

## **Personal Information**

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## **Education Information**

Doctorate, Akdeniz University, Fen Bilimleri, Gıda Mühendisliği, Turkey 2011 - 2017

Postgraduate, Akdeniz University, Fen Bilimleri, Gıda Mühendisliği, Turkey 2009 - 2011

Undergraduate, Akdeniz University, Faculty Of Engineering, Gıda Mühendisliği, Turkey 2004 - 2009

## **Foreign Languages**

English, C1 Advanced

## **Dissertations**

Doctorate, Probiyotik Mikroorganizmaların Püskürterek Dondurma ve Kurutma Teknikleriyle Mikroenkapsüle Edilerek Probiyotik Kek Üretiminde Kullanım İmkanlarının Araştırılması, Akdeniz University, Institute of Science, Gıda Mühendisliği, 2013

Postgraduate, Probiyotik Boza Üretimi ve Bazı Özelliklerinin Belirlenmesi, Akdeniz University, Fen Bilimleri, Gıda Mühendisliği, 2011

## **Research Areas**

Food Engineering, Food Science, Food Chemistry, Food Technology, Cereals Technology, Engineering and Technology

## **Academic Titles / Tasks**

Research Assistant, Akdeniz University, Faculty of Engineering, Gıda Mühendisliği, 2015 - Continues

Research Assistant, Firat University, Faculty Of Engineering, Gıda Mühendisliği, 2013 - Continues

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

- I. **Single and double layered microencapsulation of probiotics by spray drying and spray chilling**  
ARSLAN-TONTUL S., ERBAŞ M.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.81, pp.160-169, 2017 (SCI-Expanded)
- II. **Adsorption behaviour of bulgur**  
ERBAŞ M., Aykin E., Arslan S., DURAK A.  
FOOD CHEMISTRY, vol.195, pp.87-90, 2016 (SCI-Expanded)
- III. **Effect of Bicarbonate Salts and Sequential Using of Frying Oil on Acrylamide and 5-**

### **Hydroxymethylfurfural Contents in Coated Fried Chicken Meat**

Aykin E., Arslan S., DURAK A., ERBAŞ M.

INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.19, no.1, pp.222-232, 2016 (SCI-Expanded)

#### **IV. Microencapsulation of probiotic *Saccharomyces cerevisiae* var. *boulardii* with different wall materials by spray drying**

Arslan S., ERBAŞ M., Tontul I., TOPUZ A.

LWT-FOOD SCIENCE AND TECHNOLOGY, vol.63, no.1, pp.685-690, 2015 (SCI-Expanded)

#### **V. Determination of Microbiological and Chemical Properties of Probiotic Boza and Its Consumer Acceptability**

Arslan S., DURAK A., ERBAŞ M., Tanrıverdi E., Gülcan U.

JOURNAL OF THE AMERICAN COLLEGE OF NUTRITION, vol.34, no.1, pp.56-64, 2015 (SCI-Expanded)

#### **VI. EFFECT OF SODIUM METABISULFITE ADDITION AND BAKING TEMPERATURE ON MAILLARD REACTION IN BREAD**

ERBAŞ M., Şekerci H., Arslan S., DURAK A.

JOURNAL OF FOOD QUALITY, vol.35, no.2, pp.144-151, 2012 (SCI-Expanded)

### **Articles Published in Other Journals**

- I. **Biyoaktif gıda bileşenlerinin püskürterek dondurma yöntemi ile mikroenkapsülasyonu**  
ARSLAN TONTUL S., ERBAŞ M.  
Gıda/ The Journal of Food, vol.43, no.1, pp.11-20, 2018 (Peer-Reviewed Journal)
- II. **Bal ve Diğer Arı Ürünlerinin Bazı Özellikleri ve İnsan Sağlığı Üzerine Etkileri**  
MUTLU C., ERBAŞ M., ARSLAN TONTUL S.  
AKADEMİK GIDA, vol.15, no.1, pp.75-83, 2017 (Peer-Reviewed Journal)
- III. **Gıdalarda Bulunan Suyun Fizikokimyasal Durumu Ve Sorpsiyon İzotermi**  
AYKIN E., ARSLAN TONTUL S., DURAK A. N., ERBAŞ M.  
GIDA, no.40, pp.109-116, 2015 (Peer-Reviewed Journal)
- IV. **Selüloz Ve Selüloz Türevi Diyet Liflerin Özellikleri Ve Fırın Ürünlerinde Kullanım İmkanları**  
ARSLAN TONTUL S., ERBAŞ M.  
GIDA, no.39, pp.243-250, 2014 (Peer-Reviewed Journal)
- V. **Tahıl depolamada zararların oluşum mekanizmaları ve depolamanın temel prensipleri**  
ERBAŞ M., DURAK A. N., ARSLAN TONTUL S.  
Miller/Değirmenci, no.46, pp.66-78, 2013 (Non Peer-Reviewed Journal)
- VI. **Unlarda gıda güvenliği riskleri ve güvenli un üretimi için un fabrikalarında hijyen ve sanitasyon**  
ERBAŞ M., ARSLAN TONTUL S., DURAK A. N.  
Miller/Değirmenci, no.44, pp.52-65, 2013 (Non Peer-Reviewed Journal)
- VII. **Açlığın Önlenmesi ve Gıda Güvencesinin Sağlanması**  
ERBAŞ M., Arslan S., ARSLAN TONTUL S.  
Gıda Mühendisliği Dergisi, vol.36, pp.50-59, 2012 (Peer-Reviewed Journal)
- VIII. **Gıda Güvenliği**  
ERBAŞ M., DURAK A. N., ARSLAN TONTUL S.  
Food Sektör, no.52, pp.42-46, 2009 (Non Peer-Reviewed Journal)

### **Books & Book Chapters**

#### **I. Bölüm 4 Analitik Verilerin Değerlendirilmesi**

ERBAŞ M., ARSLAN TONTUL S.

in: GIDA ANALİZİ (Gıda Analizi Laboratuvar El Kitabı ile Birlikte), Kamile Kazan Turhan, Editor, Nobel, Ankara, pp.55-67, 2020

- II. **Bölüm 21 Yansıtma ve Geçirgenlik Spektrumlarından CIE Renk Özelliklerinin Hesaplanması**  
ERBAŞ M., ARSLAN TONTUL S.  
in: GIDA ANALİZİ (Gıda Analizi Laboratuvar El Kitabı ile Birlikte), Kamile Nazan Turhan, Editor, Nobel, Ankara, pp.173-177, 2020
- III. **Probiotic Cereal-Based Fermented Functional Foods**  
ARSLAN TONTUL S., ERBAŞ M.  
in: Fermented Foods, Part I: Biochemistry and Biotechnology, Ray C. R, Montet D., Editor, Crc Press, Florida, pp.211-228, 2016

### **Refereed Congress / Symposium Publications in Proceedings**

- I. **Some Physical and Chemical Properties of Blue Corn (Zea Mays L.)**  
MUTLU C., ARSLAN TONTUL S., CANDAL C., KILIÇ Ö., ERBAŞ M.  
16th European Young Cereal Scientists and Technologists Workshop, Selanik, Greece, 18 - 21 April 2017, pp.29
- II. **Some Physical and Chemical Properties of Blue Corn (Zea Mays L.)**  
MUTLU C., ARSLAN TONTUL S., CANDAL C., KILIÇ Ö., ERBAŞ M.  
16th European Young Cereal Scientists and Technologists Workshop, Selanik, Greece, 18 - 21 April 2017, pp.12
- III. **Some Physical and Chemical Properties of Blue Corn (Zea Mays L.)**  
MUTLU C., ARSLAN TONTUL S., CANDAL C., KILIÇ Ö., ERBAŞ M.  
16th European Young Cereal Scientists and Technologists Workshop, Selanik, Greece, 18 - 21 April 2017, pp.12
- IV. **Determination of Some Physical and Chemical Properties of Gluten-Free Cake Enriched with Pseudocereals**  
MUTLU C., ARSLAN TONTUL S., Candan C., ERBAŞ M.  
6th International Congress on Food Technology, Atina, Greece, 16 - 18 March 2017, pp.42
- V. **Kefir Addition in Production of Wet Tarhana**  
Candal C., MUTLU C., ARSLAN TONTUL S., ERBAŞ M.  
6th International Congress on Food Technology, Atina, Greece, 16 - 18 March 2017, pp.166
- VI. **Determination of Some Physical and Chemical Properties of Gluten-Free Cake Enriched with Pseudocereals**  
MUTLU C., ARSLAN TONTUL S., Candan C., ERBAŞ M.  
6th International Congress on Food Technology, Atina, Greece, 16 - 18 March 2017, pp.42
- VII. **Determination of Some Physical and Chemical Properties of Gluten-Free Cake Enriched with Pseudocereals**  
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- VIII. **Kefir Addition in Production of Wet Tarhana**  
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- IX. **Kefir Addition in Production of Wet Tarhana**  
Candal C., MUTLU C., ARSLAN TONTUL S., ERBAŞ M.  
6th International Congress on Food Technology, Atina, Greece, 16 - 18 March 2017, pp.166
- X. **Storage Stability of Single and Double Layered Microcapsules of Probiotic Microorganisms**  
ARSLAN TONTUL S., ERBAŞ M.  
2nd Congress On Food Structure Design, Antalya, Turkey, 26 - 28 October 2016, pp.164
- XI. **Gıdaların su içerikleri ve su aktivitelerinin fizikokimyasal anlamı ve sorpsiyon izotermelerinin önemi**  
ERBAŞ M., ARSLAN TONTUL S., DURAK A. N., AYKIN E., MUTLU C., Candan C., Kılıç Ö.  
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.112
- XII. **Gıdaların su içerikleri ve su aktivitelerinin fizikokimyasal anlamı ve sorpsiyon izotermelerinin önemi**  
ERBAŞ M., ARSLAN TONTUL S., DURAK A. N., AYKIN E., MUTLU C., Candan C., Kılıç Ö.  
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- XIII. **Gıdaların su içerikleri ve su aktivitelerinin fizikokimyasal anlamı ve sorpsiyon izotermelerinin önemi**  
ERBAŞ M., ARSLAN TONTUL S., DURAK A. N., AYKIN E., MUTLU C., Candal C., Kılıç Ö.  
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.112
- XIV. **Gıdaların su içerikleri ve su aktivitelerinin fizikokimyasal anlamı ve sorpsiyon izotermelerinin önemi**  
ERBAŞ M., ARSLAN TONTUL S., DURAK A. N., AYKIN E., MUTLU C., Candal C., Kılıç Ö.  
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ERBAŞ M., ARSLAN TONTUL S., DURAK A. N., AYKIN E., MUTLU C., Candal C., Kılıç Ö.  
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.112
- XVI. **Püskürterek Kurutma Yöntemi Kullanılarak Isıl Stabilizasyonu Yüksek Probiyotik Mikroorganizma İçeren Mikrokapsül Üretimi**  
ARSLAN TONTUL S., ERBAŞ M.  
12. Türkiye Gıda Kongresi, Edirne, Turkey, 4 - 07 October 2016, pp.50
- XVII. **Some Properties of Wheat Sprouts**  
ERBAŞ M., MUTLU C., ARSLAN TONTUL S., Candal C.  
International Cereal and Bread Congress, İstanbul, Turkey, 18 - 21 April 2016, pp.252
- XVIII. **Cereal-based Traditional Fermented Foods**  
ARSLAN TONTUL S., ERBAŞ M.  
The 3th International Symposium On Traditional Foods From Adriatic To Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.588
- XIX. **Lump Tarhana and Its Production**  
ERBAŞ M., ARSLAN TONTUL S., MUTLU C.  
International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.121
- XX. **Lump Tarhana and Its Production**  
ERBAŞ M., Candal C., ARSLAN TONTUL S., MUTLU C.  
The 3th International Symposium On Traditional Foods From Adriatic To Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.121
- XXI. **Production of Tradiditonal Chesnut Candy and Determination of Some Physical and Chemical Properties**  
MUTLU C., ARSLAN TONTUL S., ERBAŞ M.  
International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.432
- XXII. **Lump Tarhana and Its Production**  
ERBAŞ M., Candal C., ARSLAN TONTUL S., MUTLU C.  
The 3th International Symposium On Traditional Foods From Adriatic To Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.121
- XXIII. **Production of Probiotic boza as a functional food for health and wellness, determination of its some properties and investigation of acceptability in public**  
ARSLAN TONTUL S., ERBAŞ M., DURAK A. N.  
1st Congress on Food Structure and Design, Porto, Portugal, 15 - 17 October 2014, pp.4345
- XXIV. **Improvement of Boza as a functional food**  
ARSLAN TONTUL S., ERBAŞ M.  
7th International Conference and Exhibition on Nutraceuticals and Functional Foods, İstanbul, Turkey, 14 - 17 October 2014, pp.250
- XXV. **Researching of a Indicator for Cake Staling by Using GC-MS**  
ERBAŞ M., ARSLAN TONTUL S., DURAK A. N., AYKIN E.  
International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2014, pp.117
- XXVI. **Adsorption Behavior of Bulgur**  
AYKIN E., ERBAŞ M., ARSLAN TONTUL S., DURAK A. N.  
8th International Conference on Water In Food, Timisoara, Romania, 25 - 27 May 2014, pp.9

- XXVII. **Ultrasonication to inactivate the proteolytic enzymes in bug-damaged wheat**  
DURAK A. N., ERBAŞ M., ARSLAN TONTUL S.  
13th European Young Cereal Scientists and Technologists Workshop, Freising, Germany, 14 - 16 May 2014, pp.41
- XXVIII. **Production of Probiotic Boza**  
ARSLAN TONTUL S., ERBAŞ M.  
2nd International Symposium of Probiotics and Prebiotics in Pediatrics, Antalya, Turkey, 7 - 09 March 2014, pp.51
- XXIX. **Analysis of slicing firmness and extensibility of pastırma slices**  
AYKIN E., ARSLAN TONTUL S., DURAK A. N., ERBAŞ M.  
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Ohrid, Macedonia, 24 - 26 October 2013, pp.328
- XXX. **Some Physical And Chemical Properties Of Some Turkish Honeys**  
DURAK A. N., ARSLAN TONTUL S., AYKIN E., ERBAŞ M.  
The 2nd International Symposium On Traditional Foods From Adriatic To Caucasus, Ohrid, Macedonia, 24 - 26 October 2013, pp.642
- XXXI. **Volatile Constituents Of Boza In Fermentation And Storage**  
ARSLAN TONTUL S., AYKIN E., DURAK A. N., ERBAŞ M.  
The 2nd International Symposium On Traditional Foods From Adriatic To Caucasus, Ohrid, Macedonia, 24 - 26 October 2013, pp.261
- XXXII. **Saccharomyces Boulardii Mayasının Gıda Bileşeni Olarak Kullanılabilme İmkanları**  
ERBAŞ M., ARSLAN TONTUL S.  
11. Türkiye Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.511
- XXXIII. **Probiyotik boza üretiminin fermentasyon ve depolama aşamasında şeker içeriği değişiminin belirlenmesi**  
ARSLAN TONTUL S., ERBAŞ M., DURAK A. N.  
3. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012, pp.88
- XXXIV. **Geleneksel bir ekmek olarak yufka. 3. Geleneksel Gıdalar Sempozyumu**  
DURAK A. N., ERBAŞ M., TANRIVERDİ E., ARSLAN TONTUL S.  
3. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012, pp.185
- XXXV. **Köfter; geleneksel bir türk tatlısı**  
TANRIVERDİ E., ERBAŞ M., DURAK A. N., ARSLAN TONTUL S.  
3. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012, pp.111
- XXXVI. **Açlığın önlenmesi ve gıda güvencesinin sağlanması**  
ERBAŞ M., ŞEKERCİ H., ARSLAN TONTUL S., DURAK A. N.  
7. Gıda Mühendisliği Kongresi, Ankara, Turkey, 24 - 26 November 2011, pp.18
- XXXVII. **Functional Food Properties Of Fermented Cereals Products**  
ERBAŞ M., ARSLAN TONTUL S., GULCAN U.  
Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.909
- XXXVIII. **Effects of adding different doses of yoghurt starter culture and baking at different temperatures on phytic acid content of whole wheat bread**  
ERBAŞ M., DURAK A. N., ARSLAN TONTUL S., GÜL S.  
International Food Congress Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.685
- XXXIX. **Geleneksel bir ürün olan bozanın fonksiyonel gıda olarak özellikleri**  
ERBAŞ M., ARSLAN TONTUL S., DURAK A. N.  
1st International Symposium on Traditional Foods from Adriatic to Caucasus, Tekirdağ, Turkey, 15 - 17 April 2010, pp.552-553

## Supported Projects

ERBAŞ M., MUTLU C., ARSLAN TONTUL S., DURAK A. N., AYKIN E., Project Supported by Higher Education Institutions, 1- Effect of Bicarbonate Salts and Sequential Using of Frying Oil on Acrylamide and 5Hydroxymethylfurfural Contents in

Coated Fried Chicken Meat 2-Adsorption behaviour of bulgur 3-Effects of processing on the chemical composition of rice  
4-Ultrasonication to inactivate the proteolytic enzymes in suni bugdamaged wheat 5-Quality properties and adsorption  
behavior of freeze-dried beef meat from the Biceps femoris and Semimembranosus muscles, 2017 - 2019

## Metrics

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