

FATMA YESIM EKINCI
Yeditepe University
Faculty of Engineering
Department of Food Engineering
26 Agustos Yerlesimi, 34755, Kayisdagi, Istanbul, Turkey
E-mail: yekinci@yeditepe.edu.tr

Education

Doctor of Philosophy: (2001) Department of Food Science and Human Nutrition, Clemson University, Clemson, SC, USA

Minor in Microbiology in Department of Microbiology and Molecular Medicine, Clemson University, Clemson, SC, USA.

Master of Science: (1997) Animal and Food Industries, Clemson University, Clemson, SC, USA

Bachelor of Science: (1993) Ankara University, Faculty of Agriculture Department of Food Science and Technology, Ankara, Turkey.

Professional Experience

2017- Professor, Department of Food Engineering, Yeditepe University, Istanbul, Turkey

2009-2017 Associate Professor, Department of Food Engineering, Yeditepe University, Istanbul, Turkey

2008-2009 Assistant Professor, Department of Food Engineering, Yeditepe University, Istanbul, Turkey

2003-2008 Assistant Professor, Department of Food Engineering, Suleyman Demirel University, Isparta, Turkey

April 2006-July 2006 Research Scientist, INRA The Laboratory of Environmental Biotechnology, Narbonne, France

March 2005-August 2005 Researcher, MASHAV fellowship, Department of Food Science, Volcani Research Center, Israel

2001-2002 Research Scientist, Department of Microbiology and Molecular Genetic, University of California Irvine, Irvine, CA, USA

1998-2001 Research Assistant, Clemson University, Department of Food Science and Human Nutrition, Clemson, SC, USA

Research Projects involved

- Production of biobased/biodegradable (compostable) antibacterial packaging films carrying smart labels for packaging of food (meat and cheese) with short shelf-life **TUBITAK, 1130864**, Senior Researcher, 2014-2017.
- Development of new value added products from tea, **TUBITAK 1007 112G080**, Researcher, 2014-2016.
- Investigation of attachment and biofilm formation potential of food spoilage and pathogenic bacteria on Ready to Eat Meat products, **Yeditepe University Division of Research**, Principal Investigator, 2014-2016.
- Evaluation of interaction of phenolic compounds present in European cranberry juice with *Lactobacillus plantarum*, **Yeditepe University Division of Research**, Principal Investigator, 2014-2016.
- Development of Biobased/biodegradable/compostable polymers/blends/nanocomposites for packaging and agro-based uses, **SANTEZ 00875.STZ.2011-1**, Researcher, 2011-2014.
- Investigating the Ecotoxic Effects of Metal Oxide Nanoparticles on Aquatic Organisms, **TUBITAK 110Y136**, Senior Researcher, 2010-2013.
- Investigation of effects of Turkish Black Tea Polyphenols on Human Gut Microbiota in *in vitro* batch fermentor cultures, **Yeditepe University Division of Research**, Principal Investigator, 2013-2016.
- Expression of cytokine genes and receptors as prediction and a risk factor of failing dental implants as a response to presence of *Porphyromonas gingivalis* and *Prevotella intermedia* pathogens, **TUBITAK 110S262**, Senior Researcher, 2010-2011.
- Development of microbial formulations for mosquito **SANTEZ, 00590.STZ.2010-1**, Senior Researcher.
- Development of detection kits and array platforms for pathogenic bacteria, **Ministry of Food Agriculture and Livestock, TAGEM-09/AR-GE/15**, Principal Investigator, 2009-2012.
- Identification of Effective Microorganisms in Anaerobic Waste Water Systems by Using Molecular Techniques (FISH and DGGE) and Evaluation of System Performance **DPT 2003K121020/9**, Principal Investigator, 2004-2007.
- Investigation of *Helicobacter pylori* Presence in Natural and Drinking Waters of Isparta and its Surroundings, **TUBITAK C-104-I-036**, Principal Investigator, 2004-2007.

- Advanced Biomaterials for Regenerative Medicine – ABREM, **The Marie Curie Actions FP7-PEOPLE-2009-IRSES**, Assistant Researcher.
- IP Project; Developing and integrating novel technologies to improve safety, transparency – test case fish and poultry, **FP6-016333-2**, Assistant Researcher.
- The treatability of campus wastewater by membrane bioreactors, **TUBITAK İÇTAG-Ç086**, Assistant Researcher.
- Development of Whey Protein Based Bioactive Edible Film and Application on Kasar Cheese, **TUBITAK TOGTAG-3343**, Assistant Researcher.
- Development of Bioactive Systems by Using Antimicrobials in Foods, **TUBITAK 1040543**, Assistant Researcher.

Publications

International SCI Publications

Özlem Güçlü Üstündağ, Sevcan Ersan, Ezgi Özcan, Gizem Özcan, Neslihan Kayra, **F. Yesim Ekinici**. Black tea processing waste as a source of antioxidant and antimicrobial phenolic compounds. *European Food Research and Technology*, Volume: 242 Issue: 9 Pages: 1523-1532 Published: SEP 2016.

F.Y. Ekinici, G.M. Baser, E. Özcan, Ö. Güçlü-Üstündağ, M. Korachi, A. Sofu, J.B. Blumberg, C-Y O Chen. Characterization of Chemical, Biological and Antiproliferative Properties of Fermented Black Carrot Juice, Shalgam. *European Food Research and Technology*, Volume: 242 Issue: 8 Pages: 1355-1368 Published: AUG 2016.

A. Sofu and **F.Y. Ekinici**. 2016. Bacterial diversity dynamics of traditional Turkish ezine cheese as evaluated by PCR-DGGE and SSCP analysis. *International Journal of Dairy Technology* Volume: 69 Issue: 4 Pages: 592-600 Published: NOV 2016.

K. Aydın, **F.Y. Ekinici**, M. Korachi. Expression profiles of TGF- β and TLR pathways in *Porphyromonas gingivalis* and *Prevotella intermedia* challenged osteoblasts. *Jundishapur J Microbiol.* 2015 April; 8(4): e17920.

M. Korachi, F. Ozen, N. Aslan, L. Vannini, M. E. Guerzoni, D. Gottardi, **F.Y. Ekinici**. Biochemical changes to milk following treatment by a novel, cold atmospheric plasma system. *International Dairy Journal*, 10.1016/j.idairyj.2014.10.006.

F. Ozen, **F.Y. Ekinici**, M. Korachi. 2014. The inhibition of *Helicobacter pylori* infected cells by *Origanum minutiflorum*. *Industrial Crops and Products*. 58: 329–334.

Solmaz, G. Ozen, F. **Ekinici, F.Y.**, Bird, P.S., and Korachi, M. 2013. Inhibitory and Disruptive Effects of Shiitake Mushroom (*Lentinula edodes*) Essential Oil Extract on Oral Biofilms. Jundishapur Journal of Microbiology, 6(9):e9058, DOI:10.5812/jjm.9058.

A. Perendeci, **F. Y. Ekinici** and J. J. Godon. 2013. Monitoring the performance and microbial diversity dynamics of a full scale anaerobic wastewater treatment plant treating sugar factory wastewater, Environmental Science: Processes & Impacts, DOI: 10.1039/c2em30597f.

C. Gurol, **F.Y.Ekinici**, N. Aslan, M. Korachi. 2012. Low Temperature Plasma for Decontamination of *E. coli* in milk. International Journal of Food Microbiology. doi: 10.1016/j.ijfoodmicro.2012.02.016.

T. Kök Taş, **Y. Ekinici**, Z. B. Guzel-Seydim, 2012. Identification of microbial flora in kefir grains sourced from three regional universities in Turkey, International Journal of Dairy Technology, Volume 64, doi: 10.1111/j.1471-0307.2011.00733.x.

F. Y. Ekinici, A. Sofu, H. Sağlam, O. Çakır, M. S. Arıkan, I. Goren, M. Isler, A. K. Adiloglu. Comparative Analysis of *Helicobacter pylori* in Natural and Drinking Waters of Isparta and Its Surroundings with Gastric Mucosa of *H. pylori* Infected Patients. Nobel Medicus, 2011; 7(2).

F. Y. Ekinici and M. Gurel. 2008. Effect of Using Propionic Acid Bacteria as Adjunct Culture in Yogurt Production. Journal of Dairy Science 91, 892-899. doi:10.3168/jds.2007-0244.

F. Yesim Ekinici, Ozge D. Okur, Bilge Ertekin, Zeynep Guzel-Seydim. 2008. Effects of probiotic bacteria and oils on fatty acid profiles of cultured cream. European Journal of Lipid Science and Technology, DOI 10.1002/ejlt.200700038.

A. Sofu and **F. Y. Ekinici**. 2007. Estimation of Storage Time of Yogurt by Using Artificial Neural Network Modelling. Journal of Dairy Science, 90:3118–3125.

F. Y. Ekinici and S. F. Barefoot. 2006 Fed-batch enhancement of jensenin G, a bacteriocin produced by *Propionibacterium jensenii* (thoenii) P126. Food Microbiology, Volume 23, Issue 4, June, Pages 325-330.

S. H. Baker, **F. Y. Ekinici**, R. G. Quattlebaum, and S. F. Barefoot. 2004. Sensitization of gram-negative and gram-positive bacteria to jensenin G by sublethal injury. Journal of Food Protection Vol 67 No. 5, 1009-1013.

Bianca J. Lam, Arati Bakshi, **Fatma Y. Ekinici**, Jenny Webb, Brenton R. Graveley and Klemens J. Hertel. 2003. Enhancer Dependent 5' Splice Site Control of *Fruitless* Pre-mRNA Splicing. Journal of Biological Chemistry, Vol. 278, No. 25, Issue of June 20, pp. 22740–22747.

F.Y. Ekinici and S.F. Barefoot. 1999. pH effects on production of jensenin G, a *Propionibacterium* bacteriocin. Lett. Appl. Microbiol. 29:176-180.

Book Chapters

F. Yeşim Ekinçi ve Selen Gezen. 2016. Fonksiyonel Beslenme, Nutrigenomik: Gıda-Gen Diyaloğu Bölümü, Ed. Zeynep Banu Seydim, Sidas Yayıncılık.

May Korachi, **F. Yeşim Ekinçi**, Necdet Aslan. 2012. Gıda Mühendisliğinde Isıl Olmayan Teknolojiler, Bölüm 15: Plazma Teknolojisi Editors: Taner Baysal, Filiz İçier, Nobel Akademik Yayıncılık Eğitim Danışmanlık Tic. Ltd. p 407.

F. Yeşim Ekinçi ve Aytül Sofu. 2010. Gıda Mikrobiyolojisi, Hızlı Mikrobiyolojik Gıda Analiz Yöntemler Bölümü, Ed. Osman Erkmen.

Zeynep Seydim and **F. Yeşim Ekinçi**. 2007. Metabolism of Lactic acid bacteria. Chapter in Bacteriocins of Lactic acid bacteria, Ed. Barbaros Özer, ISBN: 978-81-308-0203-9.

International Conference Presentations

S. Helvacioğlu, M. Hamitoglu, E. Turkoz-Acar, G. Ozan, **Y. Ekinçi**, A. Aydin. Comparative Investigation of Sugar Composition, Furfural Derivatives and Mutagenicity of Molasses Produced by Conventional and Modern Techniques, 14th European ISSX Meeting, 24-29 June, 2017, Cologne, Germany.

G. Özcan and **F.Y. Ekinçi**. Growth Characteristics of *Lactobacillus plantarum* ATCC 8014, *Lactobacillus plantarum* Lp-115 and *Lactobacillus brevis* ATCC 8287 in European Cranberrybush Juice added Fermentation Medium, 3rd International Conference on Engineering and Natural Science (ICENS), 03-07 May 2017, Budapest, Hungary.

G. Ozan and **F. Y. Ekinçi**. 2016. Investigation of European cranberrybush phenolics on *Lactobacillus plantarum* growth. FoodMicro2016, 19-22 July, Dublin, Ireland.

Gezen, S., **Ekinçi, F.Y.** 2016. Investigation of Effects of Turkish Black Tea on *Lactobacillus* and *Enterobacteriaceae* spp. present in Gut Microbiota by Using Real-Time PCR. Probiota 2016, Amsterdam, Holland.

G. Özcan and **F. Y. Ekinçi**. 2015. Growth promoting effect of chlorogenic acid on *Lactobacillus plantarum*, 2nd International Conference on Food and Biosystems Engineering (FaBE), 28-31 May 2015, Mykonos Island, Greece.

S. Gezen and **F. Y. Ekinçi**. 2015. Culture-Dependent and- Independent Methods for Analysis of Human Gut Microbiota, 2nd International Conference on Food and Biosystems Engineering (FaBE), 28-31 May 2015, Mykonos Island, Greece.

Ozcan, E. Güçlü Üstündag, Ö., **Ekinçi, F.Y.** 2014. Could diet link to changes in gut microbiota? 2014 European Network for Gastrointestinal Health Research Conference, Karlsruhe, Germany.

Ekinci F. Y. 2014. Detection of Pathogens in Food and Environment. NanoBacterhageSERS, 29-30 August, 2014, Koycegiz, Turkey.

Sofu, A. Günes, **Ekinci, F.Y.** 2014. Production of Optically Pure L(+) Lactic Acid by Using Homofermentative Lactic Acid Bacteria from Whey. NanoBacterhageSERS. 29-30 August, 2014, Koycegiz, Turkey.

Ekinci, F.Y., Candogan, K. 2014. Control of Foodborne Pathogens on Fresh Beef by Jenseniiin G, a Bacteriocin Produced by *Propionibacterium thoenii (jensenii)* P126. International Congress of Meat Science and Technology, August 17, 2014, Punta del Este, Uruguay.

Özcan, E., Ö. Güçlü-Üstündağ, **F.Y. Ekinci.** 2014. *In Vitro* Fermentation of Turkish Black Tea Phenolics By Human Faecal Microbiota: Impact On The Phenolic Content. Asm2014, 114th General Meeting in Boston, Massachusetts, May 17-20, 2014.

Ersan, S., Ozan, G., Kayra, N., Ozcan, E., **Ekinci, F.Y.,** Güclü Üstündağ, Ö. 2014. Subcritical Water Extraction of Phenolic Compounds from Black Tea Processing Waste. 14th European Meeting on Supercritical Fluids, May 18-21, 2014, Marseille, France.

Özan, G., Kayra, N., Ersan, S., Ozcan, E., **Ekinci, F.Y.,** Güclü Üstündağ, Ö. 2014. Black Tea Waste As a Source of Antimicrobial Phenolics. Polyphenols 2014, June 4-6, 2014, Lisbon, Portugal.

Özan, G., Kayra, N., **Ekinci, F.Y.,** and Güçlü-Üstündağ, Ö. 2013. Subcritical Water Extraction of Bioactive Compounds from Black Tea Processing Waste. 6th International Bioengineering Congress (BEC2013) Izmir, Turkey, 12-15 November, 2013.

Özcan, E., Guclu-Ustundag, Ö., Korachi, M., **Ekinci F.Y.** 2013. *In Vitro* Metabolism of Turkish Black Tea Phenolics in Static Fecal Batch Cultures Conference Proceedings of 2013 ENGIHR CONFERENCE: The Intestinal Microbiota and Gut Health: Contribution of the Diet, Bacterial Metabolites, Host Interactions and Impact on Health and Disease, September 18-20, CSIC-IATA, Valencia, Spain, Pages 128-131.

Özcan, E. and **Ekinci, F.Y.** 2013. Mechanisms Underlying the Effects of Lactic Acid Bacteria (LAB) on Phenolic Compounds. International Conference of Food and Biosystem Engineering (FABE), May 30-June 2, 2013.

S. Erşan, E.Özcan, **F.Y. Ekinci,** Ö. Güçlü Üstündağ. 2013. Antioxidant Capacity, Total Phenolic Content and Antimicrobial Activity of Black Tea Processing Waste as Affected by Extraction Solvent, EUROFOODCHEM XVII, May 7-10, 2013-İstanbul, Turkey.

Aydin, K., **F.Y. Ekinci,** and M. Korachi. 2012. Expression of Bone Related Genes on *Porphyromonas gingivalis* Invaded Osteoblasts. PER-IADR Congress, 12-15 September 2012, Helsinki, Finland.

Demirbas, G., F. Ozen, G. Duman, I. Aslan, **F.Y. Ekinici**, and M. Korachi. 2012. The Effect of Essential Oil Incorporated Nanoliposomes on Oral Microorganisms. PER-IADR Congress, 12-15 September 2012, Helsinki, Finland.

Fatma Ozen, **F. Y. Ekinici** and May Korachi. 2012. Inhibition of Food-borne Pathogens by *Lentinula edodes* (Shiitake Mushroom) Essential Oil Extract. New Biotechnology, Vol 29, Supplement, Abstracts of the 15th European Congress on Biotechnology, 23–26 September 2012, Istanbul, Turkey.

M. Baser, **F.Y. Ekinici** and O. Guclu-Ustundag. 2012. The Antioxidant Capacity of Traditional Fermented Beverage, Shalgam Juice. New Biotechnology, Vol 29, Supplement, Abstracts of the 15th European Congress on Biotechnology, 23–26 September 2012, Istanbul, Turkey.

E. Özcan, K. Aydın, G.M. Başer, Ö. Güçlü-Üstündağ, M. Korachi, **F.Y. Ekinici**. Evaluation of shalgam juice antiproliferative activity against a colon cancer cell line. New Biotechnology, Vol 29, Supplement, Abstracts of the 15th European Congress on Biotechnology, 23–26 September 2012, Istanbul, Turkey, Pages S115.

G.M. Başer, A.Sofu, E. Özcan, M. Korachi, **F.Y. Ekinici** “Characterization of dominant microbial populations in shalgam juice using 16S rRNA” New Biotechnology, Vol 29, Supplement, Abstracts of the 15th European Congress on Biotechnology, 23–26 September 2012, Istanbul, Turkey, Pages S118.

A. Çalış, **F. Ekinici**, E. Pişkin. Nanomarkers for Detection of *E.coli* Species in Milk. III. Türkiye Nanobilim - Nanoteknoloji Kongresi ve IANM 3rd World Congress. 5- 29 Haziran 2012, Ankara, Turkey.

Erşan S., Özcan, E., **Ekinici, Y.**, Güçlü Üstündağ Ö. 2012. Black tea waste as a source of bioactive phenolic compounds: Antioxidant capacity, antibacterial activity and anticancer effect. ISANH Polyphenols 2012: 6th International Conference on Polyphenols Applications, June 7-8, Paris, France. p.66.

F. Ozen, C. Gurol, **F.Y. Ekinici**, N.Aslan, E. Guerzoni, L. Vannini, Davide Gottardi, M. Korachi, The Effect of Low Temperature Plasma on Volatile Profile of Milk. EUROBIOTECH 2012 Agriculture Symposiyum 12-14 April 2012.

K. Aydın, G. Demirbas, I. Aslan, G. Duman, **F.Y. Ekinici** and M. Korachi. Antimicrobial Activity of Novel Nanoliposome (P85G 1014) on Foodborne pathogen *Escherichia coli* 0157:H7. EUROBIOTECH 2012 Agriculture Symposiyum 12-14 April 2012.

G. Demirbas, I. Aslan, G. Duman, F. Şahin, **F.Y. Ekinici**, M. Korachi. Comparison of Four Liposome Formulations on *Streptococcus mutans*. EUROBIOTECH 2012 Agriculture Symposiyum 12-14 April 2012.

F. Ozen, E. Ozcan, M. Korachi, **F.Y. Ekinici**. The Susceptibility of Important Foodborne Pathogens to Shalgam Juice. ASM 2012 112th General Meeting June16-19, 2012.

E. Pişkin, **F.Y. Ekinici**, H. Yavuz Ersan, S. Eğri, G. Tezcan, K. Salami, Ö.Eğri, Z. Rzaev, Biobased/biodegradable/compostable polymers/blends/nanocomposites for packaging and agro-based uses, PLASTiCE International Launch Conference: Europe for Sustainable Plastics, 24th – 25th October 2011, Bologna, Italy.

Erhan Piskin, A. Calıs, **F.Y. Ekinici**, Detection *Escherichia coli* strains using magnetically loaded-fluorescence labeled polymeric nanosorbents carrying mannose and monoclonal antibodies, 4th International Congress on Food and Nutrition together with 3rd SAFE Consortium International Congress on Food Safety, October 12-14, 2011, İstanbul, Turkey.

N. Aslan, **F.Y. Ekinici**, M. Korachi, Cold plasma technology for decontamination of food, 4th International Congress on Food and Nutrition together with 3rd SAFE Consortium International Congress on Food Safety, October 12-14, 2011, İstanbul, Turkey.

C. Gurol, **F.Y.Ekinici**, N. Aslan, E.Guerzoni, L. Vannini, M. Korachi. Non thermal plasma as an alternative tool for milk processing, Current Opinion in Biotechnology, Volume 22, Supplement 1, September 2011, Pages S100, European Biotechnology Congress 2011, Istanbul, Turkey.

F.Ozen, G. Solmaz, I. Aslan, G.I Duman, **F.Y. Ekinici**, M.Korachi. Novel liposomal incorporation of natural oil extracts from Asian herbs for use in oral biofilm therapy, Current Opinion in Biotechnology, Volume 22, Supplement 1, September 2011, Pages S118, European Biotechnology Congress 2011, Istanbul, Turkey.

E. Pişkin and **F.Y. Ekinici**, “Biobased/biodegradable/compostable polymers/blends/nanocomposites for packaging and agro-based uses”, European Polymer Congress Epf2011, and XII Congress of The Specialized Group of Polymers Gep, 26 June-July 1 2011, Granada, Spain.

Ekinici, F.Y., Genc, S. and Guclu-Ustundag, O. 2011. Measures for prevention of salmonella in oilseed meals. World Conference on Oilseed Processing, Fats and Oils Processing, Biofuels and Applications, June 21-23, İzmir, Turkey.

F.Y. Ekinici, M. Baser, M. Korachi, “Is Nutrigenomics the future of functional food?”, Novel Approaches in Food Industry, International Food Congress, 26-29 May, 2011.

F.Y. Ekinici and M. Korachi, “Personalised Nutrition-The SNP's behind the revolution”, Novel Approaches in Food Industry, International Food Congress, 26-29 May, 2011.

N. Aslan, **F.Y. Ekinici**, M. Korachi, “Plasma-A Novel Food Processing Technology”, Novel Approaches in Food Industry, International Food Congress, 26-29 May, 2011.

G. Demirbas, C. Gurol, F. Sahin, **F.Y. Ekinici**, and M. Korachi. AntiMicrobial Activity of *S. Hortensis* Essential Oil On Periodontal Pathogens, 16-19 March, 2011, 89 th IADR, San diego, CA, USA.

G. Solmaz, P.S. Bird, **F.Y. Ekinici**, and M. Korachi. Biofilm Inhibition Properties of Natural Asian Herbs, 16-19 March, 2011, 89 th IADR, San diego, CA, USA.

G. Solmaz, P.S. Bird, **F.Y. Ekinici**, and M. Korachi. Growth Inhibition Properties of Shiitake Extract On Pathogenic Oral Anaerobes, 16-19 March, 2011, 89 th IADR, San diego, CA, USA.

E. Pişkin and **F.Y. Ekinici**. Array Platforms and Detection Systems. Array Technologies Workshop, 5-6 May 2010, İstanbul, Turkey.

A. Calis, F. Sayar, **F.Y. Ekinici**, and E. Piskin. Development of Detection Kits for *Escherichia coli* in Dairy Products Based on Immunomagnetic Nanoparticles. Cost Action B-28, 8th Management Committee and WG1, WG2, WG3, WG4 and WG5 Meetings 3-5 May 2010 & Array Technologies Workshop, 5-6 May 2010, İstanbul, Turkey.

Korachi M. and **Ekinici, F.Y.** Nutrigenetics: The role of single nucleotide polymorphisms (SNP's). VII. International Nutrition and Dietetics Congress, 14-18 th April 2010, Hilton Hotel, Istanbul, Turkey.

A.Sofu, T. K. Taş, Z. Güzel-Seydim and **F.Y. Ekinici**. Production of Exopolysaccharides by *Propionibacterium thoenii (jensenii) P126* and *Propionibacterium jensenii B1264* in Yogurt Cultures. International Symposium on Engineering and Architectural Sciences of Balkan, Caucasus and Turkic Republics. 2009. Turkey.

A.Sofu, T. K. Taş, Z. Güzel-Seydim and **F.Y. Ekinici**. Production of Exopolysaccharides by Dairy Propionibacteria, *P. thoenii (jensenii) P126* and *P. jensenii B1264*. International Symposium on Engineering and Architectural Sciences of Balkan, Caucasus and Turkic Republics. 2009. Turkey.

E. Piskin and **F.Y. Ekinici**. Development of array technology platforms for pathogenic microorganisms. NATO ASI-Biodefence-Uzbekistan June 2-10, 2009.

Ekinici, F. Y., A. Sofu, H. Sağlam, O. Çakır, M. S. Arıkan, A. K. Adiloğlu, İ. Gören, M. İşler, Comparative Analysis of *Helicobacter pylori* in Natural and Drinking Water with Gastric Mucosa of *H. pylori* Infected Patients. NATO ASI-Biodefence-Uzbekistan June 2-10, 2009.

Ekinici, F. Y., Sayar, F. and Pişkin, E. "Development of detection kits for pathogenic bacteria (*E. coli*) in dairy products based on magnetically loaded-fluorescence labeled polymeric nanoparticles", BioNanoMed 2009, International Congress Nanotechnology in Biology and Medicine, 26-27 January 2009, Krems, Austria.

N. Akbal Yigit, A. Sofu and **F. Y. Ekinici**. "The Effect of Different Levels of Dietary Vitamin E on Growth and Flesh Quality of Tilapia, *Oreochromis Niloticus*", 1 st International Congress on Seafood Technology, 18-21 May 2008, Cesme, Izmir, Turkey.

A. Sofu, N.Demir and **F.Y. Ekinici**. 2007. Determination and quantification of microbiological and chemical changes in yogurt using machine vision system and evaluation of collected data using artificial neural network during storage. 5 th. International Conference on Predictive modeling in Foods, September 16-19, 2007, Athens, Greece.

F.Şen, D. Süral, A. Perendeci, **F.Y.Ekinci**. 2007. Determination of dying-off rates of *Salmonella typhimurium* in crystal sugar. 14th International Symposium on Environmental Pollution and its Impact on Life in the Mediterranean Region, 10 – 14 October 2007, Sevilla – Spain, Book of Abstract , 131.

Tuğba Taş, Aytül Sofu, Zeynep Seydim and **Yeşim Ekinci**. 2007. Exopolysaccharides From Dairy Propionibacteria. 2nd International Congress on Food and Nutrition 24 - 26 October 2007, Istanbul, Türkiye.

Bilge Ertekin, **F. Yeşim Ekinci** and Zeynep Güzel-Seydim. 2007. Recent developments on bacteriocin applications in foods. 2nd International Congress on Food and Nutrition 24 - 26 October 2007, Istanbul, Türkiye.

N. Demir, A. Sofu, **F. Y. Ekinci**, and M. Ö. Balaban. 2007. Neural network based browning prediction of apricot halves treated with anti-browning solutions and air-dried. IFT Annual meeting + Food expo. 2007, Chicago, USA.

N. Demir, A.Sofu, **F.Y. Ekinci**, and M. Ö. Balaban. 2007. Neural Network based prediction of browning time in potato slices treated with different anti-browning solutions. IFT Annual meeting + Food expo. 2007, Chicago, USA.

Buket Erbay, Necla Demir, **Yeşim F. Ekinci**, and Murat Ö. Balaban. 2007. Quality evaluation and effectiveness of browning inhibition of Isparta apples treated with browning inhibitors during storage. Proc'of IFT Annual Meeting 2007, Chicago, USA.

Buket Erbay, Necla Demir, **Yeşim F. Ekinci**, and Murat Ö. Balaban. 2007. Effectiveness of non-sulfite natural browning inhibitors on Isparta apples, and calculation of browning kinetics using machine vision. Proc'of IFT Annual Meeting 2007, Chicago, USA.

Gülsüm Arıkan, Necla Demir, **Yeşim F. Ekinci**, and Hordur G. Kristinsson. 2007. Quality evaluation of Egirdir common carp fish protein isolates from acid, alkali-aided processing and surimi as assessed by color machine vision, lipid oxidation and microbial load. Proc'of IFT Annual Meeting 2007, Chicago, USA.

E. Eroglu, H. Ture, **Y. Ekinci**, B. Ozen, F. Soyer. 2007. Interaction of active lactoferrin and jensenin G against foodborne pathogens. American Society of Microbiology, General 107th Meeting, May 21-25, 2007, Toronto, ON, Canada.

Sofu and **F. Y. Ekinci**. 2006. Pathogen Microorganisms Causing Water Pollution. The III International Scientific and Practical Conference. 'Use of the Water Resources and Its Integretional Management in Globalization Processes' 6-7 July, 2006, Baku, Azerbaijan.

N. Demir, A. Bayraktar Sofu, and **F.Y. Ekinci**. 2006. Neural Network Based Browning Prediction Of Banana Slices Treated With Different Antibrowning Solutions And Air-dried. IFT Annual meeting + Food expo. 2006, Orlando, Florida.

A. Sofu and **F. Y. Ekinci Kitiş**. 2005. Predicting survival rate of *Yersinia Enterocolitica* in Turkish feta cheese during maturation and storage by using fuzzy logic modelling. 1 st International Food and Nutrition Congress - Food Safety, Istanbul- Turkey, 2005.

F. Y. Ekinci Kitiş, A. Sofu, and M. Gürel. 2004. Use of Propionic acid bacteria in Dairy Products. Proc'of the International Dairy Symposium, May 24-28, 2004, Isparta, Turkey.

M. Gürel, A. Sofu, G. Sarikus and **F. Y. Ekinci Kitiş**. 2004. Effects of Propionic acid bacteria on human health. Proc'of the International Dairy Symposium, May 24-28, 2004, Isparta, Turkey.

F. Y. Ekinci Kitiş. 2004. Control of Alternative splicing by antisense oligonucleotides as a potential chemotherapy. Proc'of the 11. International Biomedical Science and Technology Days, September 6-10, 2004 Ankara, Turkey.

F. Y. Ekinci Kitiş. 2003. Bacteriocins used in Food preservation, International Advanced Research Workshop 'Agricultural Activities and Food Safety Issues', coordinated by Suleyman Demirel University, Department of Agriculture (Greece) and Agricultural Research Organization (Israel), May 25-May 30, Isparta. This abstract is also published in Journal of Food, Agriculture & Environment 1(2), 2003.

M. Kitis, **F. Y. Ekinci** and G. Civelekoğlu 2003. Wastewater Disinfection With Peracetic Acid. 2nd National Environmental Pollution Control Symposium, October 2003.

F. Y. Ekinci, S. H. Baker and S. F. Barefoot. 2001. The Mode of Action of Jensenin G, a bacteriocin produced by *Propionibacteria thoenii (jensenii)* P126. Proc'of the 3rd International Symposium on *Propionibacterium* 8th-21st July 2001, Zurich, Switzerland.

S. H. Baker, **F. Y. Ekinci**, R. G. Quattlebaum, and S. F. Barefoot. 2001. Sensitization of gram-negative and gram-positive bacteria to jensenin G by sublethal injury. Proc'of the 3rd International Symposium on *Propionibacterium* 8th-21st July 2001, Zurich, Switzerland.

F. Y. Ekinci and S. F. Barefoot. 2000. Fed-batch enhancement of jensenin G, a bacteriocin produced by *Propionibacterium jensenii (thoenii)* P126. Proc'of IFT Annual Meeting, June 11-14, 2000, Dallas, Texas.

S. H. Baker, **F. Y. Ekinci**, and S. F. Barefoot. 1999. Bacteriocins of Propionibacteria. Proc'of the Southeastern Branches American Society for Microbiology, October 28-30, 1999, Jekyll Island, Georgia.

F. Y. Ekinci and S.F. Barefoot. 1998. Production of *Propionibacterium* bacteriocin jensenin G is pH dependent. Proc'of the 2nd International Symposium on *Propionibacterium* 25th-27th June 1998, University College, Cork, Ireland.

F. Y. Ekinci and S. F. Barefoot. 1997. pH Effects on the *Propionibacterium* bacteriocin jensenin G. Proc'of the Southeastern Branch and South Carolina Branch of American Society for Microbiology, October 30-November 1, 1997, Unicoi State Park, Helen Georgia.

National Conference Presentations

G.Özan, **F. Y. Ekinci**, ‘European Cranberrybush Meyve Suyu ve İnülin ilaveli Peynir Altı Suyu Ortamının Probiyotik Bakterilerin Canlılığı ve Gelişimi Üzerine Etkisi’, 1. Sütçülük Kongresi, 25-26 Mayıs 2017, Ankara, Türkiye.

G. Özan, **F. Y. Ekinci**, J. B. Blumberg, C.-Y. O. Chen. 2016. European cranberrybush meyvesinde bulunan fenolik maddelerin HPLC-ECD ve HPLC-PDA ile karşılaştırmalı analizi. GIDA, METABOLİZMA & SAĞLIK Biyoaktif Bileşenler ve Doğal Katkılar Kongresi 2016, İstanbul, Turkey.

G. Özan, E. Karabulut, D. Şen, **F. Y. Ekinci**. 2016. European cranberrybush (*Viburnum Opulus*) meyve suyunun patojenik ve bozulma etmeni gıda mikroorganizmaları üzerinde antimikrobiyal etkisinin incelenmesi. Türkiye 12. Gıda Kongresi 05-07 Ekim 2016; Edirne, Turkey.

S. Gezen, D. Kıbıç, **F. Y. Ekinci**. 2016. Alternatif Probiyotik Üretim Teknikleri: Genetik Modifiye Probiyotikler. Türkiye 12. Gıda Kongresi 05-07 Ekim 2016, Edirne, Turkey.

Özen, F., Gürol, C., Aslan, N., **Ekinci, F.Y.**, Korachi, M. 2015. Soğuk Atmosferik Plazma Teknolojisi Kullanılarak Sütte *Staphylococcus aureus* ve *Salmonella typhimurium* Bakterilerinin Dekontaminasyonu. 18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey.

Gezen, S., **Ekinci, F.Y.** 2015. Türk Siyah Çayının Bağırsak Mikrobiyotasına Etkisinin Kantitatif-PCR (Q-PCR) ile Belirlenmesi. 18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey.

A. Perendeci, **F.Y. Ekinci**, J.J. Godon, D. Süral. SSCP Profillerinin İstatistiksel Değerlendirilmesinde Temel Bileşen Analizi: Atıksu Arıtma Tesisi Örneği. 9. Ulusal Çevre Mühendisliği Kongresi, 05-08 Ekim 2011, Samsun.

Perendeci, N. A., **Ekinci F. Y.**, Godon J. J. “Şeker Üretim Prosesi Atıksularının Anaerobik Arıtımında Bakteriyal Komünite Dinamiğinin Tek Zincir Konfomasyon Polimorfizm ve Temel Bileşen Analizi ile Değerlendirilmesi” XVI. *Ulusal Biyoteknoloji*, 13-16 Aralık, 2009 Antalya.

Şen, F., D. Süral, A. Perendeci, **F. Y. Ekinci**. “Geleneksel Olarak ve “Gıda Kökenli Patojen Bakterilerin Kristal Şekerde Ölüm Hızlarının Tespit Edilmesi” XVI. *Ulusal Biyoteknoloji*, 13-16 Aralık 2009, Antalya.

A. Sofu ve **F.Y. Ekinci**. ‘Ekolojik Sistemlerde Mikrobiyal Çeşitliliğin Denatüre Edici Gradyan Jel Elektroferez (DGJE) Yöntemi İle Belirlenmesi’, IX. *Ulusal Ekoloji ve Çevre Kongresi*, 7-10 Ekim 2009, Ürgüp, Nevşehir.

A. Sofu, T. Kök Taş, Z. Güzel-Seydim, **F. Y. Ekinci**. Süt Ürünlerinde Laktik Asit Bakterilerinin Moleküler Yöntemlerle Tanımlanması. Pamukkale Süt ve Süt Ürünleri Sempozyumu, 21-23 Mayıs 2009.

Perendeci, N. A., **Ekinci F. Y.**, Godon J. J. “Gerçek Ölçekli Anaerobik Biyolojik Atıksu Arıtma Tesisinde Arke Topluluğu 16S rRNA Sekanslarının SSCP ile Değerlendirilmesi”, İ.T.Ü. 11. Endüstriyel Kirlenme Kontrolü Sempozyumu, 11-13 Haziran 2008.

Z. Özdemir, S. Güzeloğulları, A. Sofu, **F. Y. Ekinci**. “Aktif Çamurdaki Ekzopolisakkaritler”, Üniversite Öğrencileri II. Çevre Sorunları Kongresi, ÇESKO 2008, 15-16 Mayıs 2008, Fatih Üniversitesi, İstanbul.

E. Pişkin, **F. Y. Ekinci**. “Biyoaktif Biyobozunur Gıda Ambalaj Malzemeleri”, V. Uluslararası Ambalaj Kongresi ve Sergisi, 22-24 Kasım 2007, İzmir.

F. Y. Ekinci, A. Sofu, H. Sağlam, O. Çakır, M. S. Arıkan, A. K. Adiloğlu, İ. Gören, M. İşler. 2007. Isparta ve Çevresindeki Su Kaynaklarında *Helicobacter pylori*'nin Varlığının Tesbiti ve 16S rRNA Tekniği ile Tanımlanması. XV. Ulusal Biyoteknoloji Kongresi. 28-31 Ekim 2007, Antalya.

Sağlam, H. ve **Ekinci, Y.** 2007. Propiyonik Asit Bakterilerinin Metabolizması. 5. Gıda Mühendisliği Kongresi, Ankara.

F. Yesim Ekinci, Aytül Sofu ve Hidayet Sağlam. 2007. Türkiyedeki Genetik Modifikeye Gıdalarla İlgili Düzenlemeler. Gap V. Tarım Kongresi, 17-19 Ekim 2007, Şanlı Urfa, Türkiye.

Ebru Çubuk Demiralay, Aytül Sofu, Güleren Alsancak ve **F. Yeşim Ekinci**. 2007. Aspartam ve Bozunma Ürünlerinin Ters Faz Sıvı Kromatografik Verilerinin Yapay Sinir Ağları Yöntemi İle Modellenmesi. 7. Ulusal Kromatografi Kongresi, Kırıkkale, Türkiye.

Aytül Sofu, **F. Yeşim Ekinci**, Ebru Çubuk Demiralay ve Güleren Alsancak. 2007. Aspartam ve Bozunma Ürünleri İçin Sıvı Kromatografik Yöntemin Optimizasyonunda Yapay Sinir Ağları Tahmin Modelinin Geliştirilmesi. 7. Ulusal Kromatografi Kongresi, Kırıkkale, Türkiye.

Ferda Soyer, Erdal Eroğlu, Hasan Türe, **Yeşim Ekinci Kitiş**, F. Banu Özen. 2006. Doğal Bakteriyostatik ve Bakteriyosidal Ajanların Gıda Kaynaklı Patojenler Üzerine Olan Etkilerinin Araştırılması. XXXII. Türk Mikrobiyoloji Kongresi, 12-16 Eylül 2006, Antalya.

F. Yesim Ekinci, Aytül Sofu, Murat Gürel. 2006. Propionibacterium Thoenii (Jensenii) P126 Tarafından Üretilen Antibotulinal Bakteriyosin Jensenii'nin G'nin Saflaştırılması. Türkiye 9. Gıda Kongresi 2006, Bolu.

F. Yeşim Ekinci, Aytül Sofu, Ali Kudret Adiloğlu, Mehmet İşler. 2006. Gıdalardan ve Sulardan *Helicobacter pylori*'nin Bulaşması. XXXII. Türk Mikrobiyoloji Kongresi, 12-16 Eylül 2006, Antalya.

A. Sofu, **F. Y. Ekinci**, N. Demir. 2006. Gıda Mühendisliğinde Modelleme Sistemlerinin Matlab Programı Kullanılarak Uygulamaları. Türkiye 9. Gıda Kongresi 2006, Bolu.

Aytül Sofu ve **F. Yeşim Ekinci Kitiş**. 2005. Laktik Asit Bakterilerinin Riboflavin(B2) Vitamini Üzerine Etkileri. 4. Gıda Mühendisleri Odası Kongresi, 29 Eylül-1 Ekim 2005, Ankara.

Aytül Sofu, Necla Demir, Altunay Perendeci, **F. Yeşim Ekinci Kitiş**. 2005. Yapay Sinir Ağlarının Gıda Endüstrisinde Kullanımı. Gıda Kongresi 2005, 19-21 Nisan, 2005, İzmir.

Demir, N., Erbay, B ve **Ekinci, F. Y.** 2005. Gıda endüstrisinde bilgisayarlı görüş sisteminin kullanımındaki son gelişmeler. Gıda Kongresi: Poster Bildirileri: Ege Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bornova-İzmir. Poster bildiri kitabı: pp. 490-494.

Sami Ozcelik ve **F. Yesim Ekinci Kitiş**. 2005. Mikotoksinlerin Biyolojik Olarak Kontrolü. II. Ulusal Mikotoksin Sempozyumu, 23-24 Mayıs, 2005, İstanbul.

Demir N., Ozcelik, S. and **Ekinci, F. Y.** 2005. Determination of quality changes of pome fruits using machine vision system during and after storage. Preservation and Marketing of Horticultural crops: Symposium III, Mustafa Kemal University, Hatay, September, 6-9.

F. Y. Ekinci Kitiş, A. Sofu, and Ferda Soyer. 2004. Daha Güvenli bir hayat için biyoaktif peptidler. Proc'of the 31. Ulusal Mikrobiyoloji Kongresi, Eylül 19-23, 2004, Kuşadası, Turkey.

A.Perendeci, **F. Y. Ekinci Kitiş**, E. Durukan. 2003. Pancar Şekeri Üretim Prosesi Ekstraksiyon Aşamasında Formalin ve Mikrobiyositin Verimlerinin Karşılaştırılması. XIII. Biyoteknoloji Kongresi, 25-29 Ağustos 2003, Çanakkale.

Kitiş Ekinci, F. Y. 2003. Süt Propiyonik Asit Bakterileri Tarafından Üretilen Antimikrobiyal Maddeler. 3. Gıda Mühendisliği Kongresi, 2-5 Ekim 2003, Ankara.

Kitiş Ekinci, F. Y. 2003. *Propionibacteria thoenii* tarafından üretilen bakteriyosin jenseniin G'nin etki mekanizmasının belirlenmesi. 1. Ulusal Beslenme ve Gıda Kongresi, 29 Eylül-01 Ekim 2003, İstanbul.

Kitiş M., Köseoğlu H., Gül N. and **Ekinci F. Y.** 2003 Atıksu arıtımı ve geri kazanımında membran biyoreaktörleri, V. Ulusal Çevre Müh. Kongresi, TMMOB Çevre Müh. Odası, 1-4 Ekim, Ankara.

F.Y. Ekinci and S.F. Barefoot. 1999. pH effects on production of jenseniin G, a *Propionibacterium* bacteriocin. Lett. Appl. Microbiol. 29:176-180.

Bianca J. Lam, Arati Bakshi, **Fatma Y. Ekinci**, Jenny Webb, Brenton R. Graveley and Klemens J. Hertel. 2003. Enhancer Dependent 5' Splice Site Control of *Fruitless* Pre-mRNA Splicing. Journal of Biological Chemistry, Vol. 278, No. 25, Issue of June 20, pp. 22740-22747.

S. H. Baker, **F. Y. Ekinci**, R. G. Quattlebaum, and S. F. Barefoot. 2004. Sensitization of gram-negative and gram-positive bacteria to jenseniin G by sublethal injury. Journal of Food Protection Vol 67 No. 5, 1009-1013.

F. Y. Ekinci and S. F. Barefoot. 2006 Fed-batch enhancement of jenseniin G, a bacteriocin produced by *Propionibacterium jensenii* (*thoenii*) P126. Food Microbiology, Volume 23, Issue 4, June, Pages 325-330.

A. Sofu and **F. Y. Ekinci**. 2007. Estimation of Storage Time of Yogurt by Using Artificial Neural Network Modelling. *Journal of Dairy Science*, 90:3118–3125.

F. Y. Ekinci and M. Gurel. 2008. Effect of Using Propionic Acid Bacteria as Adjunct Culture in Yogurt Production. *Journal of Dairy Science* (In press).

Zeynep Seydim and **F. Yeşim Ekinci**. 2007. Metabolism of Lactic acid bacteria. Chapter in *Bacteriocins of Lactic acid bacteria*, Ed. Barbaros Özer, ISBN: 978-81-308-0203-9.

F. Yesim Ekinci, Ozge D. Okur, Bilge Ertekin, Zeynep Guzel-Seydim. 2008. Effects Of Using Different Probiotic Bacteria On Fatty Acid Profiles (Including Conjugated Linoleic Acid) Content Of Cultured Cream. *European Journal of Lipid Science and Technology*, (in press).

Kitiş, M., Soroushian F., Başbuğ M., Köksal A., ve **Ekinci. F. Y.** 2003. Arıtma Süreçlerinde Ultraviyole Radyasyonu İle Dezenfeksiyon. *Çevre Bilim ve Teknoloji Dergisi, Çevre Müh. Odası*.

F. Yeşim Ekinci, Aytül Sofu, Ayşegül Ilgın, Bilge Ertekin, Aslı Yıldız ve Öznur Göl. 2006. Gıda Sistemlerindeki Doğal Koruyucu Maddeler: Bakteriyosinler Akademik Gıda, Temmuz-Agustos 2006: 4 Sayı : 22, Sayfa:3-6

Aytül Sofu, Necla Demir, **F. Yeşim Ekinci**. 2007. Gıda Bilimi ve Teknolojisi Alanında Yapay Zeka Uygulamaları. *Gıda*, Mart-Nisan 2007, Sayı 2, Sayfa: 93-99.

Necla Demir, **F. Yeşim Ekinci** ve Gülsüm Arıkan. 2007. Balıklardan Proteinlerin İzole Edilme Yöntemleri. *Akademik Gıda*, Kasım-Aralık 2006: 4 Sayı : 24, Sayfa:11-17.

F. Y. Ekinci and S. F. Barefoot. pH Effects on the *Propionibacterium* bacteriocin jensenii G. Proc'of the Southeastern Branch and South Carolina Branch of American Society for Microbiology, October 30-November 1, 1997, Unicoi State Park , Helen Georgia.

F. Y. Ekinci and S.F. Barefoot. Production of *Propionibacterium* bacteriocin jensenii G is pH dependent. Proc'of the 2nd International Symposium on *Propionibacterium* 25th-27th June 1998, University College, Cork, Ireland.

S. H. Baker, **F. Y. Ekinci**, and S. F. Barefoot. Bacteriocins of Propionibacteria. Proc'of the Southeastern Branches American Society for Microbiology, October 28-30, 1999, Jekyll Island, Georgia.

F. Y. Ekinci and S. F. Barefoot. Fed-batch enhancement of jensenii G, a bacteriocin produced by *Propionibacterium jensenii* (thoenii) P126. Proc'of IFT Annual Meeting, June 11-14, 2000, Dallas, Texas.

F. Y. Ekinci, S. H. Baker and S. F. Barefoot. The Mode of Action of Jensenii G, a bacteriocin produced by *Propionibacteria thoenii* (jensenii) P126. Proc'of the 3rd International Symposium on *Propionibacterium* 8th-21th July 2001, Zurich, Switzerland.

S. H. Baker, **F. Y. Ekinci**, R. G. Quattlebaum, and S. F. Barefoot. Sensitization of gram-negative and gram-positive bacteria to jenseniin G by sublethal injury. Proc'of the 3rd International Symposium on *Propionibacterium* 8th-211th July 2001, Zurich, Switzerland.

A.Perendeci, **F. Y. Ekinci Kitiş**, E. Durukan (2003). Pancar Şekeri Üretim Prosesi Ekstraksiyon Aşamasında Formalin ve Mikrobiyositin Verimlerinin Karşılaştırılması. XIII. Biyoteknoloji Kongresi, 25-29 Ağustos 2003, Çanakkale.

M. Kitiş, F. Y. Ekinci and G. Civelekoğlu 2003. Wastewater Disinfection With Peracetic Acid. 2nd National Environmental Pollution Control Symposium, October 2003.

Kitiş Ekinci, F. Y. 2003. Süt Propiyonik Asit Bakterileri Tarafından Üretilen Antimikrobiyal Maddeler. 3. Gıda Mühendisliği Kongresi, 2-5 Ekim 2003, Ankara.

Kitiş Ekinci, F. Y. 2003. *Propionibacteria thoenii* tarafından üretilen bakteriyosin jenseniin G'nin etki mekanizmasının belirlenmesi. 1. Ulusal Beslenme ve Gıda Kongresi, 29 Eylül-01 Ekim 2003, İstanbul.

Kitiş M., Köseoğlu H., Gül N. and **Ekinci F. Y.** 2003 Atıksu arıtımı ve geri kazanımında membran biyoreaktörleri, V. Ulusal Çevre Müh. Kongresi, TMMOB Çevre Müh. Odası, 1-4 Ekim, Ankara.

F. Y. Ekinci Kitiş. 2003. (Çalıştayda sadece özet bildiri istendi) Bacteriocins used in Food preservation, International Advanced Research Workshop 'Agricultural Activities and Food Safety Issues', coordinated by Suleyman Demirel University, Department of Agriculture (Greece) and Agricultural Research Organization (Israel), May 25-May 30, Isparta. Bu özet aynı zamanda Çalıştay tarafından seçilip Journal of Food, Agriculture & Environment 1(2), 2003, dergisinde basıldı.

F. Y. Ekinci Kitiş, A. Sofu, and M. Gürel. Use of Propionic acid bacteria in Dairy Products. Proc'of the International Dairy Symposium, May 24-28, 2004, Isparta, Turkey

M. Gürel, A. Sofu, G. Sarikus and **F. Y. Ekinci Kitiş.** Effects of Propionic acid bacteria on human health. Proc'of the International Dairy Symposium, May 24-28, 2004, Isparta, Turkey

F. Y. Ekinci Kitiş. Control of Alternative splicing by antisense oligonucleotides as a potential chemotherapy. Proc'of the 11. International Biomedical Science and Technology Days, September 6-10, 2004 Ankara, Turkey.

F. Y. Ekinci Kitiş, A. Sofu, and Ferda Soyer. Daha Güvenli bir hayat için biyoaktif peptidler. Proc'of the 31. Ulusal Mikrobiyoloji Kongresi, Eylül 19-23, 2004, Kuşadası, Turkey.

Aytül Sofu, Necla Demir, Altunay Perendeci, **F. Yeşim Ekinci Kitiş.** Yapay Sinir Ağlarının Gıda Endüstrisinde Kullanımı. Gıda Kongresi 2005, 19-21 Nisan, 2005, İzmir.

Demir, N., Erbay, B ve **Ekinci, F. Y. 2005.** Gıda endsütrisinde bilgisayarlı görüş sisteminin kullanımındaki son gelişmeler. Gıda Kongresi: Poster Bildirileri: Ege Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bornova-İzmir. Poster bildiri kitabı: pp. 490-494.

Sami Ozcelik ve **F. Yesim Ekinci Kitiş.** Mikotoksinlerin Biyolojik Olarak Kontrolü. II. Ulusal Mikotoksin Sempozyumu, 23-24 Mayıs, 2005, İstanbul.

A. Sofu and **F. Y. Ekinci Kitiş,** Predicting survival rate of *Yersinia Enterocolitica* in Turkish feta cheese during maturation and storage by using fuzzy logic modelling. 1 st International Food and Nutrition Congress - Food Safety, İstanbul Turkey, 2005

Demir N., Ozcelik, S. and **Ekinci, F. E. 2005.** Determination of quality changes of pome fruits using machine vision system during and after storage. Preservation and Marketing of Horticultural crops: Symposium III, Mustafa Kemal University, Hatay, September, 6-9.

Aytül SOFU ve **F. Yeşim Ekinci Kitiş.** Laktik Asit Bakterilerinin Riboflavin (B2) Vitamini Üzerine Etkileri. 4. Gıda Mühendisleri Odası Kongresi, 29 Eylül-1 Ekim 2005, Ankara.

N. Demir, A. Bayraktar Sofu, and **F.Y.Ekinci.** Neural Network Based Browning Prediction Of Banana Slices Treated With Different Antibrowning Solutions And Air-dried. IFT Annual meeting + Food expo. 2006, Orlando, Florida.

A. Sofu, **F. Y. Ekinci,** N. Demir Gıda Mühendisliğinde Modelleme Sistemlerinin Matlab Programı Kullanılarak Uygulamaları. Türkiye 9. Gıda Kongresi 2006, Bolu.

F. Yesim Ekinci, Aytül Sofu, Murat Gürel. Propionibacterium Thoenii (Jensenii) P126 Tarafından Üretilen Antibotulinal Bakteriyosin Jensenii'nin G'nin Saflastırılması. Türkiye 9. Gıda Kongresi 2006, Bolu.

F.Yeşim Ekinci, Aytül Sofu, Ali Kudret Adiloğlu, Mehmet İşler. Gıdalardan ve Sulardan *Helicobacter pylori*'nin Bulaşması. XXXII. Türk Mikrobiyoloji Kongresi, 12-16 Eylül 2006, Antalya.

Sofu and **F. Y. Ekinci.** Su Kirliliğine Neden olan Patojen Mikroorganizmalar. The III International Scientific and Practical Conference. 'Use of the Water Resources and Its Integretional Management in Globalization Processes' 6-7 July, 2006, Baku, Azerbaijan.

Ferda Soyer , Erdal Eroğlu, Hasan Türe, **Yeşim Ekinci Kitiş,** F. Banu Özen. Doğal Bakteriyostatik ve Bakteriyosidal Ajanların Gıda Kaynaklı Patojenler Üzerine Olan Etkilerinin Araştırılması. XXXII. Türk Mikrobiyoloji Kongresi, 12-16 Eylül 2006, Antalya.

E. Eroglu, H. Ture, **Y. Ekinci,** B, Ozen, F. Soyer. 2007. Interaction of active lactoferrin and jenseniin G against foodborne pathogens. American Society of Microbiology, General 107th Meeting, May 21-25, 2007, Toronto, ON, Canada.

Aytül Sofu, **F. Yeşim Ekinici**, Ebru Çubuk Demiralay ve Güleren Alsancak. 2007. Aspartam ve Bozunma Ürünleri İçin Sıvı Kromatografik Yöntemin Optimizasyonunda Yapay Sinir Ağları Tahmin Modelinin Geliştirilmesi. 7. Ulusal Kromatografi Kongresi, Kırıkkale, TÜRKİYE.

Ebru Çubuk Demiralay, Aytül Sofu, Güleren Alsancak ve **F. Yeşim Ekinici**. 2007. Aspartam ve Bozunma Ürünlerinin Ters Faz Sıvı Kromatografik Verilerinin Yapay Sinir Ağları Yöntemi İle Modellenmesi .7. Ulusal Kromatografi Kongresi, Kırıkkale, TÜRKİYE.

N. Demir, A. Sofu, **F. Y. Ekinici**, and M. Ö. Balaban. 2007. Neural network based browning prediction of apricot halves treated with anti-browning solutions and air-dried. IFT Annual meeting + Food expo. 2007, Chicago, USA.

N. Demir, A.Sofu, **F.Y. Ekinici**, and M. Ö. Balaban. 2007. Neural Network based prediction of browning time in potato slices treated with different anti-browning solutions. IFT Annual meeting + Food expo. 2007, Chicago, USA.

Buket Erbay, Necla Demir, **Yeşim F. Ekinici**, and Murat Ö. Balaban. 2007. Quality evaluation and effectiveness of browning inhibition of Isparta apples treated with browning inhibitors during storage. Proc'of IFT Annual Meeting 2007, Chicago, USA.

Buket Erbay, Necla Demir, **Yeşim F. Ekinici**, and Murat Ö. Balaban. 2007. Effectiveness of non-sulfite natural browning inhibitors on Isparta apples, and calculation of browning kinetics using machine vision. Proc'of IFT Annual Meeting 2007, Chicago, USA.

Gülsüm Arıkan, Necla Demir, **Yeşim F. Ekinici**, and Hordur G. Kristinsson. 2007. Quality evaluation of Egirdir common carp fish protein isolates from acid, alkali-aided processing and surimi as assessed by color machine vision, lipid oxidation and microbial load. Proc'of IFT Annual Meeting 2007, Chicago, USA.

F. Yesim Ekinici, Aytül Sofu ve Hidayet Sağlam. 2007. Türkiyedeki Genetik Modifikiye Gıdalarla İlgili Düzenlemeler. Gap V. Tarım Kongresi, 17-19 Ekim 2007, Şanlı Urfa, Türkiye.

Tuğba Taş, Aytül Sofu, Zeynep Seydim and **Yeşim Ekinici**. 2007. Exopolysaccharides From Dairy Propionibacteria. 2nd International Congress on Food and Nutrition 24 - 26 October 2007, Istanbul, Turkiye.

Bilge Ertekin, **F. Yeşim Ekinici** and Zeynep Güzel-Seydim. 2007. Recent developments on bacteriocin applications in foods. 2nd International Congress on Food and Nutrition 24 - 26 October 2007, Istanbul, Turkiye.

Sağlam, H. ve **Ekinici, Y.** 2007. Propiyonik Asit Bakterilerinin Metabolizması. 5. Gıda Mühendisliği Kongresi, Ankara.

A. Sofu, N.Demir and **F.Y. Ekinici**. 2007. Determination and quantification of microbiological and chemical changes in yogurt using machine vision system and evaluation of collected data using artificial neural network during storage. 5 th. International Conference on Predictive modeling in Foods, September 16-19, 2007, Athens, Greece.

F.Şen, D. Süral, A. Perendeci, **F.Y.Ekinci**. 2007. Determination of dying-off rates of *Salmonella typhimurium* in cryristal sugar. 14th International Symposium on Environmental Pollution and its Impact on Life in the Mediterranean Region, 10 – 14 October 2007, Sevilla – Spain, Book of Abstract , 131.

F. Y. Ekinci, A. Sofu, H. Sağlam, O. Çakır, M. S. Arıkan, A. K. Adiloğlu, İ. Gören, M. İşler. 2007. Isparta ve Çevresindeki Su Kaynaklarında *Helicobacter pylori*'nin Varlığının Tesbiti ve 16S rRNA Tekniği ile Tanımlanması. XV. Ulusal Biyoteknoloji Kongresi. 28-31 Ekim 2007, Antalya.

National Publications

Perendeci, A., **F.Y. Ekinci**, J.J. Godon, D. Süral, 2012. SSCP Profillerinin İstatiksel Değerlendirilmesinde Temel Bileşen Analizi: Atıksu Arıtma Tesisi Örneği, *Çevre Bilim ve Teknoloji Dergisi*, Çevre Müh. Odası, 3:4, 313-322, (2012).

S. Seçer, A. Özden, S. Güllüoğlu, **F.Y. Ekinci**, 2011. Diyetle İlişkili Hastalıkların Önlenmesi ve Hayat Kalitesinin İyileştirilmesi İçin Genotiplemeye Dayalı Kişiye Özel Beslenme, *Akademik Gıda* 9(4) (2011) 51-59.

İ. Gün, **F. Y. Ekinci**. Biyofilmler: Yüzeylerdeki Mikrobiyal Yaşam, *Gıda* (2009) 34 (3): 165-173.

Sofu, A., Taş Kök T., Güzel-Seydim Z., **Ekinci F. Y.** “Isparta İlinde Açıkta Satılan Dondurmalarda Kalite Düzeylerinin Belirlenmesi”, *Süleyman Demirel Üniversitesi Fen Bilimleri Enstitüsü Dergisi*, 12-3 (2008),206-210.

Aytül Sofu, Necla Demir, **F. Yeşim Ekinci**. 2007. Gıda Bilimi ve Teknolojisi Alanında Yapay Zeka Uygulamaları. *Gıda*, Mart-Nisan 2007, Sayı 2, Sayfa: 93-99.

Necla Demir, **F. Yeşim Ekinci** ve Gülsüm Arıkan. 2007. Balıklardan Proteinlerin İzole Edilme Yöntemleri. *Akademik Gıda*, Kasım-Aralık 2006: 4 Sayı : 24, Sayfa:11-17.

F. Yeşim Ekinci, Aytül Sofu, Ayşegül Ilgın, Bilge Ertekin, Aslı Yıldız ve Öznur Göl. 2006. Gıda Sistemlerindeki Doğal Koruyucu Maddeler: Bakteriyosinler *Akademik Gıda*, Temmuz-Agustos 2006: 4 Sayı : 22, Sayfa:3-6.

Kitiş, M., Soroushian F., Başbuğ M., Köksal A., ve **Ekinci. F. Y.** 2003. Arıtma Süreçlerinde Ultraviyole Radyasyonu İle Dezenfeksiyon. *Çevre Bilim ve Teknoloji Dergisi*, Çevre Müh. Odası.

Scientific Committee Membership /Panelist/Reviewer Assignments

- 2016- American Society for Microbiology Country Ambassador to Turkey
- 2016 Project Panelist for Technology and Innovation Grant Programs Directorate (TEYDEB)
- 2014- Eurostars Project Panelist
- 2010 Panelist for FP7-KBBE-2010-4 projects
- 2006- Panelist for The Scientific and Technological Research Council of Turkey (TUBITAK) for 1001, 1002, 1003, 3001, 3501 projects in TOVAG and KBAG group
- 2014- Project Panelist for Turkish Ministry of Science, Industry and Technology
- 2015 Project Panelist for Turkish Ministry of Development
- 2016 Panelist for Technology Development Foundation of Turkey
- 2014-2016 Overseer for the project supported by Turkish Ministry of Science, Industry and Technology
- 2006- Board Member of “Turkish Biomedical Technology Association”
- 2009- Advisory Committee Member of “Turkish Food Safety Association”
- 2011 Symposium Secretariat, “3rd International Entomopathogens and Microbial Control Symposium”, September 18-22, 2011, Şile, Turkey
- 2010 Organizing & Scientific Committee: “Expert-issues” Training Course on Cranio & Maxillofacial Animal Models July 28-31, 2010 Ankara, Turkey
- 2010 Organizing & Scientific Committee: “BIOMED Istanbul”, Turkey 2010
- 2010 Vice Chairman of Organizing Committee: “Anaerobic Microbiology Course Isolation, Culturing and Identification Techniques In Health, Food & The Environment”. Yeditepe University, Istanbul, Turkey January 18-20th 2010.
- 2010 Organizing & Scientific Committee: “International Costb28-Meeting and Workshop”, Istanbul, Turkey. May 3-7, supported by EU FUNDS
- 2004 Symposium Secretariat,” International Dairy Symposium”, May 24-28, 2004, Isparta, Turkey

Honors and Awards

2001 Awarded academic excellence achievement in Graduate Student Research Forum, Clemson University, SC, USA.

1999 Awarded academic excellence and leadership achievement by graduate and professional school students from Alpha Epsilon Lambda Honor Society, Clemson University, SC, USA.

1997 Awarded a high scholarship outstanding achievement from Gamma Sigma Delta Honor Society, Clemson University, SC, USA.

1995-2001 Scholarship from Republic of Turkey Ministry of National Education to Study Abroad (USA).