomposite films with nanoclays impregnated with volatile compounds**
TÖRNÜK F., SAĞDIÇ O., Hancer M., Yetim H.
FOOD RESEARCH INTERNATIONAL, vol.107, pp.337-345, 2018 (Journal Indexed in SCI)
- XIV. **Production and characterization of a new biodegradable fenugreek seed gum based active nanocomposite film reinforced with nanoclays**
MEMIS S., TÖRNÜK F., BOZKURT F., DURAK M. Z.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.103, pp.669-675, 2017 (Journal Indexed in SCI)
- XV. **Effect of xanthan and locust bean gum synergistic interaction on characteristics of biodegradable edible film**
Kurt A., TOKER Ö. S. , TÖRNÜK F.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.102, pp.1035-1044, 2017 (Journal Indexed in SCI)
- XVI. **EFFECTS OF SOME FOOD JUICES AND ADDITIVES ON SOME PHYSICOCHEMICAL, TEXTURAL, COLOR,**

MICROBIOLOGICAL AND SENSORY PROPERTIES OF CEMEN PASTE

Yetim H., EKİCİ L., ÖZCAN C., Ozturk I., TÖRNÜK F., Karaman S.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.3, 2017 (Journal Indexed in SCI)

- XVII. **Microencapsulation of fig seed oil rich in polyunsaturated fatty acids by spray drying**
Icyer N. C. , TOKER Ö. S. , KARASU S., TÖRNÜK F., Kahyaoglu T., ARICI M.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.11, no.1, pp.50-57, 2017 (Journal Indexed in SCI)
- XVIII. **Microbial ecology of mayonnaise, margarine, and sauces**
SAĞDIÇ O., TÖRNÜK F., KARASU S., DURAK M. Z. , ARICI M.
QUANTITATIVE MICROBIOLOGY IN FOOD PROCESSING: MODELING THE MICROBIAL ECOLOGY, pp.519-532, 2017 (Journal Indexed in SCI)
- XIX. **Decontamination of iceberg lettuce by some plant hydrosols**
Ozturk I., TÖRNÜK F., Caliskan-Aydogan O., DURAK M. Z. , SAĞDIÇ O.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.74, pp.48-54, 2016 (Journal Indexed in SCI)
- XX. **Development of chitosan nanoparticles loaded with summer savory (*Satureja hortensis* L.) essential oil for antimicrobial and antioxidant delivery applications**
Feyzioğlu G. C. , TÖRNÜK F.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.70, pp.104-110, 2016 (Journal Indexed in SCI)
- XXI. **Combined design as a useful statistical approach to extract maximum amount of phenolic compounds from virgin olive oil waste**
Icyer N. C. , TOKER Ö. S. , KARASU S., TÖRNÜK F., BOZKURT F., ARICI M., SAĞDIÇ O.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.70, pp.24-32, 2016 (Journal Indexed in SCI)
- XXII. **Multiple response optimization of the effect of thyme essential oil against *Listeria monocytogenes* in ground meat at different times and temperatures**
TÖRNÜK F., YILMAZ M. T. , Ozturk I., SAĞDIÇ O., ARICI M., DURAK M. Z. , Bayram M.
MEDYCYNA WETERYNARYJNA-VETERINARY MEDICINE-SCIENCE AND PRACTICE, vol.72, no.7, pp.435-447, 2016 (Journal Indexed in SCI)
- XXIII. **Antioxidant and Textural Properties and Aroma and Fatty Acid Profile of Meatless Cig Kofte, a Special Food in Turkey, Produced by Industrial Processing**
Ozturk I., Karaman S., Tastemur B., TÖRNÜK F., SAĞDIÇ O., KAYACIER A.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.40, no.1, pp.48-55, 2016 (Journal Indexed in SCI)
- XXIV. **Application of plant hydrosols for decontamination of wheat, lentil and mung bean seeds prior to sprouting**
Sahan N., TÖRNÜK F.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.8, no.4, pp.575-582, 2016 (Journal Indexed in SCI)
- XXV. **Effect of vaporized ethyl pyruvate as a novel preservation agent for control of postharvest quality and fungal damage of strawberry and cherry fruits**
BOZKURT F., TÖRNÜK F., TOKER Ö. S. , KARASU S., ARICI M., DURAK M. Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.65, pp.1044-1049, 2016 (Journal Indexed in SCI)
- XXVI. **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)
- XXVII. **A NOVEL METHOD FOR FRESH-CUT DECONTAMINATION: EFFICIENCY OF VAPORIZED ETHYL PYRUVATE IN REDUCING STAPHYLOCOCCUS AUREUS AND ESCHERICHIA COLI O157: H7 FROM FRESH PARSLEY**
TÖRNÜK F., DURAK M. Z.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.6, pp.1518-1524, 2015 (Journal Indexed in SCI)
- XXVIII. **LLDPE based food packaging incorporated with nanoclays grafted with bioactive compounds to extend shelf life of some meat products**
TÖRNÜK F., Hancer M., SAĞDIÇ O., Yetim H.

- LWT-FOOD SCIENCE AND TECHNOLOGY, vol.64, no.2, pp.540-546, 2015 (Journal Indexed in SCI)
- XXIX. **Essential Oil Composition, Antimicrobial and Bioactive Properties of *Origanum hypericifolium*, An Endemic Plant Species grown in Turkey**
Fakir H., Us A. A. , SAĞDIÇ M., TÖRNÜK F.
RESEARCH JOURNAL OF BIOTECHNOLOGY, vol.10, no.11, pp.102-108, 2015 (Journal Indexed in SCI)
- XXX. **Molecular characterization of silver-stearate nanoparticles (AgStNPs): A hydrophobic and antimicrobial material against foodborne pathogens**
Bakirdere S., Yılmaz M. T. , Törnük F., Keyf S., Yılmaz A., Sağdıç O., Kocabas B.
FOOD RESEARCH INTERNATIONAL, vol.76, pp.439-448, 2015 (Journal Indexed in SCI)
- XXXI. **Antioxidant, antimicrobial, mineral, volatile, physicochemical and microbiological characteristics of traditional home-made Turkish vinegars**
Ozturk I., Caliskan O., TÖRNÜK F., OZCAN N., YALÇIN H., Baslar M., SAĞDIÇ O.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.63, no.1, pp.144-151, 2015 (Journal Indexed in SCI)
- XXXII. **Effects of black carrot concentrate on some physicochemical, textural, bioactive, aroma and sensory properties of sucuk, a traditional Turkish dry-fermented sausage**
EKİCİ L., Ozturk I., Karaman S., Caliskan O., TÖRNÜK F., SAĞDIÇ O., Yetim H.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.62, no.1, pp.718-726, 2015 (Journal Indexed in SCI)
- XXXIII. **Recovery Potential of Cold Press Byproducts Obtained from the Edible Oil Industry: Physicochemical, Bioactive, and Antimicrobial Properties**
Karaman S., KARASU S., TÖRNÜK F., TOKER Ö. S. , Gecgel U., SAĞDIÇ O., OZCAN N., Gul O.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.63, no.8, pp.2305-2313, 2015 (Journal Indexed in SCI)
- XXXIV. **Rheological and some physicochemical properties of probiotic boza beverage fermented with *Lactobacillus casei* Shirota: application of principal component analysis for the characterisation**
TÖRNÜK F., ÖZTÜRK I., Karaman S., SAĞDIÇ O., Yetim H.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.6, no.2, pp.237-247, 2014 (Journal Indexed in SCI)
- XXXV. **Effect of wheat sprout powder incorporation on lipid oxidation and physicochemical properties of beef patties**
Ozturk I., SAĞDIÇ O., TÖRNÜK F., Yetim H.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.4, pp.1112-1121, 2014 (Journal Indexed in SCI)
- XXXVI. **APPLICATION OF PREDICTIVE INACTIVATION MODELS TO EVALUATE SURVIVAL OF *STAPHYLOCOCCUS AUREUS* IN FRESH-CUT APPLES TREATED WITH DIFFERENT PLANT HYDROSOLS**
TÖRNÜK F., Ozturk I., SAĞDIÇ O., YILMAZ A., Erkmekçi O.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.17, no.3, pp.587-598, 2014 (Journal Indexed in SCI)
- XXXVII. **Quality characterization of artisanal and retail Turkish blossom honeys: Determination of physicochemical, microbiological, bioactive properties and aroma profile**
TÖRNÜK F., Karaman S., Ozturk I., TOKER Ö. S. , Tastemur B., SAĞDIÇ O., DOĞAN M., Kayacier A.
INDUSTRIAL CROPS AND PRODUCTS, vol.46, pp.124-131, 2013 (Journal Indexed in SCI)
- XXXVIII. **Inactivation of non-toxicogenic and toxicogenic *Escherichia coli* O157:H7 inoculated on minimally processed tomatoes and cucumbers: Utilization of hydrosols of Lamiaceae spices as natural food sanitizers**
SAĞDIÇ O., Ozturk I., Tornuk F.
FOOD CONTROL, vol.30, no.1, pp.7-14, 2013 (Journal Indexed in SCI)
- XXXIX. **Physicochemical and rheological characteristics of alcohol-free probiotic boza produced using *Lactobacillus casei* Shirota: estimation of the apparent viscosity of boza using nonlinear modeling techniques**
Ozturk I., Karaman S., TÖRNÜK F., SAĞDIÇ O.
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.37, no.4, pp.475-487, 2013 (Journal Indexed in SCI)
- XL. **Interaction Between Some Phenolic Compounds and Probiotic Bacterium in Functional Ice Cream Production**
Sagdic O., Ozturk I., CANKURT H., Tornuk F.

- FOOD AND BIOPROCESS TECHNOLOGY, vol.5, no.8, pp.2964-2971, 2012 (Journal Indexed in SCI)
- XLII. **Application of Non-linear Models to Predict Inhibition Effects of Various Plant Hydrosols on *Listeria monocytogenes* Inoculated on Fresh-Cut Apples**
Ozturk I., Tornuk F., SAĞDIÇ O., Kisi O.
FOODBORNE PATHOGENS AND DISEASE, vol.9, no.7, pp.607-616, 2012 (Journal Indexed in SCI)
- XLII. **Efficacy of various plant hydrosols as natural food sanitizers in reducing *Escherichia coli* O157:H7 and *Salmonella* Typhimurium on fresh cut carrots and apples.**
TORNUK F., CANKURT H., OZTURK I., Sagdic O., BAYRAM O., YETİM H.
International journal of food microbiology, vol.148, pp.30-5, 2011 (Journal Indexed in SCI Expanded)
- XLIII. **Determination and Improvement of Microbial Safety of Wheat Sprouts with Chemical Sanitizers**
Tornuk F., Ozturk I., Sagdic O., Yetim H.
FOODBORNE PATHOGENS AND DISEASE, vol.8, no.4, pp.503-508, 2011 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **Effect of Addition of Fig Seed Cold Press Oil Byproduct on Physicochemical, Sensory, Textural and Bioactive Properties of Bread**
ÇAKIR E., METİN YILDIRIM R., ÖZÜLKÜ G., TÖRNÜK F., TOKER Ö. S., SAĞDIÇ O., ARICI M.
European Food Science and Engineering, vol.2, no.2, pp.59-64, 2021 (Refereed Journals of Other Institutions)
- II. **Effect of oleaster flour addition as a source of dietary fiber on rheological properties of wheat dough**
Yavuz Z., Törnük F., Durak M. Z.
European Food Science and Engineering, vol.2, no.1, pp.7-12, 2021 (Refereed Journals of Other Institutions)
- III. **Mikroplastikler: Gıdalarda Bulunuşu ve Sağlık Üzerine Etkileri**
Akçay S., Törnük F., Yetim H.
Avrupa Bilim ve Teknoloji Dergisi, no.20, pp.530-538, 2020 (Refereed Journals of Other Institutions)
- IV. **Apricot juice processing byproducts as sources of value-added compounds for food industry**
Dinçel Kasapoğlu E., Kahraman S., Törnük F.
European Food Science and Engineering, vol.1, no.1, pp.18-23, 2020 (Refereed Journals of Other Institutions)
- V. **Improvement of bioavailability of bioactive compounds of medicinal herbs by drying and fermentation with *Lactobacillus plantarum***
Dogan K., Törnük F.
FUNCTIONAL FOODS IN HEALTH AND DISEASE, vol.9, no.12, pp.735-748, 2019 (Journal Indexed in ESCI)
- VI. **Improvement of Bioavailability of Sage and Mint by Ultrasonic Extraction**
Doğan K., Akman P. K., Törnük F.
International Journal of Life Sciences and Biotechnology, vol.2, no.2, pp.122-135, 2019 (Refereed Journals of Other Institutions)
- VII. **Tree barks as potential sources of value-added components for the food industry**
Doğan K., Akman P. K., Törnük F.
International Journal of Food Technology and Nutrition, vol.2, pp.25-35, 2019 (Refereed Journals of Other Institutions)
- VIII. **Mikroorganizma Taşıyıcısı Yenilebilir Filmler ve Kaplamalar**
Dinçel Kasapoğlu E., TÖRNÜK F.
YÜZÜNCÜ YIL ÜNİVERSİTESİ TARIM BİLİMLERİ DERGİSİ *, vol.28, no.4, pp.518-529, 2018 (National Refreed University Journal)
- IX. **Effect of thyme and garlic aromatic waters on microbiological properties of raw milk cheese**
SAĞDIÇ O., Cankurt H., TÖRNÜK F., ARICI M.
Journal of Tekirdag Agricultural Faculty, vol.14, no.2, pp.22-33, 2017 (Journal Indexed in ESCI)
- X. **Geleneksel Gıdaların Okul Çağı Çocuklarının Beslenmesindeki Rolü Üzerine Bir Araştırma**
Karakaş H., TÖRNÜK F.

Cumhuriyet Üniversitesi Fen Bilimleri Dergisi, vol.37, no.3, pp.292-302, 2016 (National Refreed University Journal)

- XI. **Nanokompozit gıda ambalajlarında kullanılan nanokillerin sağlık boyutu**
TÖRNÜK F., Uslu E. Ş. , Hançer M., Yetim H.
Gıda Teknolojisi, no.11, pp.78-80, 2015 (National Non-Refereed Journal)
- XII. **Yenilebilir Tohum Filizlerinin Fonksiyonel Özellikleri**
YETİM H., OZTURK I., TÖRNÜK F., SAĞDIÇ O., Hayta M.
GIDA, vol.35, no.3, pp.205-210, 2010 (Other Refereed National Journals)
- XIII. **Yenilebilir Tohum Filizlerinin Mikrobiyal Güvenliği**
YETİM H., TÖRNÜK F., OZTURK I., SAĞDIÇ O.
AKADEMİK GIDA, vol.8, no.2, pp.18-23, 2010 (Other Refereed National Journals)

Books & Book Chapters

- I. **Vitamin Analizi**
TÖRNÜK F., YILMAZ M. T.
in: Gıda Analizi, Kamile Nazan Turhan, Editor, Nobel Akademik Yayıncılık, Ankara, pp.179-200, 2020
- II. **Microbial ecology of mayonnaise, margarine, and sauces**
SAĞDIÇ O., TÖRNÜK F., KARASU S., DURAK M. Z. , ARICI M.
in: Quantitative Microbiology in Food Processing: Modeling the Microbial Ecology, A. de Souza Sant'Ana, Editor, John Wiley & Sons, Ltd, Chichester, pp.519-532, 2017
- III. **Biological Preservation of Foods**
SAĞDIÇ O., TÖRNÜK F., ÖZTÜRK İ., KARASU S., YILMAZ M. T.
in: Microbial Food Safety and Preservation Techniques, V Ravishankar Rai, Jamuna A. Bai, Editor, CRC-Press, pp.453-473, 2016
- IV. **Mikrobiyal Biyokütle Üretimi**
Arıcı M., Sağdıç O., Karasu S., Törnük F.
in: Endüstriyel Mikrobiyolojiye Giriş, İrfan Turhan, Editor, Palme Yayın Dağıtım, Ankara, pp.218-228, 2015
- V. **Antimicrobial Properties of Organosulfur Compounds**
SAĞDIÇ O., TÖRNÜK F.
in: Dietary Phytochemicals and Microbes, Amlan K. Patra, Editor, Springer, London/Berlin , Dordrecht, pp.127-156, 2012

Refereed Congress / Symposium Publications in Proceedings

- I. **Production of fruit based drinks as carriers of probiotic bacteria Lactobacillus rhamnosus sp.**
Akman P. K. , Törnük F., Yetim H.
10th Probiotics, Prebiotics & New Foods, Rome, Italy, 8 - 10 September 2019, pp.84
- II. **The effect of incorporation of oleaster (Elaeagnus angustifolia L.) powder on rheological and textural properties of wheat dough and bread**
Yavuz Z., Törnük F.
The International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.146
- III. **Development of chitosan nanoparticles loaded with carvacrol using ionic gelation method by central composite design**
Çakır M. A. , Törnük F.
International Conference on Science and Technology ICONST 2018, Prizren, Kosova, 5 - 09 September 2018, pp.974
- IV. **A novel probiotic carrier fruit-based snack food: Apricot pestil**
Uslu E. S. , Ucak G., AKMAN P. K. , TÖRNÜK F.
European Biotechnology Congress, Athens, Greece, 26 - 28 April 2018, vol.280, no.30
- V. **Fruits as carrier for probiotic bacteria: survival of Lactobacillus paracasei and Lactobacillus GG in**

persimmon fruit

AKMAN P. K. , TÖRNÜK F., TOKER Ö. S.

European Biotechnology Congress, Athens, Greece, 26 - 28 April 2018, vol.280, no.30

- VI. **Development of microbiological quality of sliced kashar cheese by packaging with active nanocomposite films containing nanoclays impregnated with natural antimicrobials**
TÖRNÜK F., HANÇER M., YETİM H.
Agriculture & Food 6th International Conference, Elenite, Bulgaria, 20 June 2018, pp.14
- VII. **The industrial application of Chorchorus olitorius mucilage in preserving quality of prime beef steaks stored at low temperature**
ARICI M., AWAD N., ÇAM M., YILMAZ M. T. , SAĞDIÇ O., TÖRNÜK F.
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- VIII. **Preparation and Characterization of Curcumin Loaded Ovalbumin Nanoparticles**
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TÖRNÜK F., AKMAN P. K. , Uysal E.
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- XII. **Elektropüskürtme yöntemiyle propolis yüklenmiş polivinil alkol nanopartiküllerinin üretimi ve karakterizasyonu**
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- XIII. **Cold pasteurization of shalgam (şalgam) juices with ultraviolet technology and determination of processing conditions**
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- XIV. **DETERMINATION OF ANTIMICROBIAL ACTIVITY OF FENUGREEK SEED GUM BASED ACTIVE NANOCOMPOSITE FILMS REINFORCED WITH NANOCCLAYS**
MEMİŞ S., TÖRNÜK F., BOZKURT F., DURAK M. Z.
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- XV. **USE OF OLIVE LEAF AS MEDICAL AND AROMATIC PLANT**
DOĞAN K., TÖRNÜK F.
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- XVI. **Effects of some fruit juices and additives on aroma profile of cemen paste**
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- XVII. **Thymus vulgaris uçucu yağı yüklenmiş kitosan nanopartiküllerinin antibakteriyel aktivitelerinin belirlenmesi**
Basar Z. S. , Memiş S., TÖRNÜK F., DURAK M. Z.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 05 October 2016, pp.402
- XVIII. **Pelemir (Cephalaria syriaca) ekstrakt ilaveli ekmeklerde renk analizi**
Uslu E. Ş. , TÖRNÜK F.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 05 October 2016, pp.140

- XIX. **Çemen tohumu gamı bazlı nisin içeren biyobozunur filmlerin üretimi ve antimikrobiyel etkilerinin belirlenmesi**
MEMİŞ S., TÖRNÜK F.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.543
- XX. **Cephalaria Syriaca Grains as a Natural and Novel Substance for Strengthening of Weak Wheat Flour Dough for Breadmaking A Farinograph Study**
TÖRNÜK F., Uslu E. Ş. , Bozkurt F.
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- XXI. **Cephalaria syriaca tohumlarının glikozit kaynaklı acılığının enzim veya bakteri muamelesi ile azaltılması**
Uslu E. Ş. , Bozkurt F., Törnük F.
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- XXII. **Potential use of propolis for active food packaging applications**
TÖRNÜK F., YETİM H.
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- XXIII. **Satureja Hortensis Ucucu Yağı Yuklenmiş Kitosan Nanopartiküllerin Antibakteriyel Aktivitelerinin Belirlenmesi**
TÖRNÜK F., FEYZİOĞLU G. C.
18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey, 18 - 19 December 2015, pp.148
- XXIV. **TGA and DSC profiles of LLDPE based active nanocomposite films reinforced with nanoclays grafted with some plant extracts**
TÖRNÜK F., HANÇER M., YETİM H.
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- XXV. **The Effect of Cephalaria syriaca Addition on Bread Volume**
İÇYER N. C. , TOKER Ö. S. , KARASU S., TÖRNÜK F., ARICI M., BOZKURT F., SAĞDIÇ O.
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- XXVI. **Steady Dynamic and Time Dependent Rheological Properties of Sour Orange Sauce**
İÇYER N. C. , TOKER Ö. S. , KARASU S., TÖRNÜK F., ARICI M., BOZKURT F., SAĞDIÇ O.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1 - 04 October 2015, pp.370
- XXVII. **Physicochemical properties of Cephalaria syriaca seeds grown in different regions of Turkey**
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- XXVIII. **A way for protection of school age children from unhealthy foods Traditional foods**
KARAKAŞ H., TÖRNÜK F.
The 3rd International Symposium on Traditional Foods From Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.44
- XXIX. **Olive paste powder potential ingredient for increasing functionality of many traditional foods**
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- XXX. **Methods of detection of honey edalturation Their advantages and disadvantages**
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- XXXI. **Farklı soğuk pres yağ atıklarının fizikokimyasal özellikleri**
Toker Ö. S. , Karaman S., Karasu S., Törnük F., Geçgel Ü., Sağdıç O., Gül O., Özcan N.
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- XXXII. **Decontamination of Chicken Breast Meat contaminated with Salmonella Enteritidis by using Vegetable Hydrocols**
UÇAK G., TÖRNÜK F., DURAK M. Z. , SAĞDIÇ O., YETİM H.
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- XXXIII. **Chemical and Functional Properties of Cold Press Oil By-products**
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- XXXIV. **Farklı menengiç ekstraktlarının yağ asidi profillerinin belirlenmesi**
UÇAK G., DURAK M. Z. , TOKER Ö. S. , TÖRNÜK F., ARICI M.
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- XXXV. **Nanokompozit gıda ambalajlamada kullanılan nanokillerin sağlık yönünden değerlendirilmesi**
TÖRNÜK F., HANÇER M., YETİM H.
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- XXXVI. **Traditional Anatolian Pastirma: should it be valued as a unique meat product?.**
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- XXXVII. **Health aspects of nanoclays used in nanocomposite food packaging materials**
TÖRNÜK F., HANÇER M., YETİM H.
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- XXXVIII. **Effects of dietary incorporation of İzmir oregano on microbiological properties of broiler meats**
YETİM H., EKİCİ L., ÖZTÜRK İ., SAĞDIÇ O., TÖRNÜK F., GÖNÜLALAN Z.
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- XXXIX. **Influence of novel active nanocomposite polyethylene films incorporated with nanoclays and plant extracts in controlling lipid oxidation and growth of Escherichia coli O157 H7 in ground beef**
TÖRNÜK F., YETİM H., HANÇER M., SAĞDIÇ O.
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- XL. **Processing development of Turkish cured meat products by a combination of traditional and modern methods: Pastirma production system.**
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- XLI. **Decontamination of Salmonella on shell eggs by summer savory**
DURAK M. Z. , TÖRNÜK F., ÖZTÜRK İ., SAĞDIÇ O.
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- XLII. **Nanokil kompozitlerinin gıda ambalajlamada kullanımı**
TÖRNÜK F., YETİM H.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.46
- XLIII. **Ketçap üretiminde peyniraltı suyunun kullanılabilirliği üzerine bir araştırm**
CANKURT H., TÖRNÜK F., SAĞDIÇ O.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.562
- XLIV. **Kayseri'de tüketilen etsiz çiğ köftelerdeki uçucu aromatik bileşenlerin belirlenmesi**
TÖRNÜK F., ÖZTÜRK İ., KARAMAN S., SAĞDIÇ O., KAYACIER A., TAŞTEMUR B.
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- XLV. **The effect of thyme essential oil on some quality characteristics of chicken meats**
YETİM H., EKİCİ L., SAĞDIÇ O., ÖZTÜRK İ., TÖRNÜK F.
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- XLVI. **Türkiye de yetişen bazı aromatik bitkilerden elde edilen hidrosollerin antimikrobiyal etkileri ve gıdaların dekontaminasyonunda kullanımı**
TÖRNÜK F., ÖZTÜRK İ., SAĞDIÇ O., YETİM H.
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- XLVII. **Some physicochemical and microbiological quality characteristics of Turkish honeys**
TÖRNÜK F., ÖZTÜRK İ., KARAMAN S., SAĞDIÇ O.

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- XLVIII. **Din ve inançların dünyada et ve et ürünleri tüketimindeki rolü ve gelecekte yaşanabilecek gelişmeler**
CELEBİ SEZER Y., YETİM H., ŞİMŞEK H., TÖRNÜK F.
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- XLIX. **Utilization of some plant hydrosols as wheat sprout disinfectant**
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- LIV. **Probiotic boza production with lactic acid bacteria and its sensorial physicochemical and rheological properties**
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- LVI. **Fonksiyonel gıda olarak tohum filizleri ve patojen mikroorganizmaların dezenfeksiyonu**
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