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Biography

Dr. Atif Can SEYDİM is a Professor of Food Engineering at Süleyman Demirel University, Isparta. He received his bachelor's degree from Ankara University in 1990. In 1993, he earned his first M.Sc. degree with his thesis titled "Shelf-life determination of Sour cherry Juice and Peach Nectar packaged in aseptic cartons" from the same University. In 1994, he won a government scholarship to continue his education in the United States. He completed his second Master's degree with his thesis "Styrene monomer migration into liquid food simulants" and Ph.D. degree with "Shelf-Life Evaluation of Ostrich Meat" in the Department of Food, Nutrition, and Packaging Sciences at Clemson University, Clemson, SC. His area of interests are **Food Packaging Systems**; Edible films, the use of nanomaterials in biodegradable and polymer films, packaging of probiotic products, MAP of food products, fresh-cut fruits and vegetables, packaging systems in retort pouches, sous-vide processing, and **Quality Changes in Food Products (Shelf-life of Foods)**; antimicrobial and antioxidant properties of functional food components, quality characteristics of packed foods.

He has number of peer-reviewed articles and given presentations at number of conferences both national and international level. He is also Editorial Board Member of **Food Packaging and Shelf Life**, Journal published by Elsevier. In addition to writing scholarly publications, he has served in many administrative positions in academia, and local community. Dr. Seydim spent 14 years teaching and doing research in both the University and in the Food Industry. He is also instructor for Packaging Academy of Packaging Manufacturing Association of Turkey.

He enjoys hiking and taking pictures, and riding his bike. He currently resides in Isparta with his wife and two children.

Education Information

- I. Doctorate, Clemson University, College Of Agriculture, Forestry And Life Sciences, Food, Nutrition And Packaging Sciences, United States Of America 1996 - 2001
- II. Postgraduate, Clemson University, College Of Agriculture, Forestry And Life Sciences, Food Science And Human Nutrition, United States Of America 1994 - 1996
- III. Postgraduate, Ankara University, Fen Bilimleri Enstitüsü, Gıda Bilimi Ve Teknolojisi Anabilim Dalı, Turkey Continues
- IV. Undergraduate, Ankara University, Ziraat Fakültesi, Gıda Bilimi Ve Teknolojisi Anabilim Dalı, Turkey Continues

Foreign Languages

- I. English, C1 Advanced

Dissertations

- I. Postgraduate, Styrene migration into food simulants, Clemson University, College Of Agriculture, Forestry And Life Sciences, Food Science And Human Nutrition, 1996
- II. Postgraduate, UHT Ambalajlı Şeftali ve Vişne Suyunun Raf ömrünün Belirlenmesi, Ankara University, Fen Bilimleri Enstitüsü, Gıda Bilimi Ve Teknolojisi, 1993

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Meat, Poultry and Game Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Food Packaging, Engineering and Technology

Academic Titles / Tasks

- I. Professor, Suleyman Demirel University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013 - Continues
- II. Associate Professor, Suleyman Demirel University, Mühendislik Fakültesi, Gıda Mühendisliği, 2008 - 2013
- III. Assistant Professor, Suleyman Demirel University, Mühendislik Fakültesi, Gıda Mühendisliği, 2002 - 2008

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Utilization of chestnut shell lignin in alginate films**
SÖĞÜT E., SEYDİM A. C.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, 2022 (Journal Indexed in SCI)
- II. **Whey protein isolate- and carrageenan-based edible films as carriers of different probiotic bacteria**
SÖĞÜT E., Filiz B. E. , SEYDİM A. C.
Journal of Dairy Science, 2022 (Journal Indexed in SCI Expanded)
- III. **Development of chitosan/cycloolefin copolymer and chitosan/polycaprolactone active bilayer films incorporated with grape seed extract and carvacrol**
SÖĞÜT E., SEYDİM A. C. , Chiralt A.
JOURNAL OF POLYMER RESEARCH, vol.28, no.8, 2021 (Journal Indexed in SCI)
- IV. **Determination of bioactive properties of different edible mushrooms from Turkey**
Alkin M., SÖĞÜT E., SEYDİM A. C.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 2021 (Journal Indexed in SCI)
- V. **Effect of whey protein edible films containing plant essential oils on microbial inactivation of sliced Kasar cheese**
SEYDİM A. C. , Sarikus-Tutal G., SÖĞÜT E.
Food Packaging and Shelf Life, vol.26, 2020 (Journal Indexed in SCI)
- VI. **Classification of honeys collected from different regions of Anatolia by chemometric methods**
SÖĞÜT E., SEYDİM A. C.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, 2020 (Journal Indexed in SCI)
- VII. **Effects of Ozonation on Apple Juice Quality**
Arı B., Budak N. H. , SEYDİM A. C. , Güzel-Seydim Z. B.
International Journal of Fruit Science, vol.20, 2020 (Journal Indexed in SCI)
- VIII. **A model system based on glucose–arginine to monitor the properties of Maillard reaction products**
SÖĞÜT E., ERTEKİN FİLİZ B., SEYDİM A. C.
Journal of Food Science and Technology, 2020 (Journal Indexed in SCI)
- IX. **The properties of kappa-carrageenan and whey protein isolate blended films containing pomegranate seed oil**
SÖĞÜT E., Balqis A. M. I. , Hanani Z. A. N. , SEYDİM A. C.
POLYMER TESTING, vol.77, 2019 (Journal Indexed in SCI)
- X. **The effects of chitosan- and polycaprolactone-based bilayer films incorporated with grape seed extract and nanocellulose on the quality of chicken breast fillets**
SÖĞÜT E., SEYDİM A. C.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.101, pp.799-805, 2019 (Journal Indexed in SCI)
- XI. **The effects of Chitosan and grape seed extract-based edible films on the quality of vacuum packaged**

chicken breast fillets

SÖĞÜT E., SEYDİM A. C.

FOOD PACKAGING AND SHELF LIFE, vol.18, pp.13-20, 2018 (Journal Indexed in SCI)

- XII. **Kinetic changes of antioxidant parameters, ascorbic acid loss, and hydroxymethyl furfural formation during apple chips production**
Ertekin Filiz B., Seydim A. C.
JOURNAL OF FOOD BIOCHEMISTRY, vol.42, 2018 (Journal Indexed in SCI)
- XIII. **Development of Chitosan and Polycaprolactone based active bilayer films enhanced with nanocellulose and grape seed extract**
SÖĞÜT E., SEYDİM A. C.
Carbohydrate Polymers, vol.195, pp.180-188, 2018 (Journal Indexed in SCI)
- XIV. **Characterization of cyclic olefin copolymer-coated chitosan bilayer films containing nanocellulose and grape seed extract**
SÖĞÜT E., SEYDİM A. C.
PACKAGING TECHNOLOGY AND SCIENCE, vol.31, no.7, pp.499-508, 2018 (Journal Indexed in SCI)
- XV. **Production and quality of kefir cultured butter**
KARACA Y., Gun I., SEYDİM A. C. , GUZEL-SEYDIM Z. B.
MLJEKARSTVO, vol.68, no.1, pp.64-72, 2018 (Journal Indexed in SCI)
- XVI. **Antioxidant Activity and Phenolic Acid Content of Selected Vegetable Broths**
Ertekin Filiz B., Korkmaz N., Budak N. H. , Seydim A. C. , Guzel Seydim Z. B.
CZECH JOURNAL OF FOOD SCIENCES, vol.35, no.6, pp.469-475, 2017 (Journal Indexed in SCI)
- XVII. **Functional Properties of Vinegar**
BUDAK N. H. , Aykin E., SEYDİM A. C. , Greene A. K. , GUZEL-SEYDIM Z. B.
JOURNAL OF FOOD SCIENCE, vol.79, no.5, 2014 (Journal Indexed in SCI)
- XVIII. **Effects of different fermentation parameters on quality characteristics of kefir**
KOK-TAS T., SEYDİM A. C. , Ozer B., GUZEL-SEYDIM Z. B.
JOURNAL OF DAIRY SCIENCE, vol.96, no.2, pp.780-789, 2013 (Journal Indexed in SCI)
- XIX. **Comparison of antioxidant properties of traditional and commercial pomegranate sours**
Budak N. H. , Ertekin-Filiz B., SEYDİM A. C. , Koşkan Ö., Guzel-Seydim Z. B.
Journal of Food, Agriculture and Environment, vol.11, pp.368-371, 2013 (Journal Indexed in SCI Expanded)
- XX. **Effects of Apple Cider Vinegars Produced with Different Techniques on Blood Lipids in High-Cholesterol-Fed Rats**
Budak N. H. , Doguc D., Savas C. M. , SEYDİM A. C. , Tas T. K. , Ciris M. I. , Guzel-Seydim Z. B.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.59, no.12, pp.6638-6644, 2011 (Journal Indexed in SCI)
- XXI. **Effect of different growth conditions on biomass increase in kefir grains**
Guzel-Seydim Z. B. , Kok-Tas T., Ertekin-Filiz B., SEYDİM A. C.
JOURNAL OF DAIRY SCIENCE, vol.94, no.3, pp.1239-1242, 2011 (Journal Indexed in SCI)
- XXII. **Review: Functional Properties of Kefir**
GUZEL-SEYDIM Z. B. , KOK-TAS T., Greene A. K. , SEYDİM A. C.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.51, no.3, pp.261-268, 2011 (Journal Indexed in SCI)
- XXIII. **Determination of antimutagenic properties of acetone extracted fermented milks and changes in their total fatty acid profiles including conjugated linoleic acids**
GUZEL-SEYDIM Z. B. , Seydim A. C. , GREENE A. K. , TAS T.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.59, no.3, pp.209-215, 2006 (Journal Indexed in SCI)
- XXIV. **Effects of packaging atmospheres on shelf-life quality of ground ostrich meat**
Seydim A. C. , ACTON J. C. , HALL M. A. , DAWSON P. L.
MEAT SCIENCE, vol.73, no.3, pp.503-510, 2006 (Journal Indexed in SCI)
- XXV. **Effects of rosemary extract and sodium lactate on quality of vacuum-packaged ground ostrich meat**
Seydim A. C. , GUZEL-SEYDIM Z. B. , ACTON J., DAWSON P.
JOURNAL OF FOOD SCIENCE, vol.71, no.1, 2006 (Journal Indexed in SCI)
- XXVI. **Antimicrobial activity of whey protein based edible films incorporated with oregano, rosemary and**

garlic essential oils

Seydim A. C. , SARIKUS G.

FOOD RESEARCH INTERNATIONAL, vol.39, no.5, pp.639-644, 2006 (Journal Indexed in SCI)

- XXVII. **Influences of exopolysaccharide producing cultures on the quality of plain set type yogurt**
GUZEL-SEYDİM Z. B. , SEZGIN E., Seydim A. C.
FOOD CONTROL, vol.16, no.3, pp.205-209, 2005 (Journal Indexed in SCI)
- XXVIII. **Turkish kefir and kefir grains: microbial enumeration and electron microscobic observation**
GUZEL-SEYDİM Z. B. , WYFFELS J., Seydim A. C. , GREENE A.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.58, no.1, pp.25-29, 2005 (Journal Indexed in SCI)
- XXIX. **Use of ozone in the food industry**
GUZEL-SEYDİM Z. B. , GREENE A., Seydim A. C.
LEBENSMITTEL-WISSENSCHAFT UND-TECHNOLOGIE-FOOD SCIENCE AND TECHNOLOGY, vol.37, no.4, pp.453-460, 2004 (Journal Indexed in SCI)
- XXX. **Comparison of amino acid profiles of milk, yogurt and Turkish kefir**
GUZEL-SEYDİM Z. B. , Seydim A. C. , GREENE A.
MILCHWISSENSCHAFT-MILK SCIENCE INTERNATIONAL, vol.58, pp.158-160, 2003 (Journal Indexed in SCI)
- XXXI. **Determination of Organic Acids and Volatile Flavor Substances in Kefir during Fermentation**
Güzel-Seydim Z. B. , Seydim A. C. , Greene A., Bodine A.
Journal of Food Composition and Analysis, vol.13, no.1, pp.35-43, 2000 (Journal Indexed in SCI Expanded)
- XXXII. **Organic acids and volatile flavor components evolved during refrigerated storage of kefir**
GUZEL-SEYDİM Z. B. , Seydim A. C. , GREENE A.
JOURNAL OF DAIRY SCIENCE, vol.83, no.2, pp.275-277, 2000 (Journal Indexed in SCI)
- XXXIII. **Packaging effects on shell egg breakage rates during simulated transportation**
Seydim A. C. , DAWSON P.
POULTRY SCIENCE, vol.78, no.1, pp.148-151, 1999 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **Utilization of Kiwi Peel Lignocellulose as Fillers in Poly(Lactic Acid) Films**
SÖĞÜT E., SEYDİM A. C.
Journal of the Turkish Chemical Society, Section A: Chemistry, vol.9, no.1, pp.283-294, 2022 (Refereed Journals of Other Institutions)
- II. **Demleme yönteminin siyah çayın kalite parametreleri ve antioksidan kapasitesi üzerine etkisi**
Seydim Z. B. , Seydim A. C. , Greene A. K.
Functional Food Science, vol.1, no.8, pp.1-13, 2021 (Refereed Journals of Other Institutions)
- III. **Development of Chitosan and Polycaprolactone Based Trilayer Biocomposite Films for Food Packaging Applications**
SÖĞÜT E., SEYDİM A. C.
JOURNAL OF POLYTECHNIC-POLITEKNIK DERGISI, vol.24, no.1, pp.263-273, 2021 (Journal Indexed in ESCI)
- IV. **THE EFFECT OF GLYCEROL ON THE FORMATION OF CHITOSAN/POLYCAPROLACTONE AND CHITOSAN/CYCLOOLEFINCOPOLYMER BILAYER FILMS**
Söğüt E., Seydim A. C.
GIDA / THE JOURNAL OF FOOD, vol.45, no.4, pp.763-773, 2020 (Refereed Journals of Other Institutions)
- V. **Farklı sıcaklık ve sürelerinin leblebilerin bazı fiziksel ve duyuşal özellikleri üzerine etkisi ve leblebi rengindeki deęişim kinetięi**
SAĞLAM H., SEYDİM A. C.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.24, no.2, pp.140-150, 2020 (Other Refereed National Journals)
- VI. **Styrene Monomer Migration from Expanded Polystyrene Into Food Acids and Ethanol**
Dawson P. L. , Seydim A. C. , Hirt D.

Journal of Food Research , vol.9, no.3, pp.39-52, 2020 (Refereed Journals of Other Institutions)

- VII. **Chitosan and Starch Based Intelligent Films with Anthocyanins from Eggplant to Monitor pH Variations**
Bilgiç S., SÖĞÜT E., SEYDİM A. C.
Turkish Journal of Agriculture - Food Science and Technology, no.7, pp.61-66, 2019 (Refereed Journals of Other Institutions)
- VIII. **Gokirmakli, Ç., Budak, N. H., Guzel-Seydim, Z. B., Seydim, A. C., Filiz, B. E., Karakulak, I. D. 2019. Antioxidant Properties of Strawberry Vinegar. International Journal of Food Engineering Vol. 5, No. 3, doi: 10.18178/ijfe.5.3.171-174**
Gökirmaklı Ç., BUDAK H. N. , SEYDİM Z. B. , SEYDİM A. C. , ERTEKİN FİLİZ B., Karakulak İ. D.
International Journal of Food Engineering, vol.5, no.3, pp.171-174, 2019 (Refereed Journals of Other Institutions)
- IX. **Antioxidant Properties of Strawberry Vinegar**
Gökirmaklı Ç., BUDAK H. N. , SEYDİM Z. B. , SEYDİM A. C. , ERTEKİN FİLİZ B., Karakulak D.
ETP International Journal of Food Engineering, vol.5, no.3, pp.171-174, 2019 (Refereed Journals of Other Institutions)
- X. **Development of Antioxidant Chitosan Films Incorporated with Quinoa Extract**
SÖĞÜT E., SEYDİM A. C.
Euroasian Journal of Food Science and Technology, pp.19-27, 2018 (Refereed Journals of Other Institutions)
- XI. **CHARACTERIZATION OF CHITOSAN BASED FILMS INCORPORATED WITH ESSENTIAL OILS**
SÖĞÜT E., SEYDİM A. C.
GIDA / THE JOURNAL OF FOOD, vol.43, no.4, pp.624-634, 2018 (Refereed Journals of Other Institutions)
- XII. **Leblebi Üretiminde İkinci Kavurma Koşullarının Leblebi'xxnin Fizikokimyasal Özellikleri ve Duyusal Kalitesi Üzerine Etkisi**
SAĞLAM H., SEYDİM A. C.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.21, no.3, pp.279-292, 2017 (Refereed Journals of Other Institutions)
- XIII. **BİYOBAZLI NANOKOMPOZİTLER VE GIDA AMBALAJLAMADAKİ UYGULAMALARI**
ÇAĞDAŞ E., SEYDİM A. C.
GIDA / THE JOURNAL OF FOOD, vol.42, no.6, pp.821-833, 2017 (Refereed Journals of Other Institutions)
- XIV. **Üzüm çekirdeğinden fenolik bileşen ekstraksiyonunun yüzey yanıt metodu ile optimizasyonu**
ÇAĞDAŞ E., SEYDİM A. C.
Gıda, vol.41, no.6, pp.403-410, 2016 (Refereed Journals of Other Institutions)
- XV. **Effects of grape wine and apple cider vinegar on oxidative and antioxidative status in high cholesterol-fed rats**
SEYDİM A. C. , Guzel-Seydim Z. B. , Doguc D. K. , SAVAŞ M. Ç. , Budak H. N.
FUNCTIONAL FOODS IN HEALTH AND DISEASE, vol.6, no.9, pp.569-577, 2016 (Journal Indexed in ESCI)
- XVI. **Effect of kefir on Fusobacterium nucleatum in potentially preventing intestinal cancer**
GUZEL-SEYDIM Z. B. , DİBEKÇİ M., ÇAĞDAŞ E., SEYDİM A. C.
Functional Foods in Health and Disease, vol.6, no.7, pp.469-477, 2016 (Refereed Journals of Other Institutions)
- XVII. **MOLEKÜLER HAREKETLİLİK: GIDALARIN MUHAFAZASI ve İŞLEMESİNDE YENİ BİR YAKLAŞIM**
ÇAĞDAŞ E., SEYDİM A. C.
GIDA / THE JOURNAL OF FOOD, vol.39, no.5, pp.307-313, 2014 (Refereed Journals of Other Institutions)
- XVIII. **Bazı Kurutulmuş Meyvelerin Antioksidan Özellikleri**
ERTEKİN FİLİZ B., SEYDİM A. C.
Turkish Journal of Agriculture - Food Science and Technology, vol.2, no.3, pp.128-131, 2014 (Refereed Journals of Other Institutions)

Books & Book Chapters

1. **Effects of Fermented Dairy products against Cancer, Pathogens and other Health Issues**

SEYDİM Z. B. , GREENE A. K. , SEYDİM A. C. , KÖK TAŞ T.

in: Functional Foods and Cancer: Functional Foods in Integrative Oncology, Danik M. Martirosyan, Jin-Rong Zhou, Editor, CreateSpace Independent Publishing Platform First Edition edition (September 17, 2017), pp.35-61, 2017

II. Effects of Fermented Dairy Products against Cancer, Pathogens and Other Health Issues

SEYDİM Z. B. , Greene A. K. , SEYDİM A. C. , KÖK TAŞ T.

in: Functional Foods and Cancer: Functional Foods in Integrative Oncology, Danik M Martirosyan and Jin-Rong Zhou, Editor, CreateSpace Independent Publishing Platform First Edition edition (September 17, 2017), pp.35-61, 2017

III. Yaşamın Temel Bileşeni: SU

ERTEKİN FİLİZ B., SEYDİM A. C.

in: Fonksiyonel Beslenme, Seydim, Zeynep Banu, Editor, Sidas Medya, İzmir, pp.105-113, 2016

IV. Proteinler Bu Kadar Önemli

SEYDİM A. C. , ÇAĞDAŞ E.

in: Fonksiyonel Beslenme, SEYDİM, ZEYNEP-BANU, Editor, SİDAS MEDYA, İzmir, pp.115-137, 2016

V. PROTEİNLER BU KADAR ÖNEMLİ

SEYDİM A. C. , ÇAĞDAŞ E.

in: FONKSİYONEL BESLENME, SEYDİM, ZEYNEP, Editor, SİDAS MEDYA, İzmir, pp.115-137, 2016

VI. Yaşamın Temel Bileşeni: Su

ERTEKİN FİLİZ B., SEYDİM A. C.

in: Fonksiyonel Beslenme, Zeynep Banu Güzel Seydim, Editor, Sidas Medya, 2016

Refereed Congress / Symposium Publications in Proceedings

I. ZEYTİN YAPRAĞI EKSTRAKTI İÇEREN KİTOSAN VE KARAGENAN KAPLAMALARIN TÜRK İNCİRLERİNİN MİKROBİYAL İNAKTİVASYONU ÜZERİNE ETKİSİ

SÖĞÜT E., Yalçın H., Akpınar K., Gökçen S., SEYDİM A. C.

Türkiye 13. Gıda Kongresi, Turkey, 21 - 23 October 2020

II. Synthetic polymer coating on biopolymers intended for food packaging applications

SÖĞÜT E., SEYDİM A. C.

International Packaging Industry Congress, 21 - 22 November 2019

III. Production of Whey Protein Isolate Films Containing Pomegranate Seed Oil Adhered With Nanocellulose

SÖĞÜT E., SEYDİM A. C.

Innovations in Food packaging, Shelf Life Food Safety, 8 - 10 October 2019

IV. Development of bilayer films composed of chitosan-cycloolefin copolymer with the combination of grape seed extract and carvacrol

SÖĞÜT E., SEYDİM A. C.

Innovations in Food packaging, Shelf Life Food Safety, 8 - 10 October 2019

V. Chitosan and Starch Based Intelligent Films with Anthocyanins from Eggplant to Monitor pH Variations

BİLGİÇ S., SÖĞÜT E., SEYDİM A. C.

4th International Anatolian Agriculture, Food, Environment and Biology Congress (TARGID), 20 - 22 April 2019

VI. The Evaluation of Sensorial and Physicochemical Characteristics of Turkish Coffee after Opening the Package

ERTEKİN FİLİZ B., CENGİZ R. İ. , SEYDİM A. C.

4. Uluslararası Anadolu Tarım,Gıda, Çevre ve Biyoloji Kongresi, 20 - 22 April 2019

VII. Antioxidant Properties of Strawberry Vinegar.

BUDAK H. N. , SEYDİM Z. B. , SEYDİM A. C. , ERTEKİN FİLİZ B., Karakulak İ. D.

10th International Conference on Biotechnology and Food Science, 8 - 10 April 2019, pp.18

- VIII. **CHARACTERIZATION OF BIOCOMPOSITE FILMS BASED ON WHEY PROTEIN ISOLATE AND CARRAGEENAN**
SÖĞÜT E., Şahin E., SEYDİM A. C.
IV. International Ege Composite Materials Symposium (KOMPEGE), 6 - 08 September 2018
- IX. **DEVELOPMENT OF CHITOSAN AND POLYCAPROLACTONE BASED TRI-LAYER BIOCOMPOSITE FILMS AS ACTIVE FOOD PACKAGING APPLICATIONS**
SÖĞÜT E., SEYDİM A. C.
IV. International Ege Composite Materials Symposium (KOMPEGE), 6 - 08 September 2018
- X. **Development of Antioxidant Chitosan Films Incorporated with Quinoa Extract**
SÖĞÜT E., SEYDİM A. C.
2nd International Conference on Agriculture, Forest, Food, Veterinary Sciences and Technologies (ICAFOF), 2 - 05 April 2018
- XI. **Thermal Kinetic of the Antioxidant Properties during Apple Chips Production**
ERTEKİN FİLİZ B., SEYDİM A. C.
International Conference on Agriculture, Forest, Food, Veterinary Sciences and Technologies, 2 - 05 April 2018
- XII. **Antimicrobial Effect of Vinegar**
SEYDİM Z. B. , BUDAK H. N. , SEYDİM A. C.
International Conference, Agriculture, Food, Forest (ICAFOF), 02 April 2018 - 05 January 2019, pp.618
- XIII. **Development of Antioxidant Chitosan Films Incorporated with Quinoa Extract**
SÖĞÜT E., SEYDİM A. C.
2nd International Conference on Agriculture, Forest, Food, Veterinary Sciences and Technologies (ICAFOF), İzmir, Turkey, 2 - 05 April 2018, pp.455
- XIV. **The Effects of Different Production Techniques on Bioactive Substances of Vinegars**
BUDAK H. N. , SEYDİM A. C. , SEYDİM Z. B.
19th International Conference on Food Processing Technology, Paris, France, 23 - 25 October 2017, pp.109
- XV. **-Total Antioxidant Capacities of World Vinegars**
Greene A. K. , SEYDİM A. C. , SEYDİM Z. B.
19th International Conference on Food Processing and Technology, 23 - 25 October 2017
- XVI. **Total Antioxidant Capacities of World Vinegars**
GREENE A. K. , SEYDİM A. C. , SEYDİM Z. B.
19th International Conference on Food processing and Technology, 23 - 25 October 2017
- XVII. **USE OF KEFIR MADE FROM NATURAL KEFIR GRAINS IN SOUR DOUGH BREAD MAKING**
ATAÇ F., ERTEKİN FİLİZ B., KÖK TAŞ T., SEYDİM A. C. , SEYDİM Z. B.
19th International Conference on Food Processing and Technology, 23 - 25 October 2017
- XVIII. **Probiyotik Süt Ürünleri için Ambalajlama Sistemleri**
SÖĞÜT E., SEYDİM A. C.
1. Ulusal Sütçülük Kongresi, Turkey, 25 - 27 May 2017
- XIX. **Comparison of chemometric methods for classification of Turkish honeys by phenolic properties**
ÇAĞDAŞ E., SEYDİM A. C.
First Food Chemistry Conference - Shaping the Future of Food Quality, Health and Safety, Amsterdam, Netherlands, 30 October - 01 November 2016, pp.99
- XX. **Comparison of chemometric methods for classification of Turkish honeys by phenolic properties**
ÇAĞDAŞ E., SEYDİM A. C.
First Food Chemistry Conference - Shaping the Future of Food Quality, Health and Safety, Amsterdam, Netherlands, 30 October - 01 November 2016, pp.99
- XXI. **Antioxidant Properties of Maillard Reaction Products from Glucose arginine Model System**
ÇAĞDAŞ E., ERTEKİN FİLİZ B., SEYDİM A. C.
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Coaching Duties

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