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### Öğrenim Durumu:

Derece	Alan	Üniversite	Yıl
Lisans	Gıda Mühendisliği	Ege Üniversitesi	1992
Y. Lisans	Kimya Mühendisliği	Illinois Institute of Technology (USA)	1995
Doktora	Kimya Mühendisliği	Illinois Institute of Technology (USA)	2002

### Akademik Unvanlar:

Görev Unvanı	Görev Yeri	Yıl
Ar.Gör.	Mühendislik Fakültesi/ İzmir Yüksek Teknoloji Enstitüsü	1993-2002
Dr.Ar.Gör.	Mühendislik Fakültesi/ İzmir Yüksek Teknoloji Enstitüsü	2002-2003
Yrd.Doç.	Mühendislik Fakültesi/ İzmir Yüksek Teknoloji Enstitüsü	2003-2012
Doçent	Mühendislik Fakültesi/ İzmir Yüksek Teknoloji Enstitüsü	2012-2017
Profesör	Mühendislik Fakültesi/ İzmir Yüksek Teknoloji Enstitüsü	2017-

### İdari Görevler

Mühendislik Fakültesi Yönetim Kurulu üyesi	İYTE	2013- 2016
Mühendislik Fakültesi Doçent temsilcisi	İYTE	2012- 2015
Bölüm Başkan Yrd.	İYTE /Gıda Mühendisliği Bölümü	2003 - 2013
Biyoteknoloji komisyonu üyesi	İYTE	2003 - 2008
Gıda Mühendisliği Bölüm Kurulu üyesi	İYTE	2003 -

Gıda Sorunları Komitesi Üyeliği,	EBSO	2005 - 2007
Biyoteknoloji ve Biyomühendislik Araştırma Merkezi Altyapı Projesi Komisyon üyeliği	İYTE	2007 – 2008
Akademik Teşvik Düzenleme, Denetleme ve İtiraz Komisyonu	İYTE	2019- 2021

### Çalışma Alanları:

Gıda Muhafazası  
UV Işınlama  
Alternatif Yeni Gıda İşleme Yöntemleri  
Gıda Reolojisi  
Gıda Temel İşlemleri  
Gıda İşlemede Matematiksel Modelleme  
Prediktif Mikrobiyoloji  
Raf Ömrü Analizi

### Yönetilen Yüksek Lisans ve Doktora Tezleri (Tamamlanan)

#### Yüksek Lisans Tezleri

1. Atılgan, M.R., “*Disinfection of liquid egg products by using UV light*”, İzmir Yüksek Teknoloji Enstitüsü, 2007 (Tamamlandı)
2. Öncü, Ş., “*Investigation of the effects of dissolved oxygen concentration, aeration and agitation on the morphology and rheology in submerged fungal fermentation*”, İzmir Yüksek Teknoloji Enstitüsü, 2007 (Tamamlandı)
3. Yıldız, Ö., “*Antibiyotikli sütlerin fiziksel ve kimyasal özelliklerinin belirlenmesi*”, İzmir Yüksek Teknoloji Enstitüsü, 2008 (Tamamlandı)
4. Hakgüder B., “*Bazı Meyve Sularının UV ile dezenfeksiyonu*”, İzmir Yüksek Teknoloji Enstitüsü, 2009 (Tamamlandı)
5. Pelvan M., “*Determination of Antibiotics in Raw and UHT milk samples by image forming method of biocrystallization*”, İzmir Yüksek Teknoloji Enstitüsü, 2011 (Tamamlandı)
6. Kaya Z., “*Disinfection of White Grape Juice by Using Continuous Flow UV reactor*”, İzmir Yüksek Teknoloji Enstitüsü, 2011 (Tamamlandı)
7. Şirin P. The physical properties and glycemic response of low sugar jam. (2016-Tamamlandı)

#### Doktora Tezleri:

1. Atılgan M. R. “*Design of a continuous flow UV reactor for opaque liquid foods by using computational fluid dynamics (CFD)*”, İzmir Yüksek Teknoloji Enstitüsü, (2013).
2. Taze B.H. “*Investigation of the effects of different processing techniques on the overall quality and shelf life of the local apricot varieties of Iğdır.*” İzmir Yüksek Teknoloji Enstitüsü, (2017).

3. Yıldız S. “*Bioactive compound retention and shelf life extension of strawberry juice by selected non-thermal processing technologies* İzmir Yüksek Teknoloji Enstitüsü, (2017).
4. Kaya Z. Development of different koruk (unripe grape) products by using several processing techniques. (2018).
5. Akgün M. Assessment of the efficiency of UV-C light emitting diodes (UV LEDs) for fruit juice pasteurization. (2019).

### **Projelerde Yaptığı Görevler:**

1. Yumurta Ürünlerinin UV ışık ile dezenfeksiyonu, TÜBİTAK Projesi, TOVAG-104O210, **Proje Yöneticisi**, 2005- 2007
2. Sıvı ortam küf fermentasyonunda morfolojiye etki eden oksijen transferinin incelenmesi ve matematiksel modellenmesi, IYTE BAP Projesi, 2004 IYTE-08, **Proje Yürütücüsü**, 2004-2007
3. UV ışık ile dezenfekte edilen yumurta ürünlerinin mikrobiyolojik kalite kontrolü, IYTE BAP Projesi, 2005 IYTE-38, **Proje Yürütücüsü**, 2005-2007
4. Süt ve süt ürünlerinde hızlı antibiyotik test kitlerin geliştirilmesi, IYTE BAP Projesi, 2005 IYTE-24 **Araştırmacı**, 2005-2007
5. UV Işın Uygulamasının Bazı Meyve Sularında Alicyclobacillus acidoterrestis Üzerine Etkisi, IYTE BAP Projesi, 2006 IYTE-34 **Araştırmacı**, 2006 - 2008
6. Production and downstream processing of the polygalacturonase (PG) from *Aspergillus sojae*: The effect of microbial morphology and fluid rheology on system global productivity under conditions close to industrial practice. A theoretical and experimental approach TUBITAK–Almanya BMBF-IntentC Projesi, 107O602, **Araştırmacı**, 2008 – 2011
7. Bazı Meyve Sularının UV ile dezenfeksiyonu, IYTE BAP Projesi, 2008 IYTE-19, **Proje Yürütücüsü**, 2008 – 2009.
8. Işık Geçirgenliği Düşük Sıvı Gıdalar İçin Sürekli Akış-UV Reaktör Dizaynı, IYTE BAP Projesi, 2010 IYTE-09, **Proje Yürütücüsü**, 2010 – 2011
9. UV Isın Yayan Diyotların (UV-LEDs) Taze Sıkılmış Elma Suyunun Pastörizasyonunda Alternatif Bir Teknoloji Olarak Kullanılabilirliğinin Araştırılması, TÜBİTAK Projesi, TOVAG-113O200, **Proje Yürütücüsü**, 2013-2014
10. UV-C Işığının Çilek Suyu Kalitesi ve Raf Ömrü Üzerine Olan Etkisinin İncelenmesi, BAP, 2013-İYTE-09, **Proje Yürütücüsü**, 2013-2014
11. PROTEİN (Proje, Teknoloji ve İnovasyon) Destekli Ar-Ge Mentör Ağı Projesi, TÜBİTAK 1601, 4140007, **Mentör**, 2015
12. UV-C ışınlama ve kombine ılımlı ısıl işlem uygulanmış çilek suyunun biyoaktif bileşiklerinin in-vitro biyoerişebilirliklerinin araştırılması. IYTE BAP Projesi, 2015 IYTE-08, **Proje Yürütücüsü**, 2015
13. Alternatif İşleme Tekniklerinin Iğdır Şalak Kayısının Raf Ömrünü Arttırmak İçin Kullanılabilirliğinin Araştırılması, TÜBİTAK 1002 Projesi, TOVAG-115O876, **Araştırmacı**, 2015-2017

14. Yağı ve/veya şekeri azaltılmış, kalorisi düşürülmüş, glisemik indeksi düşük, fonksiyonel özellikleri olan tatlı formülasyonlarının geliştirilmesi ve üretim koşullarının tespit edilmesi, TÜBİTAK TEYDEB 1511 Projesi, 1150065, **mentor**, 2015
15. Isıl İşlem ve UV-C Işınlama İşleminin Soğan Suyunun Pastörizasyonunda Kullanılabilirliğinin ve Raf Ömrü Üzerine Olan Etkisinin İncelenmesi. TÜBİTAK Projesi, TOVAG-3001 Projesi, 1150981, **Danışman**, 2015- 2017
16. Haşhaş Tohumlarında UV-LED Işınlama İşleminin Sterilizasyon Etkinliğinin Belirlenmesi, 2016IYTE47, **Proje Yürütücüsü**, 2016 – 2017
17. Farklı Kalite Parametrelerine Dayalı Raf Ömrü Analizlerinin Modellenmesi ve Tüketime Hazır Yoğurt Bazlı Bir Meze Ürününün Soğuk Zincirde Kontrolünde ve izlenilebilirliğinde Kullanılması, DEPARK Projesi- **Danışman**- 2016-2018
18. Meyve Suyu Pastörizasyonu için UV-C ışık yayan diyotların etkinliğinin (UV-LED) değerlendirilmesi, 2211/C TÜBİTAK Yurtiçi Lisans üstü burs programı, proje danışmanı, proje yürütücüsü: Merve Pelvan Akgün, 2014-2017
19. Kaymak ve kaymaklı yogurt yüzeylerine sürekli sistemde UV ısı uygulamasının işlem sonrasında ve depolama sürecinde küf sayısı ve ürün kalitesi üzerine etkilerinin belirlenmesi, TÜBİTAK 1001projesi, 1170294, **Araştırmacı**, 2017-2020
20. *E. coli* K12 bakterisi kullanılarak farklı dalga boylarında ışık yayan UV LED lambalarının mikrobiyal inaktivasyon mekanizmalarının araştırılması. TÜBİTAK 1002 projesi, 1170696, **Yürütücü**, 2017-2018
21. UV Işın Yayan Diyotların (UV-LEDs) Yeni Formüle Edilecek Fonksiyonel İçecek Pastörizasyonunda Alternatif Bir Teknoloji Olarak Kullanılabilirliğinin Araştırılması, 2209 A TUBİTAK Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, Gökçen Baykuş, **Akademik danışman**, 2018-2019.
22. Çeşitli Çevre Koşullarının buğday tohumu çimlenmesine ve buğday filizlerinin biyoaktif bileşiklerine etkisinin araştırılması IYTE BAP Projesi, 2019IYTE0005, **Yürütücü**, 2019-2020
23. Radyokromik Filmlerin UV Doz Belirlemede Kullanımı, IYTE BAP Projesi, 2020IYTE0028, **Yürütücü**, 2020-2021

## **Dersler**

- FE 532 Food Engineering Principles (Transport Phenomena in Food Processing)
- FE 526 Physical Properties of Foods and Biological Materials
- FE 547 Novel Food Processing Technologies
- FE 202 Fluid Mechanics
- FE 301 Heat Transfer
- FE 304 Unit Operations in Food Processing
- FE 403 Food Process Design (Partially teaching)
- FE 420 Graduation Project
- FE 105 Introduction to Food Engineering (Partially teaching)

## Patent

Polygalacturonase enzyme from *Aspergillus sojae* DH56 and its production from a formulated low cost (orange peel waste) media. Inventors: Canan Tari; Ali Oguz Buyukkileci; Sevcan Unluturk; Marcelo Fernandez Lahore; Doreen Heerd. Turkish Patent: TPE No: TR201205330B patent no: 2012/05330

## Yayınlar

### **Uluslararası hakemli dergilerde yayımlanan makaleler (SCI & SSCI & Arts and Humanities)**

1. Kucuk Unluturk, S. ve H. Arastoopour, “Steady State Simulations Of Liquid-Particle Food Flow in a Vertical Pipe”, *Industrial and Engineering Chemistry Research*, 42(16), 3845-3850 (2003). DOI: 10.1021/ie0301076
2. Kucuk Unluturk, S., H. Arastoopour ve T. Koutchma, “Modeling of UV Dose Distribution In a Laminar Flow Apple Cider Processing”, *J. Food Engineering*, 65(1), 125-136 (2004). DOI: 10.1016/j.jfoodeng.2004.01.005
3. Koutchma, T., B. Parisi ve S. Kucuk Unluturk, “Evaluation of UV Dose in flow through reactors for fresh apple juice and cider”, *Chemical Engineering Communication*, 193, 715-728 (2006). DOI: 10.1080/00986440500266842
4. Göğüş, N., C. Tari, S. Oncü, S. Unluturk ve F. Tokatli, “Relationship between morphology, rheology and pectinase production by *Aspergillus sojae* ATCC 20225 in submerged cultures”, *Biochemical Engineering Journal*, 32, 171-178 (2006). DOI: 10.1016/j.bej.2006.09.023
5. Oncü, S., C. Tari ve S. Unluturk, “Effect of various process parameters on morphology, rheology and polygalacturonase production by *Aspergillus sojae* in a batch bioreactor”, *Biotechnology Progress*, 23(4), 836-845 (2007). DOI: 10.1021/bp070079c
6. Unluturk, S., M. R. Atılğan, A. H. Baysal ve C. Tari, “Use of UV-C radiation as a non-thermal process for Liquid Egg Products (LEP)”, *J. Food Engineering*, 85, 561-568 (2008). DOI: 10.1016/j.jfoodeng.2007.08.017
7. M. R. Atılğan ve S. Unluturk, “Rheological Properties of Liquid Egg Products (LEPs) as a Function of Temperature”, *International Journal of Food Properties*.11:2. 296-309 (2008). DOI: 10.1080/10942910701329658
8. Yıldız Ö. and Unluturk S. “Differential Scanning Calorimetry (DSC) as a tool to detect antibiotic residues in UHT whole milk”. *International Journal of Food Science and Technology*, 44(12), 2577-2582 (2009). DOI: 10.1111/j.1365-2621.2009.02087.x
9. Unluturk, S., Atılğan, M.R., Baysal, A.H., Unluturk, M.S. Modeling inactivation kinetics of liquid egg white exposed to UV-C irradiation. *International Journal of Food Microbiology*, 142(3), 341-347. (2010) 10.1016/j.ijfoodmicro.2010.07.01310.
10. Unluturk, S. Rebuttal: Response to Regarding Letter to Editor “On the modeling of inactivation kinetics by UV irradiation”, *Letter to editor, International Journal of Food Microbiology*, 143 (3), 258 (2010). 10.1016/j.ijfoodmicro.2010.08.031
11. Unluturk S., Unluturk M.S., Pazir F. and Kuscu, A. (2011) Process Neural Network (procNN) Method, Case Study I: Discrimination of Sweet Red Peppers Prepared by

Different Methods. EURASIP Journal on Advances in Signal Processing, Volume 2011:290950, doi:10.1155/2011/290950

12. Unluturk, S., Pelvan, M. and Unluturk, M.S. (2013). The discrimination of Raw and UHT milk samples contaminated with Penicillin G and Ampicillin Using Image Processing Neural Network and Biocrystallization Methods. *Journal of Food Composition and Analysis*, 32, 12-19. doi: 10.1016/j.jfca.2013.06.007
13. Baysal A. H., Molva C. and Unluturk S. (2013). UV-C light inactivation and modeling kinetics of *Alicyclobacillus acidoterrestris* spores in white grape and apple juices. *International Journal of Food Microbiology*, 166, 494-498. 10.1016/j.ijfoodmicro.2013.08.015
14. Unluturk S, Unluturk M. S., Pazir F. and Kuscu, A. (2014). Discrimination of Bio-Crystallogram Images Using Neural Networks. *Neural Computing and Applications (NCA)*, 24(5), 1221-1228. DOI 10.1007/s00521-013-1346-6
15. Unluturk S. and Atılgan M.R. (2014) UV-C Irradiation of Freshly Squeezed Grape Juice and Modeling Inactivation Kinetics. *Journal of Food Process Engineering*. 37(4), 438-449. doi:10.1111/jfpe.12099
16. Gogus N., Taze BH., Demir H., Tari C., Unluturk S. and Lahore M.F. (2014). Evaluation of orange peel-an industrial waste-for the production of *Aspergillus sojae* polygalacturonase considering both morphology and rheology effect. *Turkish Journal of Biology*, 38, 537-548. doi:10.3906/biy-1308-47
17. Hakguder Taze, B., Unluturk, S., Buzrul, S. and Alpas, H. (2015). The impact of UV-C irradiation on spoilage microorganisms and colour of orange juice. *Journal of Food Science and Technology-Myshore*. 52(2), 1000-1007. (February 2015). DOI: 10.1007/s13197-013-1095-7
18. Kaya Z., Yildiz S. and Unluturk S. (2015). Effect of UV-C Irradiation and Heat Treatment on the Shelf Life Stability of a Lemon - Melon Juice Blend: Multivariate Statistical Approach. *Innovative Food Science and Emerging Technologies*, 29, 230-239, doi: 10.1016/j.ifset.2015.03.005. (May 2015).
19. Unluturk S. and Atılgan M.R. (2015). Microbial Safety and Shelf Life of UV-C Treated Freshly Squeezed White Grape Juice. *Journal of Food Science*. 80 (8), M1831-M1841. doi: 10.1111/1750-3841.12952. (15 July 2015).
20. Kaya Z. and Unluturk S. (2016). Processing of Clear and Turbid Grape Juice by a Continuous Flow UV System. *Innovative Food Science and Emerging Technologies*, 33, 282-288, DOI: 10.1016/j.ifset.2015.12.006. (February 2016)
21. Akgun M.P. and Unluturk S. (2017). Effects of ultraviolet light emitting diodes (LEDs) on microbial and enzyme inactivation of apple juice. *International Journal of Food Microbiology*. 260, 65-74. DOI: 10.1016/j.ijfoodmicro.2017.08.007
22. Taze B.H. and Unluturk S. (2018). Effect of postharvest UV-C treatment on the microbial quality of ‘Şalak’ apricot. *Scientia Horticulturae* 233, 370–377. DOI: 10.1016/j.scienta.2018.02.012.
23. Muge Urgan, Sevcan Unluturk and Nurcan Koca\* (2018). Effects of Fat Reduction on the Stability, Microstructure, Rheological and Color Characteristics of White-Brined

Cheese Emulsion with Different Emulsifying Salt Amounts. *Korean Journal for Food Science of Animal Resources*,38(5) 866-877. DOI: 10.5851/kosfa.2018.e8

24. H. Demir\*, M. K. Yıldız, İ. Becerikli, S. Ünlütürk, Z. Kaya (2018). Assessing the impact of non-thermal and thermal treatment on the shelf-life of onion juice. *Czech Journal of Food Science*, 36, 2018 (6): 0–7. DOI: [10.17221/163/2018-CJFS](https://doi.org/10.17221/163/2018-CJFS)
25. Kaya Z and Unluturk S. (2019). Pasteurization of Verjuice by UV-C Irradiation and Mild Heat Treatment, *Journal of Food Process Engineering*, 42:e13131. DOI: 10.1111/jfpe.13131
26. Urgan M., Türk A., Ünlütürk S., Kaymak-Ertekin F., and Koca N. (2019). Milk Fat Substitution by Microparticulated Protein in Reduced-fat Cheese Emulsion: The Effects on Stability, Microstructure, Rheological and Sensory Properties. *Korean J Food Sci Anim Resour* 39(1):23~34. DOI: [10.5851/kosfa.2018.e60](https://doi.org/10.5851/kosfa.2018.e60)
27. Yildiz S., Pokhrel P.R., Unluturk S.\*, Barbosa-Cánovas, G.V. (2019). Identification of Equivalent Processing Conditions for Pasteurization of Strawberry Juice by High Pressure, Ultrasound, and Pulsed Electric Fields Processing. *Innovative Food Science and Emerging Technologies*. 57, 102195. DOI: 10.1016/j.ifset.2019.102195
28. Kaya Z., Unluturk S., Martin-Belloso O., Soliva-Fortuny R.\* (2020). Effectiveness of pulsed light treatments assisted by mild heat on *Saccharomyces cerevisiae* inactivation in verjuice and evaluation of its quality during storage. *Innovative Food Science and Emerging Technologies*, 66, 102517. DOI: [10.1016/j.ifset.2020.102517](https://doi.org/10.1016/j.ifset.2020.102517)
29. Demir, H., Yıldız, M.K., Becerikli, İ., Unluturk, S. and Kaya, Z. (2020). Impact of Pasteurization Process on the Quality and Marination Properties of Onion Juice. *Turkish Journal of Agriculture - Food Science and Technology*, 8(3), 531-537. DOI: 10.24925/turjaf.v8i3.531-537.2715
30. Yildiz S., Pokhrel, P.R., Unluturk S., Barbosa-Cánovas G.V. (2021). Changes in Quality Attributes of Strawberry Juice after Equivalent High Pressure, Ultrasound, Pulsed Electric Fields Processes. *Food Engineering Reviews*, 13(3), 601-612. DOI: 10.1007/s12393-20-09250-z
30. Baykuş G., Akgün M.P., Unluturk S. (2021). Effects of Ultraviolet-light Emitting Diodes (UV-LEDs) on Microbial Inactivation and Quality Attributes of Mixed Beverage Made from blend of carrot, carob, ginger, grape and lemon juice. *Innovative Food Science and Emerging Technologies*, 67, 102572. DOI: 10.1016/j.ifset.2020.102572
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#### **Uluslararası diğer hakemli dergilerde yayımlanan makaleler**

1. Unluturk M. S., Unluturk S., Pazir F. and Abdollahi F. (2011). “Capillary Dynamolysis Image Discrimination Using Neural Networks”, *Journal of Information Technology & Software Engineering*, 1(1), doi: [10.4172/2165-7866.1000101](https://doi.org/10.4172/2165-7866.1000101);

<http://omicsgroup.org/journals/capillary-dynamolysis-image-discrimination-using-neural-networks-2165-7866.1000101.pdf>

2. Pelvan M. and Unluturk, S. (2015). Application of Flow Cytometry and Fluorescence Techniques in Somatic Cell Analysis of Raw Milk. *International Journal of Food Processing Technology*, 2 (1), 11-16. DOI: <http://dx.doi.org/10.15379/2408-9826.2015.02.01.2> (15 January 2015)
3. Uncu O., Jolayemi S.O. and Unluturk S. (2017). Evaluation of Rheological, Textural and Thermal Properties of Quinoa (*Chenopodium Quinoa Willd*) Based Breakfast Puree. *International Journal of Food Processing Technology*, 2017, 4, 22-30. DOI: <http://dx.doi.org/10.15379/2408-9826.2017.04.02.01>
4. Demir, H.\*, Yıldız, M.K., Becerikli, İ., Unluturk, S. and Kaya, Z. (2020). Impact of Pasteurization Process on the Quality and Marination Properties of Onion Juice. *Turkish Journal of Agriculture - Food Science and Technology*, 8(3), 531-537. <https://doi.org/10.24925/turjaf.v8i3.531-537.2715>

#### **Uluslararası bilimsel toplantılarda sunulan ve bildiri kitabında (*Proceedings*) basılan bildiriler**

1. Kucuk Unluturk S., A. K. Oskouie, V. M. Balasubramaniam and A. Cinar, “ Numerical Study On Solid-Liquid Food Flow In A Riser”, Proc.of 6th Conference On Food Engineering (COFE'99), AIChE Annual Meeting, 552-557, Dallas, TX, 1999. (Full text)
2. Kucuk Unluturk S., T. Koutchma and H. Arastoopour, “ Modeling of Dispersed Particle-Liquid (Solid-Liquid) Phase Flow and Application to UV Pasteurization of Apple Cider”, Proc. of 7th Conference On Food Engineering (COFE'01), AIChE Annual Meeting, 586-591, Reno, NV, 2001. (Full text)
3. Kucuk Unluturk S., H. Arastoopour and T. Koutchma, “ CFD Modeling of Dispersed Particle-Liquid (Solid-Liquid) Phase Flow: Application to UV Pasteurization of Apple Cider”, AIChE Annual Meeting, paper 291c, Indianapolis, IN, 2002. (Full text)
4. Koutchma T., B. Parisi and S. K. Unluturk, “ Biodosimetry and dose distribution in UV radiation of juices in annular flow”, IFT Annual Meeting and Food Expo, Session 103, Nonthermal Processing: Recent advances in pulsed electric field and nonthermal processes, Chicago, IL, Nonthermal processing division newsletter, vol. 5, issue 2, 103-107, 2003.(Full text)
5. Koutchma T., B. Parisi and S. K. Unluturk, “Evaluation of UV Fluence in flow-through UV reactors for juices”, AIChE Annual Meeting, paper 119b, San Fransisco, CA, 2003. (Abstract)
6. Tarı C., S. Unluturk, N. Gogus, S. Oncu, F. Tokatlı, “ Investigation the effect of various factors on morphology, rheology and production of pectinase by using statistical approach”, CEFood 2006, 3 rd European Congress on Food, Book of Abstracts, 101, Sofia, Bulgaria, 2006. (Full text)
7. Oncu S., S. Unluturk, C. Tarı, N. Gogus, “ Investigation of various factors affecting the pellet morphology, broth rheology and pectinase enzyme production in submerged fermentation of *Aspergillus sojae*”, CEFood 2006, 3 rd European Congress on Food, Book of Abstracts, 221, Sofia, Bulgaria, 2006. (Full text)



8. Atılğan M.R. and S. Unluturk, “ Evaluation of processing criteria for the UV disinfection of liquid egg products: I. Fluid dynamics parameters”, CEFood 2006, 3 rd European Congress on Food, Book of Abstracts, 104, p 1-8, Sofia, Bulgaria, 2006 (Full text)
9. Oncu S., S. Unluturk, C. Tari, N. Göğüş, “ Effect of agitation speed on the pellet morphology, broth rheology and pectinase enzyme production in submerged fermentation”, Food Micro, Food safety and food biotechnology: diversity and global impact, Book of abstract, 279, Bologna, Italy, 2006. (Abstract)
10. Göğüş, N., C. Tari, S. Oncu, S. Unluturk, F. Tokatli, “Optimization of fermentation parameters using *Aspergillus sojae* ATCC 20235 as a new pectinase producer”, Food Micro, Food safety and food biotechnology: diversity and global impact, Book of abstract, 272, Bologna, Italy, 2006. (Abstract)
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### **Bilimsel ve Mesleki Kuruluşlara Üyelikler**

Institute of Food Science and Technology (IFST)	1994-2002, 2015
American Institute of Chemical Engineers (AIChE)	1994-2002

### **Ödüller**

Türkiye İhracatçılar Meclisi (TİM) Gıda Ar-Ge Proje Pazarı Yarışması	3.lük ödülü	2012
Ege Üniversitesi	Mühendislik Fakültesi üçüncüsü ve Gıda Mühendisliği birincisi	1992



Yüksek Öğretim Kururulu (YÖK)	Lisansüstü Eğitim Bursu	1993-2002
TMMOB Gıda Mühendisleri Odası İzmir Şubesi Lisans Bitirme Tezi Poster Yarışması	3.lük ödülü	2019

**Haberler:**

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