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Education Information

Undergraduate, Anadolu University, İşletme Fakültesi, İşletme Bölümü, Turkey 2009 - 2018

Doctorate, Ondokuz Mayıs University, Lisansüstü Eğitim Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Turkey 2012 - 2016

Postgraduate, Suleyman Demirel University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Turkey 2010 - 2012

Undergraduate, Suleyman Demirel University, Mühendislik-Mimarlık Fakültesi, Gıda Mühendisliği Pr., Turkey 2004 - 2009

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Determination of the aroma composition of Uşak tarhana and its relationship with its microflora, Ondokuz Mayıs University, Lisansüstü Eğitim Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2016

Postgraduate, Development of acetic acid bacteria in kefir grains, Suleyman Demirel University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2012

Research Areas

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

Academic Titles / Tasks

Associate Professor, Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2023 - Continues
Research Assistant, Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011 - Continues

Courses

Functional Foods and Nutraceuticals, Undergraduate, 2022 - 2023, 2021 - 2022, 2020 - 2021
Hijyen ve Sanitasyon, Associate Degree, 2017 - 2018
Özel Gıda Ürünleri, Associate Degree, 2017 - 2018
Gıda Katkı Maddeleri, Associate Degree, 2017 - 2018
Gıda Mikrobiyolojisi Uygulama Dersi, Undergraduate, 2017 - 2018

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Gene Expression, Structural Characterization, and Functional Properties of Exopolysaccharide Produced from Potential Probiotic Enterococcus faecalis NOC219 Strain**
Özdemir N.
APPLIED BIOCHEMISTRY AND BIOTECHNOLOGY, vol.195, no.10, pp.6183-6202, 2023 (SCI-Expanded)
- II. **Effect of classical and molecular production techniques on physical properties and volatile compounds of berry ice-creams**
Aydin M., Özdemir N., GÜN İ.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.29, no.2, pp.138-150, 2023 (SCI-Expanded)
- III. **Multifunctional potentials of lactic acid bacterial isolates from Turkish traditional fermented foods**
Sagiroglu A., Özdemir N., Çon A. H.
LETTERS IN APPLIED MICROBIOLOGY, vol.76, no.1, 2023 (SCI-Expanded)
- IV. **Bioactive compounds and volatile aroma compounds in rose (Rosa damascena Mill.) vinegar during the aging period**
Özdemir N., Budak N. H.
Food Bioscience, vol.50, 2022 (SCI-Expanded)
- V. **Occurrences and changes in aroma-associated volatile compound profiles and prominent bioactive compounds at different stages of persimmon vinegar production process**
Özdemir N., Budak N. H., Filiz B. E., Özer E.
Journal of Food Processing and Preservation, vol.46, no.11, 2022 (SCI-Expanded)
- VI. **A multi-functional survey of the properties of Lactocaseibacillus paracasei subsp. tolerans NOC-122, Levilactobacillus parabrevis NOC-111 and Latilactobacillus curvatus NOC-110**
Özdemir N.
MICROBIOLOGY-SGM, vol.168, no.9, 2022 (SCI-Expanded)
- VII. **Presence of Lactobacillus kefiranofaciens subsp. kefiranofaciens, Lentilactobacillus kefir and Lentilactobacillus parakefiri in the stools of Balb/c consuming natural kefir**
KÖK TAŞ T., Atilgan S., Özdemir N.
BIOLOGIA, vol.77, no.8, pp.2393-2403, 2022 (SCI-Expanded)
- VIII. **The changes of physicochemical properties, antioxidants, organic, and key volatile compounds associated with the flavor of peach (Prunus cerasus L. Batsch) vinegar during the fermentation process**
Budak N. H., Özdemir N., Gokirmakli C.
JOURNAL OF FOOD BIOCHEMISTRY, vol.46, no.6, 2022 (SCI-Expanded)
- IX. **Production of volatiles relation to bread aroma in flour-based fermentation with yeast**
Nicin R., Özdemir N., ŞİMŞEK Ö., Çon A. H.
FOOD CHEMISTRY, vol.378, 2022 (SCI-Expanded)
- X. **Prominent strains of kefir grains in the formation of volatile compound profile in milk medium; the**

role of *Lactobacillus kefiranofaciens* subsp. *kefiranofaciens*, *Lentilactobacillus kefir* and *Lentilactobacillus parakefir*

Duran F. E., Özdemir N., GÜNEŞER O., KÖK TAŞ T.

EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.248, no.4, pp.975-989, 2022 (SCI-Expanded)

- XI. **Volatile aroma compounds and bioactive compounds of hawthorn vinegar produced from hawthorn fruit (*Crataegus tanacetifolia* (lam.) pers.)**
Ozdemir G. B., Özdemir N., ERTEKİN FİLİZ B., Gokirmakli C., KÖK TAŞ T., Budak N. H.
JOURNAL OF FOOD BIOCHEMISTRY, vol.46, no.3, 2022 (SCI-Expanded)
- XII. **Phytochemical content, and antioxidant activity, and volatile compounds associated with the aromatic property, of the vinegar produced from rosehip fruit (*Rosa canina* L.)**
Özdemir N., Pashazadeh H., Zannou O., Koca İ.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.154, 2022 (SCI-Expanded)
- XIII. **Antioxidant capacity, phytochemical compounds, and volatile compounds related to aromatic property of vinegar produced from black rosehip (*Rosa pimpinellifolia* L.) juice**
Pashazadeh H., Özdemir N., Zannou O., Koca İ.
FOOD BIOSCIENCE, vol.44, 2021 (SCI-Expanded)
- XIV. **Fabrication and Antimicrobial Activity of Poly(lactic acid) Nanofibers Containing Firstly Synthesized Silver Diclofenac Complex with (2-methylimidazole) for Wound Dressing Applications**
Alışır S., Özdemir N., BURGAZ E., DEGE N., Canavar Y. E.
FIBERS AND POLYMERS, vol.22, no.10, pp.2738-2749, 2021 (SCI-Expanded)
- XV. **Cobalt(III) complex of substituted nalidixic acid: Synthesis, characterization (IR, UV, EPR), single crystal X-ray, antimicrobial activity, Hirshfeld surface analysis and molecular docking**
AYCAN T., Öztürk F., DEMİR S., Özdemir N., Pasaoglu H.
JOURNAL OF MOLECULAR STRUCTURE, vol.1225, 2021 (SCI-Expanded)
- XVI. **Occurrence and seasonal variations of pharmaceuticals and personal care products in drinking water and wastewater treatment plants in Samsun, Turkey**
ÜSTÜN ODABAŞI S., Maryam B., Özdemir N., Buyukgungor H.
ENVIRONMENTAL EARTH SCIENCES, vol.79, no.12, 2020 (SCI-Expanded)
- XVII. **Sour cherry (*Prunus cerasus* L.) vinegars produced from fresh fruit or juice concentrate: Bioactive compounds, volatile aroma compounds and antioxidant capacities**
Ozen M., Özdemir N., ERTEKİN FİLİZ B., Budak N. H., KÖK TAŞ T.
FOOD CHEMISTRY, vol.309, 2020 (SCI-Expanded)
- XVIII. **Cu(II)-sulfamethazine complex with N-(2-hydroxyethyl)-ethylenediamine: synthesis, spectroscopic, structural characterization and antimicrobial activity**
Öztürk F., AYCAN T., Özdemir N.
JOURNAL OF COORDINATION CHEMISTRY, vol.72, no.19-21, pp.3359-3370, 2019 (SCI-Expanded)
- XIX. **The effect of fermentation time on the volatile aromatic profile of tarhana dough**
Özdemir N., ŞİMŞEK Ö., Temiz H., Çon A. H.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.25, no.3, pp.212-222, 2019 (SCI-Expanded)
- XX. **The effect of lactic acid bacteria and yeast usage on aroma development during tarhana fermentation**
Özdemir N., Yazıcı G., Şimşek Ö., Özkal S. G., Çon A. H.
Food Bioscience, vol.26, pp.30-37, 2018 (SCI-Expanded)
- XXI. **Aromatic and functional aspects of kefir produced using soya milk and *Bifidobacterium* species**
Karacali R., Özdemir N., Çon A. H.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.71, no.4, pp.921-933, 2018 (SCI-Expanded)
- XXII. **Effect of *Gluconacetobacter* spp. on kefir grains and kefir quality**
Özdemir N., KÖK TAŞ T., Guzel-Seydim Z.
FOOD SCIENCE AND BIOTECHNOLOGY, vol.24, no.1, pp.99-106, 2015 (SCI-Expanded)

Articles Published in Other Journals

- I. **Impact of lacticaseibacillus paracasei subsp. Tolerans, levilactobacillus parabrevis and latilactobacillus curvatus strains on texture, rheology and microstructure of dairy-based fermented product**
ÖZDEMİR N.
Mühendislik Bilimleri ve Tasarım Dergisi, vol.11, no.1, pp.33-40, 2023 (Peer-Reviewed Journal)
- II. **Anti-Candida activity and industrial properties of Pediococcus pentosaceus NOA-2142 isolate from traditional pickled gherkin**
ÖZDEMİR N.
International Journal of Agriculture, Environment and Food Sciences, vol.6, no.3, pp.494-501, 2022 (Peer-Reviewed Journal)
- III. **Evaluation of Thymus pseudopulegioides plant extracts for total phenolic contents, antioxidant and antimicrobial properties**
GÜL L. B., ÖZDEMİR N., GÜL O., ÇON A. H.
European Food Science and Engineering, vol.3, no.1, pp.1-4, 2022 (Peer-Reviewed Journal)
- IV. **Importance and Microbial Production of Gamma (γ)-Aminobutyric Acid (GABA) in Food Systems**
ÖZDEMİR N.
Avrupa Bilim ve Teknoloji Dergisi, vol.28, pp.1330-1335, 2021 (Peer-Reviewed Journal)
- V. **Importance of Functional Nutrition Components on New Coronavirus Disease (Covid-19) and Other Viral Communicable Diseases**
MOHAMMED S., ÖZDEMİR N., ÇON A. H.
Food and Health, vol.7, no.4, pp.286-299, 2021 (Peer-Reviewed Journal)
- VI. **Some bioactive properties and antimicrobial activity of some Hypericum species growing wild in Black Sea Region of Turkey**
GÜL L. B., ÖZDEMİR N., GÜL O., ÇIRAK C., ÇON A. H.
European Food Science and Engineering, vol.2, no.1, pp.1-6, 2021 (Peer-Reviewed Journal)
- VII. **Investigation of Structural, Spectral, Biological Activity of Monohydrous Dihydrogen Phosphate Salt of Ciprofloxacin: Computational and Molecular Docking Study**
AYCAN T., ÖZTÜRK F., ÖZDEMİR N., PAŞAOĞLU H.
International journal of advances in engineering and pure sciences (Online), vol.32, no.1, pp.41-51, 2020 (Peer-Reviewed Journal)
- VIII. **Assessment of Phenolic Content, Antioxidant Properties and Antimicrobial Activity of Flower and Leaf Extracts from Some Hypericum Species Affected by Wild Habitat Altitude**
Özdemir N., Uzun F., Gul L. B., GÜL O., Çon A. H.
ALINTERI JOURNAL OF AGRICULTURE SCIENCES, vol.35, no.1, 2020 (ESCI)
- IX. **The Effect of Different Sugars on Water Kefir Grains**
ÇEVİK T., AYDOĞDU N. S., ÖZDEMİR N., TAŞ T. K.
Türk Tarım - Gıda Bilim ve Teknoloji dergisi, vol.7, no.sp1, pp.40-45, 2019 (Peer-Reviewed Journal)
- X. **Kombucha and Health**
ÖZDEMİR N., ÇON A. H.
JOURNAL OF HEALTH SCIENCE, vol.5, pp.244-250, 2017 (Peer-Reviewed Journal)
- XI. **Süt Kaynaklı Mikrobiyal Zehirlenmeler ve Zehirlenmelerin Takibinin Önemi**
ÖZDEMİR N., KÖK TAŞ T., SEYDİM Z. B.
Dünya Gıda, no.5, pp.33-39, 2012 (Peer-Reviewed Journal)
- XII. **Taze ve Depolanmış Kastamonu Yaş Tarhanasının Mikrobiyolojik Kalitesi**
ÖZDEMİR N., ALKAN L. B., ÇON A. H.
Alnteri, vol.23, pp.35-40, 2012 (Peer-Reviewed Journal)
- XIII. **Taze ve Depolanmış Kastamonu Yaş Tarhanasının Mikrobiyolojik Kalitesi (Microbiological Quality of Fresh and Stored Kastamonu Wet Tarhana)**
ÖZDEMİR N., ALKAN L. B., ÇON A. H.

Alnteri Journal of Agriculture Science, vol.23, no.2, pp.35-40, 2012 (Peer-Reviewed Journal)

XIV. Güllü Yoğurt Üretimini Geliştirilmesi ve Bazı Niteliklerinin Belirlenmesi

ÖZDEMİR N., KÖK TAŞ T., SEYDİM Z. B.

Gıda Teknolojisi, vol.13, no.8, pp.60-62, 2009 (Peer-Reviewed Journal)

Books & Book Chapters

I. THE STRATEGIES OF LACTIC ACID BACTERIA ON ACRYLAMIDE MITIGATION - A REVIEW

ÖZDEMİR N., MOHAMMED S., ÇON A. H.

in: RECENT RESEARCHES AND PRACTICES IN ENGINEERING SCIENCES, KURT Halil İbrahim, KILIÇER Ali, Editor, Livre de Lyon, pp.121-147, 2022

II. TARHANA ÜRETİMİ

ÖZDEMİR N., ŞİMŞEK Ö., ÇON A. H.

in: FERMENTE ÜRÜNLER TEKNOLOJİSİ VE MİKROBİYOLOJİSİ, Erkmén Osman, Erten Hüseyin, Sağlam Hidayet, Editor, Nobel Akademik Yayıncılık, Ankara, pp.531-560, 2020

III. SÜT VE ÜRÜNLERİNDE KROMATOĞRAFİK YÖNTEMLER

ÖZDEMİR N., GÜN İ.

in: SÜT VE ÜRÜNLERİNDE LABORATUVAR UYGULAMALARI ANALİZ YÖNTEMLERİ, Seval Sevgi KIRDAR, Editor, Sidas Medya, İzmir, pp.593-630, 2019

IV. SÜT VE ÜRÜNLERİNDE ELEKTROFORETİK YÖNTEMLER

ÖZDEMİR N., GÜN İ.

in: SÜT VE ÜRÜNLERİNDE LABORATUVAR UYGULAMALARI ANALİZ YÖNTEMLERİ, Prof. Dr. Seval Sevgi KIRDAR, Editor, Sidas Medya, İzmir, pp.651-661, 2019

V. SÜT VE ÜRÜNLERİNDE SPEKTROFOTOMETRİK YÖNTEMLER

GÜN İ., ÖZDEMİR N.

in: SÜT VE ÜRÜNLERİNDE LABORATUVAR UYGULAMALARI ANALİZ YÖNTEMLERİ, Seval Sevgi KIRDAR, Editor, Sidas Medya, İzmir, pp.631-650, 2019

VI. GIDA LİFLERİ NE KADAR ÖNEMLİYİMİŞ?

BUDAK H. N., ÖZDEMİR N.

in: FONKSİYONEL BESLENME, Prof. Dr. Zeynep Banu Güzel Seydim, Editor, Sidas Medya, İzmir, pp.159-170, 2016

Refereed Congress / Symposium Publications in Proceedings

I. Conjugated linoleic acid-producing isolates *Limosilactobacillus reuteri* BM224 and BM227 and linoleate isomerase gene

ÖZDEMİR N.

1st International Conference on Innovative Academic Studies (ICIAS, 2022), Konya, Turkey, 10 - 13 September 2022, pp.1676-1680

II. Impact of *Lactocaseibacillus paracasei* subsp. *tolerans*, *Levilactobacillus parabrevis* and *Latilactobacillus curvatus* strains on texture, rheology and microstructure of dairy-based fermented product

ÖZDEMİR N.

2nd International Conference on Applied Engineering and Natural Sciences (ICAENS, 2022), Konya, Turkey, 10 - 13 March 2022, vol.1, pp.418

III. Metagenomic insights into the dynamics of microbial communities in fermented foods

ÖZDEMİR N., KÖK TAŞ T.

4th International Agriculture, Environment and Health Congress_Aydın, Türkiye_2021_20-22 Mayıs 2021 (ICAEH-2021), Aydın, Turkey, 20 May 2021, vol.2, pp.225

IV. Technological and Functional Features of Some *Lactobacillus* sp. and *Lactococcus* sp. Strains

ÖZDEMİR N., Enkhtur B., AYDIN A., MOHAMMED S., ÇON A. H.

II. International Agricultural, Biological & Life Science Conference, Edirne, Turkey, 1-3 September, 2020 (E-AGBIOL 2020), Edirne, Turkey, 1 - 03 September 2020, pp.506

V. Possible Effect of Nutrition on Covid-19 or Other Viral Infections

Mohammed s., ÖZDEMİR N., ÇON A. H.

II. International Agricultural, Biological & Life Science Conference, Edirne, Turkey, 1-3 September, 2020 (E-AGBIOL 2020), Edirne, Turkey, 1 - 03 September 2020, vol.1, pp.507

VI. PLA Esaslı Biyokompozit Yara Örtüsü Üretimi Antibakteriyel Özelliklerin İncelenmesi

ALIŞIR S., ÖZDEMİR N., CANAVAR Y. E.

2. ULUSLARARASI 19 MAYIS YENİLİKÇİ BİLİMSEL YAKLAŞIMLAR KONGRESİ, Samsun, Turkey, 27 - 29 December 2019, vol.1, pp.444

VII. The Role of Lactic Acid Bacteria in Formation of ACE-I Inhibitory-Bioactive Peptide

ÖZDEMİR N.

2nd International Conference on Agriculture, Technology, Engineering and Sciences (ICATES 2019), Lviv, Ukraine, 18 - 20 September 2019, vol.1, pp.682-693

VIII. Aromatic Characterization of Moldy Civil Cheese, a Traditional Turkish Cheese

ÖZDEMİR N., ÇON A. H.

2nd International Conference on Agriculture, Technology, Engineering and Sciences (ICATES 2019), Lviv, Ukraine, 18 September 2019, vol.1, pp.125-138

IX. Production of Volatile Aromatic Compounds for Bakery with Some Yeast Species

ŞİMŞEK Ö., NİÇİN R., ÖZDEMİR N., ÇON A. H.

The 35th International Specialized Symposium on Yeasts (ISSY 35, 2019), Antalya, Turkey, 21 - 25 October 2019, vol.1, pp.96

X. Artificial Mouth Model Design for Volatile Aroma Compounds Extraction from Food Compositions

DENGİZ C. G., ÖZDEMİR N., ÇEVEN M., YILDIZLI K.

International Congress on Engineering and Life Science, Kastamonu, Turkey, 26 - 29 April 2018

XI. Çakallı Menemen (A Traditional Turkish Dish)

GÜL L. B., ÖZDEMİR N., ÇON A. H.

The 4th International Symposium on Traditional Foods from Adriatic to Caucasus, 19 - 21 April 2018, pp.145

XII. Nilgün Özdemir, N., Aydın, A., Enkhtor, B., Çon, A.H. 2018. Folate-Producing Lactic Acid Bacteria Isolated From Foods

ÖZDEMİR N., AYDIN A., ENKHTUR B., ÇON A. H.

The 4th International Symposium on Traditional Foods from Adriatic to Caucasus, 19 - 21 April 2018, pp.319

XIII. Folate-Producing Lactic Acid Bacteria Isolated From Foods

ÖZDEMİR N., AYDIN A., Enkhtur B., ÇON A. H.

The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Kyrenia, Cyprus (Kkct), 19 - 21 April 2018, vol.1, pp.319

XIV. Çakallı Menemen (A Ttraditional Turkish Dish)

GÜL L. B., ÖZDEMİR N., ÇON A. H.

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XV. PLA ESASLI BİYOKOMPOZİTLERİN ANTİBAKTERİYEL AKTİVİTELERİNİN İNCELENMESİ

ALIŞIR S., ÖZDEMİR N., CANAVAR Y. E.

2nd International Conference on Material Science and Technology in Cappadocia (IMSTEC'17), October 11-13, 2017, Nevşehir, Turkey, Nevşehir, Turkey, 11 - 13 October 2017, vol.1, pp.178-181

XVI. ANTIBACTERIAL ACTIVITIES OF POLYLACTIC ACID BASED BIO-COMPOSITES

ALIŞIR S., ÖZDEMİR N., canavar y. e.

IMSTEC'xx17, 11 - 13 October 2017

XVII. Microbial Content and Volatile Aroma Compounds of Kefir Supplemented Soymilk and Bifidobacterium spp.

Karaçalı R., ÖZDEMİR N., ÇON A. H.

International Conference on Agriculture, Forest, Food Sciences and Technologies, 15 - 17 May 2017

- XVIII. Kombucha and Health**
ÖZDEMİR N., ÇON A. H.
International Conference on Agriculture, Forest, Food, Sciences and Technologies (ICAFOF 2017 Cappadocia / Turkey), Nevşehir, Turkey, 15 - 17 May 2017, vol.1, pp.757
- XIX. Bioactive Properties and Antimicrobial Activity of Some Hypericum Species Growing Wild in Black Sea Region of Turkey**
GÜL L. B., ÖZDEMİR N., GÜL O., ÇIRAK C., ÇON A. H.
1st INTERNATIONAL CONGRESS on MEDICINAL and AROMATIC PLANTS "Natural and Healthy Life" (Konya, Türkiye), Konya, Turkey, 10 - 12 May 2017, vol.1, pp.1310
- XX. Bioactive Properties and Antimicrobial Activity of Some Hypericum Species Greowing Wild in Black Sea Region of Turkey**
GÜL L. B., ÖZDEMİR N., GÜL O., ÇIRAK C., ÇON A. H.
I. International Congress on Medicinal and Aromatic Plants "Natural and Healthy Life", 10 - 12 May 2017
- XXI. Exopolysaccharide Production of Lactic Acid Bacteria Isolated from Sourdough**
ÖZDEMİR N., Enkhtur B., ÇON A. H.
INTERNATIONAL DNA DAY AND GENOME CONGRESS (IDDGC'17) AHİ EVRAN UNIVERSITY KIRŞEHİR / TURKEY, Kırşehir, Turkey, 24 - 28 April 2017, vol.1, pp.196
- XXII. Antifungal Activity of Lactic Acid Bacteria Isolated from Tarhana Dough against Some Molds**
ÖZDEMİR N., ÇON A. H.
INTERNATIONAL DNA DAY AND GENOME CONGRESS (IDDGC'17) AHİ EVRAN UNIVERSITY KIRŞEHİR / TURKEY, Kırşehir, Turkey, 24 - 28 April 2017, vol.1, pp.197
- XXIII. Turist Beslenmesinde Probiyotiklerin Önemi**
BİRCAN M., ÖZDEMİR N., ÇON A. H.
I. Uluslararası Turizm ve Mikrobiyal Gıda Güvenliği, 21 - 23 May 2016
- XXIV. The Importance of Probiotics for Traveler s Nutrition**
BİRCAN M., ÖZDEMİR N., ÇON A. H.
I. Uluslararası Turizm ve Mikrobiyal Gıda Güvenliği Kongresi, Antalya, Turkey, 21 - 23 April 2016, vol.1, pp.36
- XXV. EPR Study of Hazelnut Species Irradiated with UV and Gamma Rays**
ÇELİK Y., KARABULUT B., KOÇ GÜLER S., ÖZDEMİR N., BOSTAN S. Z., ÇON A. H.
2nd International Conference on Computational and Experimental Science and Engineering, 14 - 19 October 2016, pp.76
- XXVI. The Volatile Profile at the Fermentation of Uşak Tarhana Dough and Relation with Microbial Diversity**
ŞİMŞEK Ö., ÖZDEMİR N., TEMİZ H., ÖZKAL S. G., ÇON A. H.
VIth Sourdough Symposium, Nantes, France, 30 September - 02 October 2015, pp.90
- XXVII. Some Properties of Yayla Tea**
GÜL L. B., ÖZDEMİR N., GÜL O., ÇON A. H.
The 3rd. International Symposium on "Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, vol.1, pp.584
- XXVIII. Bafra's Creamy Delight**
ÖZDEMİR N., BİRCAN M., ÇON A. H.
The 3rd International Symposium on "Traditional Foods from Adriatic To Caucasus", Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, vol.1, pp.415
- XXIX. The Organic Acid Amount and Profile of Uşak Tarhana Dough During The Fermentation**
ÇON A. H., ŞİMŞEK Ö., KAYA H. İ., ÖZDEMİR N.
The 3rd International Symposium On Traditional Foods From Adriatic To Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.91
- XXX. Çay Üretiminde Ozon Kullanımı**
ÖZDEMİR N., YURTTAŞ M., ÇON A. H.
III. Pamukkale Gıda Sempozyumu " Kurutulmuş ve Yarı Kurutulmuş Gıdalar", Denizli, Turkey, 13 - 15 May 2015,

vol.1, pp.183

XXXI. Güvenli Gıda ve Ozon

ÖZDEMİR N., OĞUZ G., ÇON A. H.

5. Gıda Güvenliği Kongresi, İstanbul, Turkey, 7 - 08 May 2015, vol.1, pp.146-147

XXXII. Ekşihamur Laktik Asit Bakterilerinin Fitik Asit Üzerine Etkisi

YURTTAŞ M., ÖZDEMİR N., ÇON A. H.

İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi 28-30 Nisan, 2015, Nevşehir, Nevşehir, Turkey, 28 - 30 April 2015, vol.1, pp.10

XXXIII. Geleneksel Fermente Gıdalardan İzole edilen Asetik Asit Bakterilerinin Sağlık Üzerine Etkisi

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