

Personal Information

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Education Information

Doctorate, Atatürk Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2018 - Continues

Post Graduate, Atatürk Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2014 - 2016

Under Graduate, Atatürk Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2010 - 2014

Foreign Languages

English, B1 Intermediate

Dissertations

Post Graduate, 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

Food Engineering, Food Science, Food Microbiology, Engineering and Technology

Academic Titles / Tasks

Lecturer, Atatürk Üniversitesi, Atatürk Üniversitesi Erzurum Meslek Yüksekokulu, Gıda İşleme Bölümü, 2016 - Continues

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- **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, 2020 (Journal Indexed in SCI Expanded)
- **Heat-treated sucuk with *Pediococcus acidilactici* S147: the effect of core temperature**
Hazar F. Y., Armutcu Ü., Yılmaz Z. F., Kaban G., Kaya M.
Journal Of Biotechnology, vol.280, pp.55, 2018 (Journal Indexed in SCI Expanded)

Refereed Congress / Symposium Publications in Proceedings

- **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
- **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

- **Effects of partial replacement of sodium chloride with KCl, MgCl₂ and CaCl₂ on some qualitative properties of heat-treated sucuk**

KABAN G., Fettahođlu K., YILMAZ Z. F. , KAYA M.

3rd International Symposium on Fermented Meat, France, 27 - 29 September 2017

- **Effects of Partial replacement of Sodium Chloride with KCl, MgCl₂ and CaCl₂ on some qualitative Properties of Heat-treated Sucuk**

KABAN G., FETTAHOĐLU K., YILMAZ Z. F. , KAYA M.

3rd International Symposium on Fermented Meat, Clermont-Ferrand, France, 27 - 29 September 2017, pp.37

- **The use of Lactobacillus plantarum as starter culture in heat-treated sucuk**

HAZAR F. Y. , Yılmaz Z. F. , FETTAHOĐLU K., KABAN G.

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

Supported Projects

KAYA M., ARMUTCU Ü., HAZAR F. Y. , YILMAZ Z. F. , Project Supported by Higher Education Institutions, ISIL İŐLEM GÖRMÜŐ 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 YAĐ ORANLARI KULLANILARAK ÜRETİLEN KAVURMALARIN FUROÖİN VE KARBOKSİMETİL-LİÖİN İÇERİKLERİ İLE BAZI KALİTATİF ÖZELLİKLERİ, 2015 - 2018

Citations

Total Citations (WOS):1

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