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Personal Information

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Education Information

Doctorate, Ankara University, Institute Of Biotechnology, Department Of Biotechnology, Turkey 2004 - 2009

Post Graduate, Pamukkale University, Institute Of Science, Turkey 2000 - 2003

Under Graduate, Pamukkale University, Faculty Of Engineering, Department Of Food Engineering, Turkey 1995 - 2000

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Lactococcus lactis subsp. lactis'xte nisin üretim yeteneğinin geliştirilmesi, Ankara University, Institute Of Biotechnology, Department Of Biotechnology, 2009

Post Graduate, Uşak ve yöresi ekşi hamurlarından elde edilen antimikrobiyal aktiviteye sahip laktik asit bakterilerinin tanımlanması ve bazı metabolik özelliklerinin belirlenmesi, Pamukkale University, Institute Of Science, 2003

Research Areas

Food Microbiology, Food Biotechnology

Academic Titles / Tasks

Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, 2021 - Continues

Associate Professor, Pamukkale University, Faculty Of Engineering, Department Of Food Engineering, 2017 - 2020

Assistant Professor, Pamukkale University, Faculty Of Engineering, Department Of Food Engineering, 2011 - 2017

Research Assistant PhD, Pamukkale University, Faculty Of Engineering, Department Of Food Engineering, 2009 - 2011

Research Assistant, Ankara University, Institute Of Biotechnology, Department Of Biotechnology, 2004 - 2009

Research Assistant, Pamukkale University, Faculty Of Engineering, Department Of Food Engineering, 2000 - 2004

Academic and Administrative Experience

Vice Dean, Pamukkale University, Faculty Of Engineering, 2016 - 2017

Deputy Head of Department, Pamukkale University, Faculty Of Engineering, Department Of Food Engineering, 2012 - 2017

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

- I. **Effects of Different Seed Substances on Anaerobic Degradation of Municipal Solid Waste in Recirculated Bioreactor**
Agdag O. N. , Aktas D., Simsek Ö.
WASTE AND BIOMASS VALORIZATION, vol.12, no.1, pp.383-392, 2021 (Journal Indexed in SCI)
- II. **The influence of backslopping on lactic acid bacteria diversity in tarhana fermentation**
Ozel B., Simsek Ö., Settanni L., ERTEN H.
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.335, 2020 (Journal Indexed in SCI)
- III. **The Effect of Irradiation on the Quality Properties of Tarhana**
Tasogullari N., Simsek Ö.
APPLIED SCIENCES-BASEL, vol.10, no.14, 2020 (Journal Indexed in SCI)
- IV. **Characterization of *Pediococcus acidilactici* PFC69 and *Lactococcus lactis* PFC77 Bacteriocins and Their Antimicrobial Activities in Tarhana Fermentation**
Kaya H. I. , Simsek Ö.
MICROORGANISMS, vol.8, no.7, 2020 (Journal Indexed in SCI)
- V. **Potential Health Benefits of Ropy Exopolysaccharides Produced by *Lactobacillus plantarum***
Yilmaz T., Simsek Ö.
MOLECULES, vol.25, no.14, 2020 (Journal Indexed in SCI)
- VI. **Structural and technological characterization of ropy exopolysaccharides produced by *Lactobacillus plantarum* strains isolated from Tarhana**
Zehir Şentürk D., Dertli E., ERTEN H., Şimşek Ö.
FOOD SCIENCE AND BIOTECHNOLOGY, vol.29, no.1, pp.121-129, 2020 (Journal Indexed in SCI)
- VII. **Characterization of pathogen-specific bacteriocins from lactic acid bacteria and their application within cocktail against pathogens in milk**
Kaya H. I. , Simsek Ö.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.115, 2019 (Journal Indexed in SCI)
- VIII. **The effect of fermentation time on the volatile aromatic profile of tarhana dough**
Ozdemir N., Simsek Ö., Temiz H., Con A. H.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.25, no.3, pp.212-222, 2019 (Journal Indexed in SCI)
- IX. **Characterization of a 4,6-alpha-glucanotransferase from *Lactobacillus reuteri* E81 and production of malto-oligosaccharides with immune-modulatory roles**
Ispirli H., Simsek Ö., Skory C., SAĞDIÇ O., Dertli E.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.124, pp.1213-1219, 2019 (Journal Indexed in SCI)
- X. **The effect of lactic acid bacteria and yeast usage on aroma development during tarhana fermentation**
Ozdemir N., Yazici G., Simsek Ö., Ozkal S. G. , Con A. H.
FOOD BIOSCIENCE, vol.26, pp.30-37, 2018 (Journal Indexed in SCI)
- XI. **Selection of autolytic lactic acid bacteria as potential adjunct cultures to accelerate ripening of white-brined cheeses**
Dalca S. H. , Simsek Ö., Gursoy O., Yilmaz Y.
MLJEKARSTVO, vol.68, no.4, pp.320-330, 2018 (Journal Indexed in SCI)
- XII. **The effects of inulin and fructo-oligosaccharide on the probiotic properties of *Lactobacillus* spp. isolated from human milk**
Tulumoglu S., Erdem B., Simsek Ö.
ZEITSCHRIFT FUR NATURFORSCHUNG SECTION C-A JOURNAL OF BIOSCIENCES, vol.73, pp.367-373, 2018 (Journal Indexed in SCI)
- XIII. **Innovative approaches to nisin production**
Ozel B., Simsek Ö., Akcelik M., Saris P. E. J.
APPLIED MICROBIOLOGY AND BIOTECHNOLOGY, vol.102, no.15, pp.6299-6307, 2018 (Journal Indexed in SCI)

- XIV. **Antioxidant and Antimicrobial Potential of Artichoke (*Cynara scolymus* L.) Extract in Beef Patties**
Ergezer H., Kaya H. I. , Simsek Ö.
CZECH JOURNAL OF FOOD SCIENCES, vol.36, no.2, pp.154-162, 2018 (Journal Indexed in SCI)
- XV. **PHENOL TOLERANCE AND BIODEGRADATION OPTIMIZATION OF *Serratia marcescens* NS09-1 USING PLACKETT-BURMAN AND BOX-BEHNKEN DESIGN**
Sarac N., UĞUR A., Simsek Ö., Aytar P., Toptas Y., Buruk Y., ÇABUK A., Burnak N.
ENVIRONMENTAL ENGINEERING AND MANAGEMENT JOURNAL, vol.16, no.11, pp.2637-2645, 2017 (Journal Indexed in SCI)
- XVI. **Comparison of lactic acid bacteria diversity during the fermentation of Tarhana produced at home and on a commercial scale**
Simsek Ö., Ozel S., Con A. H.
FOOD SCIENCE AND BIOTECHNOLOGY, vol.26, no.1, pp.181-187, 2017 (Journal Indexed in SCI)
- XVII. **Evaluation of mono or mixed cultures of lactic acid bacteria in type II sourdough system**
Ekinci R., Simsek Ö., Kucukcuban A., Nas S.
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.46, no.3, pp.247-253, 2016 (Journal Indexed in SCI)
- XVIII. **Nisin Production of *Lactococcus lactis* N8 with Hemin-Stimulated Cell Respiration in Fed-Batch Fermentation System**
Kordikanlioglu B., Simsek Ö., Saris P. E. J.
BIOTECHNOLOGY PROGRESS, vol.31, no.3, pp.678-685, 2015 (Journal Indexed in SCI)
- XIX. **UTILISATION OF ANTIMICROBIAL AGENTS AT PRE- AND POST-SMOKING ON THE MICROBIAL QUALITY OF HOT-SMOKED RAINBOW TROUT (*ONCORHYNCHUS MYKISS*) FILLETS**
Kaya H. I. , Sabanoglu S., Yapar A., Simsek Ö.
ACTA ALIMENTARIA, vol.44, no.2, pp.289-296, 2015 (Journal Indexed in SCI)
- XX. **Diversity and Stability of Yeast Species During the Fermentation of Tarhana**
Ozel S., Sabanoglu S., Con A. H. , Simsek Ö.
FOOD BIOTECHNOLOGY, vol.29, no.1, pp.117-129, 2015 (Journal Indexed in SCI)
- XXI. **Probiotic characteristics of *Lactobacillus fermentum* strains isolated from tulum cheese**
Tulumoglu S., Kaya H. I. , Simsek Ö.
ANAEROBE, vol.30, pp.120-125, 2014 (Journal Indexed in SCI)
- XXII. **Nisin production in a chitin-including continuous fermentation system with *Lactococcus lactis* displaying a cell wall chitin-binding domain**
Simsek Ö.
JOURNAL OF INDUSTRIAL MICROBIOLOGY & BIOTECHNOLOGY, vol.41, no.3, pp.535-543, 2014 (Journal Indexed in SCI)
- XXIII. **Synthesis, characterization, electrospinning and antibacterial studies on triphenylphosphine-dithiophosphonates Copper(I) and Silver(I) complexes**
Karakus M., Ikiz Y., Kaya H. I. , Simsek Ö.
CHEMISTRY CENTRAL JOURNAL, vol.8, 2014 (Journal Indexed in SCI)
- XXIV. **Probiotic properties of lactobacilli species isolated from children's feces**
Tulumoglu S., YÜKSEKDAĞ Z., Beyatli Y., Simsek Ö., Cinar B., Yasar E.
ANAEROBE, vol.24, pp.36-42, 2013 (Journal Indexed in SCI)
- XXV. **Cationized Natural Dyeing of Cotton Fabrics with Corn Poppy (*Papaver rhoeas*) and Investigation of Antibacterial Activity**
Gedik G., Yavas A., Avinc O., Simsek Ö.
ASIAN JOURNAL OF CHEMISTRY, vol.25, no.15, pp.8475-8483, 2013 (Journal Indexed in SCI)
- XXVI. **Immobilization of nisin producer *Lactococcus lactis* strains to chitin with surface-displayed chitin-binding domain**
Simsek Ö., Sabanoglu S., Con A. H. , Karasu N., Akcelik M., Saris P. E. J.
APPLIED MICROBIOLOGY AND BIOTECHNOLOGY, vol.97, no.10, pp.4577-4587, 2013 (Journal Indexed in SCI)
- XXVII. **Technological and probiotic characteristics of *Lactobacillus plantarum* strains isolated from traditionally produced fermented vegetables**

- Karasu N., Simsek Ö., Con A. H.
ANNALS OF MICROBIOLOGY, vol.60, no.2, pp.227-234, 2010 (Journal Indexed in SCI)
- XXVIII. **Stress Response Kinetics of Two Nisin Producer Strains of *Lactococcus lactis* spp. *lactis***
Simsek Ö., Buzrul S., Akkoc N., ALPAS H., Akcelik M.
APPLIED BIOCHEMISTRY AND BIOTECHNOLOGY, vol.158, no.2, pp.387-397, 2009 (Journal Indexed in SCI)
- XXIX. **Continuous nisin production with bioengineered *Lactococcus lactis* strains**
Simsek Ö., Akkoc N., Con A. H. , Ozcelik F., Saris P. E. J. , Akcelik M.
JOURNAL OF INDUSTRIAL MICROBIOLOGY & BIOTECHNOLOGY, vol.36, no.6, pp.863-871, 2009 (Journal Indexed in SCI)
- XXX. **Influence of growth conditions on the nisin production of bioengineered *Lactococcus lactis* strains**
Simsek Ö., Con A. H. , Akkoc N., Saris P. E. J. , Akcelik M.
JOURNAL OF INDUSTRIAL MICROBIOLOGY & BIOTECHNOLOGY, vol.36, no.4, pp.481-490, 2009 (Journal Indexed in SCI)
- XXXI. **Cycle changing the medium results in increased nisin productivity per cell in *Lactococcus lactis***
Simsek Ö., Saris P. E. J.
BIOTECHNOLOGY LETTERS, vol.31, no.3, pp.415-421, 2009 (Journal Indexed in SCI)
- XXXII. **Determination of metabolic plasmids and their effects on the growth of *Lactococcus lactis* ssp *lactis* MN24**
Akkoc N., Simsek Ö., Akcelik M.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.62, no.1, pp.118-125, 2009 (Journal Indexed in SCI)
- XXXIII. **Identification of *Lactococcus lactis* subsp Isolates Based on Their Cell Wall Protein Profiles and Plasmid Contents**
Uestuen M., Oezden B., Simsek Ö., Akcelik M.
TURKISH JOURNAL OF BIOLOGY, vol.33, no.1, pp.21-27, 2009 (Journal Indexed in SCI)
- XXXIV. **In vitro characterization of probiotic properties of *Pediococcus pentosaceus* BH105 isolated from human faeces**
Uymaz B., Simsek Ö., Akkoc N., Ataoglu H., Akcelik M.
ANNALS OF MICROBIOLOGY, vol.59, no.3, pp.485-491, 2009 (Journal Indexed in SCI)
- XXXV. **MarT activates expression of the MisL autotransporter protein of *Salmonella enterica* serotype Typhimurium**
Tukel C., Akcelik M., de Jong M. F. , Simsek Ö., Tsolis R. M. , Baumler A. J.
JOURNAL OF BACTERIOLOGY, vol.189, no.10, pp.3922-3926, 2007 (Journal Indexed in SCI)
- XXXVI. **Isolation and partial characterization of a novel bacteriocin produced by *Lactococcus lactis* ssp *lactis* MC38**
Tukel C., Avsaroglu M. D. , Simsek Ö., Akcelik M.
JOURNAL OF FOOD SAFETY, vol.27, no.1, pp.17-29, 2007 (Journal Indexed in SCI)
- XXXVII. **Isolating lactic starter cultures with antimicrobial activity for sourdough processes**
Simsek Ö., Con A., Tulumoglu S.
FOOD CONTROL, vol.17, no.4, pp.263-270, 2006 (Journal Indexed in SCI)
- XXXVIII. **The effects of the addition of baker's yeast on the functional properties and quality of tarhana, a traditional fermented food**
Celik I., Isik F., Simsek Ö., Gursoy O.
CZECH JOURNAL OF FOOD SCIENCES, vol.23, no.5, pp.190-195, 2005 (Journal Indexed in SCI)

Articles Published in Other Journals

- TARHANADAN İZOLE EDİLEN LAKTOBASİLLER TARAFINDAN ÜRETİLEN BAKTERİYOSİNLERİN KARAKTERİZASYONU**
KAYA H. İ. , ŞİMŞEK Ö.
GIDA, vol.45, no.4, pp.786-799, 2020 (Refereed Journals of Other Institutions)

- II. **Bebek Beslenmesi İçin Zenginleştirilmiş Formülasyonla Hazırlanan Uşak Tarhanası Hamurunun Fermantasyonunda Mikrobiyolojik ve Kimyasal Değişimler**
ŞİMŞEK Ö., ZEHİR D.
Akademik Gıda, vol.16, pp.403-410, 2018 (Refereed Journals of Other Institutions)
- III. **Genome Sequences of Five Lactobacillus sp. Isolates from Traditional Turkish Sourdough**
Dertli E., Skory C. D. , Şimşek Ö.
MICROBIOLOGY RESOURCE ANNOUNCEMENTS, vol.6, no.26, 2018 (Journal Indexed in ESCI)
- IV. **Nisinin Sinerjistik Antimikrobiyel Etkisi**
ÖZEL B., ŞİMŞEK Ö.
Akademik Gıda, vol.15, pp.288-299, 2017 (Other Refereed National Journals)
- V. **Laktik asit bakterilerinde otoliz ve peynir teknolojisindeki önemi**
ŞİMŞEK Ö., GÜRSOY O., selime h. d. , YILMAZ Y.
Akademik Gıda, vol.14, no.3, pp.293-301, 2016 (Other Refereed National Journals)
- VI. **Bazı fermente gıdalardan izole edilen lactobacillus plantarum suşlarının metal dirençlilik özellikleri**
ÖZEL B., KAYA H. İ. , ŞİMŞEK Ö.
Akademik Gıda, vol.14, no.4, pp.393-397, 2016 (Other Refereed National Journals)
- VII. **Hemin ilavesinin laktik asit bakterinde oksidatif stres üzerine etkisi**
ÖZEL B., ŞİMŞEK Ö., ERTEN H.
Çukurova Tarım Gıda Bilim Dergisi, vol.31, no.2, pp.35-42, 2016 (Refereed Journals of Other Institutions)
- VIII. **Vitamin ve Amino asit Katkısının Liyofilze Laktik Asit Bakterilerinin Gelişim Eğrisine Etkisi**
KAYA H. İ. , ÖZEL B., Taşoğulları N., ŞİMŞEK Ö.
Akademik Gıda, vol.13, no.2, pp.115-118, 2015 (Other Refereed National Journals)
- IX. **Beyaz peynirde nisini tolere eden laktik asit bakteri miktarı ve çeşitliliği**
ŞİMŞEK Ö., ÖZEL B., KAYA H. İ.
Akademik Gıda, vol.12, no.4, pp.36-40, 2014 (Refereed Journals of Other Institutions)
- X. **Ev ve işletme tipi Uşak tarhanası hamurlarında fermentasyon sürecine ait mikrobiyolojik ve kimyasal özelliklerin karşılaştırılması**
ŞİMŞEK Ö., Özel S., ÇON A. H.
Gıda, vol.37, no.6, pp.341-348, 2014 (Refereed Journals of Other Institutions)
- XI. **Nisin üretim genlerinin yapısı, fonksiyonu ve biyoteknolojik uygulamaları**
ŞİMŞEK Ö., Sabanoğlu S., ÇON A. H. , AKÇELİK M.
Akademik Gıda, vol.9, no.4, pp.42-50, 2011 (Refereed Journals of Other Institutions)
- XII. **Endüstriyel nisin üretiminde etkili faktörler ve model sistemler**
ŞİMŞEK Ö., ÇON A. H. , AKÇELİK M.
Pamukkale Üniversitesi Mühendislik Bilimleri Dergisi, vol.13, pp.57-67, 2007 (Refereed Journals of Other Institutions)
- XIII. **A new approach for evaluating wastes; Bioleaching**
ŞİMŞEK Ö., ARISOY M.
Journal of Biology and Chemistry, vol.35, pp.17-24, 2007 (Refereed Journals of Other Institutions)

Books & Book Chapters

- I. **İnsan Bağırsak Mikrobiyotasının Disbiyozu ve Probiyotikler Aracılığı ile Modülasyonu**
AKÇELİK N., AKÇELİK M., UYMAZ TEZEL B., ŞANLIBABA P., ŞİMŞEK Ö.
in: Probiyotik Yüzyılı, MUSTAFA AKÇELİK, PINAR ŞANLIBABA, NEFİSE AKÇELİK, BAŞAR UYMAZ TEZEL, Editor, Gazi Kitapevi, pp.643-677, 2020
- II. **Probiyotik Gıdalarda Yasal Düzenlemeler**
GÜRSOY O., ERGİN F., KÜÇÜKÇETİN A., ŞİMŞEK Ö.
in: Probiyotik Yüzyılı, Mustafa AKÇELİK, Pınar ŞANLIBABA, Nefise AKÇELİK, Başar UYMAZ TEZEL, Editor, Gazi Kitapevi, Ankara, pp.295-322, 2020

III. **22. Bölüm Tarhana Üretimi**

ÖZDEMİR N., ŞİMŞEK Ö., ÇON A. H.

in: Fermente Ürünler Teknolojisi ve Mikrobiyolojisi, Erkmén Osman, Erten Hüseyin, Sağlam Hidayet, Editor, Nobel Akademik Yayıncılık, Ankara, pp.531-560, 2020

IV. **Probiyotik Kültürlerin Tanımlanması ve Güvenilirlik Kriterleri**

ŞİMŞEK Ö., GÜRSOY O., ÇON A. H.

in: Probiyotik Yüzyılı, Mustafa AKÇELİK, Pınar ŞANLIBABA, Nefise AKÇELİK, Başar UYMAZ TEZEL, Editor, Gazi Kitapevi, Ankara, pp.99-124, 2020

V. **Dünya'da Üretilen Bazı Fermente Gıdalar**

ÖZEL B., KAYA H. İ. , ŞİMŞEK Ö.

in: Fermente Gıdalar: Mikrobiyoloji, Teknoloji ve Sağlık, Anlı Ertan, Şanlıbaba Pınar, Editor, Nobel Akademik Yayıncılık, Ankara, pp.583-617, 2019

Refereed Congress / Symposium Publications in Proceedings

I. **The Effect of Backslopping on the Yeast Diversity of Tarhana Fermentation.**

ÖZEL B., ŞİMŞEK Ö., ERTEN H.

The 35th International Specialised Symposium on Yeasts "Yeast Cornucopia: Yeast for Health and Wellbeing, Turkey, 21 October 2019

II. **Psikobiyotik Bakteriler**

ŞİMŞEK Ö.

Uluslararası Tarım, Çevre ve Sağlık Kongresi, 26 - 28 October 2018

III. **Understanding the Tarhana Fermentation**

ŞİMŞEK Ö., ÇON A. H.

The 4th International Symposium on Traditional Foods from Adriatic to Caucasus, 19 - 21 April 2018, pp.53

IV. **A novel bacteriocin, isolated from karın butter with a specifically antimicrobial activity against *Listeria monocytogenes***

KAYA H. İ. , ŞİMŞEK Ö.

4th International Symposium on Traditional Foods from Adriatic to Caucasus, 19 - 21 April 2018

V. **Production, structural and reological study on exopolysaccharides from *Lactobacillus plantarum* strains**

ŞİMŞEK Ö., ZEHİR D., DERTLİ E.

12. ULUSLARARASI LAKTİK ASİT BAKTERİLERİ SEMPOZYUMU, 27 - 31 August 2017

VI. **The cell size distribution at the culture of nisin producer *Lactococcus lactis* N8 and its effect on nisin production**

ÖZEL B., KILIÇELİ S., ŞİMŞEK Ö.

12. uluslararası laktik asit bakterileri sempozyumu, 27 - 31 August 2017

VII. **A novel bacteriocin produced by *Lactobacillus delbrueckii* subsp. *lactis* with a specifically antimicrobial activity against *Bacillus cereus***

KAYA H. İ. , ŞİMŞEK Ö.

12. laktik asit bakterileri sempozyumu, 27 - 31 August 2017

VIII. **Rheological Characterization of Some Honey Types from Turkey**

ZAMBAK Ö., ŞİMŞEK Ö., ÖZKAL S. G.

International Conference on Agriculture, Forest, Food Sciences and Technologies, 15 May 2017 - 17 May 2015

IX. **DETERMINATION OF ANTIMICROBIAL ACTIVITIES OF SAGE AND LINDEN HERBAL TEAS WHICH ARE SOLD BY TEA BAG AND UNPACKED**

ZEHİR D., KAYA H. İ. , ŞİMŞEK Ö.

ULUSLARARASI TIBBİ VE AROMATİK BİTKİLER KONGRESİ, Konya, Turkey, 10 - 12 May 2017, pp.1521

X. **The antimicrobial activity of herbal teas brewed at different durations**

NAS S., ŞİMŞEK Ö.

- The food factor, 2 - 04 November 2016
- XI. **The lactic acid bacteria diversity of uşak tarhana fermentation at sequential years**
ÖZEL B., ŞİMŞEK Ö.
The food factor, 2 - 04 November 2016
- XII. **The efficiency of artichoke extracts in raw beef patties for antioxidant and antimicrobial activity**
ERGEZER H., KAYA H. İ. , ŞİMŞEK Ö.
The Food Factor, 2 - 04 November 2016
- XIII. **The effect of ultrasound application for oleuropein removal at green olive**
ŞİMŞEK Ö., ÖZKAL S. G.
2nd congress on food structure and design, 26 - 28 October 2016
- XIV. **The diversity of bacteriocin producing lactic acid bacteria in tarhana fermentation**
KAYA H. İ. , ŞİMŞEK Ö.
Symposium on Euroasian Biodiversity, 23 May 2017 - 27 May 2016
- XV. **The diversity of exopolysaccharide producer lactic acid bacteria in tarhana fermentation**
ZEHİR D., ŞİMŞEK Ö.
symposium on euroasian biodiversity (SEAB2016), 23 May 2017 - 27 May 2016
- XVI. **The Organic Acid Amount and Profile of Uşak Tarhana Dough during the fermentation**
ÇON A. H. , ŞİMŞEK Ö., KAYA H. İ. , ÖZDEMİR N.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015
- XVII. **Determination of the microbiological and chemical changes at the fermentation of Uşak tarhana prepared with enriched formulation for infant nutrition**
ZEHİR D., yazıcı g., ÖZEL B., ŞİMŞEK Ö.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015
- XVIII. **The Volatile Profile at the Fermentation of Uşak Tarhana Dough and Relation with Microbial Diversity**
ŞİMŞEK Ö., ÖZDEMİR N., TEMİZ H., ÖZKAL S. G. , ÇON A. H.
VIth Sourdough Symposium, 30 September - 02 October 2015

Supported Projects

- YILMAZ M. T. , ŞİMŞEK Ö., TUBITAK Project, Nadir Bir Ekzopolisakkarit Olarak Alternanın Fonksiyonel Etkilerinin Belirlenmesi, Alternan Üretiminden Sorumlu Alternansükraz Enziminin Ekspresyonu ve Aktivitesinin Tespiti, 2017 - Continues
- Şimşek Ö., TUBITAK Project, 4,3 ve 4,6- α -glukanotransferazların hücre dışı rekombinant üretimi, optimizasyonu ve fırıncılık ürünlerinde kullanımının araştırılması., 2019 - 2022
- Şimşek Ö., TUBITAK Project, Tarhana Üretimi İçin Fonksiyonel Ekzopolisakkaritlerin Ve Üretici Laktik Asit Bakterilerinin Belirlenmesi, 2017 - 2020
- Şimşek Ö., Project Supported by Higher Education Institutions, Bebek beslenmesi için zenginleştirilmiş formülasyonla hazırlanan Uşak tarhanası hamurunun fermentasyonunda mikrobiyolojik ve kimyasal değişimlerin belirlenmesi, 2016 - 2017
- Şimşek Ö., Project Supported by Higher Education Institutions, Kurutulmuş ve ambalajlanmış tarhananın kalite özellikleri üzerine ışınlamanın etkisi, 2016 - 2017
- Şimşek Ö., Project Supported by Higher Education Institutions, Uşak tarhanasının organik asit içeriğinin ve laktik asit bakteri çeşitliliği ile ilişkisinin belirlenmesi, 2015 - 2016
- Şimşek Ö., Project Supported by Higher Education Institutions, Denizli ilinden toplanan çiğ süt ve peynirlerden otolitik laktik asit bakterilerin izolasyonu tanımlanması ve otolitik özelliklerinin belirlenmesi, 2015 - 2016
- Şimşek Ö., TUBITAK Project, Lactococcus lactis te solunumun hemin ile stimüle edildiği yarı kesikli fermentasyon sisteminde nisin üretiminin optimizasyonu, 2012 - 2013
- Şimşek Ö., TUBITAK Project, Lactococcus lactis e Kitine Bağlanma Yeteneği Kazandırılarak Sürekli Sistemde Nisin Üretimi, 2010 - 2013

Patent

Şimşek Ö., 1. Laktik asit bakterileri için kitin bağlanma domainini ifade eden vektör DNA sistemi, Patent, CHAPTER A Human Needs, The Invention Registration Number: 2012-G-6*518 , Initial Registration, 2013

Citations

Total Citations (WOS):346

h-index (WOS):9

Awards

Şimşek Ö., Bilimsel Makale Ödülü, Pınar Enstitüsü, December 2020

Şimşek Ö., Bilim, Sanat, Teşvik Ödülü (Bilim Ödülü), Pamukkale Üniversitesi, September 2013

Şimşek Ö., Bilim, Sanat, Teşvik Ödülü (Proje Ödülü), Pamukkale Üniversitesi, September 2012