

## Assoc. Prof. Tuba ERKAYA KOTAN

### Personal Information

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### International Researcher IDs

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### Education Information

Doctorate, Ataturk University, Fen Bilimleri Enstitüsü Gıda Mühendisliği Bölümü, Gıda Mühendisliği Bölümü, Turkey 2009 - 2014

Postgraduate, Ataturk University, Fen Bilimleri Enstitüsü Gıda Mühendisliği Bölümü, Gıda Mühendisliği Bölümü, Turkey 2005 - 2009

Undergraduate, Ataturk University, Ziraat Fakültesi Gıda Mühendisliği Bölümü, Gıda Mühendisliği Bölümü, Turkey 2001 - 2005

### Foreign Languages

English, B2 Upper Intermediate

### Dissertations

Doctorate, Probiyotik kültürlerle üretilen beyaz peynirlerin olgunlaşma süresince bazı kalite özellikleri ve oluşan peptitlerin biyoaktivitesinin belirlenmesi, Ataturk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2014

Postgraduate, İnek, manda, koyun ve keçi sütlerinden üretilen yoğurtların bazı kalite özelliklerinin tespiti ve aroma profillerinin belirlenmesi, Ataturk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2009

### Research Areas

Food Engineering, Engineering and Technology

### Academic Titles / Tasks

Research Assistant, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2007 - 2014

### Academic and Administrative Experience

Deputy Head of Department, Ataturk University, Teknik Bilimler Meslek Yüksekokulu, Gıda İşleme, 2021 - Continues  
Exam Program Preparation Commission Member, Ataturk University, Teknik Bilimler Meslek Yüksekokulu, Gıda İşleme, 2021 - Continues

## Courses

Yöresel Gıdalar Teknolojisi, Associate Degree, 2022 - 2023, 2021 - 2022  
Gıda İsrafi ve Atık Yönetimi, Associate Degree, 2022 - 2023, 2021 - 2022  
Gıda Katkı Maddeleri, Associate Degree, 2022 - 2023, 2021 - 2022  
Genel Mikrobiyoloji, Associate Degree, 2022 - 2023, 2020 - 2021  
Meyve Sebze ve Ürünleri Analizleri II, Associate Degree, 2021 - 2022  
Beslenme İlkeleri, Associate Degree, 2022 - 2023, 2021 - 2022  
Süt Yan Ürünleri, Associate Degree, 2022 - 2023  
Gıda israfi ve Atık Yönetimi, Undergraduate, 2021 - 2022  
Beslenme ve Sağlık, Undergraduate, 2022 - 2023, 2021 - 2022  
Gıda Kimyası, Associate Degree, 2021 - 2022  
Meyve ve Sebze Ürünleri Analizleri I, Associate Degree, 2022 - 2023, 2020 - 2021  
Yöresel Gıdalar Teknolojisi, Associate Degree, 2020 - 2021  
Meyve ve Sebze Ürün Analizleri I, Associate Degree, 2021 - 2022  
Genel Mikrobiyoloji, Associate Degree, 2021 - 2022

## Jury Memberships

Appointment to Academic Staff-Assistant Professorship, Appointment to Academic Staff-Assistant Professorship, Ağrı İbrahim Çeçen Üniversitesi, June, 2022

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

- I. **Evaluation of physicochemical, microbiological, texture and microstructure characteristics of set-style yoghurt supplemented with quince seed mucilage powder as a novel natural stabiliser**  
Gurbuz Z., Erkaya Kotan T., Şengül M.  
INTERNATIONAL DAIRY JOURNAL, vol.114, 2021 (SCI-Expanded)
- II. **Determination of physicochemical and microbiological properties and fatty acid composition of butter produced in Trabzon, Turkey**  
AKGÜL H. İ., ŞENGÜL M., ÜRKEK B., ERKAYA KOTAN T.  
ACTA SCIENTIARUM-TECHNOLOGY, vol.43, 2021 (SCI-Expanded)
- III. **In vitro angiotensin converting enzyme (ACE)-inhibitory and antioxidant activity of probiotic yogurt incorporated with orange fibre during storage**  
Erkaya-Kotan T.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.57, no.6, pp.2343-2353, 2020 (SCI-Expanded)
- IV. **Some physicochemical and microbiological properties of butter produced in Erzurum**  
Akgul H. I., ŞENGÜL M., Urkek B., Kotan T., Gurbuz Z.  
JOURNAL OF FOOD SAFETY AND FOOD QUALITY-ARCHIV FUR LEBENSMITTELHYGIENE, vol.71, no.1, pp.21-26, 2020 (SCI-Expanded)
- V. **Antioxidant Activity, Physicochemical and Sensory Characteristics of Ice Cream Incorporated with Sloe Berry (Prunus spinosa L.)**  
Urkek B., ŞENGÜL M., Akgul H. I., Kotan T. E.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.15, 2019 (SCI-Expanded)

- VI. **Prevalence and Comparing of Some Microbiological Properties, Somatic Cell Count and Antibiotic Residue of Organic and Conventional Raw Milk Produced in Turkey**  
Urkek B., ŞENGÜL M., Erkaya T., Aksakal V.  
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.37, no.2, pp.264-273, 2017 (SCI-Expanded)
- VII. **Probiotic butter: Stability, free fatty acid composition and some quality parameters during refrigerated storage**  
Erkaya Kotan T., Ürkek B., Doğru Ü., Çetin B., Şengül M.  
INTERNATIONAL DAIRY JOURNAL, vol.49, pp.102-110, 2015 (SCI-Expanded)
- VIII. **Changes in Some Quality Properties of Kefir during Storage and Inhibition Effect of Water Soluble Extracts on Angiotensin-I Converting Enzyme Purified by Human Plasma**  
ERKAYA T., Oztekin A., ÖZDEMİR H., ŞENGÜL M.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.11, no.5, pp.659-665, 2015 (SCI-Expanded)
- IX. **Effect of thermosonication on physicochemical, microbiological and sensorial characteristics of ayran during storage**  
Erkaya T., Baslar M., ŞENGÜL M., Ertugay M. F.  
ULTRASONICS SONOCHEMISTRY, vol.23, pp.406-412, 2015 (SCI-Expanded)
- X. **Bioactivity of water soluble extracts and some characteristics of white cheese during the ripening period as effected by packaging type and probiotic adjunct cultures**  
ERKAYA T., ŞENGÜL M.  
JOURNAL OF DAIRY RESEARCH, vol.82, no.1, pp.47-55, 2015 (SCI-Expanded)
- XI. **Compositional, biochemical and textural changes during ripening of Tulum cheese made with different coagulants**  
ŞENGÜL M., ERKAYA KOTAN T., Dervisoglu M., Aydemir O., Gul O.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.67, no.3, pp.373-383, 2014 (SCI-Expanded)
- XII. **beta-Carotene Contents and Quality Properties of Set Type Yoghurt Supplemented with Carrot Juice and Sugar**  
ÇAKMAKÇI S., Tahmas-Kahyaoglu D., Erkaya T., ÇEBİ K., HAYALOĞLU A. A.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, no.3, pp.1155-1163, 2014 (SCI-Expanded)
- XIII. **An iNvestİgation of the antioxidant activities and some physicochemical characteristics of strawberry added yoghurt**  
Şengül M., Erkaya T., Şengül M., Yıldız H.  
Italian Journal Of Food Science, vol.26, pp.235-242, 2014 (SCI-Expanded)
- XIV. **A Comparative Study on Some Quality Properties and Mineral Contents of Yoghurts Produced From Different Type of Milks**  
ERKAYA T., ŞENGÜL M.  
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, vol.18, no.2, pp.323-329, 2012 (SCI-Expanded)
- XV. **Effect of photsonication treatment on inactivation of total and coliform bacteria in milk**  
Şengül M., Erkaya T., Başlar M., Ertugay M. F.  
Food Control, vol.22, pp.1803-1806, 2012 (SCI-Expanded)
- XVI. **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)
- XVII. **Comparison of volatile compounds in yoghurts made from cows', buffaloes', ewes' and goats' milks**  
Erkaya T., ŞENGÜL M.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.64, no.2, pp.240-246, 2011 (SCI-Expanded)
- XVIII. **Compositional and Microbiological Characteristics During Ripening of Cecil Cheese, a Traditional Turkish Cheese**  
Senguel M., Degirmenci M., ERKAYA T.  
ASIAN JOURNAL OF CHEMISTRY, vol.21, no.4, pp.3087-3093, 2009 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Atatürk Üniversitesi Ziraat Fakültesi Pilot Süt Fabrikasına Gelen Çiğ Sütlerin Kalitesinin Belirlenmesi**  
Şengül M., Ürkek B., Gürbüz Kaçan Z., Erkaya Kotan T., Akgül H. İ.  
Atatürk Üniversitesi Ziraat Fakültesi Dergisi, vol.52, no.1, pp.90-97, 2021 (Peer-Reviewed Journal)
- II. **YABAN MERSİNİ İLAVESİYLE ÜRETİLEN DONDURMALARIN MİNERAL İÇERİKLERİ VE BAZI KALİTE ÖZELLİKLERİ**  
Erkaya T.  
GIDA, vol.43, pp.635-643, 2018 (Peer-Reviewed Journal)
- III. **Kivi İlaveli Dondurmaların Bazı Fizikokimyasal, Reolojik ve Duyusal Özelliklerinin Belirlenmesi**  
ERKAYA T., ÜRKEK B., ŞENGÜL M.  
Atatürk Üniversitesi Ziraat Fakültesi Dergisi, vol.49, pp.111-117, 2018 (Peer-Reviewed Journal)
- IV. **Saccharomyces boulardii nin Fermente Süt ürünlerinde Kullanımı**  
ÜRKEK B., ŞENGÜL M., ERKAYA T.  
Akademik Gıda, vol.12, pp.108-113, 2014 (Peer-Reviewed Journal)
- V. **Çiğ ve Pastörize Sütten Üretilen Kaşar Peynirlerinin Olgunlaşma Süresince Bazı Mikrobiyolojik Özelliklerinin Karşılaştırılması**  
ŞENGÜL M., ERKAYA KOTAN T., FIRAT N.  
Atatürk Üniversitesi Ziraat Fakültesi Dergisi, vol.41, no.2, pp.149-156, 2010 (Peer-Reviewed Journal)
- VI. **Ultrasonik homojenizasyon işleminin yoğurdun su tutma kapasitesi üzerine etkisi**  
ŞENGÜL M., BAŞLAR M., ERKAYA T., ERTUGAY M. F.  
Gıda, vol.34, pp.219-222, 2009 (Peer-Reviewed Journal)
- VII. **Yoğurttaki aroma bileşenleri**  
ERKAYA KOTAN T., ŞENGÜL M.  
Hasad Gıda, vol.278, pp.32-37, 2008 (Peer-Reviewed Journal)

## Refereed Congress / Symposium Publications in Proceedings

- I. **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
- II. **DETERMINATION OF ANTIOXIDANT ACTIVITIES OF YOGURT SAMPLES MARKETED IN ERZURUM, TURKEY**  
GÜRMERİÇ H. E., GÜRBÜZ Z., ERKAYA KOTAN T., ŞENGÜL M.  
IV-International Conference of Food, Agriculture, and Veterinary Sciences, Turkey, 27 - 28 May 2022
- III. **Coxiella burnetii in Milk and Q Fever**  
GÜRBÜZ Z., ERKAYA T., ŞENGÜL M.  
I. International Agricultural Science Congress, 9 - 12 May 2018
- IV. **Some Physicochemical and Microbiological Characteristics of Yogurts Enriched with Different Fruits during the Shelf Life**  
ERKAYA KOTAN T.  
I. International Agricultural Science Congress, 9 - 12 May 2018
- V. **Microbiological Quality of Erzurum Butter**  
AKGÜL H. İ., ŞENGÜL M., ERKAYA T., ÜRKEK B.  
I. International Agricultural Science Congress, 9 - 12 May 2018
- VI. **Fatty Acids Composition of Trabzon Butter**  
AKGÜL H. İ., ŞENGÜL M., ÜRKEK B., ERKAYA T.  
I. International Agricultural Science Congress, 9 - 12 May 2018
- VII. **Textural Properties of Kashar cheese during ripening as affected by coating with an edible film**

**obtained from quince seed mucilage**

ERKAYA T., GÜRBÜZ Z.

International Conference on Agriculture, Forest, Food, Veterinary Sciences and Technologies, 2 - 05 May 2018

- VIII. **Protection and Registration of Traditional Foods**  
GÜRBÜZ Z., İŞÇİ G., ERKAYA KOTAN T., ŞENGÜL M.  
International Conference on Agriculture, Forest, Food, Veterinary Sciences and Technologies, 2 - 05 May 2018
- IX. **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**  
ERKAYA T., DAĞDEMİR E., ŞENGÜL M., GÜRBÜZ Z.  
II. International Conference on Advanced Engineering Technologies, 21 September - 23 December 2017
- X. **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
- XI. **The Effect of Orange Fiber Addition on the Some Quality Characteristics and ACE-inhibitory and Antioxidant Activities of Probiotic Yogurt**  
ERKAYA T.  
International Conference on Agriculture, Forest, Food Sciences and Technologies, 15 - 17 May 2017
- XII. **USE OF QUINCE SEED GEL POWDER AS THE STABILIZER IN YOGURT PRODUCTION**  
GÜRBÜZ Z., ŞENGÜL M., ERKAYA T.  
2nd Food Structure Design Congress, Antalya, Turkey, 26 - 28 October 2016
- XIII. **Antimicrobial Activity of Peptides Extracted from White Cheese Produced by Probiotic Bacteria**  
ERKAYA T., ŞENGÜL M.  
International Conference on Agriculture and Environment (ICAE 2016), Kuala-Lumpur, Malaysia, 25 - 27 May 2016
- XIV. **İnsan kanından saflaştırılmış olan anjiyotensin-I dönüştürücü enzimi (ADE) üzerine kefirin inhibitör etkisinin araştırılması**  
ERKAYA T., ÖZTEKİN A., ÖZDEMİR H., ŞENGÜL M.  
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Turkey, 28 - 30 April 2015, pp.388
- XV. **Afyon Kaymağının Geleneksel Yöntemle Üretimi Ve Bazı Özelliklerinin Belirlenmesi**  
ŞENGÜL M., ERKAYA T.  
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014
- XVI. **Farklı Probiyotik Kültürler Kullanılarak Üretilen Tereyağlarının Bazı Kalite Parametrelerinin İncelenmesi**  
ERKAYA T., ŞENGÜL M., ÜRKEK B., ÇETİN B.  
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014
- XVII. **Farklı pıhtılaştırıcı enzim kullanımının Tulum peynirinin mikrobiyolojik özellikleri üzerine etkisi**  
ŞENGÜL M., ERKAYA KOTAN T., ÜRKEK B.  
11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012
- XVIII. **The Effect of Pulsed Electric Field on Shelf Life of Milk and Milk Product**  
ERKAYA T., TOPDAŞ E. F., ŞENGÜL M., ERTUGAY M. F.  
4th International Congress on Food and Nutrition, 12 - 14 October 2011
- XIX. **The effect of carrot juice and sugar on some quality properties of yogurt during storage period**  
ÇAKMAKÇI S., ERKAYA KOTAN T., TAHMAS KAHYAOĞLU D., ÇEBİ K.  
11th Egyptian Conference for Dairy Science and Technology, Egypt, 1 - 03 November 2010, pp.19
- XX. **Inhibition of lipolysis in milk by proteose peptone**  
ERKAYA T., ŞENGÜL M.  
6th Euro Fed Lipid Congress. Oils, Fats and Lipids in the 3rd Millennium, 7 - 10 September 2008, pp.591
- XXI. **Comparison of Butter and Margarin for Some properties**  
Erkaya Kotan T., Kavaz Yüksel A., Şengül M., Bakırcı İ.  
6. Fed Congress: Oils, Fats and Lipids in the 3rd Millennium 2008, Athens, Greece, 7 - 10 September 2008, pp.585

## Scientific Refereeing

NanoEra, National Scientific Refreed Journal, October 2022  
LWT - FOOD SCIENCE AND TECHNOLOGY, SCI Journal, October 2022  
International Journal of Gastronomy Research, National Scientific Refreed Journal, June 2022  
International Journal of Innovative Research and Reviews, National Scientific Refreed Journal, April 2022  
LWT - FOOD SCIENCE AND TECHNOLOGY, SCI Journal, February 2022  
INDIAN JOURNAL OF TRADITIONAL KNOWLEDGE, SCI Journal, February 2021  
LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, November 2020  
TURKISH JOURNAL OF AGRICULTURE, Other Indexed Journal, October 2020  
LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, January 2020

## Tasks In Event Organizations

Hancı H., Erkaya Kotan T., Sezen Karaođlan E., Sevindik H. G., Kadiođlu Y., etin B., Meral H., elebi D., Gurbuz Z., Aktař H., et al., Microbiota and Health, Workshop Organization, Erzurum, Turkey, Aralık 2022  
akmakçı S., Bakırcı İ., Terziođlu M. E., Erkaya Kotan T., Dađdemir E., Dnya Süt Günü alıřtayı, Workshop Organization, Erzurum, Turkey, Haziran 2022  
Erkaya Kotan T., GIDA KAYIPLARI VE GIDA ATIKLARININ DEĐERLENDİRİLMESİNE YÖNELİK UYGULAMALAR ALIŐTAYI, Workshop Organization, Erzurum, Turkey, Mayıs 2022  
Erkaya Kotan T., Dađdemir E., Yücel Altay Ő., HANCI H., Metaverse (Sanal Evren) Kavramı Ve Gıda Endüstrisindeki Uygulamaları, Workshop Organization, Erzurum, Turkey, Mayıs 2022  
Öztürk Dođan H., Yorgancı S., Erkaya Kotan T., YEŐİLYURT ETİN A., YAŐAYAN MATEMATİK: BİLİMİN İİNDEKİ FİKİR VE YANSIMALAR ALIŐTAYI-I, Workshop Organization, Erzurum, Turkey, Mart 2022  
Erkaya Kotan T., Türkiye'de Gıda İsrafının Boyutları ve Azaltılmasına Yönelik Uygulamalar alıřtayı , Workshop Organization, Erzurum, Turkey, Őubat 2022

## Metrics

Publication: 47  
Citation (WoS): 316  
Citation (Scopus): 314  
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H-Index (Scopus): 10