

ERCAN YATMAZ

ASSOC. PROF.

Email : ercanyatmaz@akdeniz.edu.tr

Office Phone : [+90 242 815 3037](tel:+902428153037) Extension: 171

Fax Phone : [+90 242 815 3038](tel:+902428153038)

International Researcher IDs

ORCID: 0000-0001-5173-8206

Publons / Web Of Science ResearcherID: J-1902-2017

ScopusID: 56015672100

Yoksis Researcher ID: 239611

Learning Knowledge

Doctorate 2012 - 2016	Akdeniz University, Institute of Science, Gıda Mühendisliği, Turkey
Postgraduate 2010 - 2012	Akdeniz University, Institute of Science, Gıda Mühendisliği, Turkey
Undergraduate 2005 - 2010	Akdeniz University, Faculty Of Engineering, Gıda Mühendisliği, Turkey

Foreign Languages

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Other, Fermentation Short Course-AFCO 2016, Akdeniz Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bölümü, 2016

Other, Fermentation Short Course-AFCO 2015, Akdeniz Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bölümü, 2015

Other, Establishment of a Research and Educational Network on Health Promoting Foods, Akdeniz Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bölümü, 2012

Education Management and Planning, The Measurement Uncertainty for Testing Laboratories, Akdeniz Üniversitesi Tarımsal Araştırmalar ve Gıda Güvenliği Merkezi, 2011

Education Management and Planning, The Method Validation and Measurement Uncertainty-practical follow up training, Akdeniz Üniversitesi Tarımsal Araştırmalar ve Gıda Güvenliği Merkezi, 2011

Education Management and Planning, The Method Validation for Testing Laboratories, Akdeniz Üniversitesi Tarımsal Araştırmalar ve Gıda Güvenliği Merkezi, 2011

Education Management and Planning, The Accreditation Standard ISO 17025, Akdeniz Üniversitesi Tarımsal Araştırmalar ve Gıda Güvenliği Merkezi, 2011

Other, Fermentation Short Course, Bilkent Üniversitesi, Ulusal Nanoteknoloji Araştırma Merkezi (UNAM), 2011

Dissertations

Doctorate, Mannanaz Üretimi ve Saflaştırılmasında Yeni Teknik ve Stratejilerin Denenmesi Üzerine Bir Araştırma, Akdeniz University, Institute of Science, Gıda Mühendisliği Abd, 2016

Postgraduate, Kalsiyum aljinatta immobilize edilmiş *Saccharomyces cerevisiae* hücreleri ile keçiboynuzu ekstraktında etanol üretim şartlarının optimizasyonu, Akdeniz University, Institute of Science, Gıda Mühendisliği Abd, 2012

Academic Titles / Tasks

Assistant Professor 2018 - Continues	Akdeniz University, Göynük Cuisine Arts Vocational School, Department of Hotel, Restaurant and Catering
Assistant Professor 2017 - 2018	Akdeniz University, Göynük Cuisine Arts Vocational School, Department of Hotel, Restaurant and Catering
Lecturer PhD 2016 - 2017	Akdeniz University, Göynük Cuisine Arts Vocational School, Department of Hotel, Restaurant and Catering
Lecturer 2015 - 2016	Akdeniz University, Göynük Cuisine Arts Vocational School, Department of Hotel, Restaurant and Catering

Supported Projects

- Öziyici H. R., Karhan M., Yatmaz H. A., Turhan İ., Yatmaz E., TUBİTAK Project, Barnettozyma populi Y-12728 Mikroorganizması Kullanılarak Farklı Hidrolizatlardan Ksilitol Üretimi, Saflaştırılması ve Kristalleştirilmesi için Üst ve Alt Akım Stratejileri (1220445), 2022 - 2025
- Yatmaz E., Karakaş Budak B., Akgül H., Öziyici H. R., TUBİTAK Project, Protein Kaynağı ve Et İkame Maddesi Olarak Antalya ve Çevresinde Doğal Olarak Yetişen *Lactarius* ve *Morchella* Türlerinin Biyoteknolojik Üretimi, 2021 - 2024
- Yatmaz E., Turhan İ., Öziyici H. R., Çimen H., Karhan M., TUBİTAK Project, Stevia Rebaudiana Bitkisinin Yeni Tekniklerle Ekstraksiyonu Ve Ekstraktından Farklı Fermentasyon Teknikleriyle İnülinaz Ve Fruktooligosakkarit Üretimi, İleri Kromatografik Yöntemlerle Saflaştırılan Ve Tanımlanan Bileşenlerinin Kolon Kanserinde Moleküler Mekanistik Çalışmaları, 2021 - 2024
- YATMAZ E., TURHAN İ., Gürler H. N., Erkan S. B., Project Supported by Higher Education Institutions, Seçici Lazer Sinterleme teknolojisi ile üretilen üç boyutlu (3D) kürelerin hücre immobilizasyonu ve etanol fermentasyonunda kullanımı, 2020 - 2022
- TURHAN İ., GERMEÇ M., Karahalil e., YATMAZ E., Project Supported by Higher Education Institutions, Magnezyum silikat kullanılarak *Aspergillus sojae*'nin hücre morfolojisinin kontrolü ve poligalakturonaz enziminin üretimi, 2016 - 2018

Scholarships

TÜBİTAK BİDEB 2211 Yurt İçi Doktora Bursu, TUBİTAK, 2012 - 2016

Published journal articles indexed by SCI, SSCI, and AHCI

- Inulinase and fructooligosaccharide production from carob using *Aspergillus niger* A42 (ATCC

204447) under solid-state fermentation conditions

CANATAR M., Tufan H. N. G., Ünsal S. B. E., Koc C. Y., Ozcan A., Kucuk G., BAŞMAK S., YATMAZ E., Germec M., YAVUZ İ., et al.

International Journal of Biological Macromolecules, vol.245, 2023 (SCI-Expanded)

2. **Production and Characterization of Kombucha Tea from Different Sources of Tea and Its Kinetic Modeling**
Tarhan Kuzu K., Aykut G., Tek S., YATMAZ E., Germec M., YAVUZ İ., TURHAN İ.
Processes, vol.11, no.7, 2023 (SCI-Expanded)
3. **Ethanol production by immobilized *Saccharomyces cerevisiae* cells on 3D spheres designed by different lattice structure types**
Erkan Ünsal S. B., Gürler Tufan H. N., CANATAR M., YATMAZ H. A., TURHAN İ., YATMAZ E.
Process Biochemistry, vol.125, pp.104-112, 2023 (SCI-Expanded)
4. **Modeling of ethanol fermentation from carob extract-based medium by using *Saccharomyces cerevisiae* in the immobilized-cell stirred tank bioreactor**
YATMAZ E., Germec M., Erkan S. B., TURHAN İ.
BIOMASS CONVERSION AND BIOREFINERY, vol.12, no.11, pp.5241-5255, 2022 (SCI-Expanded)
5. **Effect of process parameters and microparticle addition on polygalacturonase activity and fungal morphology of *Aspergillus sojae***
GERMEÇ M., Karahalil E., YATMAZ E., Tari C., TURHAN İ.
BIOMASS CONVERSION AND BIOREFINERY, vol.12, no.11, pp.5329-5344, 2022 (SCI-Expanded)
6. **Growth control agent for filamentous fungi: FDM based 3D printed cubes for suspended *Aspergillus sojae* fermentation**
YATMAZ E.
ENZYME AND MICROBIAL TECHNOLOGY, vol.150, 2021 (SCI-Expanded)
7. **Optimization of mannoooligosaccharides production from different hydrocolloids via response surface methodology using a recombinant *Aspergillus sojae* β -mannanase produced in the microparticle-enhanced large-scale stirred tank bioreactor**
Yilmazer C., Gürler H. N., Erkan S. B., Ozcan A., Hosta Yavuz G., Germeç M., Yatmaz E., Turhan İ.
Journal Of Food Processing And Preservation, vol.45, no.8, pp.1-12, 2021 (SCI-Expanded)
8. **Mannooligosaccharide production by β -mannanase enzyme application from coffee extract**
Erkan S. B., Başmak S., Ozcan A., Yilmazer C., Gürler H. N., Hosta Yavuz G., Germeç M., Yatmaz E., Turhan İ.
Journal Of Food Processing And Preservation, vol.45, no.8, pp.1-11, 2021 (SCI-Expanded)
9. **Scale-up processing with different microparticle agent for β -mannanase production in a large-scale stirred tank bioreactor**
Gürler H. N., Erkan S. B., Ozcan A., Yilmazer C., Karahalil E., Germeç M., Yatmaz E., Ögel Z. B., Turhan İ.
Journal Of Food Processing And Preservation, vol.45, no.8, pp.1-12, 2021 (SCI-Expanded)
10. **Applicability of recombinant *Aspergillus sojae* crude mannanase enzyme in carrot juice production**
GÜRLER H. N., YILMAZER C., ERKAN S. B., OZCAN A., YATMAZ E., Oziyci H. R., KARHAN M., TURHAN İ.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.8, 2021 (SCI-Expanded)
11. **Effect of furfural concentration on ethanol production using *Saccharomyces cerevisiae* in an immobilized cells stirred-tank bioreactor with glucose-based medium and mathematical modeling**
Erkan S. B., YATMAZ E., Germec M., TURHAN İ.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.8, 2021 (SCI-Expanded)
12. **The effects of mannanase activity on viscosity in different gums**
Erkan S. B., Ozcan A., Yilmazer C., Gurler H. N., Karahalil E., Germec M., YATMAZ E., KÜÇÜKÇETİN A., TURHAN İ.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.8, 2021 (SCI-Expanded)
13. **Enhancing beta-mannanase production by controlling fungal morphology in the bioreactor with microparticle addition**
YATMAZ E., Germec M., Karahalil E., TURHAN İ.
FOOD AND BIOPRODUCTS PROCESSING, vol.121, pp.123-130, 2020 (SCI-Expanded)
14. **Liquid State Bioreactor**

- YATMAZ E., TURHAN İ.
ESSENTIALS IN FERMENTATION TECHNOLOGY, pp.135-168, 2019 (SCI-Expanded)
15. **Effect of different fermentation strategies on beta-mannanase production in fed-batch bioreactor system**
Germec M., YATMAZ E., Karahalil E., TURHAN İ.
3 BIOTECH, vol.7, 2017 (SCI-Expanded)
 16. **ENHANCED beta-MANNANASE PRODUCTION FROM ALTERNATIVE SOURCES BY RECOMBINANT ASPERGILLUS SOJAE**
YATMAZ E., Karahalil E., Germec M., Oziyci H. R., KARHAN M., DURUKSU G., Ogel Z. B., TURHAN İ.
ACTA ALIMENTARIA, vol.45, no.3, pp.371-379, 2016 (SCI-Expanded)
 17. **Controlling filamentous fungi morphology with microparticles to enhanced beta-mannanase production**
YATMAZ E., KARAHALİL E., Germec M., ILGIN M., TURHAN İ.
BIOPROCESS AND BIOSYSTEMS ENGINEERING, vol.39, no.9, pp.1391-1399, 2016 (SCI-Expanded)
 18. **Ultrasound-assisted dilute acid hydrolysis of tea processing waste for production of fermentable sugar**
Germec M., Tarhan K., YATMAZ E., Tetik N., KARHAN M., Demirci A., TURHAN İ.
BIOTECHNOLOGY PROGRESS, vol.32, no.2, pp.393-403, 2016 (SCI-Expanded)
 19. **Mineral composition of pods and seeds of wild and grafted carob (*Ceratonia siliqua* L.) fruits**
Oziyci H. R., Tetik N., TURHAN İ., Yatmaz E., Uçgun K., Akgül H., GÜBBÜK H., KARHAN M.
SCIENTIA HORTICULTURAE, vol.167, pp.149-152, 2014 (SCI-Expanded)
 20. **Optimization of ethanol production from carob pod extract using immobilized *Saccharomyces cerevisiae* cells in a stirred tank bioreactor**
Yatmaz E., TURHAN İ., KARHAN M.
BIORESOURCE TECHNOLOGY, vol.135, pp.365-371, 2013 (SCI-Expanded)

Articles Published in Other Journals

1. **CONTINUOUS ETHANOL FERMENTATION FROM CAROB POD EXTRACT MEDIUM AT DIFFERENT HYDRAULIC RESIDENCE TIME (HRT)**
YATMAZ E.
Gıda, vol.44, no.1, pp.93-103, 2019 (Peer-Reviewed Journal)
2. **Carob as a carbon source for fermentation technology**
YATMAZ E., TURHAN İ.
BIOCATALYSIS AND AGRICULTURAL BIOTECHNOLOGY, vol.16, pp.200-208, 2018 (ESCI)
3. **Using Centrifuge and Ultrafiltration as Downstream Processes for the Concentration of Microbial β -mannanase Fermentation Media**
YATMAZ E., TURHAN İ., GERMEÇ M., KARAHALİL E.
Scientific Bulletin. Series F. Biotechnologies, vol.21, pp.133-136, 2017 (Peer-Reviewed Journal)
4. **Fermentation of acid-pretreated tea processing waste for ethanol production using *Saccharomyces cerevisiae***
GERMEÇ M., TURHAN İ., YATMAZ E., TETİK N., KARHAN M.
Scientific Bulletin. Series F. Biotechnologies, vol.20, pp.269-274, 2016 (Peer-Reviewed Journal)
5. **Hyaluronik Asit ve Fermantasyonla Üretilmesi**
Yatmaz E., TURHAN İ.
GIDA, vol.41, no.1, pp.1-10, 2015 (Peer-Reviewed Journal)
6. **Concentration of D-pinitol in carob extract by using multi-stage enrichment processes**
ÖZİYİCİ H. R., TURHAN İ., TETİK N., ARSLAN KULCAN A., Akkoyun T., YATMAZ E., GERMEÇ M., KARHAN M.
Gıda, vol.40, no.3, pp.125-127, 2015 (Peer-Reviewed Journal)
7. **Fermantasyon Yoluyla Pullulan Üretimi ve Gıda Endüstrisinde Kullanımı**

Books & Book Chapters

1. **Liquid State Bioreactor**

YATMAZ E., TURHAN İ.

in: Essentials in Fermentation Technology, Berenjian A., Editor, Springer International Publishers, Switzerland, pp.135-168, 2019

Refereed Congress / Symposium Publications in Proceedings

1. **Fermantasyonlarda FDM bazlı üç boyutlu küplerin kullanılabilirliği**

YATMAZ E.

International Eurasian Conference on Biotechnology and Biochemistry (BioTechBioChem 2020), Ankara, Turkey, 16 - 18 December 2020, pp.429-435

2. **Mannooligosaccharide production by mannanase enzyme application from coffee extract**

Erkan S. B., Özcan A., Yilmazer C., Gürler H. N., Hosta Yavuz H. G., Yatmaz E., Turhan İ.

International Conference on Agronomy and Food Science and Technology, İstanbul, Turkey, 20 - 21 June 2019, pp.1

3. **The effects of mannanase activity on viscosity in different gums**

Erkan S. B., Özcan A., Yilmazer C., Gürler H. N., Karahalil E., Germec M., Yatmaz E., Turhan İ.

International Conference on Agronomy and Food Science and Technology, İstanbul, Turkey, 20 - 21 June 2019, pp.1

4. **Effects of furfural concentration on ethanol production**

Erkan S. B., Germec M., Yatmaz E., Turhan İ.

International Conference on Agronomy and Food Science and Technology, İstanbul, Turkey, 20 - 21 June 2019, pp.1

5. **Effects of mannanase enzyme treatment on yield, beta carotene content and turbidity in the carrot juice production**

Gürler H. N., Yilmazer C., Erkan S. B., Özcan A., Yatmaz E., Turhan İ.

International Conference on Agronomy and Food Science and Technology, İstanbul, Turkey, 20 - 21 June 2019, pp.1

6. **A scale-up processing with different microparticle agent for mannanase fermentation in bioreactor**

Gürler H. N., Erkan S. B., Özcan A., Yilmazer C., Karahalil E., Germec M., Yatmaz E., Turhan İ.

International Conference on Agronomy and Food Science and Technology, İstanbul, Turkey, 20 - 21 June 2019, pp.1

7. **Mannooligosaccharides production from different gums using mannanase**

Yilmazer C., Erkan S. B., Özcan A., Gürler H. N., Hosta Yavuz H. G., Yatmaz E., Turhan İ.

International Conference on Agronomy and Food Science and Technology, İstanbul, Turkey, 20 - 21 June 2019, pp.1

8. **Substrate Specificity and Kinetic Parameters of recombinant Aspergillus sojae β -mannanase**

YATMAZ E., TURHAN İ.

3rd International Congress of Agriculture and Environment, Antalya, Turkey, 16 - 18 November 2017, pp.80

9. **Filamentous Fungus Fermentation to Produce Microbial β -Mannanase in a Stirred Tank Bioreactor by Adding Microparticle Agents**

YATMAZ E., TURHAN İ., GERMEÇ M., ILGIN M., KARAHALİL E.

International Conference "Agriculture for Life, Life for Agriculture", Bükreş, Romania, 8 - 10 June 2017, pp.28

10. **Using Centrifuge and Ultrafiltration as Downstream Processes for the Concentration of Microbial β -**

Mannanase Fermentation Media

YATMAZ E., TURHAN İ., GERMEÇ M., KARAHALİL E.

International Conference "Agriculture for Life, Life for Agriculture", Bükreş, Romania, 8 - 10 June 2017, pp.80

11. Kombucha production from coffee extract

Tarhan K., Yatmaz E., Turhan İ.

NABEC, Maine, United States Of America, 31 August - 03 September 2016, pp.1

12. Fermentation of acid-pretreated tea processing waste for ethanol production using *Saccharomyces cerevisiae*

GERMEÇ M., TURHAN İ., YATMAZ E., TETİK N., KARHAN M.

The International Conference "Agriculture for Life, Life for Agriculture", Bükreş, Romania, 9 - 11 June 2016, pp.81

13. Optimization of ultrasound-assisted dilute acid hydrolysis conditions of tea processing waste

Germec M., TARHAN K., YATMAZ E., Tetik N., KARHAN M., DEMİRCİ A., TURHAN İ.

2016 ASABE Annual International Meeting, Florida, United States Of America, 17 - 20 July 2016

14. Fermentasyon ortamında alüminyum oksit kullanılarak rekombinant *Aspergillus sojae*'nin hücre morfolojisinin kontrolü ve ürettiği enzimin artırılması

Germec M., Karahalil E., Yatmaz E., Turhan İ.

18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey, 18 - 19 December 2015, pp.1

15. Microbial mannanase production with different fermentation methods and characterization of enzyme-produced

Yatmaz E., TURHAN İ., Karaoğlu M., İNAN M., Karahalil E., GERMEÇ M.

Northeast Agricultural & Biological Engineering Conference, Newark, Delaware, United States Of America, 12 - 15 July 2015, vol.25, no.2, pp.19-20

16. Microparticle usage in *Aspergillus* fermentation: A new approach for enhancing production rates of mannanase in carob extract

Yatmaz E., TURHAN İ., Karahalil E., GERMEÇ M.

Northeast Agricultural & Biological Engineering Conference, Newark, United States Of America, 12 - 15 July 2015, vol.25, no.2, pp.26-27

17. Purification of mannanase from fermentation broth by flocculation, centrifuge and ultrafiltration

Yatmaz E., TURHAN İ., Karahalil E., GERMEÇ M.

Northeast Agricultural & Biological Engineering Conference, Newark, Delaware, United States Of America, 12 - 15 July 2015, vol.25, no.2, pp.20

18. Optimization of Flocculation Conditions Using Chitosan in Mannanase Production

YATMAZ E., KARAHALİL E., GERMEÇ M., TURHAN İ.

European Biotechnology Congress/Journal of Biotechnology, Lecce, Italy, 15 - 18 May 2014, vol.185

19. Farklı çay ekstraktlarından fermentasyonla kombucha çayı üretimi

TARHAN K., AYKUT G., TEK S., YATMAZ E., GERMEÇ M., KARAHALİL E., TURHAN İ.

4. Geleneksel gıdalar sempozyumu, Adana, Turkey, 17 - 19 April 2014, pp.569-572

20. Akdeniz Bölgesi'nde yükselen bir değer: keçiyoynuzu

KARHAN M., TURHAN İ., TETİK N., ÖZİYİCİ H. R., Arslan Kulcan A., YATMAZ E., Akkoyun T., Yüksel E.

4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, vol.1, pp.43-46

21. Effect of different nitrogen sources on mannanase production from carob pod extract using recombinant *Aspergillus sojae*

YATMAZ E., GERMEÇ M., KARAHALİL E., TURHAN İ.

VI. International Bioengineering Congress "Human Welfare", İzmir, Turkey, 12 - 15 November 2013, pp.96

22. Enhanced mannanase production by using microparticles in recombinant *Aspergillus sojae* fermentation.

YATMAZ E., KARAHALİL E., GERMEÇ M., TURHAN İ.

VI. International Bioengineering Congress "Human Welfare", İzmir, Turkey, 12 - 15 November 2013, pp.97

23. Siyah çay ekstraktından fermentasyonla kombucha çayı üretimi

TARHAN K., AYKUT G., TEK S., YATMAZ E., GERMEÇ M., KARAHALİL E., TURHAN İ.

TGDF GIDA KONGRESİ, Antalya, Turkey, 12 - 14 November 2013, pp.49

24. **Effect of Different Tea Extract on Total Phenolic Compounds of Kombucha**
TEK S., TARHAN K., AYKUT G., YATMAZ E., TURHAN İ.
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Struga/Ohrid, Macedonia, 24 - 26 October 2013, vol.1, pp.508
25. **Organic acid profiles and acidity during Kombucha fermentation of various tea extracts**
Tarhan K., Aykut G., Tek S., YATMAZ E., ÖZİYCI H. R., TURHAN İ., TETİK N.
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Ohrid, Macedonia, 24 - 26 October 2013, pp.504
26. **Antioxidant Activity of Kombucha Tea From Fruit and Herbal Teas**
AYKUT G., TEK S., TARHAN K., YATMAZ E., TURHAN İ.
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Struga/Ohrid, Macedonia, 24 - 26 October 2013, vol.1, pp.506
27. **Organic Acid Profiles and Acidity During Kombucha Fermentation of Various Tea Extracts**
TARHAN K., AYKUT G., TEK S., YATMAZ E., ÖZİYCI H. R., TURHAN İ., TETİK N.
2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Struga/Ohrid, Macedonia, 24 - 26 October 2013, vol.1, pp.504
28. **The effect of microbial growth on total phenolic compounds during fermentation**
DİNÇER C., YATMAZ E., TURHAN İ., TETİK N.
Eurobiotech 2012 Agricultural Symposium, Turkey, 1 - 04 December 2012, vol.1, no.161, pp.40
29. **Potential uses of microorganisms for D-pinitol purification from carob extracts**
YATMAZ E., Oziyici H. R., Tetik N., KARHAN M., TURHAN İ.
Eurobiotech Agriculture Symposium, Kayseri, Turkey, 12 - 14 April 2012, vol.161, pp.42
30. **Determination of the optimum growth conditions for *Aspergillus sojae* pyrG(-) transformed using response surface method**
YATMAZ E., TURHAN İ.
Eurobiotech Agriculture Symposium, Kayseri, Turkey, 12 - 14 April 2012, vol.161, pp.39-40
31. **Optimization of mannanase production from *Aspergillus sojae* pyrG(-) transformed using response surface method**
YATMAZ E., TURHAN İ.
Eurobiotech Agriculture Symposium, Kayseri, Turkey, 12 - 14 April 2012, vol.161, pp.39
32. **The effect of microbial growth on total phenolic compounds during fermentation**
DİNÇER C., YATMAZ E., TURHAN İ., KARHAN M.
Eurobiotech Agriculture Symposium, Kayseri, Turkey, 12 - 14 April 2012, vol.161, pp.40
33. **Decolourization of carob pod extract by using *Aspergillus sojae* pyrg-transformed**
DİNÇER C., YATMAZ E., TURHAN İ., Tetik N.
Eurobiotech Agriculture Symposium, Kayseri, Turkey, 12 - 14 April 2012, vol.161, pp.40
34. **Fermantasyonla Mannanaz Üretiminde Potansiyel Substrat Kaynağı Olarak Keçiboynuzu Ekstraktının Doğrudan Kullanılması**
YATMAZ E., TURHAN İ.
Türkiye 11.Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, vol.1, pp.217
35. **Keçiboynuzu Ekstraktında Rekombinant *Aspergillus sojae* kullanılarak Mannanaz Üretimi ve Cevap Yüzey Metodu ile Optimizasyonu**
Yatmaz E., TURHAN İ.
Türkiye 11.Gıda Kongresi, Hatay, Turkey, 1 - 04 October 2012, vol.1, pp.218
36. **Keçiboynuzu Ekstraktında Rekombinant *Aspergillus sojae*'nin Gelişimi Üzerine Şeker İçeriği, Karıştırma ve İnokülasyon Oranının Etkisi**
Yatmaz E., TURHAN İ.
Türkiye 11.Gıda Kongresi, Hatay, Turkey, 1 - 04 October 2012, vol.1, pp.216
37. **Decolourization Of Carob Pod Extract By Using *Aspergillus Sojae* Pyrg-Transfomed**
DİNÇER C., YATMAZ E., TURHAN İ., TETİK N.
Eurobiotech 2012 Agriculture Symposium, Journal of Biotechnology, Kayseri, Turkey, 12 - 14 April 2012, vol.161,

pp.40

38. **Determination Of The Optimum Growth Conditions For Aspergillus Sojae Pyrg- Transformed Using Response Surface Methodology**
YATMAZ E., TURHAN İ.
Eurobiotech 2012 Agriculture Symposium, Journal of Biotechnology, Kayseri, Turkey, 12 - 14 April 2012, vol.161, pp.39-40
39. **Potential uses of microorganisms for D-pinitol purification from carob extracts**
YATMAZ E., ÖZİYCI H. R., TETİK N., KARHAN M., TURHAN İ.
Eurobiotech 2012 Agriculture Symposium, Journal of Biotechnology,, Kayseri, Turkey, 12 - 14 April 2012, vol.161, pp.42
40. **The Effect Of Microbial Growth On Total Phenolic Compounds During Fermentation**
DİNÇER C., YATMAZ E., TURHAN İ., KARHAN M.
Eurobiotech 2012 Agriculture Symposium, Journal of Biotechnology, Kayseri, Turkey, 12 - 14 April 2012, vol.161, pp.40
41. **Optimization of mannanase production from Aspergillus sojae pyrG- transformed using response surface methodology**
Yatmaz E., TURHAN İ.
Eurobiotech 2012 Agricultural Symposium, Turkey, 1 - 04 April 2012, vol.161, pp.39
42. **Potential uses of microorganisms for D-pinitol purification from carob extracts**
YATMAZ E., ÖZİYCI H. R., TETİK N., TURHAN İ., KARHAN M.
Eurobiotech 2012 Agriculture Symposium, Journal of Biotechnology,, Turkey, 1 - 04 April 2012, vol.161, pp.42
43. **The effect of microbial growth on total phenolic compounds during fermentation**
DİNÇER C., Yatmaz E., TURHAN İ., KARHAN M.
Eurobiotech 2012 Agricultural Symposium, Turkey, 1 - 04 April 2012, vol.1, no.161, pp.40
44. **Effect of agitation on ethanol production by immobilized Saccharomyces cerevisiae cells in carob pod extract**
Oziyici H. R., YATMAZ E., TURHAN İ.
European Biotechnology Congress, İstanbul, Turkey, 28 September - 01 October 2011, vol.22
45. **Effect of different temperatures on ethanol fermentation from carob pod extract by immobilized Saccharomyces cerevisiae**
TURHAN İ., Oziyici H. R., YATMAZ E.
European Biotechnology Congress, İstanbul, Turkey, 28 September - 01 October 2011, vol.22

Academic and Administrative Experience

2019 - Continues	Head of Department	Akdeniz University, Göynük Mutfak Sanatları Myo, Otel, Lokanta Ve İkram Hizmetleri Bölümü
2017 - 2020	Assistant Director of Vocational School	Akdeniz University, Göynük Mutfak Sanatları Myo

Courses

MOLEKÜLER GASTRONOMİ, Associate Degree, 2018 - 2019
KALİTE YÖNETİM SİSTEMLERİ, Associate Degree, 2018 - 2019, 2017 - 2018
GİRİŞİMCİLİK, Associate Degree, 2018 - 2019, 2017 - 2018
İŞÇİ SAĞLIĞI VE İŞ GÜVENLİĞİ, Associate Degree, 2018 - 2019, 2017 - 2018
BİLGİ VE İLETİŞİM TEKNOLOJİLERİ, Associate Degree, 2018 - 2019, 2017 - 2018
BESLENME İLKELERİ, Associate Degree, 2018 - 2019, 2017 - 2018

DÜNYA MUTFAK KÜLTÜRLERİ 1, Associate Degree, 2018 - 2019, 2017 - 2018
VEJETARYEN MUTFAK, Associate Degree, 2017 - 2018

Metrics

Publication: 73
Citation (WoS): 225
Citation (Scopus): 320
H-Index (WoS): 8
H-Index (Scopus): 9

Research Areas

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