

Assoc. Prof. Hale İnci ÖZTÜRK

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Biography

Hale İnci Öztürk, born in 1989, completed her bachelor's, master's, and doctoral degrees at Selçuk University. From 2020 to 2024, she held the position of Assistant Professor at Konya Food and Agriculture University. During 2023-2024, she also served as the Director of the Continuous Education Application and Research Center at the same institution. In 2022, she was conferred the title of Associate Professor. Since August 2023, she has been appointed as an Associate Professor in the Department of Food Engineering at Yıldız Technical University. Her areas of specialization include dairy proteins, bioactive peptides, biotechnology, dairy technology, functional foods, microbiology, and biopreservatives.

Education Information

Doctorate, Selcuk University, Faculty of Agriculture, Food Engineering, Turkey 2015 - 2020

Postgraduate, Selcuk University, Faculty of Agriculture, Food Engineering, Turkey 2012 - 2015

Undergraduate, Anadolu University, İşletme Fakültesi, İşletme Bölümü, Turkey 2008 - 2012

Undergraduate, Selcuk University, Faculty of Agriculture, Food Engineering, Turkey 2008 - 2012

Foreign Languages

English, C1 Advanced

Certificates, Courses and Trainings

Other, Deneysel Tıp Uygulama ve Araştırma Merkezi Deney Hayvanları Kullanım Sertifika Kurs Programı, Selçuk Üniversitesi, 2011

Dissertations

Doctorate, DETERMINATION OF PEPTIDE DYNAMIC DURING RIPENING OF TRADITIONAL TULUM CHEESES PRODUCED IN THE CENTRAL TAURUS REGION, Selcuk University, Faculty of Agriculture, Food Engineering, 2020
Postgraduate, DETERMINATION OF SOME QUALITY CHARACTERISTICS, CONTENTS AND FUNCTIONAL PROPERTIES OF BIOACTIVE PEPTIDES OF TULUM CHEESES PRODUCED BY TRADITIONAL METHOD, Selcuk University, Faculty of Agriculture, Food Engineering, 2015

Research Areas

Food Science, Food Technology, Microbial Biotechnology, Microbiology, Protein Engineering, Engineering and Technology

Academic Titles / Tasks

Associate Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2024 - Continues
Assistant Professor, Konya Food And Agriculture University, Faculty of Engineering and Architecture, Food Engineering, 2021 - 2024
Research Assistant, Konya Food And Agriculture University, Faculty of Engineering and Architecture, Food Engineering, 2018 - 2020

Academic and Administrative Experience

Head of Department, Konya Food And Agriculture University, Faculty of Engineering and Architecture, Food Engineering, 2023 - 2024
Director of Continuing Education Center, Konya Food And Agriculture University, 2023 - 2024

Advising Theses

Öztürk H. İ., USE OF YOGURT WHEY AS A BY-PRODUCT OF THE DAIRY INDUSTRY IN THE PRODUCTION OF FUNCTIONAL BEVERAGES BY FORTIFYING WITH BLACKTHORN, Postgraduate, D.Gönüllü(Student), 2023

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Biological activities, Peptidomics and in silico analysis of low-fat Cheddar cheese after in vitro digestion: Impact of blending camel and bovine Milk**
Ali A. H., Öztürk H. İ., Eylem C. C., Nemetlu E., Tarique M., Subhash A., Liu S., Kamal-Eldin A., Ayyash M.
Food Chemistry, vol.460, 2024 (SCI-Expanded)
- II. **Perspectives on the yogurt rheology**
Sözeri Atik D., ÖZTÜRK H. İ., Akın N.
International Journal of Biological Macromolecules, vol.263, 2024 (SCI-Expanded)
- III. **Utilizing yogurt whey in the production of probiotic beverages: a carrier for Limosilactobacillus reuteri**
Gönüllü D., Akgöbek B., Pehlivan A. D., Öztürk H. İ.
Journal of Food Measurement and Characterization, vol.18, no.3, pp.2054-2064, 2024 (SCI-Expanded)
- IV. **Pulsed electric field for shalgam juice: effects on fermentation, shelf-life, and sensory quality**
Öztürk H. İ., Buzrul S., Bilge G., Yurdakul M.
Journal of the Science of Food and Agriculture, vol.104, no.3, pp.1784-1792, 2024 (SCI-Expanded)

- V. **Development of 3D printed dark chocolate sweetened with carob extract**
Cikrikci Erunsal S., Basturk Z. S., Canturkoglu I., Öztürk H. İ.
International Journal of Gastronomy and Food Science, vol.34, 2023 (SCI-Expanded)
- VI. **Revealing the proteolytic characteristics of lactobacillus, lactocaseibacillus, and lactiplantibacillus isolates by in vitro and in situ perspectives**
Satılmış M. K., Öztürk H. İ., Demirci T., Denктаş B., Akın N.
Food Bioscience, vol.55, 2023 (SCI-Expanded)
- VII. **The incorporation of *Chlorella vulgaris* and *Chondrus crispus* algae in the production of functional ayran drinks: effects on physicochemical, microbiological, and sensory characteristics**
Pehlivan A. D., Yadel İ., Kılıç N., Öztürk H. İ.
Journal of Food Measurement and Characterization, vol.17, no.3, pp.3019-3032, 2023 (SCI-Expanded)
- VIII. **Textural and rheological characterisation of yoghurts produced with cultures isolated from traditional back-slopped yoghurts**
Sözeri Atik D., Öztürk H. İ., Akın N., Özer H. B.
International Dairy Journal, vol.138, 2023 (SCI-Expanded)
- IX. **Multi-mycotoxin production of cheese-derived fungal strains in vitro and in cheese models**
Budak Ş., Akal Demirdöğen H. C., Öztürk H. İ.
World Mycotoxin Journal, vol.16, no.3, pp.273-283, 2023 (SCI-Expanded)
- X. **Characterization of bioactive peptides derived from goatskin Tulum cheese of the Ereğli region at different stages of ripening**
Öztürk H. İ., Oraç A., Akın N.
Food Research International, vol.162, 2022 (SCI-Expanded)
- XI. **Elucidation of the initial bacterial community of Ezine PDO cheese using next-generation sequencing**
Öztürk H. İ., Demirci T., Akın N., Oğul A.
Archives of Microbiology, vol.204, no.10, 2022 (SCI-Expanded)
- XII. **The effect of different lyophilisation pressures on the microbiological stability, physicochemical, microstructural, and sensorial properties of yoghurt powders**
Öztürk H. İ.
International Dairy Journal, vol.129, 2022 (SCI-Expanded)
- XIII. **Pulsed Electric Field Pre-treatment for Frying of Zucchini and Eggplant: Impacts on Oil Content and Color**
Buzrul S., Öztürk H. İ., Bilge G., Baltacıoğlu C., Karacabey E., Altunbaş O.
Food and Bioprocess Technology, vol.15, no.5, pp.1188-1194, 2022 (SCI-Expanded)
- XIV. **A metagenomic approach to homemade back-slopped yogurts produced in mountainous villages of Turkey with the potential next-generation probiotics**
Demirci T., Akın N., Öztürk H. İ., Oğul A.
LWT, vol.154, 2022 (SCI-Expanded)
- XV. **Detection of biofilm formation, virulence factor genes, antibiotic-resistance, adherence properties, and some beneficial properties of cheese origin *S. infantarius*, *S. gallolyticus*, and *S. lutetiensis* strains belonging to the *S. bovis/S. equinus* complex**
Özkan E. R., Öztürk H. İ., Demirci T., Akın N.
LWT, vol.150, 2021 (SCI-Expanded)
- XVI. **Proteolysis pattern and functional peptides in artisanal Tulum cheeses produced from Mut province in Turkey**
Öztürk H. İ., Konak Göktepe Ç., Akın N.
LWT, vol.149, 2021 (SCI-Expanded)
- XVII. **Volatile profile evolution and sensory evaluation of traditional skinbag Tulum cheeses manufactured in Karaman mountainous region of Turkey during ripening**
Demirci S., Öztürk H. İ., Atik D. S., Koçak C., Demirci T., Akın N.
European Food Research and Technology, vol.247, no.8, pp.2097-2108, 2021 (SCI-Expanded)
- XVIII. **A study on rheological properties, sensory evaluation and shelf life of ayran-shalgam mixtures**

- Uzay M., Öztürk H. İ., Buzrul S., Maskan M.
Journal of Food Science and Technology, vol.58, no.7, pp.2479-2486, 2021 (SCI-Expanded)
- XIX. **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. İ., AKIN N., Akyol I., DERTLİ E.
INTERNATIONAL DAIRY JOURNAL, vol.118, 2021 (SCI-Expanded)
- XX. **Screening Lactobacillus strains from artisanal Turkish goatskin casing Tulum cheeses produced by nomads via molecular and in vitro probiotic characteristics**
Özkan E. R., Demirci T., Öztürk H. İ., Akin N.
Journal of the Science of Food and Agriculture, vol.101, no.7, pp.2799-2808, 2021 (SCI-Expanded)
- XXI. **Effect of ripening time on peptide dynamics and bioactive peptide composition in Tulum cheese**
Öztürk H. İ., Akin N.
Journal of Dairy Science, vol.104, no.4, pp.3832-3852, 2021 (SCI-Expanded)
- XXII. **Influence of hot and cold break tomato powders on survival of probiotic L. paracasei subsp. paracasei F19, texture profile and antioxidative activity in set-type yoghurts**
Demirci T., Sert D., Aktaş K., Atik D. S., Öztürk H. İ., Akin N.
LWT, vol.118, 2020 (SCI-Expanded)
- XXIII. **Chia Seed Mucilage Versus Guar Gum: Effects on Microstructural, Textural, and Antioxidative Properties of Set-Type Yoghurts**
Atik D. S., Demirci S., Demirci T., Sert D., Öztürk H. İ., Akin N.
Brazilian Archives of Biology and Technology, vol.63, pp.1-12, 2020 (SCI-Expanded)
- XXIV. **Immature wheat grain as a potential prebiotic ingredient in set-type yoghurts: impact on antioxidative, textural properties and survival of different probiotics**
Demirci T., Öztürk H. İ., Oraç A., Konak Göktepe Ç., Sözeri Atik D., Aktaş K., Demirci S., Sert D., Akin N.
Journal of Food Science and Technology, vol.56, no.12, pp.5474-5483, 2019 (SCI-Expanded)
- XXV. **Isolation, technological characterization and in vitro probiotic evaluation of Lactococcus strains from traditional Turkish skin bag Tulum cheeses**
Kazancıgil E., Demirci T., Öztürk H. İ., Akin N.
Annals of Microbiology, vol.69, no.12, pp.1275-1287, 2019 (SCI-Expanded)
- XXVI. **Comparison of some functionalities of water soluble peptides derived from Turkish cow and goat milk tulum cheeses during ripening**
Öztürk H. İ., Akin N.
Food Science and Technology (Brazil), vol.38, no.4, pp.674-682, 2018 (SCI-Expanded)
- XXVII. **Fortification of set-type yoghurts with *Elaeagnus angustifolia* L. flours: Effects on physicochemical, textural, and microstructural characteristics**
Öztürk H. İ., Aydın S., Sözeri D., Demirci T., Sert D., Akin N.
LWT, vol.90, pp.620-626, 2018 (SCI-Expanded)
- XXVIII. **Production of functional probiotic ice creams with white and dark blue fruits of *Myrtus communis*: The comparison of the prebiotic potentials on *Lactobacillus casei* 431 and functional characteristics**
Öztürk H. İ., Demirci T., Akin N.
LWT, vol.90, pp.339-345, 2018 (SCI-Expanded)
- XXIX. **Rice bran improve probiotic viability in yoghurt and provide added antioxidative benefits**
Demirci T., Aktaş K., Sözeri D., Öztürk H. İ., Akin N.
Journal of Functional Foods, vol.36, pp.396-403, 2017 (SCI-Expanded)

Articles Published in Other Journals

- I. **Harvesting bioactive peptides from sustainable protein sources: Unveiling technological and functional properties through in silico analyses**

- Öztürk H. İ., Oraç A.
Food and Humanity, vol.2, pp.100294, 2024 (Peer-Reviewed Journal)
- II. **THE EFFECT OF DIFFERENT SOLVENTS ON CHEMICAL COMPOSITION, ANTIOXIDANT ACTIVITY, AND ANTIMICROBIAL POTENTIAL OF TURKISH CISTUS CRETICUS EXTRACTS**
Gedikoğlu A., Öztürk H. İ., Aytaç E.
GIDA, vol.48, no.4, pp.728-740, 2023 (Peer-Reviewed Journal)
- III. **Probiyotiklerin Ötesinde Fonksiyonel Bileşen Konseptleri: Postbiyotikler ve Paraprobiyotikler**
Tatar B., Öztürk H. İ.
TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, vol.10, no.9, pp.1747-1755, 2022 (Peer-Reviewed Journal)
- IV. **Evaluation of physicochemical and sensorial properties in reconstituted ayran drinks from yogurt powders lyophilized under different vacuum pressures**
Öztürk H. İ.
GIDA, vol.47, no.4, pp.705-715, 2022 (Peer-Reviewed Journal)
- V. **Vinegar Production Potential of Cardinal Grape, Napoleon Cherry, Damson Plum, Kiwi, and Peach Fruits by Natural Fermentation: Physicochemical and Sensorial Properties Kardinal Üzümü, Napolyon Kirazı, Mürdüm Eriği, Kivi ve Şeftali Meyvelerinden Doğal Fermantasyonla Sirke Üretim Potansiyeli: Fizikokimyasal ve Duyusal Özellikler**
Öztürk H. İ.
Akademik Gıda, vol.20, no.1, pp.54-62, 2022 (Scopus)
- VI. **GIDA PROTEİNLERİNDEN ELDE EDİLEN BİYOAKTİF PEPTİDLER: FONKSİYONLARI VE SAĞLIK ÜZERİNDE OYNADIĞI ROLLERE GÖRE SINIFLANDIRILMASI**
Öztürk H. İ., Akın N.
GIDA, vol.46, no.1, pp.42-52, 2020 (Peer-Reviewed Journal)
- VII. **Antiviral mechanisms related to lactic acid bacteria and fermented food products**
Ögel Z. B., Öztürk H. İ.
Biotech Studies, vol.29, no.1, pp.18-28, 2020 (Scopus)
- VIII. **Effect of Lavender Powder on Microbial, Physicochemical, Sensory and Functional Properties of Yoghurt**
Öztürk H. İ., Aydın S., Akın N.
INTERNATIONAL JOURNAL OF SECONDARY METABOLITE, vol.4, no.3, pp.94-102, 2017 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Gıdalarda mikrobiyal gelişimi etkileyen faktörler**
ÖZTÜRK H. İ.
in: Gıda Mikrobiyolojisi, BUZRUL SENCER, Editor, Akademisyen Kitabevi, pp.281-302, 2024
- II. **Gıdalarda bozulmaya neden olan mikroorganizmalar**
GEDİKOĞLU A., ÖZTÜRK H. İ.
in: Gıda Mikrobiyolojisi, BUZRUL SENCER, Editor, Akademisyen Kitabevi, pp.281-302, 2024
- III. **Gıda kaynaklı biyoaktif peptitlerin özellikleri ve fonksiyonelliklerinin in silico analizler ile değerlendirilmesi**
ÖZTÜRK H. İ.
in: Gıdanın Geleceği, AYSUN ORAÇ, Editor, Nobel Akademik Yayıncılık, pp.79-118, 2023
- IV. **Role of Microbes in Sustainable Food Preservation**
ÖZTÜRK H. İ., BUDAK Ş.
in: Food Microbial Sustainability, Karnwal Arun, Rahman Mohammad Said Al-Tawaha Abdel, Editor, Springer Nature, pp.35-67, 2023
- V. **The Effects of Probiotic Cultures on Quality Characteristics of Ice Cream**
AKIN N., ÖZTÜRK H. İ.

Refereed Congress / Symposium Publications in Proceedings

- I. **From sustainable protein sources to bioactive peptides: the role of in silico analyses**
Öztürk H. İ., Oraç A.
International Food Innovation and Sustainability Congress (IFIS-2024), İstanbul, Turkey, 16 - 18 May 2024, pp.73
- II. **Süt endüstrisinin yan ürünü olan yoğurt suyunun fonksiyonel içecek üretiminde kullanımı**
Gönüllü D., Öztürk H. İ.
III. Ulusal Sütçülük Kongresi, Ankara, Turkey, 5 - 06 October 2023, pp.46
- III. **Sentetik gıda katkı maddelerine alternatif olarak biyokoruyucuların gıda endüstrisinde değerlendirilmesi**
Öztürk H. İ.
9. Ulusal KOP Bölgesel Kalkınma Sempozyumu, Konya, Turkey, 24 - 26 October 2022, pp.317-318
- IV. **Microwave extraction of Lavandula angustifolia essential oil, and determination of antimicrobial and antioxidant activities**
Gedikoğlu A., Öztürk H. İ.
ICONFOOD'22 International Congress on Food Researches, 14 - 16 October 2022, pp.16
- V. **Formulation of novel culture propagation media with dairy by-products for fermented milk products industry: experiments on yogurt cultures**
Öztürk H. İ., Akın N.
ICONST 2022 International Conferences on Science and Technology, Engineering Science and Technology, Budva, Montenegro, 7 - 09 September 2022, pp.6
- VI. **Revealing the bacterial population in brine belonging to EZINE PDO cheese from a metagenomic perspective**
Öztürk H. İ., Akın N.
1st International Traditional Foods and Sustainable Food System Symposium, Mersin, Turkey, 10 August 2022, pp.33-34
- VII. **Isolation of yogurt cultures from artinasal backslopped yogurts produced in Turkey and determination of some technological characteristics of isolated strains**
Öztürk H. İ., Akın N.
ESCICONF 2022 - International Conference on Emerging Sources in Science, İstanbul, Turkey, 26 - 27 May 2022, pp.224
- VIII. **Determination of proteolytic activities and protease genes of various lactobacilli, and fermented milk production and follow-up with the strain with the highest proteolytic activity**
Satılmış M. K., Akın N., Demirci T., Öztürk H. İ.
4th International Conference of Food, Agriculture, and Veterinary Sciences, Van, Turkey, 27 - 28 May 2022, pp.332-333
- IX. **Influence of indigenous microbial culture addition on physicochemical and sensory properties of white-brined ewe's milk cheese**
Budak Ş., Akal Demirdöğen H. C., Öztürk H. İ., Yetişemiyen A.
8th IDF International Symposium on Sheep, Goat And Other Non-Cow Milk, Brussels, Belgium, 4 - 06 November 2020, pp.33
- X. **Antioxidant activities of orange and lemon peels**
Akın M., Çoban E. Ç., Öztürk H. İ., Saraçoğlu H. T.
6th International Symposium on Academic Studies in Science, Engineering and Architecture Sciences, Ankara, Turkey, 13 - 15 June 2019, pp.7
- XI. **Evaluation of the use of Cistus extract as a substitute for sodium ascorbate and ascorbic acid in cocktail sausages**

Gedikođlu A., Öztürk H. İ., Çelik Z. B., Büyük E., Aytaç E., Sökmen M.

3. International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences, Trabzon, Turkey, 16 - 18 April 2019, pp.588

XII. Yođurt bileşenlerinin sađlık üzerine etkisi

Öztürk H. İ., Akın N.

1. Ulusal Sütçülük Kongresi, Ankara, Turkey, 25 - 26 May 2017, pp.24

XIII. Viability of *L. acidophilus* Ncfm Howaru in yoghurt enriched with immature wheat grain powder during refrigeration

Demirci T., Öztürk H. İ., Sözeri Atik D., Oraç A., Konak Göktepe Ç., Aktaş K., Akın N.

2nd International Conference on Science, Ecology and Technology (ICONSETE), Barcelona, Spain, 14 - 16 October 2016, pp.4

XIV. Production of new functional probiotic ice creams with white and dark blue fruits of *Myrtus communis*: the comparison of the physicochemical, sensory and functional characteristics and prebiotic effects

Öztürk H. İ., Akın N.

1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods., Kalamata, Greece, 7 - 09 July 2016, pp.7

XV. Examination of functional properties and bioactive peptide contents of Tulum cheese

Öztürk H. İ., Akın N., Topcu A.

3rd International Symposium on Innovative Technologies in Engineering and Science, Valencia, Spain, 3 - 05 June 2015, pp.1236-1245

XVI. Geleneksel Türk tatlıları: Azık ve semene

Öztürk H. İ., Türker S., Ertaş N., Madenci A. B.

III. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012, pp.328-330

Memberships / Tasks in Scientific Organizations

Türk Mikrobiyoloji Cemiyeti, Member, 2022 - Continues, Turkey

American Dairy Science Association (ADSA), Member, 2021 - 2022, United States Of America

Metrics

Publication: 61

Citation (WoS): 330

Citation (Scopus): 385

H-Index (WoS): 10

H-Index (Scopus): 10

Scholarships

2211-C Yurt İçi Öncelikli Alanlar Doktora Burs Programı, TUBITAK, 2017 - 2020