

ÖZGEÇMİŞ

1. Adı Soyadı: **Metin GÜLDAŞ**

2. Doğum Tarihi: **1967**

3. Unvanı: **Yard. Doçent**

4. Öğrenim Durumu:

Derece	Alan	Üniversite	Yıl
Lisans	Gıda Bilimi ve Teknolojisi Bölümü	Trakya Üniversitesi	1989
Y. Lisans	Süt Teknolojisi A. B. D.	Ankara Üniversitesi	1992
Doktora	Gıda Mühendisliği A. B. D.	Trakya Üniversitesi	1997

Yüksek Lisans Tezi: Dayanıklı Yoğurt Üretiminde Yoğurdun Pastörizasyon Normu ve Depolama Sıcaklığının Kalite Üzerindeki Etkisi, 1992.

Danışman: Prof. Dr. Metin Atamer

Doktora Tezi: Dilimlenerek Dondurulmuş Kivi Meyvesinin Kalitesi Üzerine Meyve Olgunluğunun, Şeker/Organik Asit Çözeltisine Daldırmanın ve Depolama Sıcaklıklarının Etkileri, 1997.

Danışman: Prof. Dr. Mehmet Demirci

5. Akademik Unvanlar:

Yardımcı Doçentlik Tarihi: 17. 09. 2001

Doçentlik Tarihi: -

6. Yönetilen Yüksek Lisans Tezleri: -

7. YAYINLAR

7.1. ULUSLARARASI HAKEMLİ DERGİLERDE YAYINLANAN MAKALELER
(SCI & SSCI & ARTS AND HUMANITIES):

7.1.1. Irkin, R., Dogan, S., Degirmencioglu, N., Diken, M. E. ve **M. Guldas.**, "Phenolic Contents, Antioxidant Activities and Stimulatory Roles of Citrus Fruits on Some Lactic Acid Bacteria" *Arhc Biol Sci*, 09102014ABS (2015) (SCI Index- Expanded), accepted for publication.

7.1.2. Irkin, R., Degirmencioglu, N. ve **M. Guldas.**, "Effects of Organic Acids to Prolong The Shelf-Life and Improve The Microbial Quality of Fresh Cut Broccoli Florets" *Quality Assurance Safety Crops Foods*, 7 (5), 737-745 (2015) (SCI Index- Expanded).

7.1.3. Irkin, R. ve **M. Guldas.**, "Chitosan coating of red table grapes and fresh-cut honey melons to inhibit *Fusarium Oxysporum* growth", *J Food Process Preservation*, **38** (4), 1948-1956 (2014), doi:10.1111/jfpp.12170 (*SCI Index- Expanded*)

- 7.1.4. **Guldas, M.** ve C. Hecer, “Influences of the selected additives on weight loss and organoleptic properties of the marinated mussels and squids” *Acta Vet Brno*, **81** (3), 263-267 (2012) (*SCI Index- Expanded*)
- 7.1.5. Lagouri, V., **Guldas, M.** ve O. Gurbuz, “In-vitro antioxidant/free radical scavenging and antibacterial properties of endemic oregano and thyme extracts from Greece” *Food Sci Biotech*, **20** (6), 1487-1493 (2011) (*SCI Index- Expanded*)
- 7.1.6.. Hecer, C. ve **M. Guldas**, “Effects of lactic acid, fumaric acid and chlorine dioxide on shelf-life of broiler wings during storage” *African J Microbiology Res*, **5** (23), 3880–3883, (2011) (*SCI Index- Expanded*)
- 7.1.7. Degirmencioglu, N., D. Gocmen, A. N. Inkaya, E. Aydin, **M. Guldas** ve S. Gonenc, “Influence of modified atmosphere packaging and potassium sorbate on microbiological characteristics of sliced bread”, *J Food Sci Tech*, **48** (2): 236-241 (2011), DOI: 10.1007/s13197-010-0156-4 (*SCI Index- Expanded*)
- 7.1.8. **Guldas, M.** ve R. Irkin, “Influence of *Spirulina platensis* powder on the microflora of yoghurt and acidophilus milk,” *Mljekarstvo*, **60** (4), 237–243 (2010) (*SCI Index- Expanded*)
- 7.1.9. **Guldas, M.**, A. A. Bayizit, T. O. Yilsay ve L. Yilmaz, "Effects of Edible Film Coatings on Shelf-life of Mustafakemalpaşa Sweet, A Cheese Based Dessert", *J Food Sci Tech*, **47** (5): 476-481 (2010) (*SCI Index- Expanded*)
- 7.1.10. **Guldas, M.**, A. F. Dagdelen ve G. F. Biricik, “Determination and Comparison of Some Trace Elements in Different Chocolate Types Produced in Turkey,” *J Food Agric Environment*, **6** (3-4), 90-94 (2008) (*SCI Index- Expanded*)
- 7.1.11. **Guldas, M.**, “Comparison of Digestion Methods and Trace Elements Determination in Chocolate with Pistachio Using Atomic Absorption Spectroscopy” *J Food Nutrition Res*, **47** (2), 92-99 (2008) (*SCI Index- Expanded*)
- 7.1.12. **Guldas, M.**, S. Gonenc ve O. Gurbuz, “A Statistical Approach to Predict The Sterilization Value for Canned Olives,” *J Food Process Eng*, **31** (3), 299-316 (2008) (*SCI Index- Expanded*)
- 7.1.13. **Guldas, M.**, “Peeling and the Physical and Chemical Properties of Kiwi Fruit,” *J Food Process Preservation*, **27** (4), 271-284 (2003) (*SCI Index- Expanded*)
- 7.1.14. **Guldas, M.**, “The Determination of Ascorbic Acid, Chlorophyll and Pectin Contents of Turkish Kiwifruit,” *J Food Quality (Research Note)*, **26** (4), 353-358 (2003) (*SCI Index- Expanded*)

7. 2. ULUSLARARASI DİĞER HAKEMLİ DERGİLERDE YAYINLANAN MAKALELER

- 7.2.1. **Guldas, M.**, Bayizit, A.A., Ozcan, T. and L. Yilmaz Ersan., “Protective Beeswax Coatings for Shelf-Life Prolongation of Cheese” *Uludag Bee J*, (2015), **accepted for publication**
- 7.2.2. Irkin, R. ve **M. Guldas**, “Evaluation of cacao-pudding as a probiotic food carrier and sensory acceptability properties” *Acta Agriculturae Slovenica*, **97** (3), 225-234, (2011)
- 7.2.3. **Guldas, M.** ve L. Bayındırlı., “Mathematical Analysis of Caustic Peeling of Kiwifruit, *J Biotech Biotechnological Equip*, **18** (2), 112–117 (2004)

7.3. ULUSLARARASI BİLİMSEL TOPLANTILARDA SUNULAN VE BİLDİRİ KİTABINDA (PROCEEDINGS) BASILAN BİLDİRİLER:

- 7.3.1. **Guldas, M.** ve İ. Ak, “Why Organic Foods Are Needed?” XXXVI CIOSTA CIGR V Conference (Oral Presentation), Proceedings of International Scientific XXXVI CIOSTA&CIGR Section V Conference, Saint Petersburg-Russian Federation, 400p., May 26-28, 2015.
- 7.3.2. Ak, İ. ve **M. Guldas**, “Organic Animal Husbandry in Turkey” XXXVI CIOSTA CIGR V Conference (Oral Presentation), Proceedings of International Scientific XXXVI CIOSTA&CIGR Section V Conference, Saint Petersburg-Russian Federation, 397p., May 26-28, 2015.
- 7.3.3. **Guldas, M.** “Food Safety Risks in Healthy Organic Food Production” XXXVI CIOSTA CIGR V Conference (Poster Presentation), Proceedings of International Scientific XXXVI CIOSTA&CIGR Section V Conference, Saint Petersburg-Russian Federation, 526p., May 26-28, 2015.
- 7.3.4. Ak, İ. ve **M. Guldas**, “Organic Animal Husbandry in Turkey and Middle East” 18th IFOAM Organic World Congress 2014 (Oral Presentation), October 11-15 2014, Proceedings of the IAHA Preconference and Workshop, İstanbul, Turkey, 2014
- 7.3.5. Irkin, R., N. Değirmencioğlu ve **M. Guldas**, “Inhibition of *Listeria monocytogenes* and *Salmonella typhimurium* bu using organic acids and natural commercial disinfectants in broccoli florets” *23rd Food Micro Congress 2012* (Poster presentation with abstract), İstanbul, Turkey, 819p, September 3-7, 2012
- 7.3.6. **Guldas, M.** ve R. Irkin, “Recovery of stressed microorganisms in foods” International Food Congress Novel Approaches in Food Industry NAFI 2011 (Poster presentation), May 26-29, 2011, Proceedings Book, Vol. 2, 552-557, Cesme, Izmir, Turkey, 2011.
- 7.3.7. Irkin, R. ve **M. Guldas**, “Survival of some probiotic microorganisms in the cacao-pudding and sensory acceptability properties” 22nd International ICFMH Symposium Food Micro 2010 (Poster presentation, abstract), August 30 - September 3, 2010, Abstract Book, p.320, PEE2.01, Copenhagen, Denmark, 2010.
- 7.3.8. **Guldas, M.** ve R. Irkin, “Influence of *Spirulina platensis* powder on the microflora of yoghurt and acidophilic yoghurt,” 5th Central European Congress on Food (Oral presentation), May 19-22, 2010, VUP (Food Research Institute of Slovakia), Book of Full Papers, 285-290, Bratislava, Slovak Republic, 2010.
- 7.3.9. Irkin, R. ve **M. Guldas**, “In vitro antifungal activity of chitosan against some fungi species,” 5th Central European Congress on Food (Oral presentation), May 19-22, 2010, VUP (Food Research Institute of Slovakia) Book of Full Papers 291-295, Bratislava, Slovak Republic, 2010.
- 7.3.10. **Guldas, M.**, Maher, A., Meremae, K., Praakle-Amin, K., Kutsar, L., Tusar, T. ve R. Vokk, “Evaluation and Production of Functional Foods in terms of Food Safety in Estonia, Slovenia and Turkey,” Proc. 3rd seminar on *Risk Management by Hygienic Design and Efficient Sanitation Programs*, (Oral Presentation), May 4–6, 2009, Tallinn, Estonia, VTT (Technical Research Center of Finland) Symposium Book 261, 201-210, Espoo, Finland, 2009.

- 7.3.11. **Guldas, M.**, Georgiadis, N., Gurbuz, O. ve S. Gonenc, “The use of Enterocin AS-48 to Inhibit *Listeria Monocytogenes* in Selected Fruit and Fruit Juices,” Proc. 3rd seminar on *Risk Management by Hygienic Design and Efficient Sanitation Programs*, (Abstract), May 4–6, 2009, Tallinn, Estonia, VTT (Technical Research Center of Finland) Symposium Book 261, 130p., Espoo, Finland, 2009.
- 7.3.12. **Guldas, M.**, “Determination of Some Heavy Metals in the Cocoa Butter and Some Oils used in Chocolate Production,” 6th *Euro Fed Lipid Congress* (Abstract of poster presentation), Athens, Greece, Ante-002, 409p., September 7-10, 2008.
- 7.3.13. Tasan, M., U. Gecgel, O. Dagloglu ve **M. Guldas**, “Olive Oil Production in Turkey” 6th *Euro Fed Lipid Congress* (Abstract of poster presentation), Athens, Greece, Oliv-015, 225p., September 7-10, 2008.
- 7.3.14. Gecgel, U., I. Yilmaz, M. Tasan, O. Daglioglu ve **M. Guldas**, “Trans Fatty Acids in Meat and Meat Products” 6th *Euro Fed Lipid Congress*, (Abstract of poster presentation) Athens, Greece, Lias-008, 352p., September 7-10, 2008.
- 7.3.15. Bayizit, A., L. Yılmaz, T. O. Yilsay ve **M. Guldas**, “The Organic Acid Profile of Boza: A Fermented Beverage,” Proc. 5th *International Congress on Food Technology*, Vol. 3, 528–536, (Oral Presentation) Thessaloniki, Greece, March 09–11, 2007.
- 7.3.16. Hütt, P., E. Songisepp, **M. Guldas**, T. Tamme, F. S. Ormanci, N. D. Ayaz, F. Korel, K. Aarnisalo, H. Hradecká ve M. Mikelsaar, “Antimicrobial Effects in Food and Prevention of Contamination in Food Industry,” Proc. 1st *seminar on Microbial Contaminants & Contamination Routes in Food Industry*, (Oral Presentation) Espoo, Finland, VTT Symposium Book 248, 159–170, January 22–23, 2007.
- 7.3.17. Dokuzlu, C. ve **M. Guldas**, “Antimicrobial Effects of Chlorinated and Ozonated Water for Reducing Microbiological Contamination During Broiler Processing,” Proc. 1st *seminar on Microbial Contaminants & Contamination Routes in Food Industry*, (Abstract), VTT (Technical Research Center of Finland) Symposium Book 248, 69–70, January 22–23, Espoo, Finland, 2007.
- 7.3.18. **Guldas, M.**, R. Ursu, V. Lagouri, N. A. Kisikkaya, M. F. Uyar, P. Mokorel, H. Ture, S. Lee, F. Korel ve R. Karpiskova, “Risk Assessment in Miscellaneous Food Processing Industries including Producers of Vegetables and Spices,” Proc. 2nd seminar on *Risk Assessment of Microbial Problems and Preventive Actions in Food Industry*, (Oral Presentation), October 22–23, 2007, İstanbul, VTT (Technical Research Center of Finland) Symposium Book 251, 167–176, Espoo, Finland, 2008.
- 7.3.19. Lagouri, V., H. Malioka, **M. Guldas** ve O. Gürbüz, “In-vitro Antioxidant and Antimicrobial Properties of Oregano and Thyme Extracts from Greece,” 2nd. *Int. Congress on Food and Nutrition*, (Poster presentation with abstract) Istanbul, Turkey, P66, 121p., October 24–26, 2007.
- 7.3.20. Duman, S. ve **M. Guldas**, “An Impact Assessment of Origin Labeling on Table Olive and Olive Oil Demand,” Proc. 5th *Int. Symposium on Olive Growing* (Oral Presentation), September 27- October 2, 2004, Izmir, Vol. 2, 747–753, Acta Horticulturae, Number 791, Leuven, Belgium, 2008.

7.4. YAZILAN ULUSLAR ARASI KİTAPLAR VEYA KİTAP BÖLÜMLER

7.5. ULUSAL HAKEMLI DERGILERDE YAYINLANAN MAKALELER:

- 7.5.1. Dokuzlu S., Barış, O., Hecer, C., **Güldaş, M.**, “Türkiye’ de Tavuk Eti Tüketim Alışkanlıkları ve Marka Tercihleri”, *Uludağ Üniversitesi Ziraat Fakültesi Dergisi*, **27 (2)**, 83-92 (2013).
- 7.5.2. İrkin, R., **M. Güldaş** ve N. Değirmencioğlu, “Et Ürünlerinde Nitrat-Nitrit Kullanımının Azaltılmasında Bitkisel Kaynakların Kullanım Olanakları”, *Akademik Gıda*, **10 (2)**, 125-130 (2012).
- 7.5.3. Dokuzlu, C., M. Gucbilmez ve **M. Guldass**, “HACCP Model Application In The Production of Canned Grapefruit Segment”, *Akademik Gıda*, **3 (16)**, 23-25 (2005).
- 7.5.4. **Guldass, M.**, M. Gucbilmez ve C. Dokuzlu, “Application of Hazard Analysis Critical Control Point (HACCP) System to The Aseptic Tomato Paste Industry”, *Akademik Gıda Dergisi*, **1 (6)**, 31-35 (2003).
- 7.5.5. **Güldaş, M.**, “Dilimlenerek Dondurulmuş Kivi Meyvesinin Kalitesi Üzerine Meyve Olgunluğunun, Şeker/Organik Asit Çözeltisine Daldırmanın ve Depolama Sıcaklıklarının Etkileri”, *Dünya Gıda Dergisi*, **6 (4)**, 77-87 (2001).
- 7.5.6. **Güldaş, M.** ve F. Turantaş, “Meyvelerin Beslenmedeki Önemi ve Üzüm Sü Meyvelerin Sağlık Üzerine Etkileri”, *Dünya Gıda Dergisi*, **6 (12)**, 97-100 (2000).
- 7.5.7. **Güldaş, M.**, E. Yemni, ve U. Çopur, “Antioksidan Vitaminler”, *Dünya Gıda Dergisi*, **6 (3)**, 58-60 (2000).
- 7.5.8. **Güldaş, M.**, “Süt Endüstrisi Atıklarının Çevre Kirliliğine Etkileri”, *Dünya Gıda Dergisi*, **6 (4)**, 66-68 (2000).
- 7.5.9. **Güldaş, M.**, E. Güneş ve R. Albay, “Meyveli Pastörize Yoğurtların Dayanımları Üzerine Bir Araştırma”, *Uludağ Üniversitesi Veteriner Fakültesi Dergisi*, **3 (18)**, 37-50 (1999).
- 7.5.10. Demirci, M., **M. Güldaş** ve F. Başoğlu, “Gıdalardan Kolesterol Azaltılabilir mi?” *Gıda*, **21 (3)**, 149-152 (1996).
- 7.5.11. **Güldaş, M.** ve M. Atamer, “Dayanıklı Yoğurt Üretiminde, Yoğurdun Pastörizasyon Normu ve Depolama Sıcaklığının Kalite Üzerine Etkisi” *Gıda*, **20 (5)**, 313-319 (1995).

7.6. ULUSAL BİLİMSEL TOPLANTILARDA SUNULAN VE BİLDİRİ KİTAPLARINDA BASILAN BİLDİRİLER:

- 7.6.1. **Güldaş, M.**, Özcan, T. ve L. Yılmaz Ersan, “Karacabey Yöresi Geleneksel Peyniri: Mihaliç Peyniri”, Karacabey Sempozyumu, (Sözlü Bildiri), 1-3 Ekim, Karacabey, Bursa, 2015.
- 7.6.2. **Güldaş, M.**, “Ekolojik Hayvansal Ürünlerin İşlenmesi”, Türkiye II. Organik Hayvancılık Kongresi, (Sözlü Bildiri), 202-209 s., Bursa, 2013.
- 7.6.3. **Güldaş, M.**, S. Yıldız ve O. Gürbüz, “Fonksiyonel Mikroorganizmaların Fonksiyonel Gıdaların Kalitesi Üzerindeki Etkileri”, 7. Gıda Mühendisliği Kongresi, (Özeti basılan poster bildiri), 306 s., Ankara, 2011.

- 7.6.4. **Güldaş, M.** ve R. İrkin, “Ultrason (sonikasyon) İşleminin Gıdalardaki Önemli Enzimler Üzerindeki Etkileri”, 7. Gıda Mühendisliği Kongresi, (Özeti basılan poster bildirisi), 305 s., Ankara, 2011.
- 7.6.5. Gönenç, S. ve **M. Güldaş**, “Gıda Firmalarının Kriz Dönemi Pazarlama Stratejileri”, Türkiye IX. Tarım Ekonomisi Kongresi (Sözlü Bildiri), 379–386, Şanlıurfa, 2010.
- 7.6.6. İrkin, R., N. Değirmencioglu ve **M. Güldaş**, “Türkiye’ de Üretilen Keçi Peynirleri ve Karakteristik Özellikleri”, 1. Uluslararası “Adriyatik’ ten Kafkaslar’ a Geleneksel Gıdalar” Sempozyumu (Poster Bildiri), 309s., Tekirdağ, 2010.
- 7.6.7. **Güldaş, M.** ve T. Özseri, “Konserve Kutularında Korozyonu Oluşturan Etkenler”, 6. Gıda Mühendisliği Kongresi, (Poster Bildiri), 653-658 s., Antalya, 2009.
- 7.6.8. **Güldaş, M.** ve F. Dağlıoğlu, “Kalsiyum Klorürün Meyve ve Sebze İşlemede Kullanılması”, *Türkiye 10. Gıda Kongresi*, (Poster Bildiri), 319s., Erzurum, 2008.
- 7.6.9. **Güldaş, M.** ve N. Özdemir, “Gıda Endüstrisinde Nanoteknoloji Uygulamaları”, *Türkiye 10. Gıda Kongresi*, (Poster Bildiri), 985s., Erzurum, 2008.
- 7.6.10. **Güldaş, M.**, “Flavonoidlerin Beslenme ve Sağlık Üzerindeki Etkileri”, *Türkiye 8. Gıda Kongresi*, (Poster Bildiri), 33s., Bursa, 2004.
- 7.6.11. **Güldaş, M.**, “Turunçgil Meyvelerinin Besin Değeri ile Beslenme ve Sağlık Üzerindeki Etkileri”, *Türkiye 8. Gıda Kongresi*, (Poster Bildiri), 56s., Bursa, 2004.
- 7.6.12. **Güldaş, M.**, “Dondurulmuş Kivi Üretiminde Kalitenin Optimizasyonu”, *Ulusal Kivi ve Üzüm Meyveler Sempozyumu*, (Poster Bildiri), 126-130, Ordu, 2003.
- 7.6.13. Yemni, E., A. Çevikbaş, S. Saltan ve **M. Güldaş**, “Bir Arı Ürünü Olan Propolisin Antimikrobiyel Aktivitesi ve Eser Elementlerinin Atomik Absorbsiyon Spektrofotometresi ile İncelenmesi”, *Marmara Bölgesi II. Hayvancılık Kongresi*, (Poster Bildiri) 56s., Kirazlıyayla, Bursa, 1995.

7.7. YAZILAN ULUSAL KİTAPLAR VEYA KİTAPLARDA BÖLÜMLER :

7.8. Uluslararası atıflar: 39 adet atıf

Record 1 of 15

By: İrkin, R (İrkin, Reyhan); Dogan, S (Dogan, Serap); Degirmencioglu, N (Degirmencioglu, Nurcan); Diken, ME (Diken, Mehmet Emin); Guldas, M (Guldas, Metin)

Title: PHENOLIC CONTENT, ANTIOXIDANT ACTIVITIES AND STIMULATORY ROLES OF CITRUS FRUITS ON SOME LACTIC ACID BACTERIA

Source: ARCHIVES OF BIOLOGICAL SCIENCES

Volume: 67

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Record 2 of 15

By: Irkin, R (Irkin, R.); Degirmencioglu, N (Degirmencioglu, N.); Guldass, M (Guldass, M.)

Title: Effects of organic acids to prolong the shelf-life and improve the microbial quality of fresh cut broccoli florets

Source: QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS

Volume: 7

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Pages: 737-745

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Accession Number: WOS:000359701800018

Record 3 of 15

By: Irkin, R (Irkin, Reyhan); Guldass, M (Guldass, Metin)

Title: CHITOSAN COATING OF RED TABLE GRAPES AND FRESH-CUT HONEY MELONS TO INHIBIT FUSARIUM OXYSPORUM GROWTH

Source: JOURNAL OF FOOD PROCESSING AND PRESERVATION

Volume: 38

Issue: 4

Pages: 1948-1956

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Accession Number: WOS:000340168200061

Record 4 of 15

By: Guldas, M (Guldas, Metin); Hecer, C (Hecer, Canan)

Title: Influences of the selected additives on the weight loss and organoleptic properties of marinated mussels and squids

Source: ACTA VETERINARIA BRNO

Volume: 81

Issue: 3

Pages: 263-267

DOI: 10.2754/avb201281030263

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Times Cited in SciELO Citation Index: 0

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Total Times Cited: 0

ISSN: 0001-7213

Accession Number: WOS:000313233000009

Record 5 of 15

By: Lagouri, V (Lagouri, Vasiliki); Guldas, M (Guldas, Metin); Gurbuz, O (Gurbuz, Ozan)

Title: In vitro antioxidant/free radical scavenging and antibacterial properties of endemic oregano and thyme extracts from Greece

Source: FOOD SCIENCE AND BIOTECHNOLOGY

Volume: 20

Issue: 6

Pages: 1487-1493

DOI: 10.1007/s10068-011-0206-3

Published: DEC 2011

Times Cited in Chinese Science Citation Database: 0

Times Cited in Russian Science Citation Index: 0

Times Cited in SciELO Citation Index: 0

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Total Times Cited: 5

ISSN: 1226-7708

Accession Number: WOS:000298504800005

Record 6 of 15

By: Hecer, C (Hecer, Canan); Guldas, M (Guldas, Metin)

Title: Effects of lactic acid, fumaric acid and chlorine dioxide on shelf-life of broiler wings during storage

Source: AFRICAN JOURNAL OF MICROBIOLOGY RESEARCH

Volume: 5

Issue: 23

Pages: 3880-3883

Published: OCT 23 2011

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Times Cited in Web of Science Core Collection: 0

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ISSN: 1996-0808

Accession Number: WOS:000298921000004

Record 7 of 15

By: Degirmencioglu, N (Degirmencioglu, Nurcan); Gocmen, D (Gocmen, Duygu); Inkaya, AN (Inkaya, Ayse Neslihan); Aydin, E (Aydin, Emine); Guldass, M (Guldass, Metin); Gonenc, S (Gonenc, Sertac)

Author Identifiers:

Author	ResearcherID Number	ORCID Number
Degirmencioglu, Nurcan	C-9345-2013	0000-0002-1186-3106
Degirmencioglu, Nurcan		0000-0001-6327-2474

Title: Influence of modified atmosphere packaging and potassium sorbate on microbiological characteristics of sliced bread

Source: JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE

Volume: 48

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Pages: 236-241

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Published: APR 2011

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ISSN: 0022-1155

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PubMed ID: 23572740

Record 8 of 15

By: Guldass, M (Guldass, Metin); Irkin, R (Irkin, Reyhan)

Title: Influence of Spirulina platensis powder on the microflora of yoghurt and acidophilus milk

Source: MLJEKARSTVO

Volume: 60

Issue: 4

Pages: 237-243

Published: OCT-DEC 2010

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Times Cited in Russian Science Citation Index: 0

Times Cited in SciELO Citation Index: 1

Times Cited in BIOSIS Citation Index: 2

Times Cited in Web of Science Core Collection: 2

Total Times Cited: 4

ISSN: 0026-704X

Accession Number: WOS:000288296800003

Record 9 of 15

By: Guldass, M (Guldass, Metin); Akpınar-Bayizit, A (Akpınar-Bayizit, Arzu); Ozcan, T (Ozcan, Tulay); Yilmaz-Ersan, L (Yilmaz-Ersan, Lutfiye)

Title: Effects of edible film coatings on shelf-life of mustafakemalpasa sweet, a cheese based dessert

Source: JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE

Volume: 47

Issue: 5

Pages: 476-481

DOI: 10.1007/s13197-010-0081-6

Published: OCT 2010

Times Cited in Chinese Science Citation Database: 0

Times Cited in Russian Science Citation Index: 0

Times Cited in SciELO Citation Index: 0

Times Cited in BIOSIS Citation Index: 1

Times Cited in Web of Science Core Collection: 3

Total Times Cited: 3

ISSN: 0022-1155

Accession Number: WOS:000285092000002

PubMed ID: 23572674

Record 10 of 15

By: Guldas, M (Guldas, Metin); Dagdelen, AF (Dagdelen, Adnan F.); Biricik, GF (Biricik, Guennur F.)

Title: Determination and comparison of some trace elements in different chocolate types produced in Turkey

Source: JOURNAL OF FOOD AGRICULTURE & ENVIRONMENT

Volume: 6

Issue: 3-4

Pages: 90-94

Published: JUL-OCT 2008

Times Cited in Chinese Science Citation Database: 0

Times Cited in Russian Science Citation Index: 0

Times Cited in SciELO Citation Index: 0

Times Cited in BIOSIS Citation Index: 2

Times Cited in Web of Science Core Collection: 2

Total Times Cited: 2

ISSN: 1459-0255

Accession Number: WOS:000260597200020

Record 11 of 15

By: Guldas, M (Guldas, M.); Gonenc, S (Gonenc, S.); Gurbuz, O (Gurbuz, O.)

Title: A statistical approach to predict the sterilization value for canned olives

Source: JOURNAL OF FOOD PROCESS ENGINEERING

Volume: 31

Issue: 3

Pages: 299-316

DOI: 10.1111/j.1745-4530.2007.00197.x

Published: JUN 2008

Times Cited in Chinese Science Citation Database: 0

Times Cited in Russian Science Citation Index: 0

Times Cited in SciELO Citation Index: 0

Times Cited in BIOSIS Citation Index: 2

Times Cited in Web of Science Core Collection: 3

Total Times Cited: 3

ISSN: 0145-8876

Accession Number: WOS:000255715600002

Record 12 of 15

By: Guldas, M (Guldas, Metin)

Title: Comparison of digestion methods and trace elements determination in chocolates with pistachio using atomic absorption spectrometry

Source: JOURNAL OF FOOD AND NUTRITION RESEARCH

Volume: 47

Issue: 2

Pages: 92-99

Published: 2008

Times Cited in Chinese Science Citation Database: 0

Times Cited in Russian Science Citation Index: 0

Times Cited in SciELO Citation Index: 0

Times Cited in Web of Science Core Collection: 10

Times Cited in BIOSIS Citation Index: 8

Total Times Cited: 10

ISSN: 1336-8672

Accession Number: WOS:000257008500006

Record 13 of 15

By: Duman, S (Duman, S.); Guldas, M (Guldas, M.)

Edited by: Ozkaya, MT (Ozkaya, MT); Lavee, S (Lavee, S); Ferguson, L (Ferguson, L)

Title: An impact assessment of origin labeling on table olive and olive oil demand

Source: PROCEEDINGS OF THE FIFTH INTERNATIONAL SYMPOSIUM ON OLIVE GROWING, VOLS 1 AND 2

Book Series Title: ACTA HORTICULTURAE

Issue: 791

Pages: 747-753

Published: 2008

Conference Title: 5th International Symposium on Olive Growing

Conference Date: SEP 27-OCT 02, 2004

Conference Location: Izmir, TURKEY

Sponsor(s): ISHS Sect Nuts & Mediterranean Climate Fruits; Int Soc Hort Sci WG Olive Culture

Times Cited in BIOSIS Citation Index: 0

Times Cited in Chinese Science Citation Database: 0

Times Cited in Russian Science Citation Index: 0

Times Cited in SciELO Citation Index: 0

Times Cited in Web of Science Core Collection: 0

Total Times Cited: 0

ISSN: 0567-7572

ISBN: 978-90-6605-447-9

Accession Number: WOS:000257694400113

Record 14 of 15

By: Guldas, M (Guldas, M)

Title: Peeling and the physical and chemical properties of kiwi fruit

Source: JOURNAL OF FOOD PROCESSING AND PRESERVATION

Volume: 27

Issue: 4

Pages: 271-284

DOI: 10.1111/j.1745-4549.2003.tb00517.x

Published: OCT 2003

Times Cited in Chinese Science Citation Database: 0

Times Cited in Russian Science Citation Index: 0

Times Cited in SciELO Citation Index: 1

Times Cited in Web of Science Core Collection: 11

Times Cited in BIOSIS Citation Index: 5

Total Times Cited: 11

ISSN: 0145-8892

Accession Number: WOS:000186441200002

Record 15 of 15

By: Guldas, M (Guldas, M)

Title: The determination of ascorbic acid, chlorophyll and pectin contents of Turkish kiwifruit

Source: JOURNAL OF FOOD QUALITY

Volume: 26

Issue: 4

Pages: 353-358

DOI: 10.1111/j.1745-4557.2003.tb00250.x

Published: OCT 2003

Times Cited in Chinese Science Citation Database: 0

Times Cited in Russian Science Citation Index: 0

Times Cited in SciELO Citation Index: 0

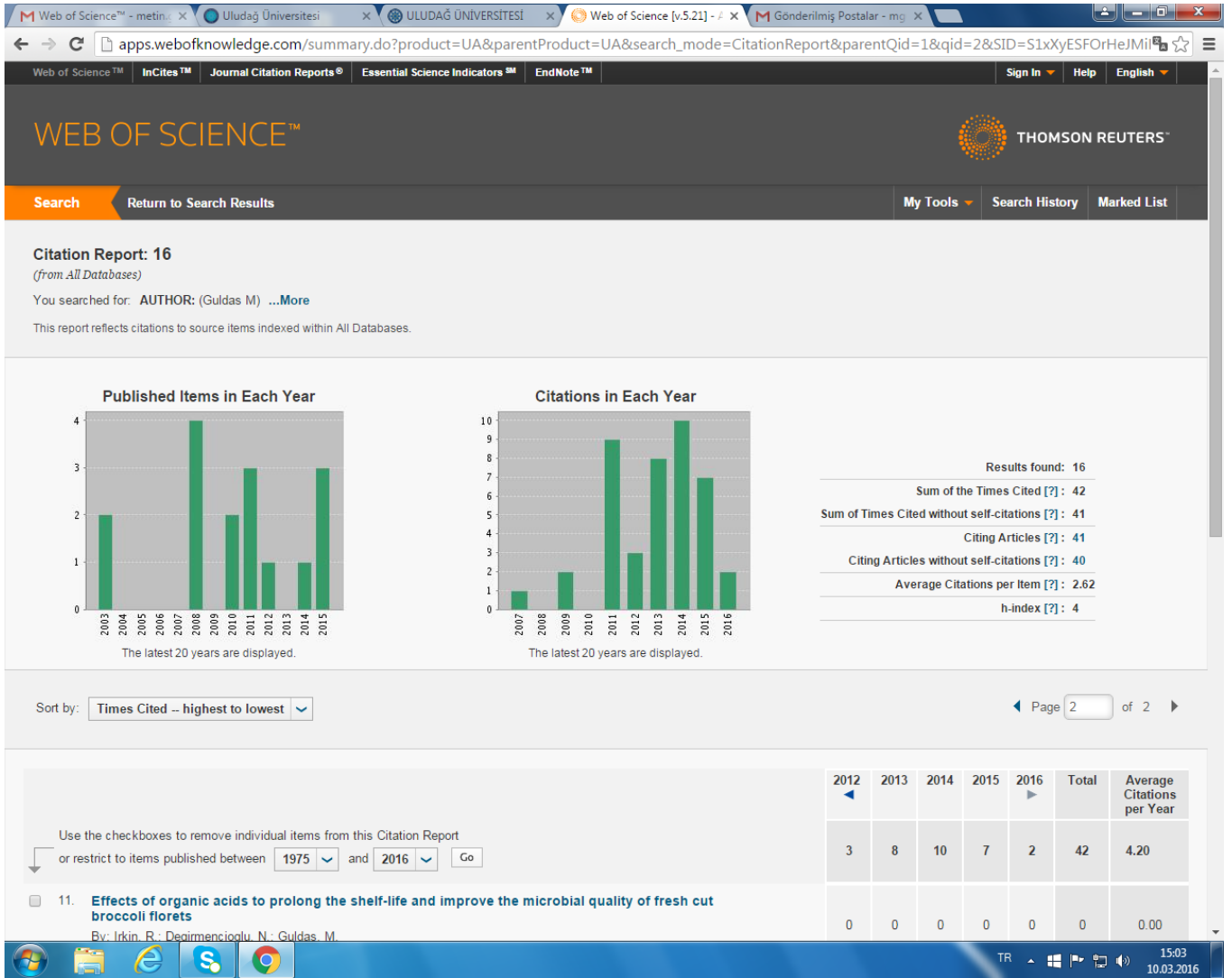
Times Cited in BIOSIS Citation Index: 1

Times Cited in Web of Science Core Collection: 1

Total Times Cited: 1

ISSN: 0146-9428

Accession Number: WOS:000186097800006



8. Ulusal & Uluslararası Projeler.

1 Uluslararası proje

7 Ulusal proje

9. İdari Görevler:

Yönetim Kurulu Üyesi: Uludağ Üniversitesi Arıcılık Geliştirme, Uygulama ve Araştırma Merkezi (2015-)

Danışma Kurulu Üyesi: Uludağ Arıcılık Dergisi (2015-)

BUSİAD Gıda Uzmanlık Grubu Üyesi (2015-)

Müdür Yardımcılığı: Uludağ Üniversitesi Karacabey Meslek Yüksekokulu (2014-2015)

Bölüm Başkanlığı: Uludağ Üniversitesi Karacabey MYO Gıda İşleme Bölümü (2014-2015)

Dış Bilim Uzmanlığı: Avrupa Birliği, Health and Consumers Directorate-General, Risk Assessment, SANCO-C2, (2013-)

Erasmus ve Dış İlişkiler Koordinatörlüğü: Uludağ Üniversitesi Karacabey MYO (2012-)

Dış İlişkiler Komisyonu Üyeliği: Uludağ Üniversitesi Rektörlük Meslek Yüksekokullar Koordinatörlüğü (2006–2007)

Avrupa Birliği Projeler Koordinatörlüğü: Uludağ Üniversitesi Karacabey MYO (2005- 2006)

Bölüm Başkanlığı: Uludağ Üniversitesi Karacabey MYO Yönetim ve Organizasyon Bölümü (2011-2014)

Bölüm Başkanlığı: Uludağ Üniversitesi Karacabey MYO İktisadi ve İdari Programlar Bölümü (2008-2011)

Yüksekokul Kurulu Üyeliği: Uludağ Üniversitesi Karacabey MYO I. Dönem: (1997), II. Dönem: (2009-)

Yönetim Kurulu Üyeliği: Uludağ Üniversitesi Karacabey MYO I. dönem: (1995- 1997), II. Dönem: (2001-)

Yüksekokul Müdür Vekilliği: Uludağ Üniversitesi Karacabey MYO (2001) - (2005)

Müdür Yardımcılığı: Uludağ Üniversitesi Karacabey MYO I. dönem: (1997), II. dönem:(2004–2005)

Program Başkanlığı: Uludağ Üniversitesi Karacabey MYO Gıda Teknolojisi Programı I. dönem: (1996 – 1997), II. Dönem (2002- 2008)

Eğitim ve Öğretim Komisyon Başkanlığı: Uludağ Üniversitesi Karacabey MYO (2004–2005)

Satın Alma Komisyon Başkanlığı: Uludağ Üniversitesi Karacabey MYO (2004–2005)

Yemekhane ve Kantin Denetleme Komisyon Başkanlığı: Uludağ Üniversitesi Karacabey MYO (2005–2009)

Atama Kriterleri Komisyon Üyeliği: Uludağ Üniversitesi Karacabey MYO (2004–)

Yemekhane ve Kantin Denetleme Komisyon Üyeliği: Uludağ Üniversitesi Karacabey MYO (2009-)

Muayene Komisyonu Üyeliği: Uludağ Üniversitesi Karacabey MYO (2005-)

Çevre İlişkileri Komisyonu Üyeliği: Uludağ Üniversitesi Karacabey MYO (2008-)

10. Bilimsel ve Mesleki Kuruluşlara Üyelikler: -

11. Ödüller:

Uludağ Üniversitesi Meslek Yüksekokulları en çok uluslararası (SCI/SCI-EXPANDED) yayın yapan dalında ikincilik, 2009

TÜBİTAK Uluslararası Bilimsel Yayınları Teşvik Ödülü, 2009

Uludağ Üniversitesi Uluslararası Bilimsel Yayınları Teşvik Ödülü, 2003

12.Son iki yılda verdiğiniz lisans ve lisansüstü düzeydeki dersler için aşağıdaki tabloyu doldurunuz.

Son iki yılda verdiği lisans ve lisansüstü düzeydeki dersler:

Akademik Yıl	Dönem	Dersin Adı	Haftalık Saati		Öğrenci Sayısı
			Teorik	Uyg.	
2013–2014	Güz	Tahıl İşleme Teknolojisi-I*	2	2	40
		Tereyağ Teknolojisi (Süt Tek. Prog.)	2	2	25
		Gıdalarda Temel İşlemler-I*	2	2	120
		Gıda Kimyası*	2	0	120
		Gıda Güvenliği*	2	0	50
	İlkbahar	Özel Gıdalar Tek.*	2	2	90
		Gıdalarda Temel İşlemler-II*	2	0	90
		Beslenme İlkeleri*	2	0	120
		Fermente Gıdalar Teknolojisi*	2	2	90
	Yaz	Gıdalarda Temel İşlemler-II*	2	2	30
		Gıda Kimyası*	2	0	25
		Gıdalarda Temel İşlemler-I*	2	2	35
2014–2015	Güz	Gıda Kimyası*	2	0	120
		Tahıl Teknolojisi-I*	2	2	60
		Gıda Güvenliği*	2	0	50
		Gıdalarda Temel İşlemler-II*	2	2	120
		Tereyağ Teknolojisi (Süt Tek. Prog.)	2	0	25
	İlkbahar	Fermente Gıdalar Teknolojisi-II*	2	0	120
		Beslenme ilkeleri*	2	0	120
		Kalite Yönetim Sistemleri*	1	2	90
		Gıdalarda Temel İşlemler-I	2	0	90
	Yaz	Gıdalarda Temel İşlemler-I	2	2	30

Not: *1. örgün öğretim ve 2. örgün öğretim olarak ayrı sınıflara verilmiştir.