

Prof. Muhammet ARICI

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International Researcher IDs

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Publons / Web Of Science ResearcherID: AAO-8630-2020

ScopusID: 7004571996

Yoksis Researcher ID: 1696

Education Information

Doctorate, Universitaet Fridericana zu Karlsruhe, Biologie, Chemie und Verfahrenstechnik, Biology, Germany 1993 - 1997

Postgraduate, Trakya University, Faculty of Agriculture, Food Science and Technology (Food Engineering), Turkey 1986 - 1988

Undergraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1980 - 1984

Foreign Languages

English, B1 Intermediate

German, B2 Upper Intermediate

Dissertations

Doctorate, Untersuchungen zum fermentativen Abbau von Patulin mit ausgewählten Milchsäurebakterien aus südeuropäischen fermentierten Lebensmitteln, Universität Karlsruhe, Biologie, Chemie und Verfahrenstechnik, Biyology, 1997

Postgraduate, A research on the physical, chemical and microbiological properties of halloumi cheese, Trakya University, Ziraat Fakültesi, Gıda Bilimi Ve Teknolojisi (Gıda Mühendisliği), 1988

Research Areas

Food Engineering, Food Science, Food Microbiology, Food Toxicology, Food Hygiene and Sanitation, Food Technology, Food Biotechnology, Sugars, Syrups, Starches and Candy, Engineering and Technology

Academic Titles / Tasks

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

Engineering, 2012 - Continues

Professor, Tekirdağ Namik Kemal University, Faculty Of Agriculture, 2007 - 2012

Associate Professor, Tekirdağ Namik Kemal University, Faculty Of Agriculture, 2006 - 2007

Associate Professor, Trakya University, Tekirdağ Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2002 - 2006

Assistant Professor, Trakya University, Tekirdağ Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 1998 - 2002

Research Assistant, Trakya University, Tekirdağ Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 1988 - 1998

Academic and Administrative Experience

Yıldız Teknik Üniversitesi, Kimya Metalürji Fakültesi, Gıda Mühendisliği, 2017 - Continues

Yıldız Teknik Üniversitesi, FACULTY OF CHEMICAL AND METALLURGICAL ENGINEERING, 2014 - 2016

Yıldız Teknik Üniversitesi, FACULTY OF CHEMICAL AND METALLURGICAL ENGINEERING, Gıda Mühendisliği Bölümü, 2012 - 2015

Courses

Nutrition, Undergraduate, 2017 - 2018, 2016 - 2017

Fermentation Technology, Undergraduate, 2017 - 2018

Bee products, Doctorate, 2017 - 2018, 2016 - 2017

Food Microbiology, Undergraduate, 2017 - 2018

Advanced Food Microbiology, Doctorate, 2017 - 2018

Principles of Food and Nutrition, Postgraduate, 2017 - 2018

Food Microbiology, Undergraduate, 2016 - 2017

Food Toxicology, Postgraduate, 2016 - 2017

Advising Theses

Arıcı M., Farklı Kaynaklardan Bacillus ssp. İzolasyonu, Probiyotik Karakterizasyonu ve Fonksiyonel Jelly Şekerleme Üretiminde Kullanımı, Doctorate, B.KAHRAMAN(Student), 2024

Arıcı M., MEŞE PALAMUDUNUN FONKSİYONEL ÖZELLİKLERİNİN BELİRLENMESİ, Doctorate, M.YUSUF(Student), 2023

Arıcı M., Olgunlaşmamış siyez buğdayının fizikokimyasal, besinsel ve probiyotik özelliklerinin belirlenmesi, Doctorate, M.FATİH(Student), 2023

Arıcı M., HARDALIYE BİYOAKTİF BİLEŞİKLERİNİN POTANSİYEL BİYOLOJİK ETKİLERİNE in vitro METABOLOMİK YAKLAŞIMLAR, Doctorate, A.SEMRA(Student), 2022

Arıcı M., Dertli E., Peynirlerde Geç Şişme Etmeni Clostridium Türlerinin Koruyucu Laktik Asit Bakterileri ile Engellenmesi, Doctorate, F.NUR(Student), 2022

Arıcı M., Kolajen Kullanımıyla Yumuşak Şekerleme Üretimi, Postgraduate, F.TAZEOĞLU(Student), 2022

Arıcı M., Probiyotik Bacillus Türlerinin Bazı Gıda Patojenleri Üzerine Antimikrobiyal Etkisinin in vitro İncelenmesi, Postgraduate, B.MİNE(Student), 2022

Arıcı M., Effect on sourdough Fermentation on Bioactive Compounds, Mineral and Protein Bioaccessibility, Doctorate, H.DEMİRKESEN(Student), 2021

Arıcı M., Çimlendirilmiş Tohum Filizi Unlarının Ekşi Hamurlu Ekmek Yapımında Kullanılması, Postgraduate, N.EZGİ(Student), 2021

Yücel S., ARICI M., Magnezyum Silika Aerojel Üretimi, Karakterizasyonu ve Berrak Üzüm Suyu Üretiminde Durultma Performansının İncelenmesi, Doctorate, İ.TURHAN(Student), 2020

Arıcı M., Durak M. Z., ISOLATION AND CHARACTERIZATION OF LACTIC ACID BACTERIA AND YEAST FROM EASTERN WHEAT AND HULL BARLEY SOURDOUGHS, Doctorate, E.ÇAKIR(Student), 2020

Karasu S., Arıcı M., Propolis Extraction and Characterization with Different Solvents, Doctorate, Z.Bakkaloğlu(Student),

2020

Arıcı M., Farklı çözücü ve yöntemler kullanılarak elde edilen propolis ekstraktlarının karakterizasyonu, Doctorate, Z.BAKKALOĞLU(Student), 2020

Arıcı M., Ekşi hamurdan izole edilen laktik asit bakterileri ve mayaların fitaz aktivitelerinin belirlenmesi, Doctorate, R.METİN(Student), 2020

Arıcı M., Acrylamide Content in Turkish Coffee and the Effect of Asparaginase Enzyme on Acrylamide Formation and Volatile Compounds Profile, Doctorate, B.Akgün(Student), 2019

Arıcı M., Determination of Viscoelastic Properties of Sourdough in Non-Linear Region, Doctorate, Ç.Yıldırım(Student), 2019

Arıcı M., Isolation of Yeast from Sourdough and Determination of Technological Properties, Postgraduate, D.Yılmaz(Student), 2019

Arıcı M., Yılmaz M. T., MANUFACTURING, CHARACTERIZATION AND USAGE OF THIMOL-LOADED NANOLIF FILM AS AN ANTIFUNGAL COATING MATERIAL ON THE SURFACE OF CHEESE CHEESE, Doctorate, N.Berna(Student), 2019

Arıcı M., The Relation of Ancient Wheat Species to Human Health, Postgraduate, T.Şenoğul(Student), 2019

Arıcı M., Türk kahvesinin akrilamid içeriği ile asparaginaz enziminin akrilamid oluşumu ve uçucu bileşikler profiline etkileri, Doctorate, B.AKGÜN(Student), 2019

Arıcı M., Kek üretiminde ekşi hamur kullanımı, Postgraduate, F.GÜL(Student), 2019

Arıcı M., Ekşi hamurun doğrusal olmayan bölgedeki viskoelastik özelliklerinin belirlenmesi, Doctorate, Ç.YILDIRIM(Student), 2019

Arıcı M., MOLECULAR IDENTIFICATION AND CHARACTERIZATION OF MOULDS ISOLATED FROM MOULDY CHEESES, Postgraduate, H.Ebrar(Student), 2018

Sağdıç O., Arıcı M., Development of a new method based on FTIR spectroscopy for the detection of gelatin added to confectionery products, Doctorate, N.Çebi(Student), 2018

Arıcı M., Aspir taç yapraklarından doğal gıda boyası eldesi, Postgraduate, M.PAMİR(Student), 2018

Sağdıç O., ARICI M., Helal gıda kapsamında yumuşak şekerlemelerde jelatin kökeninin tespitinde spektroskopik ve kromatografik yöntemlerin geliştirilmesi ve metot validasyonu, Doctorate, N.ÇEBİ(Student), 2018

Arıcı M., Use of Chickpea Flour Added Sourdough in Making Frozen Bread, Doctorate, G.Özülkü(Student), 2017

Arıcı M., Determination of structural, physicochemical and gelling properties of taro starch, Postgraduate, B.Yaşar(Student), 2017

Arıcı M., The effect of ultrasound application on the shelf life and quality properties of Salgam beverage in continuous systems., Postgraduate, M.Ümit(Student), 2017

Arıcı M., Determination of bioactive and aromatic properties of different loquat cultivars, Postgraduate, M.Fatih(Student), 2016

Arıcı M., Evaluation possibilities of almond skin in bakery products, Postgraduate, M.Sardoğan(Student), 2016

Arıcı M., The effect of hot water immersion on the shelf life and quality of carrots, Postgraduate, B.Ata(Student), 2016

Arıcı M., Use of taro (*Colocasia esculenta* (L.) Schott) tuber in bread making for celiac patients, Postgraduate, C.Akgül(Student), 2016

Arıcı M., Çölyak Hastaları İçin Ekmek Yapımında Gölevez (*Colocassia esculenta* L. Schott) Yumrusunun Kullanımı, Postgraduate, C.Akgül(Student), 2016

Öksüz Ö., Arıcı M., Bazı esansiyel yağlarla antifungal yenilebilir zein filmi geliştirilmesi ve kase margarine uygulanması, Doctorate, Ç.Mecitoğlu(Student), 2014

Arıcı M., Determination of functional properties of *Lactobacillus* spp. isolated from infants, Doctorate, N.Tokatlı(Student), 2014

Arıcı M., Bebeklerden izole edilen *Lactobacillus* spp.'nin fonksiyonel özelliklerinin belirlenmesi, Doctorate, N.TOKATLI(Student), 2014

Arıcı M., Farklı reçetelerle üretilen bisküvilerde aroma ve akrilamid oluşumu, Doctorate, T.YAKICI(Student), 2012

Arıcı M., Katıl maya *Lindnera saturnus*'un bozucu mayalara etkisi, Postgraduate, Ç.TÜRKAY(Student), 2012

Arıcı M., Inhibition of Killer Yeasts and *Williopsis saturnus* var. *saturnus* by Spoiling Yeasts Isolated from Cheese (in vitro), Postgraduate, Ç.Türkay(Student), 2012

Arıcı M., Aroma karışımı ve ksilozun farklı reçetelerle üretilen bisküvilerde aroma ve akrilamid oluşumuna etkileri, Doctorate, T.Yakıcı(Student), 2012

Arıcı M., Ev yapımı andız pekmezinin bileşimi, reolojik özellikleri, antioksidan ve antimikrobiyel aktivitelerinin belirlenmesi, Postgraduate, N.İZGİ(Student), 2011

Arıcı M., Determination of composition, rheological properties, antioxidant and antimicrobial activities of homemade juniper molasses samples, Postgraduate, N.İzgi(Student), 2011

Arıcı M., Hazır yemek işletmesinde gıda güvenliği, çevre ve iş sağlığı ve güvenliği entegre yönetim sistemleri, Postgraduate, O.ALTAŞ(Student), 2010

Arıcı M., Problems and solutions in the catering industry, Postgraduate, Y.Eröztoprak(Student), 2010

Arıcı M., Integrated management systems of quality, food safety, environment and occupational health and safety in the catering operations, Postgraduate, O.Altaş(Student), 2010

Arıcı M., Production of xanthan gum from rice bran using Xanthomonas campestris, Doctorate, A.Şükrü(Student), 2010

Arıcı M., Gümüş T., The effects of Lactobacillus plantarum and some plant extracts on aflatoxigenic mold growth and aflatoxin formation in table black olives, Doctorate, Ş.Yıldırım(Student), 2009

Arıcı M., Determination of composition, some microbiological properties and presence of Enterobacter sakazakii of baby foods produced in different formulations., Postgraduate, N.Tokatlı(Student), 2009

Arıcı M., Determination of some properties of Sürk cheese and identification of isolated lactic acid bacteria by PCR method, Postgraduate, G.Çelikyurt(Student), 2008

Arıcı M., Application of HACCP system in yoghurt and ayran production, Postgraduate, Y.Okçu(Student), 2007

Arıcı M., Yoğurt üretiminde HACCP sisteminin kurulması, Postgraduate, Y.OKÇU(Student), 2007

Arıcı M., Determination of some water-soluble synthetic dyes added to foods, Postgraduate, M.Dinç(Student), 2007

Arıcı M., The effect of temperature, pH and storage time on aspartame stability in orange flavored beverages, Postgraduate, T.Yakıcı(Student), 2006

Arıcı M., Determination of Ochratoxin A Presence and Some Quality Characteristics in Table Wines Produced in Thrace Region, Postgraduate, D.Azabağaoğlu(Student), 2006

Arıcı M., Effect of irradiation on some physicochemical, microbiological properties and fatty acid composition of black cumin (Nigella sativa L.), Postgraduate, F.Arslan(Student), 2006

Arıcı M., Presence of Ochratoxin A in Turkish Coffee samples, Postgraduate, R.Metin(Student), 2006

Arıcı M., Presence and Identification of High Temperature Resistant Molds in Margarine, Postgraduate, A.Şükrü(Student), 2005

Arıcı M., The presence of total fumonisin in maize and maize products and the effect of FB1 on lactic acid bacteria isolated from infant faeces, Doctorate, S.Özçakmak(Student), 2003

Arıcı M., A research on the determination of some physical, chemical and microbiological properties of breakfast margarines offered to the market in different seasons, Postgraduate, S.Özsoy(Student), 2001

Arıcı M., A research on the hygienic condition and shelf life of packaged fresh vegetables, Postgraduate, S.Yılmaz(Student), 2001

Arıcı M., Kahvaltılık margarinlerin bazı fiziksel, kimyasal mikrobiyolojik özelliklerinin incelenmesi üzerine bir araştırma, Postgraduate, S.ÖZSOY(Student), 2001

Arıcı M., Hardaliye üretim teknolojisi üzerinde bir araştırma, Doctorate, F.ÇOŞKUN(Student), 2001

Arıcı M., Determination of effective Lactobacillus in Hardaliye production and fermentation, Doctorate, F.Coşkun(Student), 2001

Arıcı M., A study on the presence of Vibrio parahaemolyticus in mussels sold in Samsun, Postgraduate, S.Özçakmak(Student), 1999

Jury Memberships

Associate Professor Exam, Doçentlik Sınav Jürisi, Üniversitelerarası Kurul, October, 2017

Post Graduate, Tez Savunma Jürisi, Namık Kemal Üniversitesi, August, 2017

Post Graduate, Tez Savunma Jürisi, Sakarya Üniversitesi, August, 2017

Doctoral Examination, Yeterlik Jürisi, Ondokuz Mayıs Üniversitesi, July, 2017

Post Graduate, Tez Savunma Jürisi, Yıldız Teknik Üniversitesi, April, 2017

Post Graduate, Tez Savunma Jürisi, Yıldız Teknik Üniversitesi, April, 2017

Post Graduate, Tez Savunma Jürisi, Yıldız Teknik Üniversitesi, April, 2017
Doctoral Examination, Yeterlik Jürisi, Yıldız Teknik Üniversitesi, April, 2017
Associate Professor Exam, Doçentlik Sınav Jürisi, Üniversitelerarası Kurul, March, 2017
Doctoral Examination, Yeterlik Jürisi, Ondokuz Mayıs Üniversitesi, November, 2016
Post Graduate, Tez Savunma Jürisi, Namık Kemal Üniversitesi, September, 2016

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Clarification of red grape juice by amine-functionalized magnesium silica aerogel**
Turhan Kara İ., Yücel S., Arıcı M.
FOOD CHEMISTRY, vol.457, pp.140132, 2024 (SCI-Expanded)
- II. **Enzymatic and antimicrobial activities of lactic acid bacteria and yeasts isolated from boza, a traditional fermented grain based beverage**
Usal M., ÖZGÖLET M., ARICI M., TÖRNÜK F.
Food Bioscience, vol.61, 2024 (SCI-Expanded)
- III. **Genetic diversity and population structure of *Penicillium roqueforti* isolates from Turkish blue cheeses**
Kırtıl H. E., Orakçı A., Arıcı M., Metin B.
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.421, pp.110801, 2024 (SCI-Expanded)
- IV. **Utilisation of *Lactococcus lactis* subsp. *lactis* (PY91K) and *Lactiplantibacillus plantarum* (Y48) to control *Clostridium sporogenes* during Turkish white cheese production and storage**
Demirbaş F. N., Arıcı M., Dertli E.
International Journal of Food Science and Technology, vol.59, no.8, pp.5642-5650, 2024 (SCI-Expanded)
- V. **Geographical origin determination of the PDO hazelnut (cv. Giresun Tombul) by chemometric analysis of FT-NIR and Raman spectra acquired from shell and kernel**
Özdemir İ. S., Firat E. Ö., Öztürk T., Zomp G., ARICI M.
Journal of Food Science, vol.89, no.8, pp.4806-4822, 2024 (SCI-Expanded)
- VI. **Effect of the High Hydrostatic Pressure Process on the Microbial and Physicochemical Quality of Shalgam**
Öztürk E., Alpas H., Arıcı M.
ACS Omega, vol.9, no.9, pp.10400-10414, 2024 (SCI-Expanded)
- VII. **Effect of extraction temperature of taro mucilage on physicochemical and rheological properties**
Arıcı M., Şenol B. M., Öztürk E., Özmen D., Toker Ö. S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.18, pp.1-9, 2024 (SCI-Expanded)
- VIII. **A rapid spectroscopic method for the identification of the filamentous fungi isolated from Turkish traditional mold-ripened cheeses**
Kırtıl H. E., Çebi N., Metin Yıldırım R., Metin B., Arıcı M.
JOURNAL OF MICROBIOLOGICAL METHODS, vol.216, pp.1-7, 2024 (SCI-Expanded)
- IX. **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 Çakmaköğlu S., Ispirli H., Arıcı M., Turker M., Sağdıç O., Dertli E.
Food Science and Biotechnology, vol.33, no.3, pp.625-635, 2024 (SCI-Expanded)
- X. **Technological quality, bioactive features, and glycemic index of gluten-free cakes formulated with lyophilized wild *Prunus spinosa* fruit**
Cakir E., ÖZÜLKÜ G., BEKİROĞLU H., ARICI M., SAĞDIÇ O.
Quality Assurance and Safety of Crops and Foods, vol.16, no.2, pp.1-11, 2024 (SCI-Expanded)
- XI. **Microwave-modified xanthan gum: Alterations in steady and dynamic rheological behaviors**
Kurt A., Öztürk E., Özmen D., Yıldırım Yalçın M., Arıcı M., Toker Ö. S.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.47, no.1, pp.14525, 2024 (SCI-Expanded)
- XII. **Changes in Bioactivity of Einkorn Wheat During the Maturation Period and its Effect on the**

Properties of Einkorn Bread

Erkölencik M. F., Kahraman B., Özülkü G., Tulukçu E., Gökteş H., Sağdıç O., Arıcı M.

TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.48, no.1, pp.1-10, 2024 (SCI-Expanded)

- XIII. **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)
- XIV. **Bacterial Dynamics of Hardaliye, a Fermented Grape Beverage, Determined by Highthroughput Sequencing**
Metin B., Pehlivanoglu H., Yıldırım Servi E., Arıcı M.
TARIM BILIMLERI DERGISI, vol.29, no.3, pp.756-764, 2023 (SCI-Expanded)
- XV. **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)
- XVI. **Antioxidant, antidiabetic, and antihypertensive effects of peptides from some Quercus species**
Çağlar M. Y., Arıcı M.
Turkish Journal of Agriculture and Forestry, vol.47, no.2, pp.196-205, 2023 (SCI-Expanded)
- XVII. **POSSIBILITY OF USING BLACK OLIVE SEED POWDER IN FORMULATIONS TO FUNCTIONALIZE BREAD**
Cakir E., Yıldırım R., Pour N., Özülkü G., Toker Ö. S., Arıcı M.
Latin American Applied Research, vol.53, no.4, pp.395-401, 2023 (SCI-Expanded)
- XVIII. **The effect of hardaliye on reducing the formation of malondialdehyde during in vitro gastrointestinal digestion of meat products**
Aksoy A. S., ARICI M., Yaman M.
Food Bioscience, vol.47, 2022 (SCI-Expanded)
- XIX. **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)
- XX. **Probiotic lactobacilli in faeces of breastfed babies**
DEMİROK N. T., DURAK M. Z., ARICI M.
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
- XXI. **Effect of starter culture sourdough prepared with Lactobacilli and Saccharomyces cerevisiae on the quality of hull-less barley-wheat bread**
Cakir E., ARICI M., DURAK M. Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.152, 2021 (SCI-Expanded)
- XXII. **The famous Turkish rose essential oil: Characterization and authenticity monitoring by FTIR, Raman and GC-MS techniques combined with chemometrics**
Çebi N., Arıcı M., Sağdıç O.
Food Chemistry, vol.354, 2021 (SCI-Expanded)
- XXIII. **Application of l-asparaginase to produce high-quality Turkish coffee and the role of precursors in acrylamide formation**
Akgun B., Arici M., Cavus F., Karatas A. B., Eksi Karaagac H., Ucurum H. O.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.6, 2021 (SCI-Expanded)
- XXIV. **Effect of Different Fermentation Condition on Estimated Glycemic Index, In Vitro Starch Digestibility, and Textural and Sensory Properties of Sourdough Bread**
Demirkesen-Bicak H., Arıcı M., Yaman M., Karasu S., Sağdıç O.
FOODS, vol.10, no.3, 2021 (SCI-Expanded)
- XXV. **The effect of taro-wheat flour and taro-gluten free flour on cake batters and quality**
Arıcı M., Özülkü G., Kahraman B., Metin Yıldırım R., Toker Ö. S.
Journal of Food Measurement and Characterization, vol.15, no.1, pp.531-540, 2021 (SCI-Expanded)

- XXVI. **Optimization of ultrasound-assisted extraction of turkish propolis and characterization of phenolic profile, antioxidant and antimicrobial activity**
Bakkaloglu Z., Arıcı M., Karasu S.
Food Science and Technology (Brazil), vol.41, no.3, pp.687-695, 2021 (SCI-Expanded)
- XXVII. **Taro flour usage in wheat flour bread and gluten-free bread: Evaluation of rheological, technological and some nutritional properties**
Arıcı M., Özülkü G., Kahraman B., Yildirim R., Toker Ö. S.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.43, no.9, 2020 (SCI-Expanded)
- XXVIII. **The molecular and technological characterization of lactic acid bacteria in einkorn sourdough: effect on bread quality**
Çakır E., Arıcı M., Durak M. Z., Karasu S.
Journal of Food Measurement and Characterization, vol.14, pp.1646-1655, 2020 (SCI-Expanded)
- XXIX. **OPTIMIZATION OF MICROENCAPSULATION CONDITIONS OF TULIP PETAL ANTHOCYANIN: STORAGE STABILITY TEST**
Karasu S., Sagdic O., Arici M., Kayacan S.
LATIN AMERICAN APPLIED RESEARCH, vol.50, no.3, pp.221-227, 2020 (SCI-Expanded)
- XXX. **Optimization Aging Parameters of Mg Silica Aerogel Using Box-Behnken Approach**
Kara I. T., Yücel S., Arıcı M.
JOURNAL OF NANO RESEARCH, vol.62, pp.31-46, 2020 (SCI-Expanded)
- XXXI. **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)
- XXXII. **Fabrication and characterization of thymol-loaded nanofiber mats as a novel antimould surface material for coating cheese surface**
Tatlısu N. B., Yılmaz M. T., Arıcı M.
FOOD PACKAGING AND SHELF LIFE, vol.21, 2019 (SCI-Expanded)
- XXXIII. **Effect of the fermentation temperature on the degradation of phytic acid in whole-wheat sourdough bread**
Metin Yıldırım R., Arıcı M.
LWT, vol.112, 2019 (SCI-Expanded)
- XXXIV. **Fortification of edible zein films with thyme, laurel and orange essential oils and determination of their antifungal and radical scavenging properties**
Gucbilmez C. M., Oksuz O., Arıcı M.
JOURNAL OF FOOD SAFETY AND FOOD QUALITY-ARCHIV FUR LEBENSMITTELHYGIENE, vol.70, pp.82-88, 2019 (SCI-Expanded)
- XXXV. **A rapid ATR-FTIR spectroscopic method for classification of gelatin gummy candies in relation to the gelatin source**
Çebi N., Dogan C. E., Mese A. E., Ozdemir D., Arıcı M., Sağdıç O.
FOOD CHEMISTRY, vol.277, pp.373-381, 2019 (SCI-Expanded)
- XXXVI. **Evaluation of acrylamide and selected parameters in some Turkish coffee brands from the Turkish market**
Akgun B., Arıcı M.
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.36, pp.548-560, 2019 (SCI-Expanded)
- XXXVII. **Optimization of a gluten free formulation of the Turkish dessert revani using different types of flours, protein sources and transglutaminase**
Yildirim R. M., Gumus T., ARICI M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.95, pp.72-77, 2018 (SCI-Expanded)
- XXXVIII. **Biodiversity and technological properties of yeasts from Turkish sourdough**
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ARICI M., DERTLİ E., DEMİRBAŞ F. N., Project Supported by Higher Education Institutions, Peynirlerde Geç Şişmeye Sebep Olan Clostridium Türleri Üzerine Laktik Asit Bakterilerinin Etkileri, 2021 - 2022

Arıcı M., Dertli E., Toker Ö. S., TUBITAK Project, DEVELOPMENT OF PROBIOTIC SOFT CANDY, 2020 - 2022

ARICI M., Aksoy A. S., Project Supported by Higher Education Institutions, Hardaliye Biyoaktif Bileşiklerinin Potansiyel Biyolojik Etkilerine in vitro Metabolomik Yaklaşımlar, 2019 - 2022

ARICI M., SAĞDIÇ O., ÖZÜLKÜ G., TULUKÇU E., Erkölencik M. F., Project Supported by Higher Education Institutions, Olgunlaşmamış Siyez Buğdayının Fizikokimyasal Besinsel ve Prebiyotik Özelliklerinin Belirlenmesi, 2019 - 2021

ARICI M., Bakkaloğlu Z., Project Supported by Higher Education Institutions, FARKLI ÇÖZÜCÜ VE YÖNTEMLER KULLANILARAK ELDE EDİLEN PROPOLİS EKSTRAKTLARININ KARAKTERİSASYONU, 2018 - 2021

Arıcı M., Sağdıç O., Durak M. Z., Dertli E., Çakır İ., Cankurt H., TUBITAK Project, Development of Yoghurt and Cheese Culture Unique to Our Country and Production on a Pilot Scale, 2017 - 2021

Arıcı M., Sağdıç O., Durak M. Z., Dertli E., Çakır İ., Cankurt H., TUBITAK Project, Ülkemize Özgü Yoğurt, Peynir Kültürü

Geliştirilmesi Ve Pilot Ölçekte Üretimi, 2016 - 2021

Arıcı M., Sağdıç O., Yaman M., Demirkesen Bıçak H., TUBITAK Project, Investigation of the Effect of Sourdough Fermentation on Starch Digestibility, Mineral and Protein Bioaccessibility, 2019 - 2020

Arıcı M., Metin B., Çebi N., TUBITAK Project, Development of a Method to Identify Molds Isolated from Traditional Moldy Cheeses by Fourier Transform Infrared Spectroscopy (FTIR) Technique, 2019 - 2020

ÇEBİ N., SAĞDIÇ O., ARICI M., Project Supported by Higher Education Institutions, Gül Yağının FTIR ve Raman Teknikleri Kullanılarak Otantisitesinin Belirlenmesi, 2019 - 2020

Arıcı M., TUBITAK Project, Development of a New Functional Yeast Spread Spreadable Food, 2018 - 2018

ARICI M., TUBITAK Project, Proje Desteklenebilir, 2017 - 2017

Arıcı M., Demirci A. Ş., TUBITAK Project, Production of Xanthan Gum from Waste Bread under Optimum Conditions by Using Different Xanthomonas Bacteria and Determination and Optimization of Various Quality Properties of Gums, 2014 - 2017

Arıcı M., TUBITAK Project, The use of Golevez (*Colocasia esculenta* L. Schott) flour as a functional ingredient in bakery products, 2014 - 2017

Arıcı M., Dertli E., TUBITAK Project, Revealing Homopolymeric and Heteropolymeric Exopolysaccharide (Eps) Producing Species by Molecular Methods in Lactic Acid Bacteria to be Isolated from Fermented Products, 2014 - 2016

Cankurt H., Törnük F., Arıcı M., Sağdıç O., Project Supported by Higher Education Institutions, ÇIĞ SÜTTEN ÜRETİLEN GELENEKSEL PEYNİRLERİN FİZİKOKİMYASAL ÖZELLİKLERİ, MİKROBİYAL GÜVENLİĞİ VE TEKSTÜRÜ ÜZERİNE KEKİK VE SARIMSAK AROMATİK SULARININ ETKİSİ, 2012 - 2016

ARICI M., Project Supported by Higher Education Institutions, Geleneksel Küflü Peynirlerden İzole Edilen Küflerin Morfolojik ve Moleküler Karakterizasyonu Bu İzolatlarla Küflü Peynir Üretimi, 2012 - 2016

Arıcı M., Sağdıç O., Durak M. Z., Development Agency, BEE PRODUCTS CENTER OF EXCELLENCE (RESEARCHER BEES), 2014 - 2015

Arıcı M., TUBITAK Project, Developing a probiotic culture, 2014 - 2015

Arıcı M., Durak M. Z., TUBITAK Project, Pilot scale natural dye production from tulip petals, 2013 - 2015

Arıcı M., Sağdıç O., TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, Gıdalara Normal veya Tağşiş Amaçlı Katılan Jelatin Kaynağının Tespiti İçin Yeni Yöntemlerin Geliştirilmesi, 2013 - 2015

Arıcı M., Sağdıç O., TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, Ekşi hamurdan starter kültür olarak kullanılabilir mayaların izolasyonu, teknolojik özelliklerinin belirlenmesi ve bu mayaların ekmek üretiminde kullanılması, 2013 - 2015

Yılmaz M. T., Arıcı M., Sağdıç O., TUBITAK Project, Effect of exopolysaccharide (EPS) producing lactic acid bacteria on the textural, rheological and microstructural properties of some foods, 2012 - 2014

Gülcü M., Arıcı M., Project Supported by Other Official Institutions, Investigation of the effects of different preservation methods on the chemical, microbiological and sensory properties of grape leaves, 2011 - 2013

Şenköylü N., Arıcı M., CB Strateji ve Bütçe Başkanlığı (Kalkınma Bakanlığı) Projesi, Namık Kemal University Central Research Laboratory Project, 2010 - 2013

Arıcı M., TUBITAK Project, Isolation and Identification of Lactic Acid Bacteria from Hardaliye, Determination of Technological and Probiotic Properties, 2010 - 2011

ARICI M., Other International Funding Programs, Farklı formülasyonlarda üretilen bebek mamalarının bileşimi, bazı mikrobiyolojik özellikleri ve *Enterobacter sakazakii* varlığının belirlenmesi, 2009 - 2010

Arıcı M., TUBITAK Project, Production of Xanthan Gum from Rice Bran Using *Xanthomonas campestris*, 2007 - 2009

Arın L., Arıcı M., TUBITAK Project, Determination of Some Physical and Chemical Properties of Some Species of Cabbage (*Cruciferae*) and Legumes (*Fabacea*) Families Germinated for Consumption and Seed Mixtures, 2007 - 2008

Arıcı M., Project Supported by Higher Education Institutions, Sofralık fermente zeytinlerde mikotoksin varlığı ve zeytinlerde bazı mikotoksijenik küflerin farklı sıcaklıklarda mikotoksin üretimi üzerine araştırmalar, 2005 - 2006

Arıcı M., TUBITAK Project, Production of xanthan gum from whey using *Xanthomonas campestris*, 2002 - 2005

ARICI M., Other International Funding Programs, *Escherichia coli* O157:H7'nin Tekirdağ köftesinin üretim, depolama ve pişirme aşamalarındaki durumu, 2003 - 2004

ARICI M., Other International Funding Programs, Mısır ve mısır ürünlerinde fumonisin varlığı, bebek fekesinden izole edilmiş *Lactobacillus*'ların fumonisin B1'i parçalaması, 2001 - 2003

Arıcı M., Project Supported by Higher Education Institutions, Probiyotik laktik asit bakterilerinin izolasyonu,

identifikasyonu ve antimikrobiyal özellikleri üzerine bir araştırma, 2001 - 2002

ARICI M., Other International Funding Programs, Tarhana fermentasyonu ve çeşitli kurutma metodlarının bazı patojen bakteriler üzerine etkisi, 2001 - 2002

ARICI M., Other International Funding Programs, Arpa, malt ve birada okratosin A (OTA) varlığı ve ota'nın bira üretimi sırasında maya tarafından parçalanması üzerine araştırma, 2001 - 2002

ARICI M., Other International Funding Programs, Meyve ve meyve sularında patulin varlığı üzerine araştırmalar, 2001 - 2002

Şenköylü N., Arıcı M., TUBITAK Project, Production of probiotics from different sources and their use instead of antibiotics in broiler feeds, 2000 - 2001

Arıcı M., Project Supported by Higher Education Institutions, Hardaliye Üretimi ve Mikroflorası Üzerine Araştırmalar, 2000 - 2001

Activities in Scientific Journals

Food & Nutrition Journal, Publication Committee Member, 2017 - Continues

Akademik Gıda, Publication Committee Member, 2012 - Continues

Memberships / Tasks in Scientific Organizations

Biyoteknoloji Derneği, Member, 2001 - Continues

Scientific Refereeing

TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, Yildiz Technical University, Turkey, October 2018

TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, Yildiz Technical University, Turkey, June 2018

International Journal of Secondary Metabolite, Other Indexed Journal, August 2017

International Journal of Secondary Metabolite, Other Indexed Journal, August 2017

Current Nutrition & Food Science, SCI Journal, July 2017

International Journal of Food Science & Technology, SCI Journal, May 2017

Turkish Journal of Agriculture - Food Science and Technology, Other Indexed Journal, May 2017

TUBITAK Project, 1003 - Priority Areas R&D Projects Support Program, Yildiz Technical University, Turkey, May 2017

TUBITAK Project, May 2017

Journal of Food Processing and Preservation, SCI Journal, February 2017

Project Supported by Higher Education Institutions, January 2017

International Journal of Pharmaceutical Sciences and Developmental Research , SCI Journal, December 2016

TUBITAK Project, 1003 - Priority Areas R&D Projects Support Program, Yildiz Technical University, Turkey, August 2016

Selection of potential autochthonous starter cultures from shalgam, a traditional Turkish lactic acid fermented beverage, SCI Journal, June 2012

Compositions of Essential Oils Obtained From Lemon Balm And Sage And Their Antifungal Effects On Ochratoxigenic *Penicillium verrucosum*, SCI Journal, March 2012

Utilization of Plant Hydrosols as Sprout Disinfectant, SCI Journal, March 2012

Scientific Consultations

Tübitak, Scientific Consultancy, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey, 2017 - Continues

Tasks In Event Organizations

Arıcı M., KIYMAZ B. M., Türkiye 1. Gıda Mikrobiyolojisi Kongresi), Scientific Congress, Erzurum, Turkey, Eylül 2023

Arıcı M., 1st International Conference on Food Technology and Nutrition, Scientific Congress, Tetovo, Macedonia, Mayıs 2019

Arıcı M., 4th International Symposium on Traditional Foods from Adriatic to Caucasus, Scientific Congress, Girne, Cyprus (Kkct), Nisan 2018

Arıcı M., 3th International Symposium on Traditional Foods from Adriatic to Caucasus, Scientific Congress, Sarajevo, Bosnia And Herzegovina, Ekim 2015

Arıcı M., Kovandan Sofraya İzlenebilir Arı Ürünleri Kongresi, Scientific Congress, İstanbul, Turkey, Nisan 2014

Arıcı M., Food Micro2012, Scientific Congress, İstanbul, Turkey, Eylül 2012

Metrics

Publication: 219

Citation (WoS): 1739

Citation (Scopus): 1663

H-Index (WoS): 25

H-Index (Scopus): 27

Congress and Symposium Activities

Ege 10th International Conference on Applied Sciences, Attendee, İzmir, Turkey, 2023

3rd International Congress on Scientific Advances, Attendee, İstanbul, Turkey, 2023

2nd Food Chemistry Congress, Invited Speaker, Antalya, Turkey, 2023

International Congress on Fundamental and Applied Sciences, Attendee, Sarajevo, Bosnia And Herzegovina, 2017

I. International Congress on medical and aromatic plants "Natural and healthy Life", Attendee, Konya, Turkey, 2017

I. International Congress on Medical and Aromatic Plants, Session Moderator, Konya, Turkey, 2017

3 rd INTERNATIONAL CONFERENCE ON ENGINEERING AND NATURAL SCIENCES, Attendee, Budapest, Hungary, 2017

Biyoteknoloji Kongresi, Session Moderator, Konya, Turkey, 2015

From Hive to Table 2015, Moderator, İstanbul, Turkey, 2015

Non Academic Experience

Yıldız Teknik Üniversitesi

Namık Kemal Üniversitesi

Namık Kemal Üniversitesi

Trakya Üniversitesi

Trakya Üniversitesi

Trakya Üniversitesi