

## Prof. Ömer ŞİMŞEK

### Personal Information

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### International Researcher IDs

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### Education Information

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

Postgraduate, Pamukkale University, Institute Of Science, Turkey 2000 - 2003

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

### Dissertations

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

Postgraduate, 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

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

- I. **The process of pollen transformation into bee bread: changes in bioactivity, bioaccessibility, and microbial dynamics**  
DEĞİRMENÇİ A., YILDIZ O., BOYRACI G. M., ER KEMAL M., ŞİMŞEK Ö.  
Food and Function, vol.15, no.5, pp.2550-2562, 2024 (SCI-Expanded)
- II. **A comparison of metabolic engineering strategies applied in *Yarrowia lipolytica* for  $\beta$ -carotene production**  
Uçar R. A., Demirgöl F., ŞİMŞEK Ö., ERTEN H.  
Biotechnology and Bioprocess Engineering, vol.29, no.1, pp.69-83, 2024 (SCI-Expanded)
- III. **Optimization of 4,6- $\alpha$  and 4,3- $\alpha$ -Glucanotransferase Production in *Lactococcus lactis* and Determination of Their Effects on Some Quality Characteristics of Bakery Products**  
Niçin R. T., Zehir-Şentürk D., Özkan B., Göksungur Y., ŞİMŞEK Ö.  
Foods, vol.13, no.3, 2024 (SCI-Expanded)
- IV. **Diversity of *Clostridium* spp. causing late blowing in Kaşar cheese and their behaviour against various antimicrobials**  
Kaya H. I., ŞİMŞEK Ö., Akgunoglu O.  
International Dairy Journal, vol.139, 2023 (SCI-Expanded)
- V. **Extracellular recombinant production of 4,6 and 4,3  $\alpha$ -glucanotransferases in *Lactococcus lactis***  
Bıyıklı A., Niçin R., DERTLİ E., ŞİMŞEK Ö.  
Enzyme and Microbial Technology, vol.164, 2023 (SCI-Expanded)
- VI. **Front-of-pack labels: "Directive" versus "informative" approaches**  
Donini L. M., Berry E. M., Folkvord F., Jansen L., Leroy F., ŞİMŞEK Ö., Fava F., Gobetti M., Lenzi A.  
Nutrition, vol.105, 2023 (SCI-Expanded)
- VII. **Amino acid, mineral, vitamin B contents and bioactivities of extracts of yeasts isolated from sourdough**  
Demirgul F., ŞİMŞEK Ö., SAĞDIÇ O.  
FOOD BIOSCIENCE, vol.50, 2022 (SCI-Expanded)
- VIII. **Production of volatiles relation to bread aroma in flour-based fermentation with yeast**  
Nicin R., ÖZDEMİR N., ŞİMŞEK Ö., ÇON A. H.  
FOOD CHEMISTRY, vol.378, 2022 (SCI-Expanded)
- IX. **Production and characterization of yeast extracts produced by *Saccharomyces cerevisiae*, *Saccharomyces boulardii* and *Kluyveromyces marxianus***  
Demirgul F., ŞİMŞEK Ö., BOZKURT F., DERTLİ E., SAĞDIÇ O.  
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.52, no.6, pp.657-667, 2022 (SCI-Expanded)
- X. **The effects of ropy exopolysaccharide-producing *Lactiplantibacillus plantarum* strains on tarhana quality**  
Tasdelen E., ŞİMŞEK Ö.  
FOOD BIOSCIENCE, vol.43, 2021 (SCI-Expanded)
- XI. **Effects of Different Seed Substances on Anaerobic Degradation of Municipal Solid Waste in Recirculated Bioreactor**  
Ağdag O. N., Aktas D., Simsek Ö.  
WASTE AND BIOMASS VALORIZATION, vol.12, no.1, pp.383-392, 2021 (SCI-Expanded)
- XII. **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 (SCI-Expanded)
- XIII. **The Effect of Irradiation on the Quality Properties of Tarhana**  
Tasogullari N., Simsek Ö.  
APPLIED SCIENCES-BASEL, vol.10, no.14, 2020 (SCI-Expanded)
- XIV. **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 (SCI-Expanded)

- XV. **Potential Health Benefits of Ropy Exopolysaccharides Produced by *Lactobacillus plantarum***  
Yilmaz T., Simsek Ö.  
MOLECULES, vol.25, no.14, 2020 (SCI-Expanded)
- XVI. **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 (SCI-Expanded)
- XVII. **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 (SCI-Expanded)
- XVIII. **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 (SCI-Expanded)
- XIX. **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 (SCI-Expanded)
- XX. **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 (SCI-Expanded)
- XXI. **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 (SCI-Expanded)
- XXII. **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 FÜR NATURFORSCHUNG SECTION C-A JOURNAL OF BIOSCIENCES, vol.73, pp.367-373, 2018 (SCI-Expanded)
- XXIII. **Innovative approaches to nisin production**  
Ozel B., Simsek Ö., AKCELİK M., SARIS P. E. J.  
APPLIED MICROBIOLOGY AND BIOTECHNOLOGY, vol.102, no.15, pp.6299-6307, 2018 (SCI-Expanded)
- XXIV. **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 (SCI-Expanded)
- XXV. **PHENOL TOLERANCE AND BIODEGRADATION OPTIMIZATION OF *Serratia marcescens* NSO9-1 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 (SCI-Expanded)
- XXVI. **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 (SCI-Expanded)
- XXVII. **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 (SCI-Expanded)
- XXVIII. **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 (SCI-Expanded)
- XXIX. **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 (SCI-Expanded)
- XXX. **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 (SCI-Expanded)
- XXXI. **Probiotic characteristics of Lactobacillus fermentum strains isolated from tulum cheese**  
Tulumoglu S., Kaya H. I., Simsek Ö.  
ANAEROBE, vol.30, pp.120-125, 2014 (SCI-Expanded)
- XXXII. **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 (SCI-Expanded)
- XXXIII. **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 (SCI-Expanded)
- XXXIV. **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 (SCI-Expanded)
- XXXV. **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 (SCI-Expanded)
- XXXVI. **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 (SCI-Expanded)
- XXXVII. **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 (SCI-Expanded)
- XXXVIII. **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 (SCI-Expanded)
- XXXIX. **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 (SCI-Expanded)
- XL. **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 (SCI-Expanded)
- XLI. **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 (SCI-Expanded)
- XLII. **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 (SCI-Expanded)

- XLIII. **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 (SCI-Expanded)
- XLIV. **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 (SCI-Expanded)
- XLV. **MarT activates expression of the MisL autotransporter protein of Salmonella enterica serotype Typhimurium**  
Tukel C., Akcelik M., de Jong M. F., Simsek Ö., Tsohis R. M., Baumler A. J.  
JOURNAL OF BACTERIOLOGY, vol.189, no.10, pp.3922-3926, 2007 (SCI-Expanded)
- XLVI. **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 (SCI-Expanded)
- XLVII. **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 (SCI-Expanded)
- XLVIII. **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 (SCI-Expanded)

## Articles Published in Other Journals

- I. **TARHANADAN İZOLE EDİLEN LAKTOBASİLLER TARAFINDAN ÜRETİLEN BAKTERİYOSİNLERİN KARAKTERİZASYONU**  
KAYA H. İ., ŞİMŞEK Ö.  
GIDA, vol.45, no.4, pp.786-799, 2020 (Peer-Reviewed Journal)
- 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 (Peer-Reviewed Journal)
- 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 (ESCI)
- IV. **Nisin Sinerjistik Antimikrobiyel Etkisi**  
ÖZEL B., ŞİMŞEK Ö.  
Akademik Gıda, vol.15, pp.288-299, 2017 (Peer-Reviewed Journal)
- V. **Laktik asit bakterilerinde otoliz ve peynir teknolojisindeki önemi**  
ŞİMŞEK Ö., GURSOY O., selime h. d., YILMAZ Y.  
Akademik Gıda, vol.14, no.3, pp.293-301, 2016 (Peer-Reviewed Journal)
- 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 (Peer-Reviewed Journal)
- 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 (Peer-Reviewed Journal)
- 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 (Peer-Reviewed Journal)
- 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 (Peer-Reviewed Journal)
- 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 (Peer-Reviewed Journal)
- 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 (Peer-Reviewed Journal)
- 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 (Peer-Reviewed Journal)
- XIII. **A new approach for evaluating wastes; Bioleaching**  
Şimşek Ö., Arısoy Gökdeniz M.  
Hacettepe Journal of Biology and Chemistry, vol.35, pp.17-24, 2007 (Peer-Reviewed Journal)

## 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**

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## 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- $\beta$ -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 , Standard Registration, 2013

## Metrics

Publication: 87

Citation (WoS): 448

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H-Index (Scopus): 15

## 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