

# Prof. Elif DAĞDEMİR

## Personal Information

Web: <https://avesis.atauni.edu.tr/elifdag>

## International Researcher IDs

ScholarID: Nz\_DRlkAAAAJ

ORCID: 0000-0002-5610-0188

ScopusID: 6505990892

Yoksis Researcher ID: 38167

## Education Information

Doctorate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2001 - 2006

Postgraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1999 - 2001

Undergraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1994 - 1998

## Research Areas

Food Engineering, Food Technology, Processing Dairy And Related Products, Engineering and Technology

## Academic and Administrative Experience

Deputy Head of Department, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2023 - Continues

Eğitim ve Müfredat Kurulu üyesi, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2023 - Continues

Program Accreditation-Self-Assessment Committee Member, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2023 - Continues

Birim Stratejik Plan Komisyonu Üyesi, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2023 - Continues

Adaptation/Exemption Committee Member, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2023 - Continues

Akreditasyon, Sürekli Gelişim ve Yenilenme Kurulu Üyesi, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2023 - Continues

Deputy Head of Department, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2021 - Continues

## Courses

Uygulamalı Peynir Teknolojisi, Postgraduate, 2023 - 2024

FBGMS527-Peynir Teknolojisi, Undergraduate, 2023 - 2024

Gıda Bilimi ve Teknolojisi, Undergraduate, 2023 - 2024

Gıda Ambalajlama ilkeleri, Undergraduate, 2023 - 2024

Beslenme İlkeleri, Undergraduate, 2023 - 2024

Mezuniyet Çalışması I, Undergraduate, 2023 - 2024

Mezuniyet Çalışması-2, Undergraduate, 2023 - 2024

Akıllı Tarım, Undergraduate, 2022 - 2023

Beslenme ve Sağlık, Undergraduate, 2023 - 2024

Peynir Teknolojisi, Postgraduate, 2023 - 2024

Süt Yan Ürünleri Teknolojisi, Undergraduate, 2021 - 2022  
Peynir Üretim Teknolojisi, Postgraduate, 2022 - 2023  
SKH- SKH05 Beslenme ve Sağlık, Undergraduate, 2021 - 2022  
Gıda Ambalajlama İlkeleri, Undergraduate, 2021 - 2022  
FBGMS62ÖZEL SÜT ÜRÜNLERİ TEKNOLOJİSİ, Doctorate, 2020 - 2021

## Jury Memberships

Appointment to Academic Staff-Professorship, Appointment to Academic Staff-Professorship, Gümüşhane Üniversitesi, December, 2023  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2023  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2023  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2023  
Doctorate, Doctorate, Atatürk Üniversitesi, December, 2022  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2022  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2022  
Doctorate, Doctorate, Atatürk Üniversitesi, June, 2022  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2022  
Appointment to Academic Staff-Professorship, Appointment to Academic Staff-Professorship, Atatürk Üniversitesi, March, 2022  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, January, 2022  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, January, 2022  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, January, 2022  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, January, 2022  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, December, 2021  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, December, 2021  
Associate Professor Exam, Associate Professor Exam, Atatürk Üniversitesi, September, 2021  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2021  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2021  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2021  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2021  
Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, April, 2021  
Associate Professor Exam, Associate Professor Exam, Atatürk Üniversitesi, July, 2020

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

- I. **Isolation and identification of lactic acid bacteria from artisanal Turkish cheeses, and evaluation of  $\gamma$ -aminobutyric acid (GABA) production potential**  
Ayağ N., DAĞDEMİR E., ÇETİN B., HAYALOĞLU A. A.  
International Dairy Journal, vol.161, 2025 (SCI-Expanded)
- II. **Human health risk assessment of phthalate esters and antimony levels in beverages packaged in polyethylene terephthalate under different storage conditions**  
Isci G., DAĞDEMİR E.

Journal of Food Composition and Analysis, vol.126, 2024 (SCI-Expanded)

- III. **Metabolite profiling of fermented milks as affected by adjunct cultures during long-term storage**  
Isık S., Dağdemir E., Tekin A., Hayaloğlu A. A.  
Food Bioscience, vol.56, 2023 (SCI-Expanded)
- IV. **Analysis and health risk assessments of heavy metals and nitrate migration into pickle beverages**  
Topdaş E. F., Isci G., Dagdemir E.  
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.29, no.6, pp.650-664, 2023 (SCI-Expanded)
- V. **Utilization of edible coating based on quince seed mucilage loaded with thyme essential oil: Shelf life, quality, and ACE-inhibitory activity efficiency in Kaşar cheese**  
ERKAYA KOTAN T., GÜRBÜZ Z., DAĞDEMİR E., ŞENGÜL M.  
Food Bioscience, vol.54, 2023 (SCI-Expanded)
- VI. **Risk assessment of oral exposure to phthalates from coffee samples marketed in Turkey**  
Isici G., Topdaş E. F., Dağdemir E., Genis H. E.  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.115, 2023 (SCI-Expanded)
- VII. **Comparison of gamma-aminobutyric acid and free amino acid contents of some common varieties of Turkish cheeses**  
Ayag N., DAĞDEMİR E., HAYALOĞLU A. A.  
INTERNATIONAL DAIRY JOURNAL, vol.128, 2022 (SCI-Expanded)
- VIII. **The effect of pumpkin fibre on quality and storage stability of reduced-fat set-type yogurt**  
BAKIRCI S., DAĞDEMİR E., Boran O. S., HAYALOĞLU A. A.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.52, no.1, pp.180-187, 2017 (SCI-Expanded)
- IX. **Determination of certain quality characteristics, thermal and sensory properties of ice creams produced with dried Besni grape (Vitis vinifera L.)**  
Kavaz A., Yüksel M., Dağdemir E.  
International Journal of Dairy Technology, vol.69, no.3, pp.418-424, 2016 (SCI-Expanded)
- X. **Mycotoxin production capability of Penicillium roqueforti in strains isolated from mould-ripened traditional Turkish civil cheese**  
ÇAKMAKÇI S., GÜRSES M., HAYALOĞLU A. A., ÇETİN B., SEKERCİ P., DAĞDEMİR E.  
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.32, no.2, pp.245-249, 2015 (SCI-Expanded)
- XI. **Effects of Penicillium roqueforti and whey cheese on gross composition, microbiology and proteolysis of mould-ripened Civil cheese during ripening**  
ÇAKMAKÇI S., HAYALOĞLU A. A., DAĞDEMİR E., ÇETİN B., GÜRSES M., TAHMAS-KAHYAĞLU D.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.67, no.4, pp.594-603, 2014 (SCI-Expanded)
- XII. **Investigation of the Possible Use of Black Cumin (Nigella sativa L.) Essential Oil on Butter Stability**  
ÇAKMAKÇI S., Gundogdu E., DAĞDEMİR E., Erdogan U.  
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, vol.20, no.4, pp.533-539, 2014 (SCI-Expanded)
- XIII. **Effect of Penicillium roqueforti and incorporation of whey cheese on volatile profiles and sensory characteristics of mould-ripened Civil cheese**  
ÇAKMAKÇI S., DAĞDEMİR E., HAYALOĞLU A. A., GÜRSES M., ÇETİN B., TAHMAS-KAHYAĞLU D.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.66, no.4, pp.512-526, 2013 (SCI-Expanded)
- XIV. **A preliminary study on functionality of Gundelia tournefortii L. as a new stabiliser in ice cream production**  
ÇAKMAKÇI S., DAĞDEMİR E.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.66, no.3, pp.431-436, 2013 (SCI-Expanded)
- XV. **The effects of beeswax coating on quality of Kashar cheese during ripening**  
YILMAZ F., DAĞDEMİR E.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.47, no.12, pp.2582-2589, 2012 (SCI-Expanded)
- XVI. **Morphological, Molecular, and Mycotoxigenic Identification of Dominant Filamentous Fungi from Moldy Civil Cheese**

- ÇAKMAKÇI S., ÇETİN B., GÜRSES M., DAĞDEMİR E., HAYALOĞLU A. A.  
JOURNAL OF FOOD PROTECTION, vol.75, no.11, pp.2045-2049, 2012 (SCI-Expanded)
- XVII. **Chemical and microbiological status and volatile profiles of mouldy Civil cheese, a Turkish mould-ripened variety**  
ÇAKMAKÇI S., GUNDOĞDU E., HAYALOĞLU A. A., DAĞDEMİR E., GÜRSES M., ÇETİN B., TAHMAS-KAHYAĞLU D.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.47, no.11, pp.2405-2412, 2012 (SCI-Expanded)
- XVIII. **Influence of Cape gooseberry (*Physalis peruviana* L.) addition on the chemical and sensory characteristics and mineral concentrations of ice cream**  
Erkaya T., DAĞDEMİR E., ŞENGÜL M.  
FOOD RESEARCH INTERNATIONAL, vol.45, no.1, pp.331-335, 2012 (SCI-Expanded)
- XIX. **Effect of Vegetable Marrow (*Cucurbita pepo* L.) on Ice Cream Quality and Nutritive Value**  
Dagdemir E.  
ASIAN JOURNAL OF CHEMISTRY, vol.23, no.10, pp.4684-4688, 2011 (SCI-Expanded)
- XX. **Effect of some technological parameters on microbiological, chemical and sensory qualities of Civil cheese during ripening**  
CAMBAZTEPE F., ÇAKMAKÇI S., DAĞDEMİR E.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.62, no.4, pp.541-548, 2009 (SCI-Expanded)
- XXI. **Effect of *Thymus haussknechtii* and *Origanum acutidens* essential oils on the stability of cow milk butter**  
DAĞDEMİR E., ÇAKMAKÇI S., GUNDOĞDU E.  
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.111, no.11, pp.1118-1123, 2009 (SCI-Expanded)
- XXII. **The Effect of Garlic (*Allium sativum* L.) on Some Quality Properties and Shelf-Life of Set and Stirred Yoghurt**  
GUNDOĞDU E., ÇAKMAKÇI S., DAĞDEMİR E.  
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.33, no.1, pp.27-35, 2009 (SCI-Expanded)
- XXIII. **The effects of using alternative sweeteners to sucrose on ice cream quality**  
ÖZDEMİR C., DAĞDEMİR E., ÖZDEMİR S., Sagdic O.  
JOURNAL OF FOOD QUALITY, vol.31, no.4, pp.415-428, 2008 (SCI-Expanded)
- XXIV. **Technological characterization of the natural lactic acid bacteria of artisanal Turkish White Pickled cheese**  
DAĞDEMİR E., ÖZDEMİR S.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.61, no.2, pp.133-140, 2008 (SCI-Expanded)
- XXV. **Influence of ripening container on the lactic acid bacteria population in Tulum cheese**  
ÇAKMAKÇI S., DAĞDEMİR E., HAYALOĞLU A. A., GÜRSES M., GUNDOĞDU E. C.  
WORLD JOURNAL OF MICROBIOLOGY & BIOTECHNOLOGY, vol.24, no.3, pp.293-299, 2008 (SCI-Expanded)
- XXVI. **The effects of some starter cultures on the properties of Turkish White cheese**  
Dagdemir E., CELİK Ş., ÖZDEMİR S.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.56, no.4, pp.215-218, 2003 (SCI-Expanded)
- XXVII. **An alternative ice cream production for diabetic patients**  
Ozdemir C., Dagdemir E., CELİK S., Ozdemir S.  
MILCHWISSENSCHAFT-MILK SCIENCE INTERNATIONAL, vol.58, pp.164-166, 2003 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Presence of Phthalates in Vacuum Packaged Kashar Cheeses Sold Retails in Türkiye**  
Kılıç M., Dağdemir E., Hayaloğlu A. A.  
TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, vol.11, no.12, pp.2264-2270, 2023  
(Peer-Reviewed Journal)
- II. **FONKSİYONEL DONDURMA: ELMA, BAL KABAĞI VE PORTAKAL LİFİ İLE ZENGİNLEŞTİRME**

## Refereed Congress / Symposium Publications in Proceedings

- I. **Psychobiotics in Fermented Foods**  
Ayağ N., Işık S., Dağdemir E.  
5. International Food, Agriculture and Veterinary Sciences Congress,, Kars, Turkey, 17 - 19 March 2023, pp.1-5
- II. **MIGRATION OF PHTHALATE ESTERS FROM DISPOSABLE CUPS TO WATER**  
Topdaş E. F., Kılıç M., Dağdemir E.  
ANKARA INTERNATIONAL CONGRESS ON SCIENTIFIC RESEARCH-VII, Ankara, Turkey, 2 - 04 December 2022, pp.814-819
- III. **USE OF 3D PRINTERS IN THE FOOD INDUSTRY**  
AYAĞ N., IŞIK S., DAĞDEMİR E.  
ICONFOOD'22, Sivas, Turkey, 14 October 2022
- IV. **Fermente süt ürünlerinde doğal yolla benzoik asit oluşumu**  
GÜRBÜZ Z., ŞENGÜL M., DAĞDEMİR E., ERKAYA KOTAN T., GÜRMERİÇ H. E.  
IV. International Conference of Food, Agriculture and Veterinary Sciences, Van, Turkey, 27 May 2022
- V. **PRODUCING BENZOIC ACID BY NATURAL WAY IN FERMENTED DAIRY PRODUCTS**  
GÜRBÜZ Z., ŞENGÜL M., DAĞDEMİR E., ERKAYA KOTAN T., GÜRMERİÇ H. E., DAĞDEMİR E.  
IV-INTERNATIONAL CONFERENCE OF FOOD, AGRICULTURE, AND VETERINARY SCIENCES On the occasion of the 40th Anniversary of Van Yüzüncü Yıl University, Van, Turkey, 27 - 28 May 2022, pp.896-901
- VI. **Determination of Gamma Aminobutyric Acid (GABA) Production Ability of Lactic Acid Bacteria Strains Isolated from Yogurt and Kefir Grains\***  
Işık S., Dağdemir E., Çetin B.  
ICOFAAS 2021 3RD INTERNATIONAL CONFERENCE ON FOOD, AGRICULTURE AND ANIMAL SCIENCES, Erzurum, Turkey, 13 October 2021
- VII. **ARS COV-2 AS A SOURCE OF CONTAMINATION: EVALUATION OF FOODSTAFF, RESTAURANTS, FROZEN AND PACKAGED FOODS IN TERMS OF CONSUMER HEALTH, FOOD SAFETY AND RECOMMENDATIONS**  
İşçi G., Dağdemir E.  
II. INTERNATIONAL COVID-19 AND CURRENT ISSUES CONGRESS, Ankara, Turkey, 01 May 2021
- VIII. **Effect of Different sonication on specific aminopeptidase activities of Lactobacillus paracasei ATCC 334 and Lactobacillus helveticus DPC 4571 strains**  
DAĞDEMİR E., YILMAZ F., HAYALOĞLU A. A.  
19 th International Conference on Food Processing and Technology, 23 - 25 October 2017
- IX. **Possibilities for use of persimmon (Diospyros kaki L.) fiber in ice cream production**  
Erkaya T., Gürbüz Z., Akgül H. İ., Dağdemir E., Şengül M., Ürkek B.  
19th International Conference on Food Processing Technology, Paris, France, 23 - 25 October 2017
- X. **Effect of different sonication conditions on specific aminopeptidase activities of Lactobacillus paracasei ATCC 334 and Lb. helveticus DPC 4571 strains**  
DAĞDEMİR E., YILMAZ F., HAYALOĞLU A. A.  
19th International Conference on Food Processing Technology, October, 23 October 2017
- XI. **The effects of coating with beeswax on volatile compounds and proteolysis levels of kashar cheese during ripening**  
DAĞDEMİR E., YILMAZ F., HAYALOĞLU A. A.  
2nd Congress on Food Structure & Design, 26 - 28 October 2016
- XII. **Some microbiological properties of peskütan and butter from house from home made yogurt in Erzurum province**  
DAĞDEMİR E., bakırcı s., yıldız n., BAKIRCI İ.  
The 3 rd international symposium on traditional foods from adriatic to Caucasus, 1 - 04 October 2015

- XIII. **Some physicochemical properties of peskütanand butter from home made yogurt in Erzurum province**  
BAKIRCI İ., DAĞDEMİR E., BAKIRCI S., Yıldız N.  
The 3 rd International Symposium on Traditional Foods From Adriatic to Caucasus, 1 - 04 October 2015
- XIV. **Determination of some microbiological characteristic of edible butters added with lyophilized garlic during the storage period**  
GÜRSES M., ŞEKERCİ P., DAĞDEMİR E., YILMAZ F.  
The 3 rd International Symposium on Traditional Foods From Adriatic to Caucasus, 1 - 04 October 2015
- XV. **Some Physicochemical Properties of Pesküten and Butter Fom Home Made Yogurt in Erzurum Province**  
BAKIRCI İ., DAĞDEMİR E., BAKIRCI S., YILDIZ N.  
The 3rd International Symposium onéTraditional Foods From Adriatic to Caucasus", saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.213
- XVI. **Some Microbiological Properties of Pesküten and Butter Fom Home Made Yogurt in Erzurum Province**  
DAĞDEMİR E., BAKIRCI S., YILDIZ N., BAKIRCI İ.  
The 3rd <international Symposium "Traditional Foods from Adriatic to Caucasus", Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.212
- XVII. **Liyofilize soğan katılarak üretilen yemeklik tereyağlarının depolama süresince bazı mikrobiyolojik özellikleri**  
GÜRSES M., DAĞDEMİR E., ŞEKERCİ P., YILMAZ F.  
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Turkey, 28 - 30 April 2015
- XVIII. **Capable of some mycotoxins production of Penicillium roqueforti strains isolated moldy Civil cheese**  
ÇAKMAKÇI S., GÜRSES M., HAYALOĞLU A. A., ŞEKERCİ P., ÇETİN B., DAĞDEMİR E.  
2013 EFFoST Annual meeting: Bio-based Technologies in the Context of European Food Innovation Systems, Bologna, Italy, 12 - 15 November 2013
- XIX. **Safety in terms of some toxins of Mouldy Civil cheese ripened by defined strains of Penicillium roqueforti**  
ÇAKMAKÇI S., GÜRSES M., HAYALOĞLU A. A., ÇETİN B., DAĞDEMİR E., ŞEKERCİ P.  
The 2nd International Symposium on " Traditional Foods from Adriatic to Caucasus", Struga (Ohrid Lake), Macedonia, 24 - 26 October 2013, pp.27
- XX. **Yeni bir stabilizatör olarak kenger Gundelia tournefortii L in dondurma üretiminde kullanılabilme imkanlarının araştırılması**  
ÇAKMAKÇI S., DAĞDEMİR E.  
Süt Endüstrisinde Yenilikçi Yaklaşımlar Sempozyumu, Denizli, Turkey, 15 - 16 November 2012
- XXI. **Potansiyel Küflü Peynirimiz: Bir Penicillium roqueforti Suşu ile Olgunlaştırılan Civil Peynirlerde Proteoliz, Mikrobiyolojik Durum ve Uçucu Bileşenler**  
ÇAKMAKÇI S., DAĞDEMİR E., HAYALOĞLU A. A., GÜRSES M., ÇETİN B.  
Süt Endüstrisinde Yenilikçi Yaklaşımlar Sempozyumu,, Denizli, Turkey, 15 - 16 November 2012, pp.14-15
- XXII. **Küflü Civil Peynirin Kimyasal Kompozisyonu ve Uçucu Aroma Bileşenleri 3 Geleneksel Gıdalar Sempozyumu**  
ÇAKMAKÇI S., GÜNDOĞDU E., DAĞDEMİR E., HAYALOĞLU A. A., TAHMAS KAHYAOĞLU D.  
3. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012
- XXIII. **Researches based on fat constants for determination of adulteration of butter by margarine**  
TAHMAS KAHYAOĞLU D., ÇAKMAKÇI S., DAĞDEMİR E.  
11 th Egyptian Conference of Dairy Science and Technology, Kahire, 1 - 03 November 2010, pp.1
- XXIV. **Morphotypic and molecular identification and detection of mycotoxicologic properties of dominant filamentous fungi from mouldy Civil cheese**  
ÇAKMAKÇI S., ÇETİN B., GÜRSES M., DAĞDEMİR E., HAYALOĞLU A. A.  
11th Egyptian Conference of Dairy Science and Technology, Cairo, Egypt, 1 - 03 November 2010
- XXV. **Morphotypic molecular and mycotoxicologic properties of dominant fungi from Mouldy Civil cheese**

- ÇAKMAKÇI S., ÇETİN B., GÜRSES M., DAĞDEMİR E., HAYALOĞLU A. A.  
11 th Egyptian Conference of Dairy Science and Technology, Kahire, Egypt, 1 - 03 November 2010, pp.10
- XXVI. **Effect of black cumin *Nigella sativa* L essential oil on the stability of cow milk butte**  
ÇAKMAKÇI S., GÜNDOĞDU E., DAĞDEMİR E., ÇAKMAKÇI R.  
9th Euro Fed Lipid Congress, Rotterdam, Netherlands, 18 September 2011 - 21 September 2010, pp.247
- XXVII. **A traditional Turkish milk product: Cheese Helva**  
ERKAYA T., DAĞDEMİR E., ŞENGÜL M.  
The 1st International Symposium on "Traditional Foods from Adriatic to Caucasus", Tekirdağ, Turkey, 15 - 17 April 2010, pp.216
- XXVIII. **Organik süt üretimi özellikleri ve Türkiyedeki durum**  
ÇAKMAKÇI S., DAĞDEMİR E.  
International Conference On Organic Agriculture in Scope of Environmental Problems, Gazimagusa, Cyprus (Kktc), 3 - 07 February 2010, pp.154
- XXIX. **Muhafaza yöntemi ve süresinin Civil peynirinin proteoliz düzeyi ve bazı kalite özelliklerine etkileri**  
CAMBAZTEPE F., ÇAKMAKÇI S., DAĞDEMİR E.  
Pamukkale Süt ve Süt Ürünleri Sempozyumu, Denizli, Turkey, 19 - 21 November 2009
- XXX. **Maillard reaksiyonu ürünlerinin antioksidan aktivitesi**  
ÇAKMAKÇI S., DAĞDEMİR E., GÜNDOĞDU E.  
6. Gıda Mühendisliği Kongresi, Kemer/Antalya, Turkey, 6 - 08 November 2009, pp.613
- XXXI. **Civil Peynir ve bazı özellikleri**  
ÇAKMAKÇI S., DAĞDEMİR E., ÇETİN B., TAHMAS KAHYAOĞLU D.  
II. Geleneksel Gıdalar Sempozyumu, Van, Turkey, 27 - 29 May 2009, pp.746-749
- XXXII. **Civil,Çeçil ve Tel (Saç) peynirlerinin yapılışı ve diğer özellikleri açısından karşılaştırılması**  
ÖZDEMİR S., DAĞDEMİR E., ÖZDEMİR C.  
II. Geleneksel Sempozyumu, Van, Turkey, 27 - 29 May 2009, pp.139-142
- XXXIII. **Effect of essential oils *Thymus haussknechtii* and *Origanum acutidens* on butter stability**  
DAĞDEMİR E., ÇAKMAKÇI S., GÜNDOĞDU E.  
6 th Euro Fed Lipid Congress: Oils, Fats and Lipids in the 3rd Millennium, Atina, Greece, 7 - 10 September 2008, pp.148
- XXXIV. **Importance of milk on osteoporosis**  
KAVAZ A., DAĞDEMİR E.  
II. International Food and Nutrition Congress, 24 - 26 October 2007
- XXXV. **Functional and nutritional properties of lecithin**  
DAĞDEMİR E., ÇAKMAKÇI S.  
2nd International Congress on Food and Nutrition, İstanbul, Turkey, 24 - 26 October 2007
- XXXVI. **Oligosachharides in human milk**  
DAĞDEMİR E., KAVAZ A., GÜNDOĞDU E.  
II. International Food and Nutrition Congress, 24 - 26 October 2007
- XXXVII. **Süt ve Mamullerinde Enterokoklar**  
DAĞDEMİR E., ÖZDEMİR S.  
Türkiye 9. Gıda Kongresi, Tekirdağ, Turkey, 24 May 2006, pp.903-906
- XXXVIII. **Farklı oranda sarımsak *Allium sativum* L ilavesinin set ve stirred tipi yoğurtların bazı özellikleri ve raf ömrüne etkisi**  
GÜNDOĞDU E., ÇAKMAKÇI S., DAĞDEMİR E.  
Tükiye 9. Gıda Kongresi, Bolu, Turkey, 24 - 26 May 2006, pp.865
- XXXIX. **Determination of some properties of caramel cocoa and coffee with flavoured ice creams**  
DAĞDEMİR E., ÖZDEMİR C., ÇELİK Ş., ÖZDEMİR S.  
Recent Developments in Dairy Science and Technology, Isparta, 24 May - 28 December 2004, pp.218-221
- XL. **Determination of some properties of caramel cocoa and coffee flavored ice creams.**  
DAĞDEMİR E., ÖZDEMİR C., ÇELİK Ş., ÖZDEMİR S.  
International Dairy Symposium, 24 - 28 May 2004

- XLI. **Sporcuların beslenmesi ve beslenmenin sporcu performansına etkisi**  
ÖZDEMİR S., DAĞDEMİR E., ÖZDEMİR C.  
I. Ulusal Gıda ve Beslenme Kongresi, İstanbul, Turkey, 29 September - 01 October 2003
- XLII. **Çarzof Civil peynirinin mikrobiyolojik ve kimyasal özellikleri**  
ÖZDEMİR C., ÇELİK Ş., DAĞDEMİR E., ÖZDEMİR S.  
SEYES (Süt Endüstrisinde Yeni Eğilimler Sempozyumu), İzmir, Turkey, 22 - 23 May 2003, pp.453-457
- XLIII. **Çarzof Civil peynirinin bazı mikrobiyolojik ve kimyasal özellikleri**  
ÖZDEMİR C., Çelik Ş., DAĞDEMİR E., ÖZDEMİR S.  
Süt Endüstrisinde Yeni Eğilimler Sempozyumu, Turkey, 22 - 23 May 2003
- XLIV. **Süt Ürünlerinde Bulunan Antihipertansif Peptidler ve Etki Mekanizmaları.**  
DAĞDEMİR E., ÖZDEMİR C., ÖZDEMİR S.  
SEYES Süt Endüstrisinde Yeni Eğilimler Sempozyumu, İzmir, Turkey, 22 - 23 May 2003, pp.181-186
- XLV. **Some physicochemical properties of Peşküten and butter from home-made yogurt in Erzurum province**  
Bakırcı İ., Dağdemir E., Bakırcı S., Yıldız N.  
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 01 October 2011 - 04 October 2011, pp.213

## Supported Projects

- TOPDAŞ E. F., AYAĞ N., KILIÇ M., DAĞDEMİR E., Project Supported by Higher Education Institutions, Türkiye Piyasasından Temin Edilen Farklı Sebze Turşularının GABA Biyojen Amin ve Pestisit Düzeylerinin Tespiti ile Gıda Güvenliği Açısından Değerlendirilmesi, 2023 - Continues
- DAĞDEMİR E., ÇETİN B., AYAĞ N., Project Supported by Higher Education Institutions, Gamma Amino Bütirik Asit ile Zenginleştirilmiş Vakum Ambalajlanmış Beyaz Peynir Üretimi, 2023 - 2024
- Öz E., Dağdemir E., Yüksel M., Şengül M., Project Supported by Higher Education Institutions, Gıda Mühendisliği Bölümü Araştırma Laboratuvarlarının ARGE İmkanlarının Geliştirilmesi, 2022 - 2023
- DAĞDEMİR E., İŞÇİ G., Project Supported by Higher Education Institutions, POLİETİLEN TEREFİTALAT (PET) MATERYALLER İLE AMBALAJLANAN İÇEKLERİN FARKLI DEPOLAMA KOŞULLARINDAKİ MİGRASYON SEVİYELERİNİN BELİRLENMESİ VE GIDA GÜVENLİĞİ AÇISINDAN DEĞERLENDİRİLMESİ, 2021 - 2023
- DAĞDEMİR E., İŞİK S., Project Supported by Higher Education Institutions, FARKLI KÜLTÜR KOMBİNASYONLARI KULLANIMININ FERMENTE SÜTLERİN BİYOAKTİF PEPTİD VE GAMA AMİNOBÜTİRİK ASİT İÇERİĞİ İLE KALİTE ÖZELLİKLERİ ÜZERİNE ETKİSİ, 2020 - 2022
- Dağdemir E., Çetin B., TUBİTAK Project, Farklı Peynirlerden İzole Edilen Laktik Asit Bakterilerinin Gama Amino Bütirik Asit (GABA) Üretme Yeteneklerinin Belirlenmesi ve Seçilen Suşların Gaba ile Zenginleştirilmiş Beyaz Peynir Üretiminde Kullanımı, 2020 - 2021
- DAĞDEMİR E., REİSOĞLU N., AYAĞ N., KOSKA M., CEYLAN H., Project Supported by Higher Education Institutions, Erzurum ilinde Farklı Yaş Gruplarının Süt Tüketim Alışkanlıklarının Belirlenmesi ve Süt Tüketim Alışkanlığının Kazandırılması, 2019 - 2020
- DAĞDEMİR E., KILIÇ M., Project Supported by Higher Education Institutions, Plastik Filmlerle Vakum Ambalajlanmış Kaşar Peynirlerinde Fitalat Esterleri Migrasyonunun Belirlenmesi, 2019 - 2020
- KOTANCILAR H. G., KARAOĞLU M. M., DAĞDEMİR E., Project Supported by Higher Education Institutions, Ziraat Fakültesi Gıda Mühendisliği Bölümü Bilimsel Araştırma Altyapısının Güçlendirilmesi, 2017 - 2019
- DAĞDEMİR E., Project Supported by Higher Education Institutions, TÜRKİYE'DE YAYGIN OLARAK TÜKETİLEN BAZI PEYNİR ÇEŞİTLERİNİN GAMA AMİNOBÜTİRİK ASİT (GABA) İÇERİĞİ İLE SERBEST AMİNOASİT PROFİLLERİNİN BELİRLENMESİ, 2015 - 2017
- Şengül M., Dağdemir E., Erkaya Kotan T., TUBİTAK Project, Kaşar Peyniri Üretiminde Yenilebilir Kaplama Olarak Ayva Çekirdeği Jelinin Kullanımı ve Peynirlerin Olgunlaşma Süresince Bazı Kalite Özelliklerinin Araştırılması, 2015 - 2017
- ERKAYA KOTAN T., AKGÜL H. İ., ÜRKEK B., DAĞDEMİR E., ŞENGÜL M., Project Supported by Higher Education Institutions, TRABZON HURMASI (DİOSPYROS KAKI L.) LİFİNİN DONDURMA ÜRETİMİNDE KULLANIM İMKANLARI, 2015



- 2017

DAĞDEMİR E., Project Supported by Higher Education Institutions, KAŞAR PEYNİRİ ÜRETİMİNDE BALMUMUNUN KAPLAMA MATERYALİ OLARAK KULLANIMININ AROMA BİLEŞENLERİ VE PROTEOLİZ DÜZEYİ ÜZERİNE ETKİSİ, 2015 - 2016

ŞENGÜL M., DAĞDEMİR E., TOPDAŞ E. F., Project Supported by Higher Education Institutions, HİNT İNCİRİ (OPUNTIA FICUS-İNDİCA) İLAVESİNİN DONDURMANIN FİZİKSEL, KİMYASAL VE DUYUSAL ÖZELLİKLERİ İLE ANTIOKSİDAN KAPASİTESİ ÜZERİNE ETKİSİ, 2015 - 2016

DAĞDEMİR E., Project Supported by Higher Education Institutions, ARI POLENİ KULLANIMININ DONDURMANIN BESİNSEL ÖZELLİKLERİ VE KALİTESİ ÜZERİNE ETKİSİ, 2014 - 2016

DAĞDEMİR E., Project Supported by Higher Education Institutions, AZ YAĞLI YOĞURDUN KALİTESİ VE DEPOLAMA STABİLİTESİ ÜZERİNE MEYVE LİFİ KULLANIMININ ETKİSİ, 2013 - 2014

DAĞDEMİR E., Project Supported by Higher Education Institutions, DONDURMANIN KALİTESİ VE BESİNSEL ÖZELLİKLERİ ÜZERİNE MEYVE LİFLERİ KULLANIMININ ETKİSİ, 2012 - 2013

DAĞDEMİR E., Project Supported by Higher Education Institutions, SİYAH RENK ÜZÜMÜNDE ANTOSİYANİNLER İLE ASKORBİK ASİT STABİLİTESİNİN KİNETİKSEL OLARAK MODELLENMESİ VE CAMSILIĞA GEÇİŞ SICAKLIĞININ BELİRLENMESİ, 2011 - 2012

DAĞDEMİR E., Project Supported by Higher Education Institutions, ERZİNCAN PİYASASINDAN ALINAN ERZİNCAN TULUM PEYNİRİ ÖRNEKLERİNDE S.AUREUS VE E.COLİ O157:H7 NİN İZOLASYONU VE İDENTİFİKASYONU., 2010 - 2011

## Activities in Scientific Journals

Editor, 2023 - Continues

Food Science and Engineering Research, Editor, 2022 - Continues

Food Science and Engineering Research, Editor, 2022 - Continues

Food Science and Engineering Research, Editor, 2021 - Continues

## Scientific Refereeing

MUSTAFA KEMAL ÜNİVERSİTESİ TARIM BİLİMLERİ DERGİSİ (ONLINE), National Scientific Refreed Journal, February 2022

## Metrics

Publication: 82

Citation (WoS): 456

Citation (Scopus): 523

H-Index (WoS): 14

H-Index (Scopus): 15

## Congress and Symposium Activities

II.International Covid 19 and Current Issues, Attendee, Ankara, Turkey, 2021

DAĞDEMİR, E., Yılmaz F. ve Hayaloglu, A. A., "Effect of different sonication conditions on specific aminopeptidase activities of Lactobacillus paracasei ATCC 334 and Lb. helveticus DPC 4571 strains" 19th International Conference on Food Processing & Technology, 23-25 October, 118, Paris, Fransa, 2017., Attendee, Paris, France, 2017

Erkaya-Kotan T., Gürbüz, Z., DAĞDEMİR, E. ve Şengül, M., "The effect of quince seed gel containing thyme essential oil as an edible film on the microbiological and chemical quality Properties of Kashar cheese during ripening" II. International Conference on Advanced Engineering Technologies, 1437, 21-23 September, Bayburt, 2017., Attendee, Bayburt, Turkey,

2017

DAĞDEMİR, E., Yılmaz, F. ve Hayaloglu A.A., "The effects of coating with beeswax on volatile compounds and proteolysis levels of Kashar cheese during ripening" 2nd Congress on Food Structure & Design, 26-28 October 175, Antalya, 2016., Attendee, Antalya, Turkey, 2016

DAĞDEMİR, E., Bakırcı, S., Yıldız, N. ve Bakırcı, İ., "Some microbiological properties of pešküten and butter from home made yogurt in Erzurum province", The 3 nd International Symposium on Traditional Foods From Adriatic to Caucasus Abstracts Book, 01-04 October, 212, Sarajevo/Bosnia and Herzegovina, 2015., Attendee, Sarajevo, Bosnia And Herzegovina, 2015

Gürses, M., DAĞDEMİR, E., Şekerci, P. ve Yılmaz, F., "Liyofilize soğan katılarak üretilen yemeklik tereyağlarının depolama süresince bazı mikrobiyolojik özellikleri", 2. İç Anadolu Bölgesi 2. Gıda ve Tarım Kongresi, 28-30, Nisan, 330, Nevşehir, 2015., Attendee, Turkey, 2015

Çakmakçı, S., Gürses, M., Hayaloğlu, A. A., Çetin, B., DAĞDEMİR, E. ve Şekerci, P., "Safety in terms of some toxins of mouldy Civil cheese ripened by defined strains of *Penicillium roqueforti*", The 2 nd International Symposium on Traditional Foods From Adriatic to Caucasus Abstracts Book, 24-26 October, 27, Struga-Ohrid/Macedonia, 2013., Attendee, Ohrid, Macedonia, 2013

Çakmakçı, S., Gündoğdu, E., DAĞDEMİR, E. ve Çakmakçı, R., "Effect of black cumin (*Nigella sativa* L.) essential oil on the stability of cow milk butter", 9 th Euro Fed Lipid Congress, OILS, FATS and LIPIDS for a Healthy and Sustainable World Abstracts Book, 18-21 September, 247, Rotterdam, Netherlands, 2011., Attendee, Rotterdam, Netherlands, 2011

Kahyaoğlu, D., Çakmakçı, S. ve DAĞDEMİR, E., "Researches based on fat constants for determination of adulteration of butter by margarine", 11 th Egyptian Conference for Dairy Science and Technology, 1-3 November, 1, Cairo, Egypt, 2010., Attendee, Cairo, Egypt, 2010

Çakmakçı, S. ve DAĞDEMİR, E., "The organic milk production, its properties and production in Turkey", International Conference on Organic Agriculture in Scope of Enviromental Problems, 3-7 February, 107-108, Famagusta, Cyprus, 2010., Attendee, Lefkoşa, Cyprus (Kktc), 2010

. DAĞDEMİR, E., Çakmakçı, S. ve Gündoğdu, E., "Effect of essential oils *Thymus haussknechtii* and *Origanum acuditens* on butter stability", 6th Euro Fed Lipid Congress, OILS, FATS and LIPIDS in the 3 rd Millennium: Challenges, Achievements and Perspectives Abstracts Book. 07-10 September, 148, Athens, Greece, 2008 (sözlü sunum)., Attendee, Athens, Greece, 2008

DAĞDEMİR, E., Kavaz, A. ve Gündoğdu, E., "Oligosaccharharides of human milk" 2nd International Congress on Food and Nutrition, 24-26 October, 153, İstanbul, Turkey, 2007., Attendee, İstanbul, Turkey, 2007

DAĞDEMİR, E. ve Özdemir, S., "Süt ve mamullerinde Enterokoklar", Türkiye 9. Gıda Kongresi, 24-26 Mayıs, 903-906, Bolu, 2006., Attendee, Bolu, Turkey, 2006

DAĞDEMİR, E., Özdemir, S. ve Özdemir, C., "The antimicrobial effects of some peptides formed from caseins fragments", Food Safety and Quality Through the Food Chain: Farm to Fork, Abstracts Book, 1st International Food and Nutrition Congress, 15-18 June, 186, İstanbul, Turkey, 2005., Attendee, İstanbul, Turkey, 2005

DAĞDEMİR, E., Özdemir, C., Çelik, Ş. ve Özdemir, S., "Determination of some properties of caramel, cocoa and coffee with flavoured ice creams", Recent Developments in Dairy Science and Technology, International Dairy Symposium, 24-28 May, 218-221, Isparta, Turkey, 2004., Attendee, Isparta, Turkey, 2004

DAĞDEMİR, E., Özdemir, C. ve Özdemir, S., "Süt ürünlerinde bulunan antihipertansif peptitler ve etki mekanizmaları", Süt Endüstrisinde Yeni Eğilimler Sempozyumu, 22-23 Mayıs, 181-186, İzmir, 2003 (Sözlü sunum)., Attendee, İzmir, Turkey, 2003

## Non Academic Experience

Atatürk Üniversitesi