

Res. Asst. Gülsüm UÇAK ÖZKAYA

Personal Information

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Post Address: Yıldız teknik üniversitesi, kimya metalurji fakültesi gıda mühendisliği bölümü davutpaşa kampüsü esenler/istanbul

Education Information

Doctorate, Yıldız Teknik Üniversitesi, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği Anabilimdalı, Turkey 2014 - Continues

Post Graduate, Namık Kemal Üniversitesi, Turkey 2011 - 2014

Under Graduate, 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

Post Graduate, 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 Teknik Üniversitesi, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği Anabilimdalı, 2016 - Continues

Research Assistant, Bitlis Eren Üniversitesi, Mühendislik- Mimarlık Fakültesi, Gıda Mühendisliği, 2016 - Continues

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

- **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, 2019 (Journal Indexed in SCI)
- **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, 2019 (Journal Indexed in SCI)

- **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)
- **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, pp.10-19, 2015 (Journal Indexed in SCI)

Refereed Congress / Symposium Publications in Proceedings

- **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
- **The effect of different extraction methods on total phenolic and antioxidant composition of hawthorn berries**
UÇAK ÖZKAYA G., AKMAN P. K. , TÖRNÜK F., YETİM H.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Kyrenia, Cyprus (Kkctc), 19 Nisan 2018, pp.323
- **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 Mayıs 2017, pp.1174
- **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 Mayıs 2017, pp.666
- **Structure of Liposomes and Usage areas in Food Industry**
UÇAK G., DURAK M. Z.
12. Gıda kongresi, Edirne, Turkey, 05 Ekim 2016, pp.550
- **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 ı., karatuna o., Ekiz Ö.
Institute of Food Technologists., Chicago, United States Of America, 17 Temmuz 2016, pp.47
- **The determination of microbial safety of fresh-cut salads served in Istanbul**
Uçak Özkaya G.
Institute of food technologists, Illinois, United States Of America, 17 Temmuz 2016, pp.47
- **Poppy (*Papaver rhoeas* 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 Ekim 2015, pp.429
- **Nutritive and Functional Properties of Sesame Oil**
Bayram Y., ÖZAKÇA S., KAPTAN B., UÇAK G.
YABİTED II. Bitkisel Yağ Kongresi, Tekirdağ, Turkey, 07 Mayıs 2015, pp.160
- **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 Nisan 2015, pp.215
- **Optimization of Solvent for Phenolic Compounds of Tulip: Mixture Desing Approach**
UÇAK G., ARICIM., SAĞDIÇ O., TOKER Ö. S.
2nd International Conference on Agricultural and Food Engineering, Kuala Lumpur, Malaysia, 01 Aralık 2014, pp.9
- **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 Ekim 2014, pp.22

- **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 Eylül 2014, pp.160

- **Determination of fatty acid profiles of different menegic extracts**

Uçak Özkaya G.

4. Geleneksel Gidalar Sempozyumu, Adana, Turkey, 17 Nisan 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. , UÇAK ÖZKAYA G., TUBITAK Project, Metisiline Dirençli Staphylococcus Aureus (MRSA) ve Vankomisine Dirençli Enterokok (VRE) İnfeksiyonlarının Yüze 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

UÇAK ÖZKAYA G., TUBITAK Project, Geleneksel Fermente Gilaburu (Viburnum opulus L.) Meyve Suyundan İzole Edilen Laktik Asit Bakterilerinin Probiyotik Özellikleri ve Endüstriyel Üretimde Kullanımları, 2010 - 2013

Citations

Total Citations (WOS):6

h-index (WOS):2

Scholarships

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

Awards

Uçak Özkaya G., GIDA PATOJENLERİNİN TESPİTİNE YÖNELİK BİYOSENSÖR 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