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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

Associate Professor, Yildiz Technical University, Kimya Metalürji Fakültesi, Gıda Mühendisliği, 2017 - Continues

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

Advising Theses

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 duyuşal 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

- Isolation and characterization of yogurt starter cultures from traditional yogurts and growth kinetics of selected cultures under lab-scale fermentation**

KAYACAN ÇAKMAKOĞLU 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, 2022 (Journal Indexed in SCI)

- II. **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, 2022 (Journal Indexed in SCI)
- III. **The functionality, bioavailability, and bioactive peptides in white cheeses produced in Turkey**
Turan N., DURAK M. Z.
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- IV. **Probiotic lactobacilli in faeces of breastfed babies**
DEMİROK N. T. , DURAK M. Z. , ARICI M.
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (Journal Indexed in SCI)
- V. **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 (Journal Indexed in SCI)
- VI. **Combination of vaporized ethyl pyruvate and non-thermal atmospheric pressure plasma for the inactivation of bacteria on lettuce surfaces**
ERMİŞ E., Yagci M. O. , DURAK M. Z.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.73, 2021 (Journal Indexed in SCI)
- VII. **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 (Journal Indexed in SCI)
- VIII. **Spray-dried and freeze-dried sourdough powders: Properties and evaluation of their use in breadmaking**
Caglar N., ERMİŞ E., DURAK M. Z.
JOURNAL OF FOOD ENGINEERING, vol.292, 2021 (Journal Indexed in SCI)
- IX. **Effect of Stand-Alone and Combined Ultraviolet and Ultrasound Treatments on Physicochemical and Microbial Characteristics of Pomegranate Juice**
A. M. Alabdali T., İċyer N. C. , Uçak Özkaya G., Durak M. Z.
APPLIED SCIENCES-BASEL, vol.10, no.5458, pp.1-14, 2020 (Journal Indexed in SCI Expanded)
- X. **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 (Journal Indexed in SCI)
- XI. **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 (Journal Indexed in SCI)
- XII. **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.
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- 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.
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- XIV. **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 (Journal Indexed in SCI)
- XV. **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)
- XVI. **CHARACTERIZATION OF GELS CONTAINING PECTIN AND OPTIMIZATION OF GEL PRODUCTION BY TAGUCHI METHOD IN FOOD INDUSTRY**
Sağır S., Acaralı N., Durak M. Z.
LATIN AMERICAN APPLIED RESEARCH, vol.49, pp.201-204, 2019 (Peer-Reviewed Journal)
- XVII. **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 (Journal Indexed in SCI)
- XVIII. **Rapid detection of adulteration of milks from different species using Fourier Transform Infrared Spectroscopy (FTIR)**
Çırak O., Icyer N. C. , DURAK M. Z.
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- XIX. **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 (Journal Indexed in SCI)
- XX. **Biodiversity and technological properties of yeasts from Turkish sourdough**
Arıcı M., Özülkü G., Yıldırım R. M. , Sağdıç O., Durak M. Z.
FOOD SCIENCE AND BIOTECHNOLOGY, vol.27, pp.499-508, 2018 (Journal Indexed in SCI)
- XXI. **Rapid detection of adulteration of cold pressed sesame oil adulterated with hazelnut, canola, and sunflower oils using ATR-FTIR spectroscopy combined with chemometric**
Özülkü G., Yıldırım R. M. , Toker Ö. S. , Karasu S., Durak M. Z.
Food Control, vol.82, pp.212-216, 2017 (Journal Indexed in SCI Expanded)
- XXII. **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 (Journal Indexed in SCI)
- XXIII. **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 (Peer-Reviewed Journal)
- XXIV. **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.
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- XXV. **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 (Journal Indexed in SCI)
- XXVI. **Decontamination of iceberg lettuce by some plant hydrosols**
Ozturk I., TÖRNÜK F., Caliskan-Aydogan O., DURAK M. Z. , SAĞDIÇ O.
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- XXVII. **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 (Peer-Reviewed Journal)
- XXVIII. **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.

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- XXIX. **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., Tatlısu N. B. , SAĞDIÇ O., CANKURT H.
Carbohydrate Polymers, vol.136, pp.427-440, 2016 (Peer-Reviewed Journal)
- XXX. **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 (Journal Indexed in SCI)
- XXXI. **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 (Journal Indexed in SCI)
- XXXII. **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 (Journal Indexed in SCI)
- XXXIII. **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 (Journal Indexed in SCI)
- XXXIV. **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 (Journal Indexed in SCI)
- XXXV. **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 (Peer-Reviewed Journal)
- XXXVI. **Effect of Transglutaminase on the Quality Properties of Chicken Breast Patties**
Uran H., Aksu F., Yılmaz I., DURAK M. Z.
KAFKAS UNIVERSİTESİ VETERİNER FAKÜLTESİ DERGİSİ, vol.19, no.2, pp.331-335, 2013 (Journal Indexed in SCI)
- XXXVII. **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 (Journal Indexed in SCI)
- XXXVIII. **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 (Journal Indexed in SCI)
- XXXIX. **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 (Journal Indexed in SCI)
- XL. **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 (Journal Indexed in SCI)
- XLI. **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 (Journal Indexed in SCI)

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 DERGISI, vol.19, no.2, pp.366-379, 2022 (Journal Indexed in 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 (Journal Indexed in 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 (Refereed Journals of Other Institutions)
- 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 (Other Refereed National Journals)

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 (Kkct), 08 November 2018, pp.29-30
- II. **Electrospun Honey & Polycaprolactone /Chitosan Nanofibers For Wound Dressing Applications**
CAN F. Ö. , DURAK M. Z.
II. Uluslararası Hayvansal Gıdalar Sempozyumu, Bafra, Cyprus (Kkct), 08 November 2018, pp.25-26
- III. **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
- IV. **Prevention of White Bread Mould Spoilage and Shelf-Life Extension of White Bread by using Lactic Acid Bacteria with Antifungal Properties**
KILMANOĞLU H., ALKAY Z., DURAK M. Z.
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- V. **ANTIFUNGAL ÖZELLIKLERE 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.
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- 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.
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- XI. **FT-IR identification of phytase active lactic acid bacteria and yeasts from sourdough samples**
KARAMAN K., SAĞDIÇ O., DURAK M. Z.
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- 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.
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- XV. **SOME PROPERTIES OF ESSENTIAL OIL ADDED TURKISH TRADITIONAL BEVERAGE BOZA**
Cakir E., Kirtıl 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 NANOCCLAYS**
MEMİŞ S., TÖRNÜK F., BOZKURT F., DURAK M. Z.
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- XVII. **Gıda Açısından 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.

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- 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.
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- 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 ı., karatuna o., Ekiz Ö.
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- XXIII. **Kurkumin Yuklu Zein Lifi ile Yuzeyleleri Kaplanan Elmalarda Antifungal Aktivitenin Incelenmesi**
Bozkurt F., Cicek P. K. , Dertli E., Durak M. Z. , YILMAZ M. T.
18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey, 18 December 2015, pp.23-25
- XXIV. **Kurkumin Yuklu Zein Lifi ile Yuzeyleleri Kaplanan Elmalarda Antifungal Aktivitenin Incelenmesi**
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18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey, 18 - 20 December 2015, pp.23-25
- XXV. **Production of Antimicrobial Honey Based Nanofibers by Electrospinning**
DURAK M. Z. , Toptaş H., Kaymaz H., TOKER Ö. S.
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- 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.
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- XXVIII. **Bread making performance of yeast isolated from Turkish sourdough**
ÖZÜLKÜ G., METİN YILDIRIM R., Yılmaz D., ARICI M., DURAK M. Z. , SAĞDIÇ O.
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- XXIX. **Determination of yeast diversity in Turkish sourdough by FT-IR spectroscopy**
Metin Yıldırım R., Özülkü G., Durak M. Z. , Arıcı M., Sağdıç O.
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- XXX. **Identification of Yeast Isolates from Turkish Sourdough**
DURAK M. Z. , Yıldırım R. M. , Özülkü G., ARICI M., SAĞDIÇ O.
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- XXXI. **Identification of Lactic Acid Bacteria Isolated from Turkish Industrial Sourdough Samples**
Çakır E., DURAK M. Z. , Metin Yıldırım R., Özülkü G., ARICI M., SAĞDIÇ O.
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Durak M. Z. , Toptaş H., Toker Ö. S.
From Hive to Table 2015, İstanbul, Turkey, 21 May 2015, pp.69
- XXXIII. **Methods of detection of adulteration: Their advantages and disadvantages**
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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