

## **Prof. Muhammed Zeki DURAK**

### **Personal Information**

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### **Education Information**

Doctorate, Cornell University, Agriculture And Life Sciences, Food Science, United States Of America 2007 - 2011

Postgraduate, Cornell University, Agriculture And Life Sciences, Food Science, United States Of America 2004 - 2007

Undergraduate, Akdeniz University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1999 - 2003

### **Research Areas**

Food Engineering, Food Technology, Food Biotechnology, Life Sciences, Microbiology, Bacteriology, Molecular Biology and Genetics, Microbial Genetics, Natural Sciences, Engineering and Technology

### **Academic Titles / Tasks**

Professor, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, 2023 - Continues

Associate Professor, Yıldız Technical University, Gıda Mühendisliği, 2017 - 2023

Assistant Professor, Yıldız Technical University, Kimya Metalürji Fakültesi, Gıda Mühendisliği, 2012 - 2017

### **Advising Theses**

Törnük F., Durak M. Z., Modifiye nanokillerin biyobozunur gıda ambalajlarında kullanımı, Doctorate, KİLASLAN(Student), 2022

Durak M. Z., Bazı geleneksel peynirlerin biyoaktif peptit profillerinin belirlenmesi, Doctorate, N.TURAN(Student), 2022  
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

DURAK M. Z., In vitro glycemic index determination of Turkish sourdough breads and strategies to reduce glycemic index, Postgraduate, E.Şenol(Student), 2018

DURAK M. Z., Fourier transform infrared (FTIR) spektroskopisi ile sütte tür tayini yapılması, Postgraduate, O.Çırak(Student), 2017

DURAK M. Z., Ultrasonik Sistemle Entegre Edilmiş Yağ Rafinasyon Uygulamaları, Doctorate, N.Cihat(Student), 2017

DURAK M. Z., Sinbiyotik yoğurt üretimi ve reolojik, fonksiyonel ve duyusal özelliklerinin belirlenmesi, Postgraduate, M.Kaya(Student), 2015

DURAK M. Z., İstanbul'da tüketime sunulan hazır sebze salatalarının mikrobiyal güvenliğinin belirlenmesi, Postgraduate, G.Uçak(Student), 2014

## **Published journal articles indexed by SCI, SSCI, and AHCI**

- I. **Kombucha as alternative microbial consortium for sourdough fermentation: Bread characterization and investigation of shelf life**  
Kilmanoglu H., Akbas M., Yigit Cinar A., Durak M. Z.  
International Journal of Gastronomy and Food Science, vol.35, 2024 (SCI-Expanded)
- II. **Identification of antihypertensive bioactive peptides in the herby and white cheeses produced from different milk types**  
Özcan Yardım D., DURAK M. Z.  
European Food Research and Technology, vol.249, no.9, pp.2265-2272, 2023 (SCI-Expanded)
- III. **The identification of antioxidant and ACE-I peptides in different turkish ripened cheeses**  
Turan N., DURAK M. Z.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.8, pp.3274-3282, 2022 (SCI-Expanded)
- IV. **The functionality, bioavailability, and bioactive peptides in white cheeses produced in Turkey**  
Turan N., DURAK M. Z.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.248, no.6, pp.1645-1652, 2022 (SCI-Expanded)
- V. **The effect of five different sourdough on the formation of glyoxal and methylglyoxal in bread and influence of in vitro digestion**  
ÖZGÖLET M., Yaman M., DURAK M. Z., KARASU S.  
FOOD CHEMISTRY, vol.371, 2022 (SCI-Expanded)
- VI. **Probiotic lactobacilli in faeces of breastfed babies**  
DEMİROK N. T., DURAK M. Z., ARICI M.  
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
- VII. **Effect of starter culture sourdough prepared with Lactobacilli and *Saccharomyces cerevisiae* on the quality of hull-less barley-wheat bread**  
Çakir E., ARICI M., DURAK M. Z.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.152, 2021 (SCI-Expanded)
- VIII. **Combination of vaporized ethyl pyruvate and non-thermal atmospheric pressure plasma for the inactivation of bacteria on lettuce surfaces**  
ERMIŞ E., Yagci M. O., DURAK M. Z.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.73, 2021 (SCI-Expanded)
- IX. **Encapsulation of Lemongrass Oil for Antimicrobial and Biodegradable Food Packaging Applications**  
CAN F. Ö., DURAK M. Z.  
SCIENCE OF ADVANCED MATERIALS, vol.13, no.5, pp.803-811, 2021 (SCI-Expanded)
- X. **Spray-dried and freeze-dried sourdough powders: Properties and evaluation of their use in breadmaking**  
Caglar N., ERMIŞ E., DURAK M. Z.  
JOURNAL OF FOOD ENGINEERING, vol.292, 2021 (SCI-Expanded)
- XI. **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 Özkaya G., Durak M. Z.  
APPLIED SCIENCES-BASEL, vol.10, no.5458, pp.1-14, 2020 (SCI-Expanded)
- XII. **The molecular and technological characterization of lactic acid bacteria in einkorn sourdough: effect on bread quality**  
Çakir E., Arıcı M., Durak M. Z., Karasu S.  
Journal of Food Measurement and Characterization, vol.14, pp.1646-1655, 2020 (SCI-Expanded)
- XIII. **Production of Functional Yogurt Drink, Apple and Orange Juice Using Nano-Encapsulated *L. brevis* Within Sodium Alginate-Based Biopolymers**  
Mohaisen M. J. M., Yildirim R. M., YILMAZ M. T., DURAK M. Z.  
SCIENCE OF ADVANCED MATERIALS, vol.11, no.12, pp.1788-1797, 2019 (SCI-Expanded)
- XIV. **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)
- XV. **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)
- XVI. **Rapid detection of sucrose adulteration in honey using Fourier transform infrared spectroscopy**  
CENGİZ M. F., DURAK M. Z.  
Spectroscopy Letters, vol.52, no.5, pp.267-273, 2019 (SCI-Expanded)
- XVII. **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)
- XVIII. **CHARACTERIZATION OF GELS CONTAINING PECTIN AND OPTIMIZATION OF GEL PRODUCTION BY TAGUCHI METHOD IN FOOD INDUSTRY**  
Sağır S., Acarali N., Durak M. Z.  
LATIN AMERICAN APPLIED RESEARCH, vol.49, pp.201-204, 2019 (SCI-Expanded)
- XIX. **Ultrasound-assisted bleaching of canola oil: Improve the bleaching process by central composite design**  
Icyer N. C., DURAK M. Z.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.97, pp.640-647, 2018 (SCI-Expanded)
- XX. **Rapid detection of adulteration of milks from different species using Fourier Transform Infrared Spectroscopy (FTIR)**  
Çirak O., Icyer N. C., DURAK M. Z.  
JOURNAL OF DAIRY RESEARCH, vol.85, no.2, pp.222-225, 2018 (SCI-Expanded)
- XXI. **Use of phytase active yeasts and lactic acid bacteria isolated from sourdough in the production of whole wheat bread**  
KARAMAN K., SAĞDIÇ O., DURAK M. Z.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.91, pp.557-567, 2018 (SCI-Expanded)
- XXII. **Biodiversity and technological properties of yeasts from Turkish sourdough**  
Arıcı M., Özulkü G., Yıldırım R. M., Sağıdış O., Durak M. Z.  
FOOD SCIENCE AND BIOTECHNOLOGY, vol.27, pp.499-508, 2018 (SCI-Expanded)
- XXIII. **Rapid detection of adulteration of cold pressed sesame oil adulterated with hazelnut, canola, and sunflower oils using ATR-FTIR spectroscopy combined with chemometric**  
Özulkü G., Yıldırım R. M., Toker Ö. S., Karasu S., Durak M. Z.  
Food Control, vol.82, pp.212-216, 2017 (SCI-Expanded)
- XXIV. **Production and characterization of a new biodegradable fenugreek seed gum based active nanocomposite film reinforced with nanoclays**  
MEMİS S., TÖRNÜK F., BOZKURT F., DURAK M. Z.  
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.103, pp.669-675, 2017 (SCI-Expanded)
- XXV. **Probiotic and functional characterization of lactobacillus spp. isolated from infant faeces**  
Tokatlı Demirok N., DURAK M. Z., ARICI M.  
JOURNAL OF BIOTECHNOLOGY, vol.256, 2017 (SCI-Expanded)
- XXVI. **Modeling of Bioactive Compound Content of Different Tea Bags: Effect of Steeping Temperature and Time**  
YILDIRIM R. M., ÖZÜLKÜ G., TOKER Ö. S., Baslar M., DURAK M. Z., SAĞDIÇ O.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.1, 2017 (SCI-Expanded)
- XXVII. **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

- (SCI-Expanded)
- XXVIII. **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 (SCI-Expanded)
- XXIX. **A novel antifungal surface-coating application to limit postharvest decay on coated apples: Molecular, thermal and morphological properties of electrospun zein-nanofiber mats loaded with curcumin**  
YILMAZ A., BOZKURT F., Cicek P. K., Dertli E., DURAK M. Z., YILMAZ M. T.  
Innovative Food Science and Emerging Technologies, vol.37, pp.74-83, 2016 (SCI-Expanded)
- XXX. **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  
(SCI-Expanded)
- XXXI. **Development of a fermented ice-cream as influenced by in situ exopolysaccharide production: Rheological, molecular, microstructural and sensory characterization**  
Dertli E., TOKER Ö. S., DURAK M. Z., YILMAZ M., Tatlisu N. B., SAĞDIÇ O., CANKURT H.  
Carbohydrate Polymers, vol.136, pp.427-440, 2016 (SCI-Expanded)
- XXXII. **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 (SCI-Expanded)
- XXXIII. **An evaluation of Fourier transforms infrared spectroscopy method for the classification and discrimination of bovine, porcine and fish gelatins**  
CEBI N., DURAK M. Z., TOKER Ö. S., SAĞDIÇ O., ARICI M.  
FOOD CHEMISTRY, vol.190, pp.1109-1115, 2016 (SCI-Expanded)
- XXXIV. **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 (SCI-Expanded)
- XXXV. **Ion Chromatographic Determination of Free Cyanide in Different Classes of Bottled Natural Mineral Water Consumed in Turkey**  
CENGİZ M. F., DURAK M. Z., Nilufer S., Bilgin A. K.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, no.4, pp.746-756, 2015 (SCI-Expanded)
- XXXVI. **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)
- XXXVII. **In-house validation for the determination of honey adulteration with plant sugars (C4) by Isotope Ratio Mass Spectrometry (IR-MS)**  
CENGİZ M. F., DURAK M. Z., Ozturk M.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.57, no.1, pp.9-15, 2014 (SCI-Expanded)
- XXXVIII. **Effect of Transglutaminase on the Quality Properties of Chicken Breast Patties**  
Uran H., Aksu F., Yilmaz I., DURAK M. Z.  
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGİSİ, vol.19, no.2, pp.331-335, 2013 (SCI-Expanded)
- XXXIX. **Efficacy of UV, Acidified Sodium Hypochlorite, and Mild Heat for Decontamination of Surface and Infiltrated Escherichia coli O157:H7 on Green Onions and Baby Spinach**  
Durak M. Z., Churey J. J., Worobo R. W.  
JOURNAL OF FOOD PROTECTION, vol.75, no.7, pp.1198-1206, 2012 (SCI-Expanded)
- XL. **Decontamination of Green Onions and Baby Spinach by Vaporized Ethyl Pyruvate**

- Durak M. Z., Churey J. J., Gates M., Sacks G. L., Worobo R. W.  
 JOURNAL OF FOOD PROTECTION, vol.75, no.6, pp.1012-1022, 2012 (SCI-Expanded)
- XLI. Identification and haplotype distribution of *Alicyclobacillus* spp. from different juices and beverages  
 DURAK M. Z., Churey J., Danyluk M., Worobo R.  
 INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.142, no.3, pp.286-291, 2010 (SCI-Expanded)
- XLII. Development of molecular typing methods for *Bacillus* spp. and *Paenibacillus* spp. isolated from fluid milk products  
 DURAK M. Z., FROMM H., HUCK J., ZADOKS R., BOOR K.  
 JOURNAL OF FOOD SCIENCE, vol.71, no.2, 2006 (SCI-Expanded)
- XLIII. Molecular characterization of *Listeria monocytogenes* from natural and urban environments  
 Sauders B., DURAK M. Z., Fortes E., Windham K., Schukken Y., Lembo A., Akey B., Nightingale K., Wiedmann M.  
 JOURNAL OF FOOD PROTECTION, vol.69, no.1, pp.93-105, 2006 (SCI-Expanded)

## Articles Published in Other Journals

- I. Multi-criteria Decision-making Technique Approach to Assess the Microbial Quality and Safety of Fresh-cut Salads Sold at Retail in Istanbul, Turkey  
 Ucak Ozkaya G., GEÇGEL Ü., DURAK M. Z.  
 JOURNAL OF TEKIRDAG AGRICULTURE FACULTY-TEKIRDAG ZIRAAT FAKULTESI DERGİSİ, vol.19, no.2, pp.366-379, 2022 (ESCI)
- II. SURFACE DECONTAMINATION OF SALMONELLA ENTERICA SEROVAR TYPHIMURIUM ON SHELL EGGS BY VAPORIZED ETHYL PYRUVATE AND PLANT HYDROSOLS  
 Cakir E., Can F. O., DURAK M. Z.  
 CARPATHIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.14, no.2, pp.77-84, 2022 (ESCI)
- III. 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 (Peer-Reviewed Journal)
- IV. Investigation of Microbiological Quality of Some Dairy Products in Kırklareli Detection of *Salmonella* spp and *Listeria monocytogenes* by Real Time PCR  
 Çetin B., Karasu S., Atik A., Durak M. Z.  
 Namık Kemal Üniversitesi Tekirdağ Ziraat Fakültesi Dergisi, vol.12, no.1, pp.74-80, 2015 (Peer-Reviewed Journal)

## Books & Book Chapters

- I. 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

## Refereed Congress / Symposium Publications in Proceedings

- I. Decontamination of Eggshells with Thyme and Sage Hidrosol Applications  
 CAN F. Ö., DURAK M. Z.  
 II. Uluslararası Hayvansal Gıdalar Sempozyumu, Bafra, Cyprus (Kktc), 08 November 2018, pp.29-30
- II. Energy Use in Industrialized Food Production and Sustainable Solutions.  
 Durak M. Z.  
 Water-Energy-Food NEXUS in MENA Region, Aswan, Egypt, 11 - 17 August 2019, pp.3-4

- III. **Electrospun Honey & Polycaprolactone /Chitosan Nanofibers For Wound Dressing Applications**  
CAN F. Ö., DURAK M. Z.  
II. Uluslararası Hayvansal Gıdalar Sempozyumu, Bafra, Cyprus (Kktc), 08 November 2018, pp.25-26
- IV. **Prevention of White Bread Mould Spoilage and Shelf-Life Extension of White Bread by using Lactic Acid Bacteria with Antifungal Properties**  
KILMANOGLU H., ALKAY Z., DURAK M. Z.  
Uluslararası Tarım, Çevre ve Sağlık Kongresi/Aydın, 26 - 28 October 2018
- V. **ANTIFUNGAL ÖZELLİKLERE SAHIP LAKTIK ASIT BAKTERILERI KULLANILARAK BEYAZ EKMEKTE KÜFLENMENİN ENGELLENMESİ VE RAF ÖMRÜNÜN UZATILMASI**  
Durak M. Z.  
Uluslararası Tarım, Çevre ve Sağlık Kongresi, Aydın, Turkey, 26 - 28 October 2018, pp.816-824
- VI. **Süt ürünü olmayan bazı geleneksel gıdalarımızın probiyotik içeriğinin fourier dönüşümlü infrared spektrofotometre (FTIR) ile belirlenmesi**  
Şenol E., Kaynar K., Durak M. Z.  
2. 5. Ulusal Bağırsak Mikrobiyotası ve Probiyotik Kongresi, Antalya, Turkey, 11 - 14 October 2018, pp.1
- VII. **Comparison of Molecular Identification of Moulds Isolated From Turkish Traditional Mould-ripened Cheeses by Using 5.8S rRNA and 28S rRNA Gene Regions**  
KIRTIL H. E., ÇAKIR E., DURAK M. Z., ARICI M.  
I. International Agricultural Science Congress, Van, Turkey, 9 - 12 May 2018, pp.374
- VIII. **PHYTASE ACTIVE OF LACTIC ACID BACTERIA FROM TURKISH SOURDOUGH**  
METİN YILDIRIM R., ARICI M., ÖZÜLKÜ G., DURAK M. Z.  
International Congress on Fundamental and Applied Sciences, Saraybosna, Bosnia And Herzegovina, 21 August 2017, pp.69
- IX. **Probiotic and functional characterization of lactobacillus spp. isolated from baby faeces**  
TOKATLI DEMİROK N., DURAK M. Z., ARICI M.  
European Biotechnology Congres, Dubrovnik, Croatia, 25 - 27 May 2017, pp.27-28
- X. **Physicochemical, Phenolic And Anthocyanin Characterization Of The Tulips Waste As A Potential Of Natural Colorant**  
ARICI M., SAĞDIÇ O., KARASU S., Çam M., DURAK M. Z.  
3rd International Conference on Engineering and Natural sciences, 3 - 07 May 2017, pp.745
- XI. **FT-IR identification of phytase active lactic acid bacteria and yeasts from sourdough samples**  
KARAMAN K., SAĞDIÇ O., DURAK M. Z.  
International conference on Agriculture Forest Food Sciences and Technologies, 15 - 17 May 2017
- XII. **Decontamination of the Emulsified Meat Products by Vaporized Ethyl Pyruvate**  
ÇETİN B., URAN H., DURAK M. Z.  
2nd International Balkan Agriculture Congress, Tekirdağ, Turkey, 16 - 18 May 2017, pp.558
- XIII. **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
- XIV. **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
- XV. **SOME PROPERTIES OF ESSENTIAL OIL ADDED TURKISH TRADITIONAL BEVERAGE BOZA**  
Cakir E., Kirtil H. E., DURAK M. Z., ARICI M.  
I. International Congress on Medical and Aromatic Plants "Natural and Healthy Life", Konya, Turkey, 10 May 2017, pp.1722
- XVI. **DETERMINATION OF ANTIMICROBIAL ACTIVITY OF FENUGREEK SEED GUM BASED ACTIVE NANOCOMPOSITE FILMS REINFORCED WITH NANOCLAYS**  
MEMİŞ S., TÖRNÜK F., BOZKURT F., DURAK M. Z.

- I. International Congress on Medicinal and Aromatic Plants, Konya, Turkey, 10 - 12 May 2017, pp.638
- XVII. **Gıda Aşısından Helâl Turizmin Değerlendirilmesi**  
TEKLE Ş., SAĞDIÇ O., DURAK M. Z.  
1. INTERNATIONAL HALAL TOURISM CONGRESS, Alanya, Turkey, 7 - 09 April 2017, pp.882-889
- XVIII. **Detection of Adulteration of Orange Juice Adulterated with Grapefruit, Mandarin, Apple and Grape Juices using ATR-FTIR Spectroscopy**  
ÖZÜLKÜ G., METİN YILDIRIM R., TOKER Ö. S., Cebi N., DURAK M. Z., ARICI M.  
II. International Turkic World Conference on Chemical Sciences and Technologies, Üsküp, Macedonia, 26 October 2016, pp.164
- XIX. **An Initial Study for Detection of Sugar Adulterants in Mulberry Pekmez by Using Fourier Transform Infrared Spectroscopy**  
DURAK M. Z., TOKER Ö. S., Cengiz M. F.  
2nd Congress on Food Structure & Design, Antalya, Turkey, 26 October 2016, pp.121-122
- XX. **Structure of Liposomes and Usage areas in Food Industry**  
UÇAK G., DURAK M. Z.  
12. Gıda Kongresi, Edirne, Turkey, 05 October 2016, pp.550
- XXI. **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
- XXII. **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
- XXIII. **Kurkumin Yuklu Zein Lifi ile Yuzyeyleri Kaplanan Elmalarda Antifungal Aktivitenin İncelenmesi**  
Bozkurt F., Akman P. K., Dertli E., Durak M. Z., Yilmaz M. T.  
18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey, 18 - 20 December 2015, pp.23-25
- XXIV. **Production of Antimicrobial Honey Based Nanofibers by Electrospinning**  
DURAK M. Z., Toptaş H., Kaymaz H., TOKER Ö. S.  
First International Conference on Applied Chemistry, 18 - 19 November 2015
- XXV. **Bread making performance of yeast isolated from Turkish sourdough**  
ÖZÜLKÜ G., METİN YILDIRIM R., Yilmaz D., ARICI M., DURAK M. Z., SAĞDIÇ O.  
6th Sourdough Symposium, Nantes, France, 30 September 2015, pp.30
- XXVI. **Identification of Yeast Isolated from Turkish Sourdough**  
DURAK M. Z., METİN YILDIRIM R., ÖZÜLKÜ G., ARICI M., SAĞDIÇ O.  
VIth Sourdough Symposium, Nantes, France, 30 September 2015, pp.72
- XXVII. **Determination of yeast diversity in Turkish sourdough by FT-IR spectroscopy**  
METİN YILDIRIM R., ÖZÜLKÜ G., DURAK M. Z., ARICI M., SAĞDIÇ O.  
VIth Sourdough Symposium, Nantes, France, 30 September 2015, pp.71
- XXVIII. **Identification of Lactic Acid Bacteria Isolated from Turkish Industrial Sourdough Samples**  
Çakır E., DURAK M. Z., Metin Yıldırım R., Özulkü G., Arıcı M., Sağdıç O.  
VI. Sourdough Symposium, 30 September - 02 October 2015
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- XXXVI. **The Determination of Microbial Safety of Fresh-Cut Salads Served In Istanbul**  
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## Supported Projects

Arıcı M., Sağıdış 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

Durak M. Z., Oruç M. E., TUBITAK Project, Ardişik Sızma Sentezi Metodu İle Altın Spr Biyosensör Çipleri Üzerinde Alümina Nano Yapılarının Üretilimi, 2018 - 2020

DURAK M. Z., İÇYER N. C., Project Supported by Higher Education Institutions, BİTKİSEL YAĞLARDA AĞARTMA PROSESİNİN ULTRASONİK SİSTEMİN ENTEGRASYONU İLE GELİŞTİRİLMESİ, 2017 - 2019

Doğan C., DURAK M. Z., TUBITAK Project, Helal Gıda Denetiminde Jelatin, Glutamat ve L-Sisteinin Kaynağına Yonelik Hızlı, Ekonomik ve Pratik Tespit Metotlarının Geliştirilmesi, Uygulanması ve Yaygınlaştırılması, 2015 - 2019

Dertli E., Durak M. Z., TUBITAK Project, Production of commercial starter cultures for sourdough bread production,

2015 - 2018

DURAK M. Z., Project Supported by Other Official Institutions, Helal Gıda Ar-Ge Mükemmelliyet Merkezi, 2016 - 2017

DURAK M. Z., TUBITAK Project, Geleneksel Ekşi Hamur Ekmeği Üretime Yönerek Teknolojik Özellikleri Yüksek Yerli Ticari Starter Kültür Üretimi, 2015 - 2017

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

DURAK M. Z., Project Supported by Higher Education Institutions, Gıdaların Raf Ömürlerinin Uzatılması İçin Yeni Nesil Antimikrobiyal Ambalaj Materyallerinin Geliştirilmesi, 2013 - 2017

Durak M. Z., Yılmaz M. T., Development Agency, Bakliyat ile Sağlık Beslenme Sağlıklı Hayat (Platformu ve Atölyesi), 2015 - 2016

Durak M. Z., TUBITAK Project, Gıda Patojenlerinin Tesbitine Yönelik Yeni Nesil Kit Geliştirilmesi, 2014 - 2015

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

Sağdıç O., Toker Ö. S., Yılmaz M. T., Arıcı M., Durak M. Z., TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, Gıdalara Normal veya Tağış Amaçlı Katılan Jelatin Kaynağının Tespiti İçin Yeni Yöntemlerin Geliştirilmesi, 2013 - 2015

DURAK M. Z., TUBITAK Project, TRFOODMICRORISK 2014- 1. Predictive Modelling and Foodborne Microbial Risk Assessment Workshop of Turkey, 2014 - 2014

DURAK M. Z., TUBITAK Project, Yiyeceklerimizde ve içeceklerimizde bizi bekleyen tehlikeler: Gıda bilinci kazandırma sosyal sorumluluk projesi, 2013 - 2013

DURAK M. Z., TUBITAK Project, Yiyecek ve İçeceklerimizde Bizi Bekleyen Tehlikeler: Gıda Bilinci Kazandırma, 2013 - 2013

DURAK M. Z., Other International Funding Programs, Taze ve Taze Kesilmiş Meyve ve Sebzelerde Tarladan Sofraya Gıda Güvenliği Risklerinin Minimize Edilmesi, 2008 - 2013

Other International Funding Programs, Patojen Mikroorganizmaların Tespitine Yönelik Hızlı İmmünonkramotografik Gümüş Amplifikasyon Kiti Geliştirilmesi, 2003 - 2007

## Metrics

Publication: 101

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## Awards

DURAK M. Z., YTÜ'de toplam bütçede en fazla proje yapan akademisyen, Yıldız Teknik Üniversitesi, May 2017

DURAK M. Z., En iyi poster sunumu, From Hive to Table 2015 Conference, May 2015

DURAK M. Z., John Ordal Oral Competition (En iyi sözlü sunum, 3.'lük), Institute of Food Technologists (IFT), July 2010

DURAK M. Z., John C. Ayres Poster Yarışması (En iyi poster sunum; 1.'lilik), Institute of Food Technologists (IFT), August 2009

DURAK M. Z., Western New York Section of IFT Graduate Student Fellowship, Institute of Food Technologists (IFT), November 2008

DURAK M. Z., Ruth and Henry Herzog and Graduate Award, Cornell University, Ithaca, NY, USA, July 2008