

## Assoc. Prof. Tamer TURGUT

### Personal Information

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: A-7506-2018

Yoksis Researcher ID: 43608

### Biography

1971 YILINDA ELAZIĞ DA DOĞDUM.İLK ORTA VE LİSEYİ ERZURUMDA TAMAMALADIM.....

### Education Information

Doctorate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2000 - 2006

Postgraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1996 - 2000

Undergraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1990 - 1996

### Foreign Languages

English, B2 Upper Intermediate

### Certificates, Courses and Trainings

Education Management and Planning, LAKTİK ASİT BAKTERİLERİ SAFLAŞTIRMA, Tubitak, 2004

Education Management and Planning, Enzim saflaştırma, Tubitak, 2003

### Dissertations

Doctorate, Bazı probiyotik bakterilerin dondurma üretiminde kullanım imkanları, Atatürk Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2006

Postgraduate, Pastörize sütlerde ışık kaynağı, ışık şiddeti ve muhafaza süresinin B2 ve C vitaminlerinin tahrip olması üzerine etkisi, Atatürk Üniversitesi, Fen Bilimleri Ens., Gıda Mühendisliği, 2000

### Research Areas

## Academic Titles / Tasks

Associate Professor, Ataturk University, Teknik Bilimler Meslek Yüksekokulu, Gıda İşleme, 2019 - Continues

## Academic and Administrative Experience

Birim Tasarruf Komisyon üyesi, Ataturk University, Teknik Bilimler Meslek Yüksekokulu, Gıda İşleme, 2018 - Continues  
Bölüm Akademik Teşvik Değerlendirme Komisyonu Üyesi, Ataturk University, Teknik Bilimler Meslek Yüksekokulu, Gıda İşleme, 2017 - Continues

Internship Committee Member, Ataturk University, Teknik Bilimler Meslek Yüksekokulu, Gıda İşleme, 2016 - Continues

## Courses

Milk and milk products Analysis II, Associate Degree, 2023 - 2024, 2022 - 2023, 2020 - 2021, 2019 - 2020

Tahıl ve Ürünleri Analizleri II, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020

Tahıl ve Ürünleri Analizleri I, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020

Milk and milk products Analysis I, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020

Beslenme İlkeleri, Associate Degree, 2020 - 2021, 2019 - 2020

Gıda Mikrobiyolojisi II, Associate Degree, 2019 - 2020, 2018 - 2019

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

- I. **The effect of addition Eriobotrya japonica L. marmalade on physicochemical, microbiological, and sensory properties of probiotic yogurts**  
Turgut T., Diler A.  
FRONTIERS IN NUTRITION, vol.10, pp.1-9, 2023 (SCI-Expanded)
- II. **Microbiological characteristics and identification of yeast microbiota of traditional mouldy civil cheese**  
Yıldız M., Turgut T., Çetin B., Kesmen Z.  
INTERNATIONAL DAIRY JOURNAL, vol.116, 2021 (SCI-Expanded)
- III. **The effect of Coriandrum sativum L. addition on microbiological, chemical, and sensory properties of cheese**  
TURGUT T., DİLER A.  
INTERNATIONAL FOOD RESEARCH JOURNAL, vol.27, no.6, pp.1019-1028, 2020 (SCI-Expanded)
- IV. **Investigation of the possible use of probiotics in ice cream manufacture**  
TURGUT T., ÇAKMAKÇI S.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.62, no.3, pp.444-451, 2009 (SCI-Expanded)
- V. **Influence of different light sources illumination intensities and storage times on the vitamin C content in pasteurized milk**  
ÇAKMAKÇI S., TURGUT T.  
Turkish Journal Of Veterinary Sciences, vol.29, pp.1097-1100, 2005 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Süt ve yoğurdun B2 vitamini ve bazı mikroorganizma içeriğinin muhafaza süresince değişimi**

ÇAKMAKÇI S., TÜRKOĞLU H., TURGUT T.

GIDA, vol.242, no.3, pp.62-65, 2005 (Peer-Reviewed Journal)

II. **Identification of moulds isolated from marketed samples of sun-dried rose hips in Erzurum, Turkey**

GÜRSES M., ERDOĞAN A., ÇETİN B., TURGUT T.

Acta Horticulturae, vol.690, pp.189-192, 2005 (Scopus)

## Refereed Congress / Symposium Publications in Proceedings

- I. **INVESTIGATION of ANTIMICROBIAL ACTIVITY of PHYSALIS ALKEKENGİ L. FRUIT EXTRACTS COLLECTED FROM CORUH VALLEY**  
ADIGÜZEL M. C., BARAN A., TURGUT T., ERDOĞAN A.  
International Agricultural, Biological Life Science Conference, Edirne, Turkey, 2 - 05 September 2018, pp.548-552
- II. **COLISTIN RESISTANT ESCHERICHIA COLI AND MCR GENE BY PLASMID MEDIATED RESISTANCE**  
ADIGÜZEL M. C., BARAN A., TURGUT T., ERDOĞAN A.  
International Agricultural, Biological Life Science Conference, Edirne, Turkey, 2 - 05 September 2018, pp.54-62
- III. **THE NAME OF HAZARD INCREASINGLY IMPORTANT IN FOOD HYGIENE IS MODIFIED MYCOTOXINS**  
BARAN A., ADIGÜZEL M. C., ERDOĞAN A., TURGUT T.  
International Agricultural, Biological Life Science Conference, Edirne, Turkey, 2 - 05 September 2018, pp.91-98
- IV. **INVESTIGATION OF ANTIMICROBIAL ACTIVITY OF PHYSALIS ALKEKENGİL. FRUIT EXTRACTS COLLECTED FROM CORUH VALLEY**  
ADIGÜZEL M. C., BARAN A., TURGUT T., ERDOĞAN A.  
International Agricultural, Biological Life Science Conference, 2 - 05 September 2018, pp.548-552
- V. **A STUDY ON THE PREVALENCE OF SALMONELLA BY IMS-PCR AND CONVENTIONAL CULTURE METHODS IN BEEF MEATS SOLD IN ERZURUM, TURKEY**  
BARAN A., ADIGÜZEL M. C., ERDOĞAN A., TURGUT T.  
International Agricultural, Biological Life Science Conference, 2 - 05 September 2018, pp.99-106
- VI. **COLISTIN RESISTANT ESCHERICHIA COLI AND MCR GENE BY PLASMID MEDIATED RESISTANCE**  
ADIGÜZEL M. C., BARAN A., TURGUT T., ERDOĞAN A.  
International Agricultural, Biological Life Science Conference, 2 - 05 September 2018, pp.54-62
- VII. **THE NAME OF HAZARD INCREASINGLY IMPORTANT IN FOOD HYGIENE IS MODIFIED MYCOTOXINS**  
ADIGÜZEL M. C., BARAN A., ERDOĞAN A., TURGUT T.  
International Agricultural, Biological Life Science Conference, 2 - 05 September 2018, pp.91-98
- VIII. **Effect of Using Coriandrum sativum L. on the Quality of Fresh White Cheese**  
TURGUT T., BARAN A., ERDOĞAN A., ADIGÜZEL M. C.  
International Conference on Advances and Innovations in Engineering, Elazığ, Turkey, 10 - 12 May 2017
- IX. **Next Generation DNA Sequencing**  
ADIGÜZEL M. C., Demir M. A., BARAN A., ERDOĞAN A., TURGUT T.  
19. International Veterinary Medicine Students Scientific Research Congress, İstanbul, Turkey, 2 - 04 May 2017
- X. **A New Therapeutic Perspective on Foods: microRNA**  
BARAN A., ERDOĞAN A., TURGUT T., ADIGÜZEL M. C.  
International Conference on Advances in Natural and Applied Sciences, Turkey, 18 - 21 April 2017, pp.259
- XI. **The Investigation of Possible Uses of Nanotechnology in Animal Products**  
BARAN A., ERDOĞAN A., ADIGÜZEL M. C., TURGUT T.  
International Conference on Advances in Natural and Applied Sciences, 18 - 21 April 2017
- XII. **Evaluation of presence of Staphylococcus aureus and enterotoxigenic properties of isolates by multiplex PCR in meat samples offered for sale in Erzurum Province, Turkey**  
BARAN A., TURGUT T., ADIGÜZEL M. C., ERDOĞAN A.  
International Conference on Advances and Innovations in Engineering, Elazığ, Turkey, 10 - 12 May 2017
- XIII. **Türk Mutfağında Bal**  
TÜRKOĞLU H., TURGUT T.

5. Uluslararası Muğla Arıcılık ve Çambalı Kongresi, Muğla, Turkey, 1 - 05 November 2016

- XIV. **Probiotic strawberry yoghurts Probiotic properties and microbiological chemical and sensory qualities**  
Turgut T., Çakmakçı S., Çetin B.  
International Conference on Nutraceuticals and Functional Foods, Kalamata, Greece, 7 - 09 July 2016
- XV. **Probiotic strawberry yogurts Probiotic properties and microbiological chemical and sensory qualities**  
TURGUT T., ÇAKMAKÇI S., ÇETİN B.  
International Conference on Nutraceuticals and Functional Foods, Kalamata, Greece, 7 - 09 July 2016
- XVI. **Identification of Nonstarter Indigenous Lactobacilli from Kars Gravier Cheese**  
ERDOĞAN A., TURGUT T., ATASEVER M.  
IAAST Kongre, Dubai, United Arab Emirates, 11 - 12 October 2015, vol.1
- XVII. **Distinguished local food Köpüklü Orcik**  
TURGUT T., ÇAKMAKÇI S.  
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015
- XVIII. **identification of nonstarter indigenous lactobacilli from Kars gravier cheese**  
TURGUT T., ERDOĞAN A., ATASEVER M.  
International conference on chemical food and environment engineering, 11 - 12 January 2015
- XIX. **Identification of Nonstarter Indigenous Lactobacilli from Kars Grevier Cheese**  
TURGUT T., ERDOĞAN A., ATASEVER M.  
International Conference on Chemical, Food and Environment Engineering, Dubai, United Arab Emirates, 11 - 12 January 2015
- XX. **Lactobacillus acidophilus DSMZ 20079 suşunun safra tuzlarına karşı dayanıklılığının belirlenmesi**  
TURGUT T., ÇAKMAKÇI S.  
6. Gıda Mühendisliği Kongresi, Kemer/Antalya, Turkey, 6 - 08 November 2009, pp.547
- XXI. **Karın Kaymağı peyniri**  
TURGUT T., ÇETİN B., ŞENGÜL M., ÇAĞLAR A., ÇAKMAKÇI S.  
II. Geleneksel Gıdalar Sempozyumu, Van, Turkey, 27 - 29 May 2009, pp.743-745
- XXII. **Bazı probiyotik bakterilerin Dondurma üretiminde kullanımı**  
TURGUT T., ÇAKMAKÇI S.  
Pamukkale Süt ve Süt Ürünleri Sempozyumu, Turkey, 21 - 23 May 2009, pp.43-44
- XXIII. **Probiyotiklerin patojenlerle rekabeti ve bazı sindirim sistemi bozukluklarına etkileri**  
ÇAKMAKÇI S., TURGUT T.  
10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.765-768
- XXIV. **Bifidobacterium bifidum DSMZ 20056 un asitliğe dirençliliğinin belirlenmesi**  
TURGUT T., ÇAKMAKÇI S.  
10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.769-772
- XXV. **Bifidobacterium bifidum DSMZ 20056 un Asitliğe Dirençliliğinin Belirlenmesi**  
TURGUT T., ÇAKMAKÇI S.  
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.769-772
- XXVI. **Probiyotik Bakterilerin Bağışıklık Sistemi Üzerine Etkileri**  
ÇAKMAKÇI S., TURGUT T.  
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.763
- XXVII. **Determination of acid stability of Lactobacillus acidophilus DSMZ 20079**  
TURGUT T., ÇAKMAKÇI S.  
2nd International Congress on Food and Nutrition, İstanbul, Turkey, 24 - 26 October 2007
- XXVIII. **Determination of L acidophilus DSMZ 20079**  
TURGUT T., ÇAKMAKÇI S.  
2nd International Congress on Food and Nutrition, 24 - 26 September 2007, pp.197
- XXIX. **Farklı probiyotik bakterilerle üretilen muzlu yoğurtların bazı kalite özelliklerinin muhafaza**

### **süresince deęişimi**

ÇAKMAKÇI S., TURGUT T., ÇETİN B., ERDOĞAN A., GÜRSES M.

Türkiye 9. Gıda Kongresi, Bolu, Turkey, 24 - 26 May 2006, pp.811

- XXX. **Farklı probiyotik bakterilerle üretilen muzlu yoęurtların bazı kalite özelliklerinin muhafaza süresince deęişimi**

ÇAKMAKÇI S., TURGUT T., ÇETİN B., ERDOĞAN A., GÜRSES M.

9. Gıda Kongresi, Bolu, Turkey, 24 - 26 May 2006, pp.811

- XXXI. **Farklı probiyotik bakterilerle üretilen muzlu yoęurtların bazı kalite özelliklerinin muhafaza süresince deęişimi**

ÇAKMAKÇI S., TURGUT T., ÇETİN B., ERDOĞAN A., GÜRSES M.

9. Gıda Kongresi, Bolu, Turkey, 24 - 26 May 2006, pp.811

- XXXII. **Probiyotik bakterilerin dondurma üretiminde kullanımı**

TURGUT T., ÇAKMAKÇI S.

Süt Endüstrisinde Yeni Eğilimler Sempozyumu- SEYES, İzmir, Turkey, 22 - 23 May 2003, pp.277-281

- XXXIII. **Süt ve ürünlerinde ultrason uygulamaları**

ÇAKMAKÇI S., TURGUT T.

Türkiye 7. Gıda Kongresi, Ankara, Turkey, 22 - 24 October 2002, pp.821-828

- XXXIV. **Süt ve yoęurdun B2 vitamini ve bazı mikroorganizma içerięinin muhafaza süresince deęişimi**

ÇAKMAKÇI S., TÜRKOĐLU H., TURGUT T.

XII. Biyoteknoloji Kongresi, Ayvalık/Balıkesir, Turkey, 17 - 21 September 2001

- XXXV. **The effects of various light source illumination intensity and storage period on the B2 and C vitamins losses in pasteurized milk**

TURGUT T., ÇAKMAKÇI S.

Blacksea and Central Asian Symposium on Food Technology, Ankara, Turkey, 12 - 16 September 2000, pp.52

### **Supported Projects**

TURGUT T., MEMİŐ E., ŐİŐMAN D., SAĐSÖZ G., Project Supported by Higher Education Institutions, Kendi probiyotik yoęurdunu kendin yap projesi, 2019 - 2020

TURGUT T., MEMİŐ E., ŐİŐMAN D., SAĐSÖZ G., Project Supported by Higher Education Institutions, Okullar arası süt köprüsü oluŐturma projesi, 2019 - 2020

TURGUT T., BARAN A., KAVAZ YÜKSEL A., ERDOĐAN A., ADIGÜZEL M. C., Project Supported by Higher Education Institutions, Erzurumda SatıŐa Sunulan Hayvansal Ürünlerde Yersinia enterocoliticanın Prevalansı ve Patojenik Özellięinin AraŐtırılması, 2017 - 2020

NADAROĐLU H., ERKAYA KOTAN T., POLATOĐLU B., BİBEROĐLU Ö., KAVAZ YÜKSEL A., BARAN A., TURGUT T., Project Supported by Higher Education Institutions, Erzurum Meslek Yüksekokulu, Gıda İŐleme Bölümü Bilimsel AraŐtırma Altyapısının Güçlendirilmesi, 2018 - 2019

TURGUT T., Project Supported by Higher Education Institutions, KARIN KAYMAĐI PEYNİRİNDEN İZOLE EDİLEN LAKTOBASİLLERİN TANIMLANMASI, 2012 - 2013

TURGUT T., Project Supported by Higher Education Institutions, GRAVYER PEYNİRİNDEN İZOLE EDİLEN LAKTİK ASİT BAKTERİLERİNİN TANIMLANMASI, 2011 - 2012

### **Scientific Refereeing**

INTERNATIONAL JOURNAL OF INNOVATIVE RESEARCH AND REVIEWS, Other Indexed Journal, January 2021

### **Metrics**

Publication: 57

Citation (WoS): 145

Citation (Scopus): 178

H-Index (WoS): 4

H-Index (Scopus): 4

## **Non Academic Experience**

Alexander Technological Educational Institute of Thessaloniki (ATEITH)

Company, Canet Et entegre tesisleri, Kalite kontrol ve üretim