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Doctor of Philosophy, Food Science and Technology The University of Reading , Whiteknights, Reading, Berkshire, U.K. <i>Dissertation:</i> Studies on the Ion-Exchange of Pectinase	10/1987-2/1992
Master of Science, Food Engineering Ege University , Bornova, İzmir, Turkey. <i>Master's thesis:</i> Production of Lactic Acid from Molasses	2/1984-9/1986
Bachelor of Science, Food Engineering Ege University , Bornova, İzmir, Turkey.	9/1979-7/1983

WORK EXPERIENCE:

Professor, İzmir Institute of Technology Food Engineering Department , Urla, İzmir, Turkey	12/2001 - present
Associate Professor, İzmir Institute of Technology Food Engineering Department , Urla, İzmir, Turkey	9/1995 -12/2001
Assistant Professor, İzmir Institute of Technology Food Engineering Department , Urla, İzmir, Turkey	9/1994 - 9/1995
Postdoctoral Research Fellow, The University of Tokyo Chemical Engineering Department , Hongo, Tokyo, Japan	10/1992 - 3/1994
Research Assistant, Ege University Food Engineering Department , Bornova, İzmir, Turkey.	9/1985-9/1995

- Founding Senato member (with 7 others) and other boards at İzmir Institute of Technology 1994 - 2013.
- Vice Dean of Engineering Faculty in IZTECH, 2003 - 2005.
- Founding Head of Biotech & Bioeng. Department, 1996 - 2005.
- Founding Head of Food Engineering Department, 1995 - 2013).
- Founding General Manager of INOSHE Co. Inc. Biotech & Food R&D Consultancy (Start-up/spin off company since 2012 in IZTEKGEB, Technoparkİzmir).

RESEARCH INTERESTS/EXPERIENCE of Prof. Dr. SEBNEM TELLİOĞLU HARSA:

Prof. Harsa has been interested Food Science & Technology and Bioprocesses for 30 years. Her interest in these areas developed at the end of his first degree in Food Engineering, when she went to the University of Reading, UK to study for her PhD in Food Technology. She was appointed Postdoctoral Fellow in Tokyo University, Japan (1992-1994). After, started working as Assistant Prof. in İzmir Institute of Technology, Turkey in 1994 and contributed for the construction of this university. She has become an Associate Prof. in 1995 and later in 2001 appointed as full professor. She has set up the new undergraduate and postgraduate programs, e.g. Food Engineering, Biotechnology & Bioengineering, Industrial Biotechnology. She has served as the Head of Departments and Vice Dean of Engineering Faculty for many years, finally in 2013 she has completed the administrative activities. She has found her own start-up company and carrying out industrial and academic projects.

Her research is supported by the grants from DPT, TUBITAK, British Council, EU and Japanese research and education funds. She has directed appr. 25 national and 5 international projects and more than 8 industrial projects (3 of them are international). She has published appr. 55 peer reviewed international and 10 national journal articles & book chapters. Others are 88 international and 51 national conference proceedings, 2 patents, 5 international research and 3 other education reports and wrote 3 thesis. Also Associate Editor of the 3 international Journals in the area of food science & engineering & bioprocesses & nutrition and food chemistry & nanotechnology. Prof. Harsa has supervised appr. 50 MSc and 15 PhD thesis in the area of Biotech & Bioeng., Food Eng. & Nutrition, Materials Science & Eng., Chemical Eng. and Environmental Eng.

She is currently directing academic research projects on food science & engineering and biotechnology area e.g. food biosciences & bioprocesses, nutritional health. Production of value added bio products such as cheese and yogurt starter cultures; probiotics; prebiotics; purification and immobilization of lactase enzyme preparations for dairy industry; preparation and characterization of whey protein nanotubes and bioactive peptides; development and encapsulation of bio ingredients. Functional food process design, *in-vitro* digestion. Food ingredients for malnutrition (phenylketonuria (PKU) disease, celiac disease, gluten and lactose intolerance). Recent research interest includes dental health, obesity management, gut-brain axis, antihypertension properties of artisanal lactic acid bacteria. Functional food ingredients e.g. GABA, ACE inhibitory peptides.

She is also consultant of various scale of food & bio industries and commissions for Turkish Agriculture and Forest Ministry; currently directing industrial projects on starter cultures, probiotics, whey valorization and functional foods and feeds.

Other area of interest is: Fermentation technology; downstream processing design, scale-up and economics; adsorption and desorption processes; chromatographic techniques; protein purification; biomaterials; production and purification of value-added bio products (such as enzymes, organic acids, antimicrobials and antioxidants); application of nanotechnology in the area of food and bio actives. Utilization of agro-food industrial wastes, biodegradable food packaging. Sourdough. Fermented infant food, pet food. Traditional fermented foods.

PUBLICATIONS:

PEER REVIEWED INTERNATIONAL ARTICLES

1. H. MERUVU & **S. T. HARSA**, Lactic acid bacteria: isolation–characterization approaches and industrial applications, Critical Reviews in Food Science and Nutrition, 2022 Taylor & Francis Group, LLC.
2. M. OZER, B. OZTURK, A. HAYALOGLU & **S. HARSA**, Development of a functional chocolate using Gamma-Amino Butyric Acid producer *Lactocaseibacillus rhamnosus* NRRL B-442, Food Biosciences, 2022.
3. G. KAHRAMAN, **S. HARSA**, M. LUCISANO, M. C. CASIRAGHI & C. CAPPALÀ, Impact of raw, roasted and dehulled chickpea flours on technological and nutritional characteristics of gluten-free bread, Foods, accepted for publication (2022).
4. M. ELVAN, A. H. BAYSAL & **S. HARSA**, Microencapsulation of a potential probiotic *Lactiplantibacillus pentosus* and its impregnation onto table olives, LWT - FOOD SCIENCE and TECHNOLOGY, Open Access, <https://doi.org/10.1016/j.lwt.2021.112975>, Accepted 13 December 2021. Available online 17 December 2021. Published in 2022.
5. OZTURK, B., ELVAN, M., OZER, M., **HARSA, S.**, Effect of different microencapsulating materials on viability of *S. thermophilus* CCM4757 in dark and milk chocolates, Food Biosciences Volume 44, Part A, 101413, <https://doi.org/10.1016/j.fbio.2021.101413>, Accepted 14 October 2021. Available online 15 October 2021.

6. ELVAN, M., BAYSAL, A.H. & **HARSA, S.T.**, Developing a functional lozenge with microencapsulated *Lactiplantibacillus pentosus* to improve oral and dental health, Food Bioscience, 40 (2021) 100883. <https://doi.org/10.1016/j.fbio.2021.100883>, Accepted 12 January 2021.
7. G. KAHRAMAN, **S. HARSA**, M. LUCISANO & C. CAPPÀ, Physicochemical and rheological properties of gluten-free blends containing differently treated chickpea flours LWT - FOOD SCIENCE and TECHNOLOGY, 2018, 98 : 276-282 , Pub Date : 2018-08-21 , DOI: 10.1016/j.lwt.2018.08.040.
8. **S. T. HARSA**, Functional food products & ingredients for gut health” Editorial, JOURNAL of NUTRITIONAL THERAPEUTICS, 2016, 5, 2, 1-2.
9. B. CABUK & **T. S. HARSA**, Microencapsulation of *L. acidophilus* NRRL B-4495 in whey protein-pullulan microparticles: Influence of pullulan concentration and outlet temperature, Journal of Nutritional Therapeutics, 2016, 5, 000-000.
10. B. CABUK & **S. T. HARSA**, Improved viability of *Lactobacillus acidophilus* NRRL-B 4495 during freeze-drying in whey protein-pullulan microcapsules, JOURNAL OF MICROENCAPSULATION, 2015, 0265-2048, 32, 3, 300-307.
11. B. CABUK & **H. Ş. HARSA**, Protection of *Lactobacillus acidophilus* NRRL-B 4495 under *in vitro* gastrointestinal conditions with whey protein/pullulan microcapsules, JOURNAL of BIOSCIENCE and BIOENGINEERING, 2015, ISSN:1389-1723, 120, 6, 650-656, (2015).
12. B. CABUK & **S. HARSA**, Whey protein-pullulan (WP/Pullulan) polymer blend for preservation of viability of *Lactobacillus acidophilus*, DRYING TECHNOLOGY, 2015, 0737-3937, 33, 10, 1223-1233.
13. O. ERKUS, B. OKUKLU, A. F. YENIDUNYA & **S. HARSA**, High genetic and phenotypic variability of *Streptococcus thermophilus* strains isolated from artisanal Yuruk yoghurts, LWT-FOOD SCIENCE AND TECHNOLOGY, 2014, 0023-6438, 58, 2, 348-354.
14. O. TARHAN, E. TARHAN & **S. HARSA**, Investigation of the structure of alpha - lactalbumin protein nanotubes using optical spectroscopy, JOURNAL OF DAIRY RESEARCH, 2014, 0022-0299, 81, 1, 98-106.
15. O. TARHAN & **S. HARSA**, Nanotubular structures developed from whey-based alpha-lactalbumin fractions for food applications, BIOTECHNOLOGY PROGRESS, 2014, 8756-7938, 30, 6, 1301-1310.
16. B. CABUK, B. OKUKLU, N. STANCIUC & **S.T. HARSA**, Nanoencapsulation of biologically active peptides from whey proteins, JOURNAL OF NUTRITIONAL HEALTH & FOOD SCIENCE, 2014, 2, 3, 1-4.
17. B. CABUK, C. TARI, C. & **S.T. HARSA**, β -Galactosidase immobilization on chitosan-hydroxyapatite complex: effects of immobilization conditions, JOURNAL OF NUTRITIONAL HEALTH & FOOD ENGINEERING, 2014, 1, 1, 00004.
18. Z. POLAT, **S. HARSA** & S. ÜLKÜ, Bioproduction of L(+)lactic acid and purification by ion exchange mechanism” WORLD ACADEMY of SCIENCE, ENGINEERING and TECHNOLOGY (WASET), INTERNATIONAL JOURNAL of NUTRITION and FOOD ENGINEERING, 2014, 8, 7.
19. G. KOMEN, A.H. BAYSAL & **S. HARSA**, Gliadin degradation ability of artisanal lactic acid bacteria, The potential probiotics from dairy products”, Journal of Nutritional Therapeutics, 2013, 1929-5634/13, 0, 2, 163-172.
20. B. CABUK & **H. Ş. HARSA**, Entrapment of *Lactobacillus acidophilus* NRLL B-1910 in soy milk based W/O/W emulsion, NEW BIOTECHNOLOGY, 2012, ISSN0735-0651, 00, 29, 66.

21. E. BARAN, A.O. BUYUKKILECI & **H. Ş. HARSA**, Screening of aroma profiles for artisanal yogurt starter cultures, *NEW BIOTECHNOLOGY*, 2012, ISSN0735-0651, 00, 29, 233.
22. A. AYDIN, K. MURATOGLU, M. SUDAGIDAN, K. BOSTAN, B. OKUKLU & **S. HARSA**, Prevalence and antibiotic resistance of foodborne *Staphylococcus aureus* isolates in Turkey, *FOODBORNE PATHOGENS AND DISEASE*, 2011, 1535-3141, 8, 1, 63-69.
23. F. I. USTOK, C. TARI & **S. HARSA**, Biochemical and thermal properties of beta-galactosidase enzymes produced by artisanal yoghurt cultures, *FOOD CHEMISTRY*, 2010, 0308-8146, 119, 3, 1114-1120.
24. A. G. KARAHAN, G. B. KILIC, A. KART, H. S. ALOGLU, Z. ONER, S. AYDEMIR, O. ERKUS & **S. HARSA**, Genotypic identification of some lactic acid bacteria by amplified fragment length polymorphism analysis and investigation of their potential usage as starter culture combinations in Beyaz cheese manufacture, *JOURNAL OF DAIRY SCIENCE*, 2010, 0022-0302, 93, 1, 1-11.
25. C. TARI, F. I. USTOK & **S. HARSA**, Production of Food Grade-Galactosidase from Artisanal Yogurt Strains, *FOOD BIOTECHNOLOGY*, 2010, 0890-5436, 24, 1, 78-94.
26. C. TARI, F. I. USTOK & **S. HARSA**, Optimization of the associative growth of novel yoghurt cultures in the production of biomass, beta-galactosidase and lactic acid using response surface methodology, *INTERNATIONAL DAIRY JOURNAL*, 2009, 0958-6946, 19, 4, 236-243.
27. O. APAYDIN, C. CINAR, F. TURANLI, **S. HARSA** & H. GUNES, Identification and bioactivity of native strains of *Bacillus thuringiensis* from grain-related habitats in Turkey, *BIOLOGICAL CONTROL*, 2008, 1049-9644, 45, 1, 21-28.
28. C. CINAR, O. APAYDIN, A. F. YENIDUNYA, **S. HARSA** & H. GUNES, Isolation and characterization of *Bacillus thuringiensis* strains from olive-related habitats in Turkey, *JOURNAL OF APPLIED MICROBIOLOGY*, 2008, 1364-5072, 104, 2, 515-525.
29. F.I. USTOK, C. TARI & **S. HARSA**, Effect of symbiotic relationship of *Lactobacillus bulgaricus* 77 and *Streptococcus thermophilus* 95/2 on β -galactosidase and lactic acid production”, *JOURNAL of BIOTECHNOLOGY*, 2007, 131, 2S, S224.
30. D. ALTIOK, F. TOKATLI & **S. HARSA**, Kinetic modelling of lactic acid production from whey by *Lactobacillus casei* (NRRL B-441), *JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY*, 2006, 0268-2575, 81, 7, 1190-1197.
31. I. ERDEM, M. CIFTCIOGLU & **S. HARSA**, Separation of whey components by using ceramic composite membranes, *DESALINATION*, 2006, 0011-9164, 189, 1-3, 87-91.
32. C. BULUT, H. GUNES, B. OKUKLU, **S. HARSA**, S. KILIC, H. COBAN & A. YENIDUNYA, Homofermentative lactic acid bacteria of a traditional cheese, Comlek peyniri from Cappadocia region, *JOURNAL OF DAIRY RESEARCH*, 2005, 0022-0299, 72, 1, 19-24.
33. O APAYDIN, A. YENIDUNYA, **S. HARSA** & H GUNES, Isolation and characterization of *Bacillus thuringiensis* strains from different grain habitats in Turkey, *WORLD JOURNAL OF MICROBIOLOGY & BIOTECHNOLOGY*, 2005, 0959-3993, 21, 3, 285-292.
34. Y. GOKSUNGUR, M. GUNDUZ & **S. HARSA**, Optimization of lactic acid production from whey by *L casei* NRRL B-441 immobilized in chitosan stabilized Ca-alginate beads, *JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY*, 2005, 0268-2575, 80, 11, 1282-1290.

35. A. BUYUKKILECI & **S. HARSA**, Batch production of L(+) lactic acid from whey by *Lactobacillus casei* (NRRL B-441), JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY, 2004, 0268-2575, 79, 9, 1036-1040.
36. G. AKBALIK, H. GUNES, E. YAVUZ, N. YASA, **S. HARSA**, Z. ELMACI & A. YENIDUNYA, Identification of extracellular enzyme producing alkalophilic bacilli from Izmir province by 16S-ITS rDNA RFLP, JOURNAL OF APPLIED MICROBIOLOGY, 2004, 1364-5072, 97, 4, 766-773.
37. E. YAVUZ, H. GUNES, **S. HARSA** & A. YENIDUNYA, Identification of extracellular enzyme producing thermophilic bacilli from Balçova (Agamemnon) geothermal site by ITS rDNA RFLP, JOURNAL OF APPLIED MICROBIOLOGY, 2004, 1364-5072, 97, 4, 810-817.
38. E. YAVUZ, H. GUNES, **S. HARSA**, C. BULUT & A. YENIDUNYA, Optimization of pulsed field gel electrophoresis (PFGE) conditions for thermophilic bacilli, WORLD JOURNAL OF MICROBIOLOGY & BIOTECHNOLOGY, 2004, 0959-3993, 20, 8, 871-874.
39. D. SIMSEK, R. CIFTCIOGLU, M. GUDEN, M. CIFTCIOGLU & **S. HARSA**, Mechanical properties of hydroxyapatite composites reinforced with hydroxyapatite whiskers, EURO CERAMICS VIII, PTS 1-3, 2004, 1013-9826, 264-268, 1985-1988. Key Engineering Materials Journal, 264-268, 1985-1989.
40. D. SIMSEK, R. CIFTCIOGLU, **S. HARSA** & M. CIFTCIOGLU, Preparation and characterization of hydroxyapatite/calcium phosphate powders, EURO CERAMICS VIII, PTS 1-3, 2004, 1013-9826, 264-268, 2075-2078. Key Engineering Materials Journal, 264-268: 2075-2079.
41. N. GULTEKIN, F. TIHMINLIOGLU, R. CIFTCIOGLU, M. CIFTCIOGLU & **S. HARSA**, Preparation and characterization of polylactide-hydroxyapatite biocomposites, EURO CERAMICS VIII, PTS 1-3, 2004, 1013-9826, 264-268, 1953-1956. (Key Engineering Materials Journal, 264-268, 1953-1956).
42. I. ERDEM, M. CIFTCIOGLU & **S. HARSA**, Preparation of ceramic composite membranes for protein separation, EURO CERAMICS VIII, PTS 1-3, 2004, 1013-9826, 264-268, 2251-2254. (Key Engineering Materials Journal, 204-268, 2251-2254).
43. E. YAVUZ, H. GUNES, C. BULUT, **S. HARSA** & A. YENIDUNYA, RFLP of 16S-ITS rDNA region to differentiate Lactobacilli at species level, WORLD JOURNAL OF MICROBIOLOGY & BIOTECHNOLOGY, 2004, 0959-3993, 20, 6, 535-537.
44. S. ALPER, **S. HARSA**, Y. GOKSUNGUR, & A.F. YENIDUNYA, Fungal chitosan production from molasses, PHARMACHEM, 2004, March Issue, 44-47.
45. M. SUDAĞIDAN, H. GUNEŞ & **Ş. HARSA**, Determination of the effects of biomaterials on human peripheral blood mononuclear cells (PBMC), TECHNOLOGY and HEALTH CARE, INTERNATIONAL JOURNAL of HEALTH CARE ENGINEERING, IOS, 2002, 322-323.
46. **S. HARSA** & S. FURUSAKI, Chromatographic separation of amyloglucosidase from the mixtures of enzymes, BIOCHEMICAL ENGINEERING JOURNAL, 2001, 1369-703X, 8, 3, 257-261.
47. **S. HARSA**, Y. GOKSUNGUR & U. GUVENC, Adsorption equilibrium and dynamics of lactase/CM-Sephadex system, BIOTECHNOLOGY TECHNIQUES, 1995, 0951-208X, 9, 8, 583-588.
48. **S. HARSA** & S. FURUSAKI, Bioaffinity adsorption behavior of several enzymes onto beta-cyclodextrin-chitosan, SEPARATION SCIENCE AND TECHNOLOGY, 1995, 0149-6395, 30, 13, 2695-2706.
49. **S. HARSA** & S. FURUSAKI, Separation of amyloglucosidase using beta-cyclodextrin/chitosan". SEPARATION SCIENCE AND TECHNOLOGY, 1994, 29, 639-650.

50. **S. HARSA**, C. ZAROR & D. PYLE, Adsorption of *Kluyveromyces marxianus* pectinase on CM-Sephadex gels, ENZYME AND MICROBIAL TECHNOLOGY, 1993, 0141-0229, 15, 11, 906-915.
51. **S. HARSA**, C. ZAROR & D. PYLE, Production of polygalacturonases from *Kluyveromyces marxianus* fermentation – Preliminary process design and economics, PROCESS BIOCHEMISTRY, 1993, 1359-5113, 28, 3, 187-195.
52. **HARSA, S.**, PYLE, D. L. & ZAROR, C.A., Purification of food grade pectinase from *K. marxianus*, JOURNAL of BIOCHEMICAL SOCIETY TRANSACTIONS, 1991, 19, 423 S.

BOOKS/BOOK CHAPTERS

1. AGIRBASLI, Z. & **HARSA, S.**, “Chapter 7. Discovery, Characterization and Databases of Enzymes from Sourdough” in Sourdough Innovations: Novel Uses of Metabolites, Enzymes and Microbiota from Sourdough Processing, CRC Press, Taylor and Francis Group, (2021) (under revision).
2. ELVAN, M. & **HARSA, S.**, “Chapter 8. Enzyme Production from Sourdough” in Sourdough Innovations: Novel Uses of Metabolites, Enzymes and Microbiota from Sourdough Processing, CRC Press, Taylor and Francis Group, (2021) (in press).
3. ELVAN, M. & **HARSA, S.**, “Chapter 12. Sourdough Microorganisms in Food Applications” in Sourdough Innovations: Novel Uses of Metabolites, Enzymes and Microbiota from Sourdough Processing, CRC Press, Taylor and Francis Group, (2021) (in press).
4. **HARSA, S.** & FURUSAKI, S. “Adsorption kinetics of Amyloglucosidase/Beta-Cyclodextrin-Chitosan”. In: Chitin and Chitosan- Chitin and Chitosan In Life Science (Edited by T. Uragami, K. Kurita and T. Fukamizo), pp 59-63. Kodansha Scientific Ltd., (2001).
5. **HARSA, S.** & FURUSAKI, S., “Interaction of Amyloglucosidase with Beta-Cyclodextrin/Chitosan System,” In: Advances in Bioseparation Engineering (Edited by S. Yamamoto), 77-82, The Society of Chemical Engineers, Japan. (1993).
6. **HARSA, S.**; PYLE, D. L. & ZAROR, C.A., “Effect of pH on Polygalacturonase Adsorption in CM-Sephadex Gels,” In: Separations for Biotechnology 2 (Edited by Pyle, D.L.) pp 345-355, Elsevier Applied Science. London and New York. (1990).

PEER REVIEWED NATIONAL ARTICLES

1. ÖZER, M., ÖZYURT, G. & **HARSA, S.T.** “Effect of Probiotics and Prebiotics on Gut-Brain Axis” Academic Food Journal “Probiyotik ve Prebiyotiklerin Bağırsak-Beyin Aksına Etkisi” Akademik Gıda 17(2) (2019) 269-280, DOI: 10.24323/akademik-gida.613637 (in Turkish).
2. ŞAMLI, M., SÜREK, E., BÜYÜKKİLEÇİ, A.O., **HARSA, Ş.** & NIRANJAN, K. “Tarımsal atıkların ekolojik ambalaj üretiminde kullanımı”, Gıda Teknolojisi Dergisi, Aralık-2014, s.70-73, (in Turkish), <http://www.gidateknolojisi.com.tr/>
3. TARHAN, Ö., GÖKMEN, V. & **HARSA, Ş.** “Nanoteknolojinin Gıda Bilim ve Teknolojisi Alanındaki Uygulamaları”, GIDA 35 (3) 219-225 (2010), (in Turkish).
4. TARHAN, Ö. & **HARSA, S.**, “Nanotechnology applications in food industry – Protein nanotubes”, Dünya Gıda Dergisi, 5: 32-35 (2010), (in Turkish).
5. **HARSA, S.** & HAMAMCI, H., “Lactose intolerance problem and solutions”, Dünya Gıda Journal, February Issue, 64-67 (2005), (in Turkish).
6. GÖKSUNGUR, Y.; **HARSA, Ş.** & GÜVENÇ, U. “Factors affecting the adsorption behavior of lactase on ion-exchangers”. Faculty of Engineering Journal, Ege University, Serial B, 13 (1): 15-23, (1995), (in Turkish).
7. **HARSA, S.** “Fermentation of polygalacturonases from *Kluyveromyces marxianus*”. Faculty of Engineering Journal, Ege University, Serial B, 13 (2): 47-53, (1995).

8. GÜVENÇ, U. & HARSA, Ş. “Production of bakers’ yeast”. Food Industry. 5(6): 15-19, (1992), (in Turkish)
9. HARSA, Ş. & GÜVENÇ, U. “Production of ethanol by *Kluyveromyces marxianus* NCYC 587 strain”. Faculty of Engineering Journal, Ege University, Serial B, 7(2): 19-25, (1989), (in Turkish).
10. GÜVENÇ, U. & HARSA, Ş. “Production of high fructose syrup”. Food Industry. 4: 47-50, (1987), (in Turkish).

PRESENTATIONS

INTERNATIONAL PRESENTATIONS

1. ELVAN, M. HARSA, S. “Health-Promoting Role and Potential Applications of *Lactiplantibacillus pentosus*” International Biotechnology Congress, BioTurkey, Proceedings OP-31. <https://bioturkiye.org/congress/eng/index.html>, 09-11 September 2021.
2. AĞIRBAŞLI Z., SEZGIN, E. and HARSA, S. “Screening of Lactic Acid Bacteria from Turkish Microflora for Antihypertensive Potential” International Biotechnology Congress, BioTurkey, Proceedings OP-30. <https://bioturkiye.org/congress/eng/index.html>, 9-11 September 2021.
3. HARSA, S. “Bioingredients of Microbes from food byproducts: Their role in functional foods and food safety enhancement”, Department of Food Science and Technology & Department of Food Engineering, National Institute of Food Technology Entrepreneurship and Management Sonapat Haryana, Joint Organization, International Online Faculty Development Programme (FDP-2020) on ”Green Perspectives in Food Processing Sectors”, India, 5th Oct- 21st Oct 2020 (Invited speaker).
4. HARSA, S. “Bioingredients; Functional Properties & Health Impacts”, Sharif University of Technology (SUT) – İzmir Institute of Technology (IZTECH) Online Joint Workshop, 14th–16th September 2020 (Invited speaker).
5. YILMAZ, M. & HARSA, S. “Developing A Guide of Bioinformatic Database For Probiotic Products”, 4th Microbiome R&d & Business Collaboration Congress & 3rd Probiotics Congress: Asia, Singapur, 5-6 March 2018, (Invited Speaker).
6. OZER, M., ELVAN, M., BOZKURT, H., OZTURK, B. & HARSA, S. “Gluten Free Boza”, 17th European Young Cereal Scientists and Technologists Workshop, Poland, March 2018 (Poster Presentation).
7. TARHAN, Ö. & HARSA, S. “Structure of Whey Based Protein Nanotubes”, 13th Nanoscience and Nanotechnology Conference, NanoTR Abstract Book 195, October 22-25th, 2017 (Oral Presentation).
8. HARSA, H. Ş. “Probiyotik Ürünler Kime Ne Zaman Verilmeli”, Probiyotik Gıdaların Güvenirliliği, 4. Mikrobiyotik Ve Probiyotik Kongresi, E-sunumlar, Antalya, 19-22 October 2017 (Invited Speaker).
9. HARSA, S.T. “Functional Food Ingredients for Gut Health”, BEST, Board of European Students of Technology, 14 September, 2017, EU, İzmir (Invited Speaker).
10. HARSA, S.T. “Novel Starters for Fermented Food”, International Conference - Technologies for Value Addition to Food Products on 20-21 July, 2017 in Chandigarh, India (Invited Keynote Speaker).
11. AKBULUT C., GULEY, Z., OKUKLU, B. and HARSA, S. “Anticlostridial Properties of *Lactobacillus* strains of Cheese Origin and Reference Strains”, 19th International Conference on Bacilli Gram Positive Bacteria, Abstract Book, P109, June 11-15, 2017 (Poster Presentation).
12. HARSA, S.T. “Opening and Concluding Remarks”, Microbiota Probiotics Congress: ASIA, Hong Kong, 1-2 March, 2017 (Chair).
13. OZTURK, B. & HARSA, S.T. “Probiotic Characteristics of Artisanal Yoghurt Starter Strain of Turkey”, Microbiota Probiotics Congress: ASIA, Hong Kong, 1-2 March, 2017 (Poster Presentation).
14. KAHRAMAN, G., CAPP, C., CASIRAGHI, M.C., HARSA, S., & LUCISANO, M. (2016). Use of response surface methodology for optimization of gluten-free bread formulation containing leblebi flour and evaluation of quality and digestibility parameters. 30th EFFoST International Conference, 28-30 November, Vienna, Austria (Oral Presentation).
15. KAHRAMAN, G., CAPP, C., LUCISANO, M., & HARSA, S., 2016. “Optimization of Gluten-Free Bread Formulation Containing Leblebi Flour and Evaluation of Dough and Bread Properties”, 15th International Cereal and Bread Congress (15th ICBC), 18-21 April, Istanbul, Turkey, Abstract Book, 54 (Oral Presentation).
16. HARSA, T. S. “Functional Food Ingredients for Gut Health”, Food Chemistry and Technology, San Francisco, U.S.A. November 16-18 2015 (Invited Speaker).

17. **HARSA, S.** “Future of Biocatalysis” in British Council Researchers’ Link Programme Workshop, “New Horizons in Biocatalysis for Biomaterials, 8-12 April, 2014, Ege University, Department of Bioengineering, Bornova, İzmir (Invited Speaker for Keynote Lecture).
18. SUREK, E., SAMLI, M., BUYUKKILECI, A.O., **HARSA, S.** & NIRANJAN, K. “Low environmental impact polysaccharide based packaging solutions for fresh cut fruits and vegetables”, International Workshop on Food Packaging: Balancing Functionality with Low Environmental Impact, İzmir, Turkey, 2014 (Poster Presentation).
19. NIRANJAN, K., **HARSA, S.**, SAMLI, M., SUREK, E. & BUYUKKILECI, A.O. “Food Packaging: Balancing Functionality with Low Environmental Impact”, International Workshop on Food Packaging, İzmir, Turkey, 2014 (Oral Presentation).
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1. **HARSA, S.** “Sürdürülebilir Gıda, Beslenme ve Sağlık” Antalya İl Tarım Müdürlüğü, Online Seminerler Dizisi, 30 November 2021 (Invited Speaker).
2. **HARSA, S.** “Nutrition and Alternative Foods” “Beslenme ve Alternatif Gıdalar” TMMOB GıdaMO İYTE ve Ege Üniversitesi Öğrenci Temsilcilikleri Sürdürülebilirlik Komisyonu, 28-30 Mayıs “Sürdürülebilirlik Seminer Serisi”, 29 May 2021 (Invited Speaker).
3. **VESTEL** Pandemi, 2020.

4. **HARSA, S.** “Probiotics and Adhesion Properties” “Probiyotikler ve Adezyon Özellikleri”, Kültür’de Beslenme Günleri III, Yaşam Döngüsünde Beslenme: Metabolik Sendrom ve Probiyotikler Sempozyumu, İKÜ Altıngüç Oditoryumu ve Sanat Merkezi, Ataköy Yerleşkesi, İstanbul, 28-29 Şubat 2020 (Invited Speaker).
5. OZTURK, B., ALBAYRAK, C.B., GULEY, Z., and **HARSA, Ş.** “*In vitro* Inhibition of *Clostridium tyrobutyricum* Strains by Lactic Acid Bacteria Isolates of Cheese Origin”, 6. Gıda Güvenliği kongresi, VI. Food Safety Congress, İstanbul, Turkey 3-4 May 2018 (Poster Presentation).
6. **HARSA, S.** “Safety of Probiotic Foods” “Probiyotik Ürünler Kime Ne Zaman Verilmeli, Probiyotik Gıdaların Güvenirliliği”, 4. Mikrobiyota ve Probiyotik Kongresi, Antalya, İzmir, 19-22 Ekim 2017. (Invited Speaker).
7. Şamlı, M., Sürek, E., Büyükkileci, O. ve **HARSA, Ş.** “Tarımsal atıkların ekolojik ambalaj üretiminde kullanımı”, TGDF Gıda Kongresi, 13-14 Kasım Antalya, 2013, (Poster Presentation)
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9. OKUKLU, B., YENIDUNYA, A.F. and **HARSA, S.** "Urla Bölgesi'nden izole edilen yoğurt starter bakterilerinin probiyotik özelliklerinin incelenmesi" Uluslararası Katılımlı 1.Ulusal Probiyotik Prebiyotik ve Fonksiyonel Gıdalar Kongresi, Antalya, 11-13 April, 2013.
10. ÇABUK, B. and **HARSA, Ş.** “Probiyotik *L. acidophilus* un yağ-içinde-su (S/Y) tipi emülsiyonu mikrokapsülasyonu”, 1.Ulusal Probiyotik Prebiyotik ve Fonksiyonel Gıdalar Kongresi, Antalya, 11-13 April, 2013, (Poster Presentation).
11. OKUKLU, B. and **HARSA, Ş.** “Determination of probiotic properties of yoghurt starter bacteria isolated from Urla region” Süt Endüstrisinde Yenilikçi Yaklaşımlar Sempozyumu, Denizli, Turkey, 15-16 October 2012.
12. **HARSA, Ş.**, BUYUKKILECI, A. O. and BARAN, E., “Investigation of aroma components of yogurt starter cultures”, Süt Endüstrisinde Yenilikçi Yaklaşımlar Sempozyumu, Denizli, Turkey, 15-16 October 2012.
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19. TARHAN, Ö., ARCAN, İ., BAYSAL, H., CEYLAN, Ç. and **HARSA, Ş.**, “Türkiye’de ve Dünyada Gıda Mühendisliği Eğitimi”, 6. Gıda Kongresi, Antalya, poster bildirisi 6-8 Kasım 2009.
20. ÇABUK, B., DAGBAGLI, S.; KADIROĞLU, P.; GOKSUNGUR, Y.; HAMAMCI, H. and **HARSA, Ş.**, “Çeşitli mikroorganizmalardan elde edilen β -galaktozidaz enziminin saflaştırılması ve immobilizasyonu”, BPO62, 23. Ulusal Kimya Kongresi, Sivas, 16-20 Haziran 2009.
21. MURATOĞLU, K., AYDIN, A., BOSTAN, K., SUDAGIDAN, M., OKUKLU, B. and **HARSA, Ş.** “Gıda Örneklerinden izole edilen *Staphylococcus aureus* izolatlarının antibiyotik duyarlılıklarının belirlenmesi”, 3. Ulusal Veteriner Hijyeni Kongresi, Uludağ Üniversitesi, Bursa, 14-16 Mayıs 2009.
22. AYDIN, A., BOSTAN, K., SUDAGIDAN, M.; OKUKLU, B. and **HARSA, Ş.**, “Marmara Bölgesi’nden izole edilen gıda ve personel kaynaklı *Staphylococcus aureus* suşları arasındaki klonal ilişkilerin PFGE ile belirlenmesi”, 3. Ulusal Veteriner Hijyeni Kongresi, Uludağ Üniversitesi, Bursa, 14-16 Mayıs 2009.
23. AYDIN, A.; MURATOĞLU, K.; SUDAGIDAN, M.; OKUKLU, B.; BOSTAN, K. ve **HARSA, Ş.**, “Gıda örneklerinden izole edilen *S. aureus* suşlarında enterotoksin üretiminden sorumlu genlerin tespiti ve enterotoksin üretiminin belirlenmesi”, 3. Ulusal Veteriner Hijyeni Kongresi, Uludağ Üniversitesi, Bursa, 14-16 Mayıs 2009.
24. MOLVA, C.; SUDAGIDAN, M.; OKUKLU, B. and **HARSA, S.**, “Determination of extracellular enzyme synthesis and enterotoxigenic gene content of *Bacillus cereus* ve *Bacillus thuringiensis* strains

- from cheese”, IV. National Bioengineering Congress with International Participation, 15-18 October, İzmir, Turkey. Proceedings Abstract Book, BGM-P6, 122-123 (2008), (in Turkish).
25. ÇABUK, B.; **HARSA, S.** and TARI, C., “Immobilization of β -galactosidase enzyme on chitosan/hydroxyapatite composite beads”, I. National Symposium on Yeast Molecular Biology and Biotechnology, 30-31 May, Bursa, Turkey. (2008), (in Turkish).
 26. ERKUS, O.; OKUKLU, B.; HAMAMCI, H. and **HARSA, Ş.**, “Production of yoghurt and cheese starter culture for dairy industry”, Inno-Venture 2007 Project Market, 13-14 December, Ege University Atatürk Cultural Center, İzmir, Turkey. 65, (2007), (in Turkish).
 27. YAVUZDURMAZ, H. and **HARSA, S.**, “Isolation, characterization lactic acid bacteria from human milk and determination of their probiotic properties”, XV. National Biotechnology Congress, 29-31 October, Antalya, Turkey. (2007), (in Turkish).
 28. GULEY, Z.; UYSAL, H.; KILIC, S. and **HARSA, S.**, “Comparison of identification methods for lactic acid bacteria originated from cheese”, XV. National Biotechnology Congress, 28-31 October, Antalya, Turkey. Proceedings, 377-388 (2007), (in Turkish).
 29. YILDIRIM, O.; CİFTÇIOĞLU, R.; CİFTÇIOĞLU, M., and **HARSA, S.**, “Preparation and characterization of porous hydroxyapatite/chitosan composites”, XVI. National Biotechnology Congress, 31 August-2 September, Biotechnology Society, Osmangazi University, Eskişehir, Turkey. Proceedings, 334-339 (2005), (in Turkish).
 30. TEMUR, B. Ö. and **HARSA, S.**, “Immobilization of *Candida rugosa* lipase on chitosan support and determination of its hydrolysis performance on different substrates”, XVI. National Biotechnology Congress, 31 August-2 September, Biotechnology Society, Osmangazi University, Eskişehir, Turkey. Proceedings, 571 (2005), (in Turkish).
 31. ERKUS, O.; OKUKLU, B.; BULUT, C.; GUNES, H.; YENIDUNYA, A. F. and **HARSA, S.**, “Phenotypic and genotypic characterization of *Lactobacillus* strains isolated from traditional Çömlek cheese”, XVI. National Biotechnology Congress, 31 August-2 September, Biotechnology Society, Osmangazi University, Eskişehir, Turkey. Proceedings (2005), (in Turkish).
 32. BULUT, Ç.; OKUKLU, B.; GUNES, H.; **HARSA, S.**; ERKUS, O. and YENIDUNYA, A.F., “Genotypic characterization of *Lactococcus lactis* starter strains from traditional cheese”, Food Congress 2005, 19-21 April, Ege University, İzmir, Turkey. Poster Proceedings, (Editors: Elmacı, Y., Göksungur, Y., Yemişçiöğlü, F.), C1-30, 261 (2005), (in Turkish).
 33. GENÇ, S.; **HARSA, S.**; GOKSUNGUR, Y. and YENIDUNYA, A.F., “Production and isolation of chitosan by submerged fungal fermentation”, Food Congress 2005, 19-21 April, Ege Üniversitesi, İzmir, Turkey. Proceedings, (Editors: Elmacı, Y., Göksungur, Y., Yemişçiöğlü, F.), (2005), (in Turkish).
 34. TOKATLI, F.; ALTIÖK, D. and **HARSA, S.**, “Kinetic modeling of lactic acid from whey”, XVI. National Biotechnology Congress, 31 August-2 September, Biotechnology Society, Osmangazi University, Eskişehir, Turkey. Proceedings, 367-370 (2005), (in Turkish).
 35. GENÇKAL, H.; TARI, C.; AKBALIK, G.; YENIDUNYA, A.F.; GÜNEŞ, H. and **HARSA, Ş.** “Production of alkaline protease by alkalophilic *Bacillus* strains and optimization of fermentation conditions”. 8th Turkish Food Congress, Uludağ University, Bursa, Turkey. Preprints, (2004), (in Turkish).
 36. APAYDIN, Ö.; YENİDÜNYA, A.F.; **HARSA, Ş.** and GÜNEŞ, H. “Isolation and genotypic characterization of *Bacillus thuringiensis* from grain silage”. XVII. National Biology Congress, 21-24 June, Adana, Turkey. Congress Proceeding Book, 16 (2004), (in Turkish).
 37. ÇINAR, Ç.; **HARSA, Ş.**; YENİDÜNYA, A.F. and GÜNEŞ, H. “Genotypic characterization of *Bacillus thuringiensis* isolated from olive oil plants” II. Symposium on Molecular Identification and Applications with international participation, 10-14 May, İzmir, Turkey. Congress Proceeding Book, 74 (2004), (in Turkish).
 38. GÖKSUNGUR, Y.; **HARSA, Ş.** and GÜVENÇ, U. “Production of chitosan using molasses and synthetic medium by *Rhizopus oryzae*”. Ege University, Science-Technology Research Center, Project Competition and Exhibition 2003, 10-21 November, İzmir, Turkey, Preprints Book, (2003), (in Turkish).
 39. GÖKSUNGUR, Y.; **HARSA, Ş.** and GÜVENÇ, U. “Production of chitosan using molasses and synthetic medium by *Rhizopus oryzae*” XIII. Biotechnology Congress, 25-29 August, Çanakkale, Turkey. Conference Proceedings, 265-271, (2003), (in Turkish).
 40. ÜZELYALÇIN, B.; EROĞLU, A.; GÖKSUNGUR, H.; GÜVENÇ, U. and **HARSA, Ş.** “Effect of trace elements (e.g. Mg, Cu, Zn, Ca) on the production of Bakers’ Yeast”. 13. National Biotechnology Congress, Preprints Book, Turkish Biotechnology Society, 25-29 August, Çanakkale, Turkey (2003), (in Turkish).
 41. GÜLTEKİN, N.; TIHMİNLİOĞLU, F.; ÇİFTÇİOĞLU, M. and **HARSA, Ş.** “Preparation and characterization of biopolymer/bioceramic composites”. V. National Chemical Engineering Congress, 2-5 September, Ankara, Turkey. Proceeding Abstract Book, İTM04, 2 pages, (2002) (in Turkish).

42. ÇETİN, B.; GÜLTEKİN, N.; TIHMINLIOĞLU, F.; ÇİFTÇİOĞLU, M. and HARSA, Ş. “Thermal and hydrolytic degradation kinetics of biopolymer/bioceramic composites”. V. National Chemical Engineering Congress, 2-5 September, Ankara, Turkey. Conference Proceedings, ÖP19, 3 pages, (2002), (in Turkish).
43. ERDEM, İ.; ÇİFTÇİOĞLU, M. and HARSA, Ş. “Preparation of ceramic composite membranes for biotechnological applications”. V. National Chemical Engineering Congress, 2-5 September, Ankara, Turkey. Conference Proceedings, İTMP04, 2 pages, (2002), (in Turkish).
44. ÇETİNKAYA, F.T.; YENİDÜNYA, A.F.; HARSA, Ş. and GÜNEŞ, H. “Isolation of *Bacillus thuringiensis* and investigation on crystal protein genes”. XVI. National Biology Congress, 4-7 September, Malatya, Turkey. Conference Preprints, p 85, (2002), (in Turkish).
45. ŞİMŞEK, D.; ÇİFTÇİOĞLU, R.; HARSA, Ş. and ÇİFTÇİOĞLU, M. “Preparation and characterization of HA powders and composites”. V. Ceramic Congress with International Participation, 3-5 October, İstanbul, Turkey. Proceedings Book (Edited by V. Günay and O. Yücel), Publication of Turkish Ceramic Society, No: 21, 396-401, (2001).
46. SUDAĞIDAN, M.; GÜNEŞ, H. and HARSA, Ş. “Investigation of bacterial adhesion on the surfaces of biomaterials”. XII. Biotechnology Congress, Turkish Biotechnology Society, 17-21 September, Ayvalık, Balıkesir, Turkey. Proceedings Abstract Book, PE46, P.71, (2001), (in Turkish).
47. SUDAĞIDAN, M.; GÜNEŞ, H. and HARSA, Ş. “Determination of the effects of biomaterials on human peripheral blood mononuclear cells”. 8th Biomedical Science and Technology Symposium, 5-8 September, METU, Ankara, Turkey. P.25, (2001).
48. HARSA, Ş. “Biotechnology and Industry: Bioindustries in Japan,” Symposium on Biotechnology and Industry, British Council, E.Ü. Biyoteknoloji ve Araştırma Merkezi, E.Ü. Bilim-Teknoloji Uygulama ve Araştırma Merkezi, 47-63, 6-9 March 2000.
49. HARSA, S.; GÖKSUNGUR, Y. and GÜVENÇ, U. “Preliminary studies on the ion-exchange of lactase”. II. National Biotechnology Symposium, 22-23 September, Hacettepe University and Biotechnology Society, Beytepe, Ankara, Turkey, Symposium Preprints, p 50, (1994), (in Turkish).
50. HARSA, Ş. “Adsorption of pectinases on ion-exchangers”. Food Engineering Congress Book. (Editor: Çetin, M., Baysal, T. ve Gönül, Ş.A.), 27 April-1 May, İzmir, Turkey. 202-211, (1992), (in Turkish).
51. GÜVENÇ, U. and HARSA, S. “Lactic acid production from molasses”. Symposium “86” on Research and Developments in Food Industry, 4-6 November, İzmir, Turkey. 29-41, (1986), (in Turkish).

PATENTS

- 1) “KATKISIZ, ENDÜSTRİYEL YOĞURT ÜRETİMİ İÇİN ÖZGÜN STARTER KÜLTÜRLERİN ELDE EDİLMESİ YÖNTEMİ” İncelemeli Patent No: TR 2016 20493 B, Tescil tarihi: 2021/11/22, Inventors: Hayriye Şebnem Harsa, Burcu Öztürk.
(<http://online.turkpatent.gov.tr/EPATENT/servlet/PreSearchRequestManager>)
- 2) "PROBİYOTİK AYRAN KÜLTÜRÜ VE PROBİYOTİK AYRAN ÜRETİM METODU" Patent application was done on 31/12/2016 with application number 2016/20467. (Pending)
(<http://online.turkpatent.gov.tr/EPATENT/servlet/PreSearchRequestManager>)

REPORTS

1. HARSA, S. “Bioaffinity separation of amyloglucosidase (AMG) using β -CD-chitosan system”, Department of Chemistry and Biotechnology, The University of Tokyo, Japan, (1994), (progress report).
2. HARSA, S. “Downstream processing of amyloglucosidases”, Department of Chemical Engineering, The University of Tokyo, Japan, (1993), (progress report).
3. HARSA, S. “Adsorption isotherms and kinetics for AMG/beta-CD-chitosan system”, Department of Chemistry and Biotechnology, The University of Tokyo, Japan, (1993), (progress report).
4. HARSA, S. and FURUSAKI, S., “Interaction of amyloglucosidase with β -cyclodextrin/chitosan system,” 26th Autumn Meeting of the Society of Chemical Engineers “Development in Bioprocessing-Topics in Production and Separation”, 30 September-2 October, 124, Kyoto, Japan, (1993).

COURSES TAUGHT/DEVELOPED:

Developed/Taught

Functional Foods
Food Applications of Nanotechnology
Biomaterials

Protein Purification
Downstream Processing in Biotechnology
Fundamentals of Biotechnology I
Special Topics in Biotechnology
Special Topics in Food Engineering
Materials Science in the Area of Biotechnology
Introduction to Food Biotechnology
Separation Processes
Membrane Processes
Food Biotechnology
Enzyme Engineering
Bioprocess Engineering Principles
Production Engineering for Functional Foods
Bioprocess Engineering and Reaction Kinetics in Food
Research/Problems in Nutrition
Fundamentals of Biotechnology I
Fundamentals of Industrial Biotechnology
Probiotics and Bioactive Compounds
Industrial Bioseparations

Undergraduate/graduate courses at Izmir Institute of Technology

LANGUAGES:

Turkish (native), English (fluent), Japanese (moderate)

HONORS AND AWARDS:

Graduate Education Scholarship by Higher Education Council (YOK) of Turkey to pursue Ph.D. degree in the U.K. 1987-1992

Distinctive PhD thesis degree on Science and Technology at The University of Reading, U.K. 1992

Postdoctoral Research Scholarship by Japanese Ministry of Education (MONBUSHO) 1992-1994

Training Scholarship by Japan International Cooperation Agency (JICA) for the participation of Group Training Course on "BIOINDUSTRIES" 5/1998 – 8/1998

"ISF (International Society of Fat) Congress", Unilever, PLC, U.K., 1999 (Award).

"8th ICC (International Chitin and Chitosan Conference)", IZTECH Foundation, Kyushu University, Yamaguchi University & Koyo Chemicals, Japan, 2000 (Award).

"BioJapan 2000" Conference and Exhibition, JBA (Japan Bioindustry Association) (Award and invitation).

"Contest on What to Produce in Ege Region" "Lactic Acid Production using Waste Bread" Project Supervisor for IZTECH Chemical Engineering BSc Students. 1st Prize, 2008.

"IV. National Bioengineering Congress with International Participation" 3rd Poster Prize, 2008.

"V. National Bioengineering Congress with International Participation" 2nd Poster Prize, 2010.

ADMINISTRATIVE SERVICE ACTIVITIES:

İzmir Institute of Technology, Food Engineering
Department Head

1995 - 2013

İzmir Institute of Technology, Faculty of Engineering Vice Dean	2003 – 2005
İzmir Institute of Technology, Administrative Board Member	2004 - 2007
İzmir Institute of Technology, The Graduate School of Engineering and Sciences Administrative Commission Member	1999 - 2004
İzmir Institute of Technology, Biotechnology and Bioengineering Graduate Program Director	1996 – 2005

INSTITUTIONS VISITED:

USA : Maryland, Catholic, Florida Universities

England : Strathclyde, Bath, Oxford, Oxford Brookes and the Reading Universities,
Institute of Food Research, Reading

Netherlands : Wageningen University

Thailand : Kasetsart University, Bangkok

China : Hong Kong Chinese University

Japan : Tokyo, Nagoya, Osaka, Kyoto, Hokkaido, Hokkaido Tokai
Universities, Tokyo Institute of Technology

JBA (Japan Bioindustry Association),

MITI (Ministry of International Trade and Industry)

Hokkaido Food Processing Research Center, Hokkaido Fisheries Experimental Station, Hokkaido National Industrial Research Institute, Hokkaido Central Agricultural Experiment Station, National Institute of Agro-Environmental Science, National Institute of Agrobiological Resources, National Institute of Food Research, National Institute of Bioscience and Human Technology, Aichi Prefectural Government Food Research Institute, Aichi Agricultural Research Center, Kazusa DNA Research Institute, Tokyo Institute of Industrial Science Ajinomoto Co. Inc., Kirin Brewery Co. Ltd., Mitsubishi Kasei Institute of Life Sciences, Takeda Chemical Industries Ltd., Kao Corporation, Kyowa Hakko Kogyo Co. Ltd., Hokkaido Green-Bio Institute, Snow Brand Milk Products Co. Ltd., Suntory Ltd., Sumitomo Chemical Co. Ltd., Marine Biotechnology Institute Co. Ltd., Biomolecular Engineering Research Institute, Amersham Pharmacia Biotech Co. Ltd., JGC Corporation, Plantech Research Institute, Meiji Milk Products Co. Ltd., Kurita Water Industries Ltd., Hitachi Plant Engineering and Construction Co. Ltd.

Bioindustries group training course, Japan, JICA fellowship as a representative from Turkey, group leader, May-August 1998.

Bath University, The University of Reading, Oxford University, University College London (UCL) July 2011.

Higher Education Council of Turkey fellow, the University of Reading, UK, July-August 2012 (2 months).

“Downstream Processes in Biotechnology”, Med-Campus. 10-14 July, Kuşadası, Turkey (1995), (invited Speaker).

“International Symposium on Biotechnology Developments and Trends”, Biotech2009, METU Ankara, Turkey, 27-30 September 2009, (invited Speaker).

“New Horizons in Biocatalysis for Biomaterials”, British Council Researchers’ Link Program Workshop, 8-12 April, 2014, Ege University, Department of Bioengineering, Bornova, İzmir (invited Keynote Speaker & Mentor).

“Going Global”, Newton Fund, British Council, Queen Elizabeth II Centre, London, 1-2 June 2015 (invited Panelist by BRITISH COUNCIL)

“Workshop on Industrial Production of Meat and Dairy Starter Cultures” TUBİTAK-MAM, 27 February 2015 (invited Panelist by TUBİTAK).

“Food Chemistry and Technology, International Conference FCT-2015”, San Francisco, U.S.A. November 16-18, 2015 (invited Speaker and Chair).

“2nd Probiotics Congress: Asia”, Hong Kong, 1st-2nd March 2017 (invited Chair).
“International Conference “Technologies for Value addition to Food Products” on 20-21 July, 2017 in Chandigarh, India (invited Keynote Speaker).

SCIENTIFIC MEETINGS ORGANIZED:

“Celiac Disease and Gluten-Free Diet”, 11.10.2013, İYTE Kütüphane Gösteri Merkezi, İzmir, Turkey.

"International workshop on food packaging: balancing functionality with low environmental impact", 31st January 2014, Tepekule Conference Center, İzmir, Turkey.

“International Workshop on Key Skills to become a Successful Research Student”, British Council, 5-6 November 2014, Izmir, Turkey.

EDITORIAL:

- ASSOCIATE EDITOR FOR NUTRITION AND FOOD SCIENCE TECHNOLOGY (SPECIALTY SECTION OF FRONTIERS IN NUTRITION).
- ASSOCIATE EDITOR FOR FOOD PROCESS DESIGN AND ENGINEERING (SPECIALTY SECTION OF FRONTIERS IN FOOD SCIENCE AND TECHNOLOGY).
- ASSOCIATE EDITOR FOR JOURNAL OF NUTRITIONAL THERAPEUTICS (J. NUTR. THER.).
- EDITORIAL BOARD MEMBER FOR JOURNAL OF NUTRITIONAL HEALTH AND FOOD SCIENCE (JNHFS).
- EDITORIAL BOARD MEMBER FOR JOURNAL OF NUTRITIONAL HEALTH AND FOOD ENGINEERING (JNHFE).
- EDITORIAL BOARD MEMBER FOR INTERNATIONAL JOURNAL OF FOOD & NUTRITIONAL SCIENCE (IJFNS).
- EDITORIAL BOARD MEMBER FOR JOURNAL OF FOOD CHEMISTRY & NANOTECHNOLOGY (JFCN).
- EDITORIAL BOARD MEMBER FOR E-CRONICON NUTRITION.

PEER REVIEWER:

Academic Food Journal
AIMS Microbiology
AMB Express
Current Nutrition and Food Science, Bentham Science Pbl.
Beverages
Biochemical Engineering Journal
Biotechnology Progress
Carbohydrate Polymers
Food Science and Technology
Green Chemistry
Gıda
Green Chemistry
International Journal of Biological Macromolecules
International Journal of Biotechnology and Molecular Biology Research
International Journal of Food and Nutritional Science
International Journal of Food Science and Technology
International Journal of Food Properties
Journal of Basic Microbiology
Journal of Chemical Technology and Biotechnology
Journal of Food Chemistry and Nanotechnology
Journal of Food Engineering
Journal of Food, Nutrition and Agriculture
Journal of Food Process Engineering
Journal of Food Safety
Journal of Food Science

Journal of the Food Science and Engineering
Journal of Microbiology, Biotechnology and Food Sciences
Journal of Microencapsulation
Journal of Nutritional Health and Food Engineering
Journal of Nutritional Health and Food Science
Journal of Nutritional Therapeutics
Journal of the Science of Food and Agriculture
Future Microbiology
Pharmaceutical Nanotechnology, Bentham Science Pbl.
Poultry Science
Preparative Biochemistry and Biotechnology
Process Biochemistry
Research Journal of Biotechnology
RSC Advances
The Canadian Journal of Chemical Engineering
Turkish Journal of Biology
Turkish Journal of Biochemistry
Turkish Journal of Engineering and Environmental Sciences
The Open Diabetes Journal (TODIAJ), Bentham Science Pbl.

RESEARCH PROJECTS:

Continuing Projects:

- “Development of a Functional Whey Beverage; Enriched of Angiotensin-I Converting Enzyme (ACE)-Inhibitory Peptides and Gamma-Amino Butyric Acid (GABA); with Lactic Acid Bacteria Isolated from Artisanal Fermented Foods of Turkey”, (Project No: TUBITAK-TOVAG 119O112), 01/09/2019-01/09/2022, Budget 715,000 TL - 899.714,68 TL (project leader).
- “Microencapsulation of Probiotics and their Application to Develop Functional Food Products”, (Project No: BTSB 055118), INOSHE Co. Inc. Biotech Products, Food R&D Consultancy, 01/02/2019-01/02/2022, Budget 17,500 TL (project leader).
- “Development of Fermented Whey Beverage Formulation and Determination of *in-vitro* Digestion”, (Project No: İYTE0306), 01.04.2019-01.10.2020, Budget 8,000 TL (project leader).
- “Investigation on Mucus Binding Ability of Probiotics to Trigger *Akkermansia muciniphila* for Obesity Management”, Project No: 2020İYTE0084) 01.07.2020-30.06.2021, Budget 10,000 TL (project leader).
- “COST Action 18101 – SOURDOMICS”: WG - 2 Screening and characterization cereal flours and sourdough microbiota; WG 3 - Design and development sourdough starter cultures for breadmaking and other agri-food products; WG 7 - Valorisation of by-products, residues and food wastes throughout the entire value chain; WG 8 - Food safety, health promoting, sensorial perception and consumers’ behaviour (Member).
- “COST Action CA18113 – EUROMICROpH”, Understanding and exploiting the impacts of low pH on micro-organisms: WG 4 - Biotechnological applications – exploitation of micro-organisms in low pH manufacturing processes; WG 5 - Applications in food and drink manufacture and processing (Member).
- “COST Action CA20128 – PIMENTO”, Promoting Innovation of ferMENTEd fOods 08/11/2021 - 07/11/2025 WG 2 – WG 3 – WG 4 – WG 5 (Member of the Action, WG3 Group Leader).
- “Development of an Snack Product having Anti-Stress Property by Empregnation of Phycobiotics on Kaju Peanut”. “Psikobiyotiklerin Kaju Fıstığı Üzerine Empregnasyonu ile Anti-stress Özelliği Taşıyan Fonksiyonel Atıştırmalık Bir Ürün Geliştirilmesi”, (Project No: 2021İYTE-1-0039, 01.04.2021-01.04.2022, Budget 6,000 TL (project leader).
- “Investigations on the Potential Probiotics to Support Mucin/Mucus Layer for Obesity Control: A Gastrointestinal Environment to Trigger *Akkermansia muciniphila*”, (Project No: TÜBİTAK-SBAG 121 S 123), 01/07/2021- 01/07/2022, Budget 45,000 TL (project leader).

- “Development of a Vegan Snack Functionalized with Antimicrobial Edible Coating”, Işık Tarım Ürünleri San. ve Tic. A.Ş. 2021 –

Completed projects:

- “Bioaffinity Separation of Amyloglucosidase Enzyme Using β -cyclodextrin/Chitosan”, (supported by the Department of Chemical Engineering, University of Tokyo; Japan Organo Co., Ltd., Japan), 1992-1994 (project leader).
- “Purification of Several Microbial Enzymes”, AFP İYTE, 1996-1998 (project leader).
- “Preparation, Characterization and Application of Biomaterials”, DPT 98K 122120, 1998-2007 (project leader).
- “Fermentation of L (+)-Lactic Acid from Whey”, AFP-1999 MÜH03 İYTE, 1999-2001 (project leader).
- “Effect of Trace Elements on the Production of Bakers’ Yeast”, Industrial project (PAKMAYA A.Ş.), 2000-2002 (project leader).
- “Production and Purification of L (+)-Lactic Acid”, 2001MÜHYL04 İYTE, 2001-2003 (project leader).
- “Preparation and Characterization of Biopolymer-Bioceramic Composites”, 2001MÜH03 İYTE, 2001-2003 (researcher).
- “Preparation of Ultrafiltration - Microfiltration Ceramic Composite Membranes for Biotechnological Applications”, 2001MÜHYL02 İYTE, 2001-2003 (researcher).
- “Molecular Characterization of Turkish Microflora”, İYTE AF 2001 Fen 20, 2001-2006, Budget 60,000 TL (researcher).
- “Identification and Cloning of Cry Genes from Natural Bacillus Strains and Developing Methods for Multipurpose Crystalline Protein Production”, DPT 2002 K120390, 2002-2007, Budget 200,000 (researcher).
- “Separation of Whey Constituents Using Ceramic Membranes”, 2003İYTE35, 2003-2005 (project leader).
- “Biocompatibility of Titaniumnitride (TiN) Coated and Nitrojen (N) İmplanted Co-Cr-Mo Materials”, 2003İYTE14, 2003-2005 (researcher).
- “Preparation and Characterization of Hydroxyapatite/Chitosan Composites”, 2003 İYTE 36, 2003-2005 (project leader).
- “Isolation of Biofilm Bacteria and Investigation of Their Adhesion Behavior on Biomaterial Surfaces”, 2003İYTE01, 2003-2005 (project leader).
- “Isolation and Characterization of Lactic Acid Bacteria from Traditional Dairy Products; Investigations on Starter Cultures and their Lactase Activities”, 2004 İYTE 20, 2004-2007, Budget 6,000 TL (project leader).
- “Investigations on the Starter Properties of Lactobacillus and Formulation of Industrial Cheese Cultures”, 2005İYTE36, 2005-2007, Budget 9,000 TL (project leader).
- “Optimisation of Pullulan Production by *Aureobasidium pullulans* and Investigation of the Effect of Pullulan Films Containing Chemical Preservatives (Antioxidant and Antimicrobial) on the Shelf Life of Intermediate Moisture Foods”, TÜBİTAK-TOVAG 104O155, 2005-2008, Budget 63,800 TL (researcher).
- “The Production of Cheese and Yogurt Starter Cultures and Lactase Enzyme for the Dairy Industry: Traditional and Modern Solutions against Lactose Intolerance”, 2005 K 120570, DPT-YUUP Project,

2005-2008, Budget 1,200,000 TL, Collaborated with 13 university and 4 industrial company, (project leader).

- “Production, Purification and Immobilization of Lactase Enzymes from Dairy Products”, TOVAG-EU-COST 928 (104 O 270), 2005-2009, Budget 158,800 TL (project leader).
- “Optimization of Membrane Degumming and Deacidification of Vegetable Oils”, TÜBİTAK-TOVAG 107O572, 15/09/2007- 2010, Budget 194,715 TL (researcher).
- “Determination of Some Pathogenicity Factors of *Staphylococcus aureus* Strains Isolated from Food and Related Origins and Investigations of the Phylogenetic Relationships”, TÜBİTAK-TBAG 107T266, 01/04/2007- 2010, Budget 139,000 TL (researcher).
- “Isolation and Purification of Alpha-Lactalbumin from Whey for the Development of Protein Nanotubes”, 2009İYTE03, 01/04/2009-2011, Budget 6,000 TL (project leader).
- “Production and Characterization of Protein and Peptide Nanotubes from Whey Applicable in Food Industry”, TÜBİTAK-TOVAG 109O866, 01/04/2010-2011, Budget 25,000 TL (project leader).
- “Microencapsulation of *Lactobacillus acidophilus* in Double Emulsion System”, BAP 2011 İYTE12, 2011- 2013, Budget 5,500 TL (project leader).
- “Development of Novel Yoghurt Starter Cultures for Özsüt”, (Project No: BTSB 020217), Inoshe Co. Inc. Biotech Products, Food R&D Consultancy, 15/04/2013 – 15/09/2013, Budget 50,000 TL (project leader).
- “European Network for Gastrointestinal Health Research”, European Science Foundation Research Networking Programme (ENGIHR - 08-RNP-018), 10/2010 – 10/2014. Budget 403,401 Euro (project leader from Turkey).
- “Low Environmental Impact Polysaccharide Based Packaging Solutions for Fresh-Cut Fruits and Vegetables”, (Project No: H5154600), British Council UK- Turkey Knowledge Partnership Programme 2012- 2015, Budget 25,000 GBP (project leader from Turkey with Prof. Keshavan Niranjana, UK).
- “Usage of Agroindustrial Wastes in the Production of Ecological Packaging”, BAP 2013İYTE06, 10/2013- 2015, Budget 4,000 TL (project leader).
- “Production of Industrial Starter Cultures”, (Project No: BTSB 020216), Inoshe Co. Inc. Biotech Products, Food R&D Consultancy, 01/12/2012 – 31/01/2016, Budget 150,000 TL (project leader).
- “Development of Novel Yoghurt Starter Cultures”, (Project No: BTSB 020214), Inoshe Co. Inc. Biotech Products, Food R&D Consultancy, 01/01/2013 – 31/07/2016, Budget 120,000 TL (project leader).
- “Investigation on the Usability of Leblebi Flour for Functional Gluten-Free Bread Production”, 2014İYTE01, 20/03/2014- 2016, Budget 6,000 TL (project leader).
- “Development of Functional Food Products as a Solution for Malnutrition”, 2015İYTE10, 05/06/2015- 2017, Budget 3,500 TL (project leader).
- “Development of Functional Food Ingredients and Products for the Solution of Malnutrition”, (Project No: BTSB 03309), Inoshe Co. Inc. Biotech Products, Food R&D Consultancy, 01/09/2015 – 01/09/2018, Budget 130,000 TL (project leader).
- “Development of Industrial Starter Cultures with Probiotic Properties”, (Project No: BTSB 34501), Inoshe Co. Inc. Biotech Products, Food R&D Consultancy, 15/01/2016 – 15/01/2019, Budget 150,000 TL (project leader).
- Impregnation of *Lactobacillus pentosus*, prominent to alleviate stress disorder, on Apple Slices for the Development of Apple Snack, Project No: 21919B011803161209-A Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı Projesi, project leader Zeynep Aysun Sakman, 10/10/2018-10/08/2019, Budget 2,500 TL (project supervisor).

- “Microencapsulation of *Lactobacillus pentosus* into Whey Protein-Hemicellulose Complex and Impregnation on Table Olives”, (Project No: TUBİTAK-TOVAG 118O555), 01/10/2018- 01/10/2019, Budget 30,000 TL (project leader).

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- 15) Atayol, A. A., “Anaerobic Co-Treatability of Olive Mill Wastewater”, Environmental Engineering Graduate Program, (co-supervisor) IZTECH, 2003.
- 16) Yavuz, E., “Investigation of Extremophilic Bacteria Isolates by Using Biochemical and Molecular Genetic Methods”, Biotechnology and Bioengineering Graduate Program (co-supervisor) IZTECH, 2003.
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- 18) Altıok, E., “Production of Proanthocyanidins from Grape Seeds”, Biotechnology and Bioengineering Graduate Program (co-supervisor) IZTECH, 2003.
- 19) Alper, S., “Production and Isolation of Fungal Chitosan by Submerged Fermentation Method”, Biotechnology and Bioengineering Graduate Program, (supervisor) IZTECH, 2003.
- 20) Apaydın, Ö., “Isolation and Characterization of Crystal Proteins”, Biotechnology and Bioengineering Graduate Program, (co-supervisor) IZTECH, 2004.
- 21) Altan, A., “Investigation of Microbiological Potential of Balçova Jeothermal Region”, Biotechnology and Bioengineering Graduate Program, (co-supervisor) IZTECH, 2004.

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- 47) Atik, H., “Development of a Vegan Snack Functionalized with Antimicrobial Edible Coating”, Food Engineering Graduate Program (supervisor) IZTECH, 2020-cont.
- 48) Sakman, Z.A., “Impregnation of Psychobiotics into Cashew Nut”, Food Engineering Graduate Program (supervisor) IZTECH, 2021 - cont.
- 49) Esen, B., “Development of a plant-based probiotic yogurt product with antihypertensive property”, Food Engineering Graduate Program (supervisor) IZTECH, 2021 - cont.
- 50) Gürkaynak, D., “Effect of different storage conditions on the stability and functionality of dairy powders: A Case study with labneh production”, Food Engineering Graduate Program (supervisor) IZTECH, 2022 - cont.

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- 14) Elvan, M., “Functional Bioingredients from Artisanal Lactic Acid”, Food Engineering Graduate Program (supervisor) IZTECH, 2020 – cont.
- 15) Hadimioğlu, M., “Development of Functional Biomaterials from Food Industry Wastes for Tissue Repairment”, Food Engineering Graduate Program (supervisor) IZTECH, 2020 – cont.