

Res. Asst. PhD Gülsüm UÇAK ÖZKAYA

Personal Information

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International Researcher IDs

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Education Information

Doctorate, Yıldız Technical University, Graduate School Of Natural And Applied Sciences, Gıda Mühendisliği Anabilimdalı, Turkey 2014 - 2020

Postgraduate, Namık Kemal Üniversitesi, Turkey 2011 - 2014

Undergraduate, Namık Kemal Üniversitesi, Turkey 2007 - 2011

Foreign Languages

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Education Management and Planning, Hücre Kültürü Eğitimi, Anadolu Üniversitesi AUBİBAM, 2016

Dissertations

Doctorate, Yüzey Plazmon Rezonans Biyosensör Sistemleri Kullanılarak Metisiline Dirençli Staphylococcus aureus ve Vankomisine Dirençli Enterokok Bakterileri ile Kanser Biyomarkerlarının Hızlı Tespit Edilmesi, Yıldız Technical University, Graduate School Of Natural And Applied Sciences, 2020

Postgraduate, İSTANBUL'DA TÜKETİME SUNULAN HAZIR SEBZE SALATALARININ MİKROBİYAL GÜVENLİĞİN BELİRLENMESİ, Namık Kemal Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilimdalı, 2014

Research Areas

Food Engineering, Food Science, Food Microbiology, Life Sciences, Biotechnology, Biosensor, Natural Sciences, Engineering and Technology

Academic Titles / Tasks

Researcher, University of Connecticut, CHEMISTRY, 2019 - Continues

Research Assistant, Yıldız Technical University, Graduate School Of Natural And Applied Sciences, Gıda Mühendisliği Anabilimdalı, 2016 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Y Detecting cancer metastasis and accompanying protein biomarkers at single cell levels using a 3D-printed microfluidic immunoarray**
Sharafeldin M., Chen T., UÇAK ÖZKAYA G., Choudhary D., Molinolo A. A., Gutkind J. S., Rusling J. F.
BIOSENSORS & BIOELECTRONICS, vol.171, 2021 (SCI-Expanded)
- II. **Effect of Stand-Alone and Combined Ultraviolet and Ultrasound Treatments on Physicochemical and Microbial Characteristics of Pomegranate Juice**
A. M. Alabdali T., İçyer N. C., Uçak Özka G., Durak M. Z.
APPLIED SCIENCES-BASEL, vol.10, no.5458, pp.1-14, 2020 (SCI-Expanded)
- III. **Determination of the effect of ethyl pyruvate on the surface contamination of sausage to Listeria monocytogenes by using Q-PCR assay**
Cetin B., Ozkaya G., Uran H., DURAK M. Z.
JOURNAL OF FOOD SAFETY, vol.39, no.6, 2019 (SCI-Expanded)
- IV. **Antimicrobial susceptibility test for the determination of resistant and susceptible s. aureus and enterococcus spp. using a multi-channel surface plasmon resonance device**
Ucak O., Durak M. Z., Akyar I., Karatuna O.
Diagnostics, vol.9, no.4, 2019 (SCI-Expanded)
- V. **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 (SCI-Expanded)
- VI. **Solvent optimization and characterization of fatty acid profile and antimicrobial and antioxidant activities of Turkish Pistacia terebinthus L. extracts**
DURAK M. Z., UÇAK G.
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.39, no.1, pp.10-19, 2015 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

- I. **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
- II. **The effect of different extraction methods on total phenolic and antioxidant composition of hawthorn berries**
Uçak Özka G., Akman P. K., Törnük F., Yetim H.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Lefkoşa, Cyprus (Kktc), 19 - 21 April 2018, pp.323
- III. **DETERMINATION OF TOTAL PHENOLIC CONTENT, ANTIMICROBIAL, AND ANTIOXIDANT PROPERTIES OF ESSENTIAL OIL AND EXTRACT OF THYMBRA SPICATA**
Metin E., UÇAK G., DURAK M. Z.
I. International Congress on Medicinal and Aromatic Plants, Konya, Turkey, 09 May 2017, pp.1174
- IV. **DECONTAMINATION OF FRESH-CUT SALADS INOCULATED WITH ESCHERICHIA COLI O157:H7 AND SALMONELLA SPP. UTILIZING DIFFERENT PLANT HYDROSOLS AS A NATURAL FOOD SANITIZER**
Çakırkoçak Ç., UÇAK G., DURAK M. Z.
I. International Congress on Medicinal and Aromatic Plants, Konya, Turkey, 09 May 2017, pp.666
- V. **Structure of Liposomes and Usage areas in Food Industry**
UÇAK G., DURAK M. Z.

12. Gıda kongresi, Edirne, Turkey, 05 October 2016, pp.550
- VI. **DEVELOPMENT OF A SURFACE PLASMON RESONANCE (SPR) BASED BIOSENSOR FOR THE RAPID DETECTION OF METHICILLIN-RESISTANT S. AUREUS (MRSA)**
DURAK M. Z., UÇAK G., akyar i., karatuna o., Ekiz Ö.
Institute of Food Technologists, Chicago, United States Of America, 17 July 2016, pp.47
- VII. **The determination of microbial safety of fresh-cut salads served in Istanbul**
Uçak Özka G.
Institute of food technologists, Illinois, United States Of America, 17 July 2016, pp.47
- VIII. **Poppy (Papaver rhoes L.) Sherbet: Traditional Turkish Beverage.**
Pamir M., Arıcı M., UÇAK G.
The 3 rd International Symposium on "Traditional Foods from Adriatic to Caucasus", Sarajova, Bosnia And Herzegovina, 01 October 2015, pp.429
- IX. **Nutritive and Functional Properties of Sesame Oil**
Bayram Y., ÖZAKÇA S., KAPTAN B., UÇAK G.
YABİTED II. Bitkisel Yağ Kongresi, Tekirdağ, Turkey, 07 May 2015, pp.160
- X. **The Determination of Microbial Safety of Fresh-Cut Salads Served In Istanbul**
UÇAK G., geçgel Ü., DURAK M. Z.
II. İç Anadolu Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 April 2015, pp.215
- XI. **Optimization of Solvent for Phenolic Compounds of Tulip: Mixture Desing Approach**
UÇAK G., ARICI M., SAĞDIÇ O., TOKER Ö. S.
2nd International Conference on Agricultural and Food Engineering, Kuala Lumpur, Malaysia, 01 December 2014, pp.9
- XII. **Decontamination of Chicken Breast Meat contaminated with Salmonella Enteritidis by using Vegetable Hydrocols**
UÇAK G., TÖRNÜK F., DURAK M. Z., SAĞDIÇ O., YETİM H.
III. Et Ürünleri Çalıştayı, Tokat, Turkey, 16 October 2014, pp.22
- XIII. **Total phenolic contents, antiradical properties of the extracts of different Pistacia terebinthus L. fruits cultivated in Turkey**
DURAK M. Z., UÇAK G.
International Mesopotamia Agriculture Congress, Diyarbakır, Turkey, 22 September 2014, pp.160
- XIV. **Determination of fatty acid profiles of different menegic extracts**
Uçak Özka G.
4. Geleneksel Gidalar Sempozyumu, Adana, Turkey, 17 April 2014, pp.438

Supported Projects

- UÇAK ÖZKAYA G., Project Supported by Higher Education Institutions, Production of bioactive substance loaded gluten substitute protein coated nano-carriers by electrospray coating method, 2016 - Continues
- DURAK M. Z., TUBITAK Project, Metisiline Dirençli Staphylococcus Aureus (MRSA) ve Vankomisine Dirençli Enterokok (VRE) İnfeksiyonlarının Yüzey Plazmon Rezonans Tabanlı Kit Sistemi ile Hızlı ve Hassas Olarak Belirlenmesi, 2014 - 2017
- UÇAK ÖZKAYA G., Project Supported by Higher Education Institutions, İSTANBUL'DA TÜKETİME SUNULAN HAZIR SEBZE SALATALARININ MİKROBİYAL GÜVENLİĞİN BELİRLENMESİ, 2013 - 2014
- UÇAK ÖZKAYA G., TUBITAK Project, Biosensors for the detection of food pathogens and commonly used pesticides, 2013 - 2014
- TUBITAK Project, Geleneksel Fermente Gilaburu (Viburnum opulus L.) Meyve Suyundan İzole Edilen Laktik Asit Bakterilerinin Probiyotik Özellikleri ve Endüstriyel Üretimde Kullanımları, 2010 - 2013

Metrics

Publication: 22
Citation (WoS): 33
Citation (Scopus): 63
H-Index (WoS): 3
H-Index (Scopus): 3

Scholarships

2214 A 2214 INTERNATIONAL DOCTORAL RESEARCH FELLOWSHIP PROGRAMME, TUBITAK, 2019 - 2020

Awards

Uçak Özkaya G., GIDA PATOJENLERİNİN TESPİTİNE YÖNELİK BİYOSENSOR GELİŞTİRME, Gıda Ar-Ge Proje Pazarı, May 2016

UÇAK ÖZKAYA G., Sumak Bitkisinden Antialerjik Özelliğe Sahip Doğal Krem Üretimi, Gıda Arge Proje Pazarı, May 2015