

Assoc. Prof. Zeynep Feyza YILMAZ ORAL

Personal Information

Web: <https://avesis.atauni.edu.tr/zeynep.yilmaz>

International Researcher IDs

ScholarID: GYHGFxIAAAAJ

ORCID: 0000-0002-6295-0509

Yoksis Researcher ID: 250500

Education Information

Doctorate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2018 - 2022

Postgraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2014 - 2016

Undergraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2010 - 2014

Foreign Languages

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Vocational Training, Gaz Kromatografisi (GC) Sisteminde Analitik Metot Geliştirme Eğitimi, LAB Akademi, 2025

Vocational Training, Gaz Kromatografisi (GC) Temel Kullanıcı Eğitimi, LAB Akademi, 2025

Vocational Training, Yüksek Performanslı Sıvı Kromatografisi (HPLC) Temel Kullanıcı Eğitimi, LAB Akademi, 2025

Vocational Training, HPLC ve GC Sistemlerinde Analitik Metot (ICH) Validasyon Eğitimi, LAB Akademi, 2025

Vocational Training, Sıvı kromatografisi (LC) sisteminde Analitik Metot Geliştirme Eğitimi, LAB Akademi, 2025

Vocational Training, Deney Laboratuvarları için Metot Geçerli Kılma/Doğrulama ve Ölçüm Belirsizliği Eğitimi, RAN Kalite, 2021

Vocational Training, TS EN ISO 19011:2018 İç Tetkik Eğitimi, RAN Kalite, 2021

Vocational Training, TS EN ISO/IEC 17025:2017 Deney ve Kalibrasyon Laboratuvarlarının Yetkinliği için Genel Gereklilikler Standardı Eğitimi, RAN Kalite, 2021

Vocational Training, TS ISO 31000:2018 Deney Laboratuvarları için Risk Analizi Eğitimi, RAN Kalite, 2021

Dissertations

Doctorate, Kereviz tozu kullanımının ısıtma işlem görmüş sucukta nitrozamin oluşumuna ve ürün özelliklerine etkisi, Ataturk University, 2022

Postgraduate, STARTER KÜLTÜR KULLANIMININ ISIL İŞLEM GÖRMÜŞ SUCUĞUN UÇUCU BİLEŞİKLERİ VE DİĞER BAZI KALİTATİF ÖZELLİKLERİNE ETKİLERİ, Atatürk Üniversitesi, Erzurum Meslek Yüksekokulu, Gıda Teknolojisi Bölümü, 2016

Research Areas

Academic Titles / Tasks

Associate Professor, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2024 - Continues

Lecturer, Ataturk University, Teknik Bilimler Meslek Yüksekokulu, Gıda İşleme, 2016 - 2024

Courses

Et ve Ürünleri Analizi II, Associate Degree, 2024 - 2025

Functional Meat Products , Postgraduate, 2024 - 2025

Et ve Ürünleri Analizi I, Associate Degree, 2023 - 2024

GDO'lu Besinlerin Gıda Endüstrisindeki Yeri, Associate Degree, 2023 - 2024

GDO'lu Besinlerin Gıda Endüstrisindeki Yeri, Undergraduate, 2023 - 2024

Et ve Ürünleri Analizi II, Associate Degree, 2022 - 2023

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Using Celery Powder in a Semi-Dry Fermented Sausage 'Heat-Treated Sucuk': Nitrosamine Formation, Lipid Oxidation, and Volatile Compounds**
YILMAZ ORAL Z. F., KAYA M., KABAN G.
Foods, vol.13, no.20, 2024 (SCI-Expanded)
- II. **The Effect of Black Garlic on the Volatile Compounds in Heat-Treated Sucuk**
YILMAZ ORAL Z. F., KABAN G.
FOODS, vol.12, no.20, 2023 (SCI-Expanded)
- III. **Partial Replacement of NaCl by KCl, MgCl₂ and CaCl₂ Chloride Salts in the Production of Sucuk: Effects on Volatile Compounds, Lipid Oxidation, Microbiological and Sensory Properties**
Şimşek D., YILMAZ ORAL Z. F., JABERİ R., KAYA M., KABAN G.
Foods, vol.12, no.19, 2023 (SCI-Expanded)
- IV. **Effect of Celery Powder as an Alternative Nitrite Source on Some Quality Properties and Nitrosamine Formation in Sucuk**
Yılmaz Oral Z. F.
KAFKAS UNIVERSİTESİ VETERİNER FAKÜLTESİ DERGİSİ, vol.29, no.5, pp.545-550, 2023 (SCI-Expanded)
- V. **The Effects of Sheep Tail Fat, Fat Level, and Cooking Time on the Formation of Nε-(carboxymethyl)lysine and Volatile Compounds in Beef Meatballs**
Öztürk K., YILMAZ ORAL Z. F., KAYA M., KABAN G.
Foods, vol.12, no.15, 2023 (SCI-Expanded)
- VI. **The levels of heavy metal, acrylamide, nitrate, nitrite, N-nitrosamine compounds in brewed black tea and health risk assessment: Türkiye**
BAŞARAN B., ABANOZ Y. Y., ŞENOL N. D., ORAL Z. F., ÖZTÜRK K., KABAN G.
Journal of Food Composition and Analysis, vol.120, 2023 (SCI-Expanded)
- VII. **Volatile nitrosamines in a dry fermented sausage "sucuk": Occurrence and effect of cooking on their formation**
Kızılkaya M. F., Yılmaz Oral Z. F., SALLAN S., KABAN G., KAYA M.
Journal of Food Composition and Analysis, vol.119, 2023 (SCI-Expanded)
- VIII. **Effect of Black Garlic on Microbiological Properties, Lipid Oxidation, Residual Nitrite, Nitrosamine Formation and Sensory Characteristics in a Semi-Dry Fermented Sausage**
Akansel B., YILMAZ ORAL Z. F., SALLAN S., KABAN G., KAYA M.

- Foods, vol.12, no.7, 2023 (SCI-Expanded)
- IX. **A Review on the Role of Lactic Acid Bacteria in the Formation and Reduction of Volatile Nitrosamines in Fermented Sausages**
Sallan S., Yılmaz Oral Z. F., Kaya M.
Foods, vol.12, no.4, 2023 (SCI-Expanded)
- X. **The Effect of the Combination of Rosemary Extract and Green Tea Extract on Nitrosamine Content, Microbiological, Physicochemical and Sensorial Properties of Heat-Treated Sucuk**
YILMAZ ORAL Z. F., KABAN G.
Kafkas Üniversitesi Veteriner Fakültesi Dergisi, vol.29, no.6, pp.705-715, 2023 (SCI-Expanded)
- XI. **Comparison and risk assessment of nitrate and nitrite levels in infant formula and biscuits for small children in Turkey**
Başaran B., Yılmaz Oral Z. F., Anlar P., Kaban G.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.109, pp.104522, 2022 (SCI-Expanded)
- XII. **Risk assessment of acrylamide and 5-hydroxymethyl-2-furfural (5-HMF) exposure from bread consumption: Turkey**
BAŞARAN B., ANLAR P., YILMAZ ORAL Z. F., Polat Z., KABAN G.
Journal of Food Composition and Analysis, vol.107, 2022 (SCI-Expanded)
- XIII. **Effects of autochthonous strains on volatile compounds and technological properties of heat-treated sucuk**
YILMAZ ORAL Z. F., KABAN G.
FOOD BIOSCIENCE, vol.43, 2021 (SCI-Expanded)
- XIV. **Furosine and N-epsilon-carboxymethyl-lysine in cooked meat product (kavurma): Effects of salt and fat levels during storage**
Kul D. B., ANLAR P., YILMAZ ORAL Z. F., KAYA M., KABAN G.
JOURNAL OF STORED PRODUCTS RESEARCH, vol.93, 2021 (SCI-Expanded)
- XV. **Effects of different internal temperature applications on quality properties of heat-treated sucuk during production**
Armutcu Ü., Hazar F. Y., Yılmaz Oral Z. F., Kaban G., Kaya M.
Journal of Food Processing and Preservation, vol.44, no.6, 2020 (SCI-Expanded)

Articles Published in Other Journals

- I. **Effects of Autochthonous Starter Cultures on the Behavior of Staphylococcus aureus during the Production of a Semi-Dry Fermented Sausage**
Akyol Y., YILMAZ ORAL Z. F., KABAN G., KAYA M.
SELÇUK JOURNAL OF AGRICULTURE AND FOOD SCIENCES, vol.38, no.3, pp.486-494, 2024 (Peer-Reviewed Journal)
- II. **Evaluation of Quality Characteristics of Commercial Fermented Sausages (Sucuk and Heat-Treated Sucuk)**
YILMAZ ORAL Z. F., SALLAN S.
TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, vol.11, no.10, pp.1855-1861, 2023 (Peer-Reviewed Journal)
- III. **Isıl İşlem Görmüş Sucuk Üretiminde Kürtleme Ajanı Olarak Pazı Tozu Kullanımının Nitrozamin Oluşumuna ve Kalite Parametrelerine Etkisi**
YILMAZ ORAL Z. F.
GIDA THE JOURNAL OF FOOD, vol.48, no.5, pp.1036-1046, 2023 (Peer-Reviewed Journal)
- IV. **Volatile Compounds of Kavurma Produced with Different Salt and Fat Levels**
BAYRAK KUL D., YILMAZ ORAL Z. F., KABAN G.
Food Science and Engineering Research, vol.2, no.1, pp.18-22, 2023 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Fermente Et Ürünlerinde Mayalar**
Yılmaz Oral Z. F.
in: Gıda Bilimleri ve Mühendisliği Alanında Araştırmalar ve Değerlendirmeler, Hatice PEKMEZ, Editor, Gece Kitaplığı, Ankara, pp.7-20, 2024
- II. **FERMENTE SOSİSLERDE YEREL KOAGÜLAZ NEGATİF STAFİLOKOKLAR**
YILMAZ ORAL Z. F.
in: Mühendislik Bilimleri Alanında Akademik Çalışmalar, ÖZALP Çoşkun, Editor, Gece Kitaplığı, Ankara, pp.139-157, 2023
- III. **ET ÜRÜNLERİNDE NİTRAT/NİTRİT KAYNAĞI OLARAK DOĞAL KÜRLEME MADDELERİ**
YILMAZ ORAL Z. F.
in: Mühendislik Bilimleri Alanında Akademik Çalışmalar, ÖZALP Çoşkun, Editor, Gece Kitaplığı, Ankara, pp.83-99, 2023
- IV. **Pastırma**
Kaya M., Yılmaz Oral Z. F., Kaban G.
in: Production of Traditional Mediterranean Meat Products, Jose Manuel Lorenzo, Ruben Dominguez, Mirian Pateiro, Paulo E.S. Munekata, Editor, Springer Nature, New York, pp.143-152, 2022
- V. **Sucuk**
KABAN G., YILMAZ ORAL Z. F., KAYA M.
in: Production of Traditional Mediterranean Meat Products, Jose Manuel Lorenzo, Ruben Dominguez, Mirian Pateiro, Paulo E.S. Munekata, Editor, Springer Nature, pp.133-142, 2022
- VI. **FERMENTE SOSİSLERDE BİYOJEN AMİNLER**
YILMAZ ORAL Z. F.
in: Mühendislik Alanında Araştırma ve Değerlendirmeler-I, BARDAK Selahattin, AYDIN Nesli, BOZTOPRAK Yalçın, Editor, Gece Kitaplığı, Ankara, pp.55-68, 2021
- VII. **KÜR EDİLMİŞ ET ÜRÜNLERİNDE UÇUCU NİTROZAMİNLER**
SALLAN S., YILMAZ ORAL Z. F.
in: Mühendislik Alanında Araştırma ve Değerlendirmeler-III, BARDAK Selahattin, AYDIN Nesli, BOZTOPRAK Yalçın, Editor, Gece Kitaplığı, Ankara, pp.135-150, 2021

Refereed Congress / Symposium Publications in Proceedings

- I. **Effect of using celery powder on sensory properties of heat treated sucuk**
YILMAZ ORAL Z. F., KAYA M., KABAN G.
International Thales Congress on Life, Engineering, Architecture, and Mathematics, Kahire, Egypt, 18 - 19 October 2024, pp.558-571
- II. **Use of vegetable powders as curing agent in emulsified meat products**
KAYA M., YILMAZ ORAL Z. F., KABAN G.
8th International Azerbaijan Congress on Life, Engineering, Mathematical and Applied Sciences, Azerbaijan, 24 - 25 September 2024
- III. **Effects of Different Fat Level and Cooking Times on The Formation of Carboxymethyl-Lysine in Heat-Treated Chicken Sucuk**
Arslan M., YILMAZ ORAL Z. F., KABAN G., KAYA M.
2 nd International Congress on Food Researches, Turkey, 16 October 2023, pp.498-501
- IV. **EFFECT OF CELERY POWDER ON THE BEHAVIOR OF LISTERIA MONOCYTOGENES IN HEAT- TREATED SUCUK**
Engin N., Yılmaz Oral Z. F., Kaya M.
5TH INTERNATIONAL "ARTEMIS" CONGRESS ON LIFE, ENGINEERING, AND APPLIED SCIENCES, İzmir, Turkey, 1 - 03 October 2023, pp.22-31

- V. **EVALUATION OF FRANKFURTER TYPE SAUSAGES OF DIFFERENT COMPANIES IN TERMS OF PRODUCT PROPERTIES**
YILMAZ ORAL Z. F.
4TH INTERNATIONAL AZERBAIJAN CONGRESS ON LIFE, ENGINEERING, AND APPLIED SCIENCES, Baku, Azerbaijan, 15 - 18 September 2023, pp.80-87
- VI. **EVALUATION OF THE PHYSIOCHEMICAL AND MICROBIOLOGICAL PROPERTIES OF SLICED PASTIRMA PACKED UNDER MODIFIED ATMOSPHERE CONDITIONS**
Yılmaz Oral Z. F.
10th INTERNATIONAL CONGRESS ON LIFE, ENGINEERING, AND APPLIED SCIENCES IN A CHANGING WORLD, İzmir, Turkey, 12 - 14 August 2023, pp.139-146
- VII. **The Effects of Autochthonous Lactic Acid Bacteria Strains on The Behavior of Listeria monocytogenes in the Production of Heat Treated Sucuk**
Yılmaz Oral Z. F.
1 th INTERNATIONAL IZMIR CONGRESS ON LIFE, ENGINEERING, AND APPLIED SCIENCES, İzmir, Turkey, 29 - 31 July 2023, pp.236-244
- VIII. **The Effect of Rosemary/Green Tea Extract on Some Quality Properties of Sucuk**
Yılmaz Oral Z. F.
1 th INTERNATIONAL IZMIR CONGRESS ON LIFE, ENGINEERING, AND APPLIED SCIENCES, İzmir, Turkey, 29 - 31 July 2023, pp.227-235
- IX. **The effects of different salt and fat levels on volatile compounds of kavurma**
Bayrak Kul D., YILMAZ ORAL Z. F., KABAN G.
7. International İstanbul Scientific Research Congress, 18 December 2021
- X. **Sebze Ekstraktları İle Kür Edilmiş Et Ürünlerinde Listeria monocytogenes**
Yılmaz Oral Z. F., Akyol Y., Kaban G.
5. Uluslararası Mühendislik ve Teknoloji Yönetimi Kongresi, 24 - 25 April 2021, pp.1-7
- XI. **Assessment of the Effects of Starter Cultures on the Safety of Sucuk**
Yılmaz Oral Z. F., Kaban G.
10th International Scientific Research Congress, Science and Engineering, 10 - 11 April 2021, pp.1-8
- XII. **Salt (NaCl) reduction in sucuk, heat-treated sucuk and pastırma**
Yılmaz Oral Z. F., Kaban G.
International Symposium of Scientific Research and Innovative Studies, Balıkesir, Turkey, 22 February - 25 April 2021, pp.1-9
- XIII. **Heat-treated sucuk with Pediococcus acidilactici S147: the effect of core temperature**
Hazar F. Y., Armutcu U., Yılmaz Z. F., KABAN G., KAYA M.
European Biotechnology Congress, Athens, Greece, 26 - 28 April 2018, vol.280
- XIV. **Textural Characteristics of Heat Treated Sucuk Produced by Using Different Salt Mixtures**
FETTAHOGLU K., YILMAZ Z. F., AKKÖSE A., KABAN G.
International Congress on Engineering and Life Science, Kastamonu, Turkey, 26 - 29 April 2018, pp.711
- XV. **Effects of partial replacement of sodium chloride with KCl, MgCl₂ and CaCl₂ on some qualitative properties of heat-treated sucuk**
KABAN G., Fettahoğlu K., YILMAZ Z. F., KAYA M.
3rd International Symposium on Fermented Meat, France, 27 - 29 September 2017
- XVI. **L sakei nin Isıl İşlem Görmüş Sucuğun Mikrobiyolojik ve Fizikokimyasal Özelliklerine Etkisi**
YILMAZ Z. F., KABAN G.
TÜRKİYE 12. GIDA KONGRESİ, Turkey, 5 - 07 October 2016
- XVII. **Effects of Lactobacillus sakei S15 and Staphylococcus GM92 on volatile compounds and sensory characteristics of heat treated sucuk**
KABAN G., YILMAZ Z. F., KAYA M.
Conference on Food Microbiology, 8 - 10 August 2016
- XVIII. **The use of Lactobacillus plantarum as starter culture in heat-treated sucuk**
HAZAR F. Y., Yılmaz Z. F., FETTAHOGLU K., KABAN G.

European Biotechnology Conference, Latvia, 5 - 07 May 2016, vol.231

- XIX. **ISIL İŞLEM GÖRMÜŞ SUCUK VE BAKTERİYOSİNOJENİK LAKTİK ASİT BAKTERİLERİ**
YILMAZ ORAL Z. F., KABAN G.
2. İç Anadolu Bölgesi Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.257
- XX. **Aroma Formation By Mold Starter Cultures In Fermented Sausages**
SAYIN B., YILMAZ Z. F., KABAN G.
2 nd International Congress on Food Technology, 5 - 07 November 2014

Supported Projects

- KAYA M., YILMAZ ORAL Z. F., Project Supported by Higher Education Institutions, Atatürk Üniversitesi Özel Gıda Kontrol Laboratuvarının Akreditasyon İşlemlerinin Tamamlanması, 2022 - 2022
- Başaran B., Yılmaz Oral Z. F., Kaban G., Anlar P., Project Supported by Higher Education Institutions, Çocukların (0-3 yaş) Bebek Gıdaları Tüketiminden Kaynaklanan Akrilamid Nitrat Nitrit Gerekli ve Ağır Metal Maruziyetinin Belirlenmesi, 2021 - 2021
- KAYA M., ARMUTCU Ü., HAZAR F. Y., YILMAZ Z. F., Project Supported by Higher Education Institutions, ISIL İŞLEM GÖRMÜŞ SUCUK ÜRETİMİNDE FARKLI İÇ SICAKLIK UYGULAMALARININ ÜRÜN ÖZELLİKLERİNE ETKİLERİ, 2016 - 2018
- KABAN G., YILMAZ Z. F., BAYRAK KUL D., Project Supported by Higher Education Institutions, FARKLI TUZ VE YAĞ ORANLARI KULLANILARAK ÜRETİLEN KAVURMALARIN FUROSİN VE KARBOKSİMETİL-LİSİN İÇERİKLERİ İLE BAZI KALİTATİF ÖZELLİKLERİ, 2015 - 2018
- KABAN G., YILMAZ ORAL Z. F., Project Supported by Higher Education Institutions, FARKLI KLORÜR TUZLARININ ISIL İŞLEM GÖRMÜŞ SUCUĞUN BAZI KARAKTERİSTİKLERİNE ETKİLERİ, 2015 - 2016
- KABAN G., YILMAZ ORAL Z. F., Project Supported by Higher Education Institutions, ISIL İŞLEM GÖRMÜŞ SUCUK ÜRETİMİNDE STARTER KÜLTÜR KULLANIMININ BİYOJEN AMİN OLUŞUMUNA ETKİSİ, 2014 - 2016

Scientific Refereeing

- Journal of Studies in Advanced Technologies, Other Journals, December 2024
- Recep Tayyip Erdoğan Üniversitesi Fen ve Mühendislik Bilimleri Dergisi, National Scientific Refreed Journal, September 2024

Tasks In Event Organizations

- Topçuoğlu Ö., Yıldırım E., Karcioğlu M. S., Yılmaz Oral Z. F., AKGÖL GÜR S. T., ÇALBAY A., Fen, Sağlık ve Sosyal Bilimlerde Verimlilik Yaklaşımları, Workshop Organization, Erzurum, Turkey, Kasım 2024
- Yılmaz Oral Z. F., Topçuoğlu Ö., Aydemir Arslan M., Okumuş A., Bozkurt E., Farklı Disiplinlerde Sürdürülebilirlik Yaklaşımları, Workshop Organization, Erzurum, Turkey, Nisan 2024

Metrics

- Publication: 46
Citation (WoS): 92
Citation (Scopus): 128
H-Index (WoS): 6
H-Index (Scopus): 7