

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

Proje Destek Ofisi Fakülte Koordinatörü, Ataturk University, Teknik Bilimler Meslek Yüksekokulu, Gıda İşleme, 2023 - Continues

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

Meyve Sebze ve Ürünleri Analizleri II, Associate Degree, 2023 - 2024, 2022 - 2023
Yöresel Gıdalar Teknolojisi, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022
Gıda Kimyası, Associate Degree, 2023 - 2024, 2022 - 2023
Gıda İsrafi ve Atık Yönetimi, Undergraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022
Genel Mikrobiyoloji, Associate Degree, 2023 - 2024, 2020 - 2021
Beslenme İlkeleri, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022
Meyve ve Sebze Ürün Analizleri I, Associate Degree, 2023 - 2024, 2021 - 2022
Gıda israfi ve Atık Yönetimi, Undergraduate, 2022 - 2023, 2021 - 2022
Beslenme ve Sağlık, Undergraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022
Gıda Katkı Maddeleri, Associate Degree, 2022 - 2023, 2021 - 2022
Süt Yan Ürünleri, Associate Degree, 2022 - 2023
Meyve ve Sebze Ürünleri Analizleri I, Associate Degree, 2022 - 2023, 2020 - 2021
Yöresel Gıdalar Teknolojisi, Associate Degree, 2020 - 2021
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. **Assessment of the antioxidant and ACE-inhibitory activities and some quality characteristics of Kaşar cheese produced by probiotic Lactobacillus acidophilus**
Gürmeriç H. E., ŞENGÜL M., ERKAYA KOTAN T.
Food Bioscience, vol.59, 2024 (SCI-Expanded)
- II. **Volatilome profile (HS-SPME/GC-MS) and proteolysis in Beyaz peynir (white-brined cheese) made using different probiotic adjunct cultures and ripening under brine or vacuum package systems, and chemometric analysis**
ERKAYA KOTAN T., HAYALOĞLU A. A.
International Dairy Journal, vol.152, 2024 (SCI-Expanded)
- III. **A novel composite edible film based on quince seed gel and whey protein concentrate as affected by transglutaminase crosslinking**
Gürbüz Z., ŞENGÜL M., ERKAYA KOTAN T., Sarıcaoğlu F. T.
International Journal of Food Science and Technology, 2024 (SCI-Expanded)
- IV. **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)
- V. **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)

- VI. **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)
- VII. **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)
- VIII. **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)
- IX. **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)
- X. **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)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **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)
- XVI. **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)
- XVII. **An iNvestIgation 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)

- XVIII. **A Comparative Study on Some Quality Properties and Mineral Contents of Yoghurts Produced From Different Type of Milks**
ERKAYA T., ŞENGÜL M.
KAFKAS UNIVERSİTESİ VETERİNER FAKÜLTESİ DERGİSİ, vol.18, no.2, pp.323-329, 2012 (SCI-Expanded)
- XIX. **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)
- XX. **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)
- XXI. **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)
- XXII. **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. **Kefir Consumption Patterns of Students from Ataturk University, Turkiye: A Survey Study**
ERKAYA KOTAN T., NADAROĞLU H., GÜRBÜZ Z.
INTERNATIONAL JOURNAL OF GASTRONOMY RESEARCH, 2023 (Peer-Reviewed Journal)
- II. **PİYASADA SATILAN YOĞURTLARIN FİZİKOKİMYASAL, MİKROBİYOLOJİK VE ADE-İNHİBİTÖR AKTİVİTELERİNİN BELİRLENMESİ**
Gürbüz Z., Erkaya Kotan T., Gürmeriç H. E., Şengül M.
GIDA, vol.48, no.6, pp.1366-1378, 2023 (Peer-Reviewed Journal)
- III. **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)
- IV. **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)
- V. **YABAN MERSİNİ İLAVESİYLE ÜRETİLEN DONDURMALARIN MİNERAL İÇERİKLERİ VE BAZI KALİTE ÖZELLİKLERİ**
Erkaya T.
GIDA, vol.43, pp.635-643, 2018 (Peer-Reviewed Journal)
- VI. **Saccharomyces boulardii nin Fermente Süt ürünlerinde Kullanımı**
ÜRKEK B., ŞENGÜL M., ERKAYA T.
Akademik Gıda, vol.12, pp.108-113, 2014 (Peer-Reviewed Journal)
- VII. **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)
- VIII. **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)
- IX. **Yoğurtta aroma bileşenleri**
ERKAYA KOTAN T., ŞENGÜL M.

Books & Book Chapters

- I. **Ayran**
Erkaya Kotan T.
in: Geleneksel Türk İçecekleri, Mehmet Başlar, Editor, Nobel Yayınevi, İstanbul, pp.15-25, 2023
- II. **GIDA ALERJİLERİ VE BAĞIRSAK MİKROBİYOTASININ ROLÜ**
Erkaya Kotan T., Gürbüz Z.
in: Mühendislik Alanında Uluslararası Araştırma ve Değerlendirmeler, Selahattin BARDAK, Editor, SERÜVEN, Ankara, pp.499-526, 2023
- III. **Salep**
Erkaya Kotan T.
in: Geleneksel Türk içecekleri, Mehmet Başlar, Editor, Nobel Yayınevi, İstanbul, pp.121-136, 2023

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

Supported Projects

ŞENGÜL M., GÜRBÜZ KAÇAN Z., ERKAYA KOTAN T., Project Supported by Higher Education Institutions, Yenilebilir Kompozit Film Üretimi ve Kaşar Peynirinde Kullanılabilirliğinin Araştırılması, 2020 - 2022

NADAROĞLU H., ERKAYA KOTAN T., POLATOĞLU B., BİBEROĞLU Ö., KAVAZ YÜKSEL A., BARAN A., TURGUT T., Project Supported by Higher Education Institutions, Erzurum Meslek Yüksekokulu, Gıda İşleme Bölümü Bilimsel Araştırma Altyapısının Güçlendirilmesi, 2018 - 2019

Şengül M., Erkaya Kotan T., Gürbüz Z., Ürkek B., Akgül H. İ., Project Supported by Higher Education Institutions, ATATÜRK ÜNİVERSİTESİ ZİRAAT FAKÜLTESİ PİLOT SÜT FABRİKASINA GELEN ÇİĞ SÜTLERİN KALİTESİNİN BELİRLENMESİ, 2016 -

2018

ŞENGÜL M., ERKAYA KOTAN T., ÜRKEK B., GÜRBÜZ Z., AKGÜL H. İ., Project Supported by Higher Education Institutions, ATATÜRK ÜNİVERSİTESİ ZİRAAT FAKÜLTESİ PİLOT SÜT FABRİKASINA GELEN ÇİĞ SÜTLERİN KALİTESİNİN BELİRLENMESİ, 2016 - 2018

Şengül M., Erkaya Kotan T., Dağdemir E., Gürbüz Z., Ürkek B., Akgül H. İ., Project Supported by Higher Education Institutions, TRABZON HURMASI (DİOSPYROS KAKI L.) LİFİNİN DONDURMA ÜRETİMİNDE KULLANIM İMKÂN LARI, 2015 - 2017

Şengül M., Gürbüz Z., Erkaya Kotan T., Ürkek B., Akgül H. İ., Project Supported by Higher Education Institutions, ERZURUM'DA PİYASAYA SUNULAN TEREYAĞLARININ BAZI KALİTE PARAMETRELERİNİN BELİRLENMESİ, 2015 - 2016

Patent

Şengül M., Gürbüz Z., Erkaya Kotan T., Yenilebilir Kompozit Film, Patent, CHAPTER A Human Needs, The Invention Recourse Number: 12707 , Standard Registration, 2023

Scientific Refereeing

International Journal of Gastronomy Research, Other Indexed Journal, December 2023

JOURNAL OF AGRICULTURAL SCIENCES, SCI Journal, October 2023

European Food Science and Engineering, National Scientific Refreed Journal, October 2023

BIOMASS CONVERSION AND BIOREFINERY, SCI Journal, June 2023

INTERNATIONAL JOURNAL OF FOOD PROPERTIES, SCI Journal, April 2023

LWT - FOOD SCIENCE AND TECHNOLOGY, SCI Journal, October 2022

NanoEra, National Scientific Refreed 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 Karaoğlan E., Sevindik H. G., Kadioğlu Y., Çetin B., Meral H., Çelebi D., Gürbüz Z., Aktaş H., et al., Microbiota and Health, Workshop Organization, Erzurum, Turkey, Aralık 2022

Çakmakçı S., Bakırcı İ., Terzioğlu M. E., Erkaya Kotan T., Dağdemir E., DÜNYA SÜT GÜNÜ ÇALIŞTAYI, Workshop Organization, Erzurum, Turkey, Haziran 2022

Erkaya Kotan T., Ürüşan Altun H., GIDA KAYIPLARI VE GIDA ATIKLARININ DEĞERLENDİRİLMESİNE YÖNELİK UYGULAMALAR ÇALIŞTAYI, Workshop Organization, Erzurum, Turkey, Mayıs 2022

Erkaya Kotan T., Dağdemir E., Yücel Altay Ş., HANCI H., Metaverse (Sanal Evren) Kavramı Ve Gıda Endüstrisindeki Uygulamaları, Workshop Organization, Erzurum, Turkey, Mayıs 2022

Öztürk Doğan H., Yorgancı S., Erkaya Kotan T., YEŞİLYURT ÇETİN A., YAŞAYAN MATEMATİK: BİLİMİN İÇİNDEKİ FİKİR VE YANSIMALAR ÇALIŞTAYI-I, Workshop Organization, Erzurum, Turkey, Mart 2022

Erkaya Kotan T., Türkiye'de Gıda İsrafının Boyutları ve Azaltılmasına Yönelik Uygulamalar Çalıştayı , Workshop Organization, Erzurum, Turkey, Şubat 2022

Metrics

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H-Index (Scopus): 11